



x ASD

Culinary Collaboration

Dhwani x Arbinder

Tasting Menu

£79 Per Person | +£35 Wine Pairing

Corn Tokri

tart, airy corn khees, butter garlic corn kernels

Kachumber 2023

baby gem, mint espuma, tomato meringue

 Rathfinny Wine Estate, Classic Cuvée Brut 2018 (80ml)

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Trout

charcoal trout mi-cuit, heritage beetroot, chicken skin,
beetroot ketchup, hariyali chaas

 Chardonnay, India 2019 (80ml)

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Basil Lamb Boti

sabudana khichdi, burnt hay mayonnaise

 Pinot Noir `RUA`, New Zealand 2021 (80ml)

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Dhaniya aur Dahi

coriander sorbet, masala meringue

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Murgh Yakhni

black truffle mousse, cornfed chicken & shitake yakhni,
black garlic, truffle cheese kulcha

Dal Makhani

Onion & Saffron Pulao

 Classic Riesling, New Zealand 2021 (80ml)

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Sweet & Sour Memories

Valrhona hazelnut cremeux with orange & tequila

 Sauternes, France 2016 (50ml)



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Culinary Collaboration

Dhwani x Arbinder

Vegetarian Tasting Menu

£79 Per Person | +£35 Wine Pairing

Corn Tokri

tart, airy corn khees, butter garlic corn kernels

Kachumber 2023

baby gem, mint espuma, tomato meringue

🍷 *Rathfinny Wine Estate, Classic Cuvée Brut 2018 (80ml)*

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Vegetarian Beef Tartare

mango yolk, beetroot ketchup, crispy root vegetables,
hariyali chaas

🍷 *Chardonnay, India 2019 (80ml)*

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Basil Celeriac Tikka

sabudana khichdi, burnt hay mayonnaise

🍷 *Picpoul De Pinet, France 2021 (80ml)*

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Dhaniya aur Dahi

coriander sorbet, masala meringue

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Mushroom Corn Strings

mushroom stuffed with corn, cheese chilli stuffing,
potato strings hoppers, corn khees, black garlic

Dal Makhani

Onion & Saffron Pulao

🍷 *Classic Riesling, New Zealand 2021 (80ml)*

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Sweet & Sour Memories

Valrhona hazelnut cremeux with orange & tequila

🍷 *Sauternes, France 2016 (50ml)*