



Expedition ~ Signature

£70pp (Add Wine Pairing £55pp)

Amuse Bouche

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#### Soft Shell Crab ~ Chickpea

Tellicherry pepper, garlic, mustard  
(Jacquart, Mosaïque, Brut, Reims, Champagne, France)

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Salmon ~ Mooli

Tandoori tikka, raita, pickle
(Yealands Estate, Grüner Veltliner, Marlborough, NZ)

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#### Lamb ~ Black Cumin

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

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Chicken Tikka ~ Masala

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

or

Jheenga ~ Alleppey

Pink prawns, curry leaf, coconut
(Love by Léoube Rose, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

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#### Chocolate ~ Banana

Valrhona chocolate, chilli, crisp  
(Maury Grenat, Mas Mudigliza, Languedoc, France)

or

#### Malpua ~ Rabri

Pancake, saffron, reduced milk, berries  
(Sauternes, Château Roumieu, Bordeaux, France)

## Expedition ~ Vegetarian

£65pp (Add Wine Pairing £55pp)

### Amuse Bouche

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Aloo Tikki ~ Honey Yoghurt

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

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#### Dhokla ~ Apple

Gram flour cake, sesame, peanut  
(Trimbach, Riesling, Alsace, France)

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Morels ~ Broccoli

Wild mushrooms, white turmeric, crisps
(Ktima Biblia Chora, Areti, Assyrtiko, Kavala, Greece)

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#### Paneer ~ Peppers

Cottage cheese, vine tomatoes, ground spices  
(MacMurray Vineyards, Pinot Noir, California, USA)

or

#### Plantain ~ Kale

Dumplings, sautéed kale, cashew nut  
(Humberto Canale, Malbec, Estate, Patagonia, Argentina)

Served with Tadka Dal, Steamed Rice & Breads

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Chocolate ~ Banana

Valrhona chocolate, chilli, crisp
(Maury Grenat, Mas Mudigliza, Languedoc, France)

or

Malpua ~ Rabri

Pancake, saffron, reduced milk, berries
(Sauternes, Château Roumieu, Bordeaux, France)

Expedition ~ Hunter

£60pp (Add Wine Pairing £55pp)

Amuse Bouche

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#### Partridge ~ Tomato

Parcel, curry leaf, Malabar pepper  
(Jacquart, Mosaïque, Rosé, Reims, Champagne, France)

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Quail Naan ~ Truffle

Masala scrambled egg, shave, oil
(Dourthe No 1, Sauvignon Blanc, Bordeaux, France)

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#### Pheasant ~ Beetroot

Chutney, bhatti spice, vanilla pod  
(Fratelli, 'Sette', Akluj, Sangiovese, Cabernet Sauvignon, Nashik, Maharashtra, India)

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Venison ~ Green Peppercorn

Slow cooked, fennel, yoghurt
(Gigondas, Domaine Brusset, Le Grand Montmirail, Rhône, France)

Served with Tadka Dal, Steamed Rice & Breads

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#### Chocolate ~ Banana

Valrhona chocolate, chilli, crisp  
(Maury Grenat, Mas Mudigliza, Languedoc, France)

or

#### Bhappa Doi ~ Damson

Steamed yoghurt, murabba, tuile  
(Sauternes, Château Roumieu, Bordeaux, France)