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*"Kaarigar"- A True Craftsman
8th May £70pp*

Masala Bun with Roasted Garlic herb Butter

Amuse Bouche (V)

Seaweed Bhajia Patrani, Tomato consommé Shorba

Quinoa & Beetroot chaat (V)

A modern twist on a classic, featuring quinoa and beetroot paired with tangy beetroot ketchup, creamy yoghurt espuma, and crispy root vegetables

Courgette Dahi Kebab (V)

Delicate courgette flowers, filled with a hung yogurt stuffing, lightly battered and fried to perfection, Paired with beetroot chutney, Truffle & Cream sauce

Or

Citrus Bass With Pineapple Slaw

Baked Stone Bass with infused flavours of lemongrass & kafir lime served with charred pineapple slaw

Kala Khatta Sorbet (V)

A refreshing, tangy treat made with the bold flavors of blackberry and spices serve as Palate cleanser

Truffle Chicken Yakhni

Tender malai chicken with a luxurious black truffle mousse, served alongside celeriac and shiitake khichdi. Accompanied by a rich shiitake yakhni, a crispy croquette, charred baby gem salad, and a touch of black garlic

Or

Smoked Malai Celeriac Yakhni (V)

Smoked malai celeriac paired with a fragrant celeriac and shiitake khichdi, complemented by a rich shiitake yakhni. Finished with a crispy croquette, charred baby gem salad, and a touch of black garlic

Ambiya Jalebi with Mango Ice cream (V)

Crispy, golden ambiya jalebi served warm, paired with freshly churned mango ice cream. A perfect fusion of sweet and tangy

Our food may contain or come into contact with common allergens. Please speak to a member of staff about any allergies.

Call to Book 01628822877, Email- reservations@thebeehivewhitewaltham.com
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