

## DIWALI ~ FESTIVAL OF LIGHTS!

£80pp (Add Wine Pairing £55pp)

Mon, 2<sup>nd</sup> November to Sun, 8<sup>th</sup> November 2026

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### Signature ~ Expedition

#### Amuse Bouche

Gol Guppa

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#### Prawns ~ Masala

Roscoff onion, coconut, sesame, peanut  
(Jacquart, Brut Mosaïque, Champagne, France)

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#### Chicken ~ Reshmi Kebab

Charred, Kashmiri chilli, puy lentil  
(Trimbach, Riesling, Alsace, France)

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#### Partridge ~ Khasta

Pan-seared, wild berries, fried onion  
(Sierra Cantabria, Tempranillo, Rioja Crianza, Rioja, Spain)

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#### Palate ~ Cleanser

Ginger beer granita, cumin, melon espuma

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#### Lamb ~ Barbat

Slow-cooked, boneless, burnt spices  
(Château Ladignac, Cru Bourgeois, Médoc, France)

or

#### Sea Bass ~ Neelgiri

Pan-seared, jaggery, yoghurt rice  
(Love by Léoube, Organic Rosé, Cote de Provence, France)

Served with Kaali Dal, Steamed Rice & Breads

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#### Chocolate ~ Honeycomb

Micro sponge, soil, mousse  
(Maury, Grenat, Mas Mudigliza, Languedoc, France)

or

#### Shrikhand ~ Puranpoli

Mango, lentil, tuile, saffron yoghurt  
(Sauternes, Chateau Roumieu, Bordeaux, France)



### Vegetarian ~ Expedition

#### Amuse Bouche

Gol Guppa

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#### Aloo Tikki ~ Honey Yoghurt

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

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#### Mushroom ~ Textures

Tandoori Portobello, chutney, girolle  
(Russiz Superiore, Collio, Pinot Bianco, Marco Felluga, Italy)

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#### Paneer ~ Pakoda

Cottage cheese, apple, smoked ketchup  
(Dourthe No 1, Sauvignon Blanc, Bordeaux, France)

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#### Palate ~ Cleanser

Ginger beer granita, cumin, melon espuma

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#### Bhindi ~ Do Pyaza

Crispy okra, onions, tomato  
(Thelema, Chardonnay, Stellenbosch, Western Cape, SA)

or

#### Paneer ~ Palak

Cottage cheese, tomato, ground spices  
(Gavi, Cristina Ascheri, Cortese, Piemonte, Italy)

Served with Kaali Dal, Steamed Rice & Breads

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#### Chocolate ~ Honeycomb

Micro sponge, soil, mousse  
(Maury, Grenat, Mas Mudigliza, Languedoc, France)

or

#### Coconut ~ Payasam

Melon, green cardamom, saffron  
(Sauternes, Chateau 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 15% applies.