

NEW YEAR'S EVE M E N U

5 courses – £,90

Wine pairing – £,50

(4pm – 10pm)

Amuse bouché



Monkfish marinated with ground mint, coriander & pinenuts

Scottish oyster tempura with ajwain, curry leaves, Dill Raitha

(NV Bollinger Special Cuvee, Ay, Champagne, France– 125ml)



Traditional Guineafowl & wild mushroom bhunao served on Kerala tawa paratha,

Quail seekh kebab with sweet chilly and pickled onion

(2017 Tapanappa "Foggy Hill" Pinot Noir, Fleurieu Peninsula, Australia – 100ml)



Char grilled Delhi style lamb rump, fennel with malt vinegar,

Seasonal vegetables tossed with coconut & turmeric glaze

Served with;

Paneer & Morrel mushroom Biryani, Peshawari Naan,

Medley of dal tempered with cumin and garlic

(2015 Bodegas Roda, Rioja Reserva, Tempranillo/Graciano, Rioja, Spain – 100ml)



Chilly Chocolate Delight,

Peanut Butter Cardamon Ice cream

(1998 Taylor's Quinta de Vargellas Vintage Port, Douro, Portugal– 50ml)

A 12.5% discretionary service charge will be added to your bill.

