



# Memsaab's Tasting Menu

*"Culinary journey with us"*

**£85**

Experience a culinary journey with Chef Sohan Bhandari,  
a curation of his culinary heritage and signature dishes.  
An ode to Indian homemakers & traditional Indian cooked food.

## **Rasam (VE, NF)**

South Indian tomato & lentil rasam served with  
mini idli & puffed pastry bites



## **Marwad's Raj Kachori (NF)**

Spiced fried potato, trio sauce, pomegranate seed  
boondi, savoury crisp, herbal jam, black lime chaat masala



## **Kandhari Paneer Tikka (GF, V)**

Seasoned cottage cheese stuffed with prunes & pomegranate  
in tomato, garlic mustard salsa

*Or*

## **Anglo Indian Chicken Chop 🍗**

Madras spiced pulled chicken cutlet served with  
salad & tomato raisin relish



## **Alphonso Mango Sorbet (VE)**



## **Old Delhi's Famous Lamb Curry (GF, NF)**

Minced lamb curry, cumin potato, dal makhani,  
steamed rice, butter naan

*Or*

## **Nadan Fish Curry (NF)**

Nadan fish curry, beans poriyal, dal makhani,  
steamed rice, malabar paratha

*Or*

## **Falahari Kofta Curry (VE)**

Beetroot & lotus kofta curry, beans poriyal, dal tadka,  
steamed rice, tandoori roti



## **Dark Chocolate Silk Cake**

Thandai crumble, candy floss & fresh berries

*Or*

## **Chakka Varattiyathu Tart (VE)**

Ripe jackfruit halwa tart, popping pearls, served with  
Alphonso mango sorbet

*Pair with:*

**Wine - £60 | Champagne - £105 (min 6 pax) | Cocktail - £60**

Ve - Vegan

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

Signature Dishes

Mild spicy

Can be done dairy free