



# TASTING MENU

CARDIFF TAUNTON PENARTH WESTON-SUPER-MARE

# Tasting Menu 1

£39.95 per person | £52.95 with wine included  
(Please note, minimum order two people)

## STARTERS

### CRAB PORICHATHU

Soft shell crab marinated with our Chef's exclusive masala and deep-fried.

### STAR ANISE CHICKEN TIKKA

Chicken morsels marinated in special spices flavoured with star anise and cooked in the Tandoor.

### BOMBAY CHAAT

Popular vegetarian melt-in-the-mouth snack with yoghurt, topped with homemade chutneys and gram flour vermicelli.

### MINT AND MUSTARD SAUVIGNON BLANC (CHILE)

Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with a smooth long finish.

## FISH COURSE

### M&M PAN FRIED SEA BASS

Fresh Sea Bass pan seared, served on a bed of curry leaf infused mashed potatoes, in a raw mango, ginger and coconut sauce.

### ALLAN SCOTT ESTATE GEWURZTRAMINER WHITE WINE (NEW ZEALAND)

Fine steely yellow colour. Floral and elegant aromas (rose, jasmine, orange blossom honey, and forest).

## HOUSE SORBET

A refreshing sorbet interlude to cleanse the palate.

## MAIN COURSE

### MURGH-E-AWADH

Chicken breast marinated in yoghurt and spices then cooked in the Tandoor.

### KOCHI PRAWN MANGO CURRY

Tiger prawns simmered in fennel, coconut and raw mango sauce.

### KASHMIRI LAMB ROGAN JOSH

Rogan Josh is a signature lamb dish originating from the magnificent state of Kashmir.

Brimming with flavours of fennel, ginger and marked by the striking red hue from the Kashmiri chillies. It is indeed a celebration of all senses.

### OLAN

Butternut squash and cow peas (lentil family) simmered in a delectable sauce.

### STEAMED BASMATI RICE

### ASSORTED TRADITIONAL BREADS

### GRAN DOMINIO, CRIANZA, RIOJA (SPAIN)

Produced from tempranillo and aged in barrels for 12 months. Blackberry flavours with spicy undertones.

## DESSERTS

A combination of Brûlée, Chocomosa and Tandoori Pineapple.

# Tasting Menu 2

£34.95 per person | £42.95 with wine included  
(Please note, minimum order two people)

## STARTERS

### SCALLOP THENGAPAL

Hand-dived Scottish scallops simmered in lemon zest flavoured coconut milk.

### SPICE CRUSTED LAMB TIKKA

Southern spiced lamb morsels cooked to perfection in the Tandoor.

### KALAN KATTI

A popular street delight. Made with mushroom, potatoes and cheese with homeground spices.

### MINT AND MUSTARD SAUVIGNON BLANC (CHILE)

Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with a smooth long finish.

## HOUSE SORBET

A refreshing sorbet interlude to cleanse the palate.

## MAIN COURSE

### TANDOORI SALMON

Salmon steaks marinated in honey, whole grain mustard, Kashmiri chilli and handpicked spices; grilled in the Tandoor.  
A Mint and Mustard Signature dish.

### NADAN CHICKEN CURRY

A delicious Keralan chicken curry with coconut milk, tomatoes and spices.

### TRAVANCORE LAMB

Tender meat pieces are cooked with a ground paste of onion, ginger and finished with chillies.

### SAG ALOO

A north Indian popular dish. The perfect dish to accompany your meal.

### STEAMED BASMATI RICE

### ASSORTED TRADITIONAL BREADS

### GRAN DOMINIO, CRIANZA, RIOJA (SPAIN)

Produced from tempranillo and aged in barrels for 12 months. Blackberry flavours with spicy undertones.

## DESSERTS

### CHOCOMOSA WITH ICE CREAM

Please note a **V** Vegetarian option is available on request

If you have any food allergies or special dietary requirements please speak to a member of staff.

Please note - an optional service charge of 10% will be added on to groups of 8 more

# Seafood Tasting Menu

£45.95 per person | £59.95 with wine included  
(Please note, minimum order two people)

## STARTERS

### CHEEMEN CHUTTATHU

A popular toddy shop snack in Kottayam.  
Tawa grilled masala marinated prawns.

### CRAB PORICHATHU

Soft shell crab marinated with our Chef's exclusive masala and deep-fried.

### SCALLOP THENGAPAL

Hand dived Scottish scallops simmered in lemon zest  
flavoured coconut milk.

### MINT AND MUSTARD SAUVIGNON BLANC (CHILE)

Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with  
a smooth long finish.

## FISH COURSE

### KANTHARI TAWA FISH

Lemon sole marinated with Malabar spices, coconut milk and Kanthari  
(Bird eye chilli). These chillies are highly valued for their fruity taste and  
spice. Cooked in the Tawa and served with tomato rice.

### ALLAN SCOTT ESTATE GEWURZTRAMINER WHITE WINE (NEW ZEALAND)

Fine steely yellow colour. Floral and elegant aromas (rose, jasmine, orange  
blossom honey, and forest).

## HOUSE SORBET

A refreshing sorbet interlude to cleanse the palate.

## MAIN COURSE

### TANDOORI KING PRAWNS

Our take on the famous Goan Kafreal; King prawns marinated in fresh  
coriander and grilled to perfection in the Tandoor.

### KOCHI PRAWN MANGO CURRY

Tiger prawns simmered in fennel, coconut and raw mango sauce.

### GOAN FISH CURRY

MahiMahi fish simmered in a tangy medium spiced curry sauce made from  
coconut and Goan red chillies.

### THORAN OF THE DAY

Seasonal vegetables stir-fried with coconut and tempered with mustard  
and curry leaves.

Please ask the waiter about Thoran of the day.

### SOUL TREE SAUVIGNON BLANC (INDIA) 2

Vibrant and invigorating tropical Sauvignon that breaks from the mould -  
from the award winning Soul Tree wine.

### STEAMED BASMATI RICE

### ASSORTED TRADITIONAL BREADS

## DESSERTS

A combination of Brulee, Chocomosa and Tandoori pineapple.