



## ATUL KOCHHAR 30 YEARS IN MAYFAIR

### Snacks

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

Square vegetable samosa, prawn with sesame and vermicelli,  
chicken cakes with basil and ginger  
*Atul Kochhar signature Champagne, NV, France*



#### **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  
*La Smilla, Gave Di Gave, DOCG, Piedmont, Italy*



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

Green chilli, garlic and mustard oil marinated chicken tikka with  
chicken skin and wild rice bhel  
*Gamay, Fleurie, Dominique Morel, Beaujolais*



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

Grilled lamb chops, roasted rump, spinach and keema shepherd's pie  
*Shiraz, Thelema Vineyards, South Africa*



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

*Late Harvest, Malbec, Susana Balbo, Mendoza*

£120 PP • £80 WINE PAIRING



VEGETARIAN / VEGAN TASTING MENU  
£120 PP £80 WINE PAIRING

Nashta – snacks



Nadru Ki Chaat

Lotus stem and golden raisins tikki, cranberry chutney, pomegranate



Hariyali Paneer Tikka

Basil marinated cottage cheese on puff, chia seed and lemon dressing

or

Punjabi Samosa Aur Matra

Mini vegetable samosa, dry yellow peas and tamarind chutney



Malai Broccoli

Cardamom & mace tandoori broccoli, parmesan cheese and kachumber

or

Hariyali Broccoli

Mix herb tandoori broccoli, vermicelli and coconut sauce



Palak Paneer Makhani

Fig stuffed cottage cheese in tomato and fenugreek gravy with spinach

or

Kathal Kofta

Jackfruit dumpling in melon seed korma sauce

Served with Black Daal, Bread, and Rice



Pistachio Kulfi with Chocolate Mousse

or

Coconut Yoghurt Pannacotta, Passionfruit Ice Cream, Fig Oil