



**ATUL KOCHHAR 30 YEARS IN MAYFAIR  
23RD OCTOBER - 6TH NOVEMBER**

*Atul Kochhar Blanc de Blanc Champagne, NV France*



**Snacks**

**Sunheri Khasta, Jhinga Til Tinka, Murg Bemisal (1994)**

Square vegetable samosa, prawn with sesame and vermicelli,  
chicken cakes with basil and ginger

*Unplugged', Weingut Tesch, Nahe, Riesling, Germany 2020*



**Jalpari Chaat Angoori (1995-98)**

Hand dived Orkney scallop with grape must chutney

*Mango wine, Rhythm Winery, Pune, India*



**Hari Machhi (1999-2002)**

Pan roasted Brixham John Dory, crispy spinach, roasted vine tomatoes

*Trimbach, Pinot Gris, Alsace, 2021*



**Katchi Mirch Ka Tikka Aur Bhel (2000-2001)**

Green chilli, garlic and mustard oil marinated chicken tikka with  
chicken skin and wild rice bhel

*Volnay 1er Cru 'Les Santenots', Domaine Georges Glantenay, 2019*



**Changezi Champen, Saag Gosht, Keema Pie (1999-2002)**

Grilled lamb chops, roasted rump, spinach and keema shepherd's pie

*Brunello Di Montalcino, Geografico 2014*



**Chocolate Textures and Indian Bread & Butter Pudding (Shahi Tukra)  
(1998-2002)**

*Chateau Laville, Sauternes, France, 2018*

£120 PP • £80 WINE PAIRING

Prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones.