

Presents



Thursday 22 October 7pm

TASTING MENU - SEATED SUPPER

Botanical cocktail -Poppadom crisp, smashed avocado, chilli jam -Onion, spinach and sweetcorn chilli bites -Monkfish and king prawn curry, tomato and tamarind, served with turmeric rice -Durban lamb shank curry, dhal, paratha, carrot and onion salad, coriander chutney -Sweet vermicelli spiced with cardamom, cinnamon and condensed milk, poppadom

60.00 per person





Presents



Thursday 22 October 7pm

VEGETARIAN TASTING MENU - SEATED SUPPER

Botanical cocktail

Poppadom crisp, smashed avocado, chilli jam -Onion, spinach and sweetcorn chilli bites -Aubergine and paneer masala -Butterbean and potato curry, dhal, paratha,

carrot and onion salad, coriander chutney

Sweet vermigelli spiged with gardamom, ginnamon and gondensed milk, poppadom

60.00 per person

