



Gold Set Menu | Sharing for the table

SMALL PLATES

Chicken Karaage

Chilli yoghurt emulsion, purple potato,
herb dust, seaweed

Tandoori Soya Chaap (vg)

tandoor roasted vegan meat

Grilled Lamb Chops

Grilled lamb chops, harissa-lime-butter,
aloo anardana chaat

Manglorian Rava Fried Prawns

tempered coconut & smoked
tomato chutney, radish pickle

Dal Chawal Arancini

achaar -papad-chutney (v)

MAINS

Tandoori Paneer & Mushroom Butter Masala

san - marzano tomato & fenugreek gravy, cultured butter (v)

Fired Halibut Pollichathu

banana leaf wrapped halibut, pollichathu sauce

CTM

chicken tikka masala

Lamb Shank Nihari

awadhi lamb shank

SIDES

Traditional Indian Breads (v)

Double Butter Dal Makhani (v)

Fried Onion & Saffron Pulav (v)

Potted String Green - chili garlic (v)

DESSERTS

Cherry Rice Kheer (vg)

cherry, apricot gel, lemon sorbet

Fig & Ginger Pudding (v)

warm pudding, salted caramel foam, vanilla ice-cream

A discretionary service charge of 12.5% will be added to your bill. Menu available for the whole table only. Please let us know if you have any allergies or require any information used in our dishes.

Please note that our extensive menu is prepared using many ingredients including allergens.

Whilst every care is taken we cannot completely eliminate the risk of allergen transfer.

(v) Vegetarian | (vg) Vegan. Menu is subject to changes.