

CHEF'S JOURNEY TASTING MENU

6 Courses – £80 per person

Additional £69 per person for pairing wines



◆ AMUSE-BOUCHE

Chef's Special Of The Day

NV – Prosecco, Via Vai DOC, Veneto, Italy

◆ COURSE 1 – PUNJAB

Tandoori Prawn (M, Cr, Mu)

Tandoor grilled Patiala spiced prawn with creamy garlic marinade, fenugreek spice mix
2021 – Anciens Temps Rosé, Vin de France, France

◆ COURSE 2 – KERALA

Kochi Scallop (Cr, Mu, Mo, M, G, Su)

Shell-grilled scallops with Kerala coconut ginger sauce and mango passion fruit salad
2021 – Chablis, Domaine de Vauroux, Burgundy, France

◆ COURSE 3 – DELHI

Chaat Tartlet Espuma (M, G, Su)

Delhi's iconic chaat, reimagined – flavours served with elegance, masala chickpea mousse, crispy potato, honey yoghurt espuma, tamarind sauce, pomegranate

◆ COURSE 4 – LUCKNOW

Malai Chicken Tikka (M, Mu, Su)

North fork chicken marinated with Nawabi aromatic spices, cream cheese marinade, chilli sprout kachumber salad, and mint chutney
2020 – Barbera Amonte, Volpi, Piemonte, Italy

◆ COURSE 5 – KASHMIR

(CHOOSE ONE)

Lamb Rogan Josh (Mu, M)

Slow-braised lamb shank, saffron shallot velouté, Kashmiri chilli, fennel, green cardamom
2022 – Crios Malbec, Susana Balbo, Mendoza, Argentina

OR

ANDHRA PRADESH (£15 – SUPPLEMENT)

Kakinada Lobster (Cr, Mu, F)

A specialty from Andhra Pradesh's coastal region, featuring rock lobster stir-fried with aromatic fenugreek, black pepper, curry leaves, and shallots in a rich vine-ripened tomato sauce

2025 – Pinot Grigio Delle Venezie Giovanni Puiatti, Friuli-Venezia Giulia, Italy

◆ COURSE 6 – DESSERT

Royal Chocolate Mousse (M, G, E, So, N)

Rich, airy dark chocolate mousse with praline crunch, velvety chocolate topping with raspberry sorbet

2024 – The Noble Wrinkled Riesling, McLaren Vale, Australia

Ce Celery

So Soya

N Nuts

M Milk

Cr Crustaceans

Ve Vegan

Se Sesame

Mu Mustard

F Fish

G Gluten

Su Sulphites

P Peanuts

Mo Molluscs

E Egg

L Lupins

A discretionary 10% service charge will be added to your bill. Please inform a member of staff of any food allergies before ordering. All dishes are prepared in kitchen where allergens are present. Whilst every effort is made to prevent cross contamination, we cannot guarantee any dish is completely allergen-free.