



## INDIAN ESSENCE

### TASTING MENU

#### AMUSE-BOUCHE

#### ALOO TIKKI CHAAT (D)

Pan-fried, cumin scented potato cake, splash of chutneys, Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | Kent | England | 2021

#### JALPARI (D)

Pan-seared hand-dived scallops, textures of peas, wasabi dust, crispy seaweed Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024

or

#### LOBSTER PEPPER FRY (D,CR)

Tandoori chargrilled lobster, stir-fried lobster in crushed peppercorn, tomato-onion masala, pak choi (£18 supplement)

Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022

#### EXOTIC SORBET

#### KOLKATA CHICKEN CHAAP (D,N)

Chargrilled chicken supreme, simmered in a creamy aromatic Mughlai gravy, jeera pulao

Pinot Noir | Les Mousseottes | Languedoc | France | 2024

#### NAWABI LAMB (D,GL)

Fennel scented lamb chop, golmirch gosht, grilled asparagus, garlic naan Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019

#### DUO CHOCOLATE DELICE (D,E)

Pineapple ice cream

Trebbiano, Malvasia, Sangiovese | Fattoria Dei Barbi | Tuscany | Italy | 2015

**£65.95 Per person**

**£105.95 With pairing wine**

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

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



## INDIAN ESSENCE

### PESCATARIAN TASTING MENU

#### AMUSE-BOUCHE

##### ALOO TIKKI CHAAT (D)

Pan-fried cumin scented potato cake, splash of chutneys, Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | Kent | England | 2021

##### JALPARI (D)

Pan-seared hand-dived scallops, textures of peas, wasabi dust, crispy seaweed  
Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024

or

##### LOBSTER PEPPER FRY (D,CR)

Tandoori chargrilled lobster, stir fried lobster in crushed peppercorn, tomato -onion masala, pak choi (£18 supplement)

Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022

#### EXOTIC SORBET

##### MIRCH BAINGAN KA SALAN (V)

Chargrilled baby aubergine, stuffed peppers, Hyderabadi coconut sauce  
Albarino | Alba Vega | Galicia | Spain | 2023

##### GOAN FISH CURRY (MU)

Chargrilled Cornish monkfish tail, cafreal podi, coconut and dried red chillies sauce

Pinot Noir | Les Mougeottes | Languedoc | France | 2024

##### DUO CHOCOLATE DELICE (D,E)

Pineapple ice cream

Trebbiano, Malvasia, Sangiovese | Fattoria Dei Barbi | Tuscany | Italy | 2015

**£65.95 Per person**

**£105.95 With pairing wine**

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## INDIAN ESSENCE

### VEGAN TASTING MENU

#### AMUSE-BOUCHE

#### ALOO TIKKI CHAAT

Pan-fried cumin scented potato cake, tamarind chutney, Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | Kent | England | 2021

#### BEETROOT CHOP (MU,N)

Kolkata inspired beetroot cutlet, raisins, beetroot murabba

Chenin Blanc | Family Man Free Run Steen | Western Cape | South Africa | 2025

#### EXOTIC SORBET

#### MIRCH BAINGAN KA SALAN

Chargrilled baby aubergine, stuffed peppers, Hyderabadi coconut sauce  
Albarino | Alba Vega | Galicia | Spain | 2023

#### JACKFRUIT KOFTA

Spiced jackfruit kofta, Goan sauce

Pinot Noir | Les Mousseottes | Languedoc | France | 2024

#### STICKY TOFFEE PUDDING

Vanilla bean ice cream

Sémillon | Maison Ginestet | Sauternes | France | 2020

**£65.95 Per person  
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*Atul Kochhar*

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## INDIAN ESSENCE

### VEGETARIAN TASTING MENU

#### AMUSE-BOUCHE

##### ALOO TIKKI CHAAT (D)

Pan-fried cumin scented potato cake, splash of chutneys, Mumbai sev, fresh pomegranate

Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | Kent | England | 2021

##### BEETROOT CHOP (MU,N)

Kolkata inspired beetroot cutlet, raisins, mustard mayonnaise, beetroot murabba

Chenin Blanc | Family Man Free Run Steen | Western Cape | South Africa | 2025

#### EXOTIC SORBET

##### CHUTNEY PANEER TIKKA MASALA (D)

Chargrilled paneer tikka stuffed with baby spinach and mint chutney, creamed tomato-onion and fenugreek sauce, lemon rice

Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024

##### SHAHI GUCCHI KA KOFTA (D,N)

Morel and cheese dumplings, saffron korma sauce

Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019

##### DUO CHOCOLATE DELICE (D,E)

Pineapple ice cream

Trebbiano, Malvasia, Sangiovese | Fattoria Dei Barbi | Tuscany | Italy | 2015

**£65.95 Per person**

**£105.95 With pairing wine**

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