



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 Mougeottes | 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

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



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, Hyderabad 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, Hyderabad coconut sauce

Albarino | Alba Vega | Galicia | Spain | 2023



JACKFRUIT KOFTA

Spiced jackfruit kofta, Goan sauce

Pinot Noir | Les Mougeottes | Languedoc | France | 2024



STICKY TOFFEE PUDDING

Vanilla bean ice cream

Sémillon | Maison Ginestet | Sauternes | France | 2020

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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

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