

# LUNCH TASTING MENU

## £65 | £49 WINE PAIRING

### Nashta (g)(d)

*Atul Kochhar Blanc de Blanc Champagne NV, France*



### Dahi Puri (d)(g)

Wheat crisp bubble, sweet yoghurt and tamarind

*La Smilla, Gavi di Gavi DOCG, Piedmont*



### Malai Broccoli Tikka (d)

Grilled broccoli, marinated in nutmeg garam masala, with parmesan shards

*Riesling, Cave de Hunawehr Reserve, Alsace*

or

### Crab Bonda (g)

Cromer Crab fritter with grilled corn, apple salad, khimchi and chilli-tamarind chutney

*Mango Wine, Rhythm Winery, India*

or

### Murg Tulsi Malai Tikka (d)

Tandoor grilled chicken supreme marinated in basil and cheese

*Pinot Noir, Tinpot Hut, New Zealand*



### Meen Mappas (d)

Pan fried sea bass with coconut, curry leaf, garlic sauce, enriched with caviar

*Chardonnay, Silver Lining, Australia*

or

### Kashmiri Roganjosh

Lake District braised lamb curry with onions, tomato & Kashmiri spice blend

*Cabernet Franc, Merlot, Atul Kochhar's, Villany*

or

### Hindostanee Biryani (d)(g)

Choice of biryani – chicken or lamb

*Shiraz, Thelema Vineyards, South Africa*

Served with black daal (g)(v), cauliflower, bread (d)(g) and rice



### Pistachio kulfi with chocolate mousse (d)(n)

*Royal Tokaji Late Harvest, Tokaj, Hungary*

or

### Chai crème brulee (d)

*The Ned, Marlborough, New Zealand*

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol