



'DISCOVERY'

Tasting Menu

Amuse-bouche

Lanique rose petal vodka | Champagne
Tamarind tiki AF

A Chaat Story

samples of a much loved street food cuisine

Indian Ocean

a celebration of India's vast coastline

Albariño, Bodegas Terras Guada 2022, Rias Baixas, Spain (125ml) (or)
Blanc de blanc, Jörg Geiger AF (125ml)

Silk Route

the trade of exotic spices & cuisines

Petit Chablis, Angès & Didier Dauvissat 2022, Chablis, France (125ml) (or)
St-Émilion, xx Bordeaux, France (125ml) (or)
Amorish: saffron, Everleaf Forest, orange, star anise AF

An Anglo-Indian Table

a delicious confluence of cultures

Bourgogne 'Oka' Pinot Noir, Domaine Arlaud 2019, Burgundy, France (125ml) (or)
Pouilly-Fumé, Domaine de la Loge 2022, France (125ml) (or)
37° Pinot Noir, Jörg Geiger AF (125ml)

Christmas in Goa

Port wine Negroni (or) Mulled wine AF

Price: £79 per guest. Add drinks pairing £49 Alcohol Free pairing: £33

For a minimum of 2 guests and for the whole table. Please be advised that food prepared in our restaurant may contain traces of food allergens. Should you have any food allergies, please alert your server. All prices are inclusive of VAT. A discretionary 12.5% service charge would be added to your bill.



Shiuli



'DISCOVERY'

Tasting Menu

Amuse-bouche

A Chaat Story

samples of a much loved street food cuisine
pani puri. jhal muri. 'shakarkandi' sweet potato

Indian Ocean

a celebration of India's vast coastline

Prawn pepper-fry (or) Mushroom pepper-fry
on fermented rice cake with pink peppercorns & samphire pakoras

Silk Route

the trade of exotic spices & cuisines

Shiuli lamb chop & Turkey malai tikka (or)

Anjeeri paneer & Beetroot kabab VO
with a festive chutney, pickled kachumber

An Anglo-Indian Table

a delicious confluence of cultures

Chicken 'bobo ball curry' (or) Jackfruit 'ball curry' VO (or)

Lobster curry (£10 supplement)

served with:

Brussels sprouts potato foogath | coconut rice | Bone marrow or Truffle sea-salt naan

Christmas in Goa

Poached pear VO

port wine & berries; coconut ice cream

(or)

Textures of chocolate

Chocolate 'dodol,' fondant, gelato & soil

(or)

Festive plum pudding

Guava cheese 'perad,' steamed pudding, brandy /custard & stewed cranberries



Shiuli