



INDIAN ESSENCE

BY ATUL KOCHHAR

A TASTE OF MAHARASHTRA 2nd September 2026

SOLKADHI (d)

Kokum and coconut milk drink, spiced and traditionally served chilled



MAHARASHTRIAN STREET FOOD PLATTER (gl)

Sabudana wada, kothimbir vadi and vada pav, served with green thecha

Chapel Down Brut Rosé

Pinot Noir, Pinot Meunier | Chapel Down | Kent | England | 2021



MALVANI KOLI SEAFOOD MEDLEY (cr,mo)

Delicately spiced coastal hake, jumbo prawns and squid, rawa-fried and served with a refreshing cucumber salad

Sula Sauvignon Blanc | Sula Vineyards | Maharashtra | India | 2024



KOLHAPURI CHICKEN SUKKA (d)

Succulent chicken cooked in a fragrant kolhapuri masala, paired with traditional komdi wada

Cotes-Du-Rhone Laudun Rouge | Grenache, Syrah, Mourvedre | Luna

Maison | Laudun, Rhone Valley | France | 2022



VARHADI MUTTON

Slow-cooked mutton in a robust varhadi spice blend, accompanied by bhakari, masala bhat and bharli vangli

Villa Antinori Toscana Rosso | Sangiovese, Cabernet Sauvignon,

Merlot | Marchesi Antinori | Tuscany | Italy | 2022



MAHARASHTRIAN SWEETS (gl,d)

A trio of traditional sweets — modak, puranpoli and creamy cardamom shrikhand

Domaine des Baumard Carte d'Or Coteaux du Layon

Chenin Blanc | Domaine des Baumard | Loire Valley | France | 2022

Atul Kochhar

£58.95 per person | £44.95 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, (MO)-Molluscs, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan