

## 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  
(Blank Canvas, 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 Laignac, Cru Bourgeois, 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  
(Botromagno, Primitivo, Puglia, Italy)

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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)