



INDIAN ESSENCE

TASTE OF RAJASTHAN

4th November 2025 Time: 7-10pm

Red Chilli Khichiya Poppadom

Spiced lentil crisps, homemade mango chutney

Atul Kochhar Exclusive Premier Cru Champagne | Pinot Noir,
Chardonnay | France



Raj Kachori (gl,d)

Crisp wheat bubble, spiced lentil sprouts, sweet yoghurt, mint &
tamarind chutney, pomegranate

Wildshark Bacchus Fumé | Bacchus | Kent | England



Royal Black Cod (gl,d,)

Black cod, white cashew-saffron sauce, Rajasthani crispy onion puff
Alice Verdeca | Verdeca | Puglia | Italy



Chicken and Fenugreek Tartlet (gl,d)

Aromatic fenugreek spiced chicken, delicate pastry,
plum-tamarind chilli compote

Wildsong Pinot Noir | Pinot Noir | Hawke's Bay | New Zealand



Marwari Lal Maas (gl,d)

Slow cooked lamb shank, smoky jus, Rajasthani spice blend,
ghee drizzled rustic wheat dumplings

Châteauneuf-Du-Pape | Grenache, Syrah, Mourvedre | Rhône Valley | FR



Saffron Ghevar, Pistachio Cardamom Rabdi, Honeycomb Bliss (gl,d,n)

Saffron crispy golden nest, reduced saffron-pistachio milk,
honeycomb ice cream

Royal Tokaji | Muscat, Furmint | Tokaj-Hegyalja | Hungary

Atul Kochhar

£58.95 per person | £48.95 wine pairing

Vegetarian/pescatarian options available upon request

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan