

India's culinary heritage £65 pp



&

"Singing chef"
Manpreet Singh Ahuja

Masala Bun with sundried tomato butter

Freshly baked, warm & flavourful bread served with fresh butter infused with sundried tomatoes

Sol Vada (V, GF, FD)

Influenced by Maharashtrian sol kadhi, these soft lentil dumplings are soaked in coconut milk & a tangy kokum mix

Nadru Ke Kebab (V)

Kashmiri style soft & creamy grilled lotus stem kebabs, served with mooli akhrot chutney made with radish & walnuts

Or

Tabak Maaz

Kashmiri style slow cooked & seared Lamb ribs served with mooli akhrot chutney made with radish & walnuts

Naga Fish Bamboo (GF, DF)

Influenced by Nagaland's cuisine, this steamed fish is served with naga chilli & sesame seed chutney & banana blossom

Or

Chawal ke Fare (V, GF)

A comforting dish from the state of Bihar, featuring steamed rice dumpling tempered with mustard seeds & curry leaves

Aam-Ras Sorbet (V)

Inspired by the famous Gujarati Mango drink, served here as a palate cleanser

Western & Southern Symphony Thaali

A unique platter featuring popular dishes from western & southern Indian states, offering a rich & diverse culinary experience

Keralan vegetable Moilee (V)

Seasonal vegetables, gently simmered in a mild & fragrant coconut curry - a Keralan speciality

Or

Parsee Kid Gos

A Parsee delicacy made with spring lamb, cooked in a cashew nut & coconut sauce, flavoured with cardamom & cinnamon

with

Karwari potato chilli masala (Ve, GF), Spinach Tambuli (V) & Nimmakaya Pulihora (V, GF, DF)

Traditional dishes from the South Indian states of Karnataka, Andhra Pradesh & Tamilnadu: fiery potatoes cooked Mangalorean style, flavourful & freshly pureed spinach with spiced yogurt; and lemon rice - tempered with mustard seeds, curry leaves, peanuts, cashew nuts & coconut

Gajar Ka Halwa

A rich & sweet delicacy from Punjab, made with Indian red carrots cooked in milk with a hint of cardamom & nuts

Masala Chai

Nan Khatai

Indian shortbread flavoured with cardamom & crushed almonds