

'Spice Routes'

Tasting Menu

From ancient times, spices were one of the earliest connectors of people & faraway lands. The magic of the exotic silk road has enchanted us with a sense of mystery & wonder.

Amuse-bouche

Tamarind

Puchka flavour bomb
Prana ginger bellini (or) AF

Golden Turmeric

Grilled scallop, samphire pakoras
(or)
Textures of beetroot VO

Mustard

Kashundi mustard marinated Chicken tikka (or) Celeriac V
with plum chutney, pickled kachumber
Gewürztraminer, Domaine Rolly Gassmann 2019, Alsace, France (125ml) (or)
Amorish, saffron, blood orange AF

Coriander

Kadhi with crunchy bitter melon, okra & lotus root VO
(or)
Lamb saag
Served with:
Kohlrabi, haak & cauliflower masala | Carrot kosambari | Steamed rice | Naan of choice
Pouilly-Fumé, Domaine de la Loge 2022, France (125ml) (or)
Bourgogne 'Oka' Pinot Noir, Domaine Arlaud 2019, Burgundy, France (125ml) (or)
37° Pinot Noir, Jörg Geiger AF (125ml)

Chai spices

Textures of chocolate, blood orange reduction
(or)
Poached pear, Madagascan vanilla ice cream VO
Pedro Ximenez Jerez, Spain (75ml) | Mulled wine | Kashmiri kahwa chai

£69 per guest. Add drinks pairing £42. Alcohol-free pairing £25

V: Vegan VO: Vegan option

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