TWO COURSE THALI £46, THREE COURSE THALI £52

DUO OF PAIRING WINES £28, ADDITIONAL DESSERT PAIRED WINE £14

ASSORTMENT OF THREE STREET SNACKS

KAKDI
Marinated Baby Cucumber, Home Chaat Masala

MURG MAKHANI
Chicken in Tomato and Fenugreek Gravy

SIGNATURE GOSHT CURRY
Slow Cooked Lamb with Whole Spices

VEGETABLE OF THE DAY
Ask your Server

DAL AMRITSARI
Cumin and Garlic Tempered Yellow & Black Lentils

Served with Raita, Bread and Rice

RASMALAI

VEGETARIAN

ASSORTMENT OF THREE STREET SNACKS

KAKDI
Marinated Baby Cucumber, Home Chaat Masala

PANEER MAKHANI
Cottage Cheese in Tomato and Fenugreek Gravy

PALAK MUTTER
Spinach Cooked with Peas

VEGETABLE OF THE DAY
Ask your Server

DAL AMRITSARI
Cumin and Garlic Tempered Yellow & Black Lentils

Served with Raita, Bread and Rice

RASMALAI

MONDAY TO SATURDAY

Lunch: 12:00hrs to 14:30hrs • Dinner: 17:30hrs to 18:30hrs

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

All prices are inclusive of VAT. A Cover Charge of 2% and a discretionary Service Charge of 13% will be added to your bill.

TASTING MENU £139 , PAIRED WINES £129

STREET SNACK

SAMOSA RAGDA TARTLET

NV Pommery Cuvee Apanage 1874 Brut, Champagne – France

MASALA HALIBUT, CLAM CHOWDER MOILEE

2022 Montagny 1er cru "Le Vieux Château" Domaine des Moirots Burgundy-France

JHOL MOMO

2021 Riesling Goldberg 1.Lage Weingut Knewitz, Rheinhessen-Germany

HIRAN BOTI TIKKA

2021 Marsannay " Longenoires" Domaine René Bouvier, Burgundy-France

TANDOORI LAMB CHOP

(Served with Good old Indian Staples)

2021 Marques de Murrieta Rioja-Spain

RASMALAI

2021 Château Rieussec, Sauternes, Bordeaux-France

PETIT FOURS

This menu is offered for the entire table

Last Order Monday to Saturday 21:00hrs & Sunday 20:30hrs

Vegetarian Menu available

Dishes are subject to availability

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

All prices are inclusive of VAT. A Cover Charge of 2% and a discretionary Service Charge of 13% will be added to your bill