



**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**



**HIRAN BOTI TIKKA**

*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% has been added to your bill.