

'Spirit of Love' Tasting Menu

Amuse-bouche

Chaat

banana-blossom vada, okra crisps, 'gulab' yogurt VO
Sakura (or) Rose Negroni (or) Sakura AF



Grills

Gunpowder scallop

balchao sauce, coconut caviar
(or)

Beetroot tikki

roasted spices, pistachio crumble VO



Duck gilafi seekh

with stone fruit chutney
(or)

Textures of aubergine

spiced aubergine crisps, smoked 'bharta' VO
Albariño, Bodegas Terras Guada 2022, Rias Baixas, Spain (175ml)
Blanc de blanc, Jörg Geiger AF (125ml)



Mains

Khasta chicken

spiced panko-crust bread, smoked tomato masala
(or)

Moringa lamb

umami-rich, hearty lamb & potato stew
(or)

Morel & artichoke khorma

artichoke & walnut filled morels, silken almond sauce, rose & nutmeg VO
served with:

Cauliflower poriyal | Jeweled pulao | Khubani-cheese (or) Truffle sea-salt naan
Pouilly-Fumé, Domaine de la Loge 2022, France (150ml) (or)
Bourgogne 'Oka' Pinot Noir, Domaine Arlaud 2019, Burgundy, France (150ml) (or)
37° Pinot Noir, Jörg Geiger AF (150ml)



Desserts

Rose symphony

kulfi, chestnuts, 'gulkand' rose, rhubarb compote VO
(or)

Ricotta & pear crumble

ginger & cardamom custard
Tokaji 'Mylitta' dessert wine 50ml (or) Amorish (saffron, orange) AF

£79 per guest. Add drinks pairing £49. Alcohol-free pairing £36
VO: Vegan option available

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.