



Tasting Menu

Amuse Bouche

Taittinger Nocturne Champagne

Starters

Adraki Lamb Chops

Lamb chops marinated in hung yoghurt, black salt, and fresh green chilli

Tulsi Scallops

Holy basil pan-fried scallops

Punjabi Samosa

Samosas stuffed with tempered turmeric peas and potatoes

Verum pinot noir 2015 Argentina

Main course

Delhi Butter Chicken

Buttered, succulent chicken in a light but creamy tomato and fenugreek curry

Kashmiri Rogan Josh

Juicy diced lamb shoulder slow braised in bone marrow stock

Palak Paneer Kofta

Koftas in a creamy yoghurt and turmeric curry

Served with tarka dahl, basmati rice and naan

Blanco Nieva Verdejo 2019 Rueda Spain

Dessert

Gulab Jamun with ice cream

Domaine Fiumicicoli Muscateddu Corsica

£35 per person

Wine Flight + £25 per person