



TASTING MENU £129
PAIRED WINES £99

STREET SNACK



MALABAR SCALLOP

2023 Albariño, Nai e Señora, Terra de Asorei, Rías Baixas, Spain



TAWA MASALA WILD HALIBUT, CLAM MOILEE

2019 Gewürztraminer Jean Claude Gueth, Alsace, France



SPARKLING TEA



CHICKEN MOMO

2022 Grüner Veltliner, Spezial, Christoph Bauer, Niederösterreich, Austria



LAMB CHOP PULAO

(Served with Good Old Indian Staples)

2012 Barolo Riserva, Beni Di Batasiolo, Italy



RASMALAI

2019 Chateau Château Laville, Sauternes, France



PETIT FOURS

This menu is offered for the entire table.

We request you place your order by 1:30 pm for Lunch and 9:30pm for Dinner.

Food Allergies and Intolerances: please speak to our staff about your requirements



VEGETARIAN TASTING MENU £119
PAIRED WINES £99

STREET SNACK



BLACK TRUFFLE AND WHITE CHOCOLATE GALOUTI KEBAB
2023 Albariño, Nai e Señora, Terra de Asorei, Rías Baixas, Spain



SAMOSA RAGDA TARTLET
2019 Benares Gewürztraminer, Jean Claude Gueth, Alsace, France



SPARKLING TEA



GOATS MILK PANEER TIKKA
2022 Grüner Veltliner, Spezial, Christoph Bauer, Niederösterreich, Austria



CAVOLO NERO KOFTA KORMA
(Served with Good Old Indian Staples)
2012 Barolo Riserva, Beni Di Batasiolo, Italy



RASMALAI
2019 Château Laville, Sauternes, France



PETIT FOURS

This menu is offered for the entire table.
We request you place your order by 1:00 pm for Lunch, and 9:00 pm for dinner.

All our menus are seasonal and subject to change. Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. All prices are inclusive of VAT. A discretionary Service Charge of 15% will be added to your bill.