

# J A Z Z T A S T I N G M E N U



कह नी { Kahani } ❧ STORY (Noun)

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



Lychee Bellini or Lychee Fizz mocktail



Kasundi machhi (swordfish) in Bengal mustard, smoked cumin & chives, Kerala tapioca mash

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



Bhatti ka murgh, succulent chicken tikka with turmeric, ginger & clove

Tandoori Peshawari lamb chops with fennel & star anise; plum chutney

*2019 Tenuta di Arceno, Chianti Classico, Sangiovese, Tuscany, Italy - 100ml*



Kori gassi, Mangalorean chicken curry, byadagi chilli & freshly ground spices

Bhuna gosht, tender lamb, dried lemon, shallots, ginger and garam masala

Served with

Cumin pulao / Cheese chilli naan / Yellow dal tadka

*2017 Quinta da Silveira, Colheita Tinto, Douro, Portugal- 125ml*



Palm jaggery & coconut brulee, pineapple sorbet, caramel glaze

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

VEGETARIAN JAZZ MENU

4 Courses £65 pp

Wine pairing £55 pp

(5pm – 10pm)



Lychee Bellini or Lychee Fizz mocktail



Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps

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



Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt

Punjabi aloo samosa

*2020 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 100ml*



Paneer tikka masala, grilled cottage cheese tossed with onion, tomato and coriander

Khumb matar, mushroom & green peas with brown onions, tomatoes & cardamom

Served with

Cumin pulao / Cheese chilli naan / Yellow dal tadka

*2022 Château Pavillon Daugay, Grand Cru Classé, Merlot/Cabernet Franc,*

*Saint-Emilion, Bordeaux, France - 125ml*



Poached peach and sago kheer, pineapple sorbet & cinnamon peach syrup

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

A 13% discretionary service charge will be added to your bill.

For any dietary requirements please speak to your waiter.

