



INDIAN ESSENCE

A TASTE OF KERALA SUPPER CLUB INDIAN ESSENCE 25TH FEBRUARY 2026

KERALA FRITTO MISTO

Crumb-fried baby squid and prawns, curry leaf and sriracha mayonnaise (cr,d)
Chapel Down Reserve Rosé Brut | Kent | England

SCALLOPS MOILLIE

Pan-seared hand dived scallops, moillie sauce, wasabi dust
Chablis Domaine Des Genèves | Burgundy | France

MEEN POLlichathu

Sea bream marinated with Keralan spices, fresh coconut and curry leaves
wrapped in banana leaf, steam cooked served with raw onions and tomato salad
Alba Vega Albarino | Spain

NADAN KOZHI CHICKEN CURRY

A classic rustic village style chicken curry, southern whole spices, coconut,
served with thalassery biryani, cucumber pachadi (d,mu)
Los Haroldos Estate Malbec | Mendoza | Argentina

KERALA LAMB PEPPER FRY

An aromatic South Indian dry roast slow cooked leg of lamb cooked with crushed
black peppercorns, curry leaves in coconut oil served with malabar paratha (mu,d)
Primitivo Di Manduria Doc Lirica | Italy

ADA PRADHAMAN PANNA COTTA

Burnt jaggery and black pepper ice cream (d)
Ginestet Classique Sauternes | France

£58.95 per person

£49.95 pairing wine

Due to availability, listed vintages may occasionally be substituted with the closest match

Atul Kochhar

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 12.5% service charge will be added to your bill. Paired wine servings are 100ml, dessert wine serving is 50ml. Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte

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