

Diwali Celebration £55 (with Wine Flight £100)

Amuse Bouche

Soft Shell Crab ~ Chickpea

Tellicherry pepper, garlic, mustard
(Jacquart, Mosaique Signature Brut, Reims, Champagne)



Quail Naan ~ Truffle

Masala scrambled egg, shave, oil
(Humberto Canale, Malbec, Patagonia, Argentina)



Lamb ~ Black Cumin

Tandoori chop, sprouts, onion, yoghurt
(Ramon Bilbao, Tempranillo, Reserva, Rioja, Spain)



Sea Bass ~ Kokum

Pan-seared, curry leaf, coconut
(MacMurray Vineyards, Pinot Noir, California, USA)

Or

Chicken Tikka ~ Masala

Fenugreek, tomato, Kashmiri chilli
(Château Lachesnaye, Haut-Médoc, France)

Served with Dal Tadka, Rice & Breads



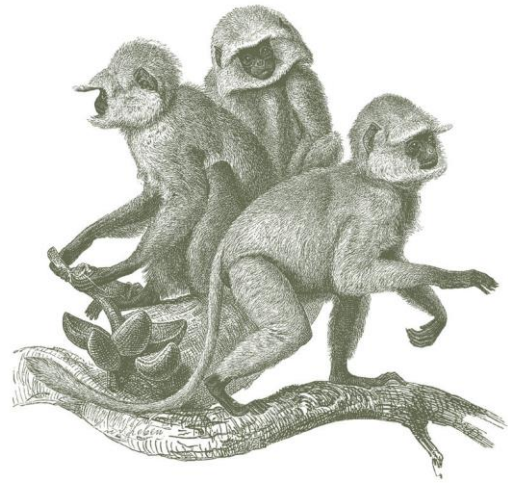
Rice Pudding ~ Fig

Kulfi, rose water, reduced milk
(Sauternes, Château Roumieu, Bordeaux, France)

Or

Chocolate ~ Rose

Pistachio, soil, meringue
(Maury Grenat, Mas Mudigliza, Languedoc, France)



Amuse Bouche

Aloo Tikki ~ Honey Yoghurt

Crispy potato cake, tamarind, mint chutney
(Jacquart, Mosaique Rosé, Reims, Champagne)



Wild Mushroom Naan ~ Truffle

Masala scrambled egg, shave, oil
(Ktima Biblia Chora, Areti, Assyrtiko, Kavala, Greece)



Paneer ~ Makkai

Cottage cheese, kaffir lime leaf, sweetcorn
(Ultimate Provence Rose, Cote de Provence, France)



Jackfruit Kofta ~ Spinach

Dumpling, sautéed spinach, vine tomatoes
(Coudoulet de Beaucastel, Famille Perrin, Rhone, France)

Or

Baingan ~ Peanut

Baby eggplant, sesame seeds, coconut
(Botromagno, Primitivo, Puglia, Italy)

Served with Dal Tadka, Rice & Breads



Rice Pudding ~ Fig

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Chocolate ~ Rose

Pistachio, soil, meringue
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