



## Signature ~ Expedition

£70pp (Add Wine Pairing £55pp)

### Amuse Bouche

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#### Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut  
(**Jacquart, Mosaique**, Brut, Reims, Champagne, France)

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#### Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle  
(**Blank Canvas, Grüner Veltliner**, Marlborough, NZ)

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#### Lamb ~ Black Cumin

Tandoori chop, kachumber, mustard  
(**Ramon Bilbao, Tempranillo**, Limited Edition, Rioja, Spain)

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#### Chicken Tikka ~ Masala

Tomato, fenugreek, Kashmiri chilli  
(**Château Laignac**, Cru Bourgeois, Médoc, France)

or

#### Sea Bass ~ Alleppey

Pan-seared, curry leaf, tamarind  
(**Love by Léoube Rose**, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

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#### Chocolate ~ Orange

Meringue, chilli, doughnut  
(**Maury Grenat**, Mas Mudigliza, Languedoc, France)

or

#### Cassata ~ Berries

Ice cream, Macadamia nut, pistachio cake  
(**Sauternes, Château Roumieu**, Bordeaux, France)

## Vegetarian ~ Expedition

£65pp (Add Wine Pairing £55pp)

### Amuse Bouche

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#### Aloo Tikki ~ Honey Yoghurt

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

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#### Cauliflower ~ Textures

Samosa, pickle, chutney  
(**Trimbach, Riesling**, Alsace, France)

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#### Morel ~ Gooseberry

Wild mushroom, white turmeric, papad  
(**Ktima Biblia Chora, Areti, Assyrtiko**, Kavala, Greece)

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#### Paneer ~ Parcel

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

or

#### Aubergine ~ Salan

Peanut, sesame, curry leaf  
(**Humberto Canale, Malbec**, Estate, Patagonia, Argentina)

Served with Tadka Dal, Steamed Rice & Breads

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#### Bebinca ~ Pineapple

Coconut, jaggery, sorbet  
(**Maury Grenat**, Mas Mudigliza, Languedoc, France)

or

#### Falooda ~ Rabri

Saffron, basil seeds, basundi  
(**Sauternes, Château Roumieu**, Bordeaux, France)

## Seafood ~ Expedition

£70pp (Add Wine Pairing £55pp)

### Amuse Bouche

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#### Crab ~ Naan

Kulcha, brown onion, garlic pickle  
(**Jacquart, Mosaique**, Rosé, Reims, Champagne, France)

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#### Salmon ~ Mooli

Tandoori tikka, raita, breakfast radish pickle  
(**Blank Canvas, Grüner Veltliner**, Marlborough, NZ)

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#### Jheenga ~ Sambol

Wild tiger prawns, dill, masala  
(**Dourthe No 1, Sauvignon Blanc**, Bordeaux, France)

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#### Lobster ~ Chur Chur Paratha

Coconut, tomato, mustard  
(**Hayes Valley, Chardonnay**, California, USA)

or

#### Sea Bass ~ Alleppey

Pan-seared, curry leaf, tamarind  
(**Love by Léoube Rose**, Cote de Provence, France)

Served with Tadka Dal & Steamed Rice

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#### Chocolate ~ Orange

Meringue, chilli, doughnut  
(**Maury Grenat**, Mas Mudigliza, Languedoc, France)

or

#### Cassata ~ Berries

Ice cream, Macadamia nut, pistachio cake  
(**Sauternes, Château Roumieu**, Bordeaux, France)

### Last Order at 9:30pm

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.  
Our standard wine measure is 100ml per course and 50ml for dessert. Prices include VAT. A discretionary service charge of 12.5% applies.