

TASTING MENU



कह नी { Kahani } ❧ STORY (Noun)

T A S T I N G M E N U

6 Courses £80 pp
Wine pairing £75 pp



Berry papdi chaat, spiced chickpeas with sweetened yoghurt, berry chutney, purple crisps

2022 Kilikanoon, Mort's Block Dry Riesling, Clare Valley, Australia - 75ml



Grilled Scallops with Andhra spices, alleppey coconut & fresh turmeric sauce

Bollinger Special Cuvee, Ay, Champagne, France - 100ml



Monkfish char grilled with browned garlic, ajwain, red chilli & dill leaves; bisi bele bath

2022 Jean Becker Pinot Gris, Alsace, France - 75ml



Guineafowl fillets, tandoori grilled with golden beets, nutmeg & ginger; pickled rhubarb
2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 100ml



Sorbet



Tandoori peshawari lamb chops with kashmiri-chillies, nagercoil clove with mint yogurt

Served with

Khumb Matar, Rice and Naan

2017 Klein Constantia "Anwilka" Shiraz/Cabernet Sauvignon, Stellenboch, South Africa - 125ml



Chocolate delight, almond brittle, caramel ice cream

1998 Taylor's Vintage Port, Quinta De Vargellas, Portugal - 50ml

A 13% discretionary service charge will be added to your bill.
For any dietary requirements please speak to your waiter.

J A Z Z M E N U
4 Courses £65 pp
Wine pairing £55 pp
(5pm – 10pm)

Lychee Bellini or Lychee Fizz mocktail



Grilled Scallops with Andhra spices, alleppey coconut & fresh turmeric sauce

2022 Domaine d'Elise, Petit Chablis, Burgundy, France - 75ml



Nilgiri chicken chop, mint, coriander, padron pepper, fennel seeds with smoked pepper chutney
Lamb seekh kebab, water chestnut, green chilli, coriander, ginger; kachumber salad

2019 Tenuta di Arceno, Chianti Classico, Sangiovese, Tuscany, Italy - 75ml



Tawa murgh, chicken tikka tossed with red onion, peppers, ground spices
Bhuna gosht, tender lamb, dried lemon, shallots, ginger and garam masala

Served with

Cumin Pulao / Cheese Chilly Naan / Yellow Dal Tadka

*2022 Château Pavillon Daugay, Grand Cru Classé, Merlot/Cabernet France,
Saint-Emilion, Bordeaux, France - 125ml*



Carrot fudge with cardamom & pistachio; coconut sorbet

2020 Petit Guiraud, Sauternes, Bordeaux, France - 50ml

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