



## NON-VEG SET MENU – 1

BY CHEF SHILPA DANDEKAR

### Pani Puri Shots

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### Seared Scallops C, D, E, G, MUS

Pan seared scallops, beetroot and balsamic salad, curried cauliflower puree, brown butter, chilli and lemon dressing, parmesan tuille

### Wasabi Chicken Tikka D

chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom

### Patra Chaat D, SES (Sharing plate)

Colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev

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### Kokum Granita

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### Lamb Sukke \*

Maharashtrian style lamb preparation cooked in spice blend of cloves and chilli

### Red Snapper and Palourdes Moilee F, M

Red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut, ginger, green chill, clams and samphire pakora

### Lasooni Palak D

Creamy spinach with brown garlic and dry fenugreek leaves

### Dal Makhani D

traditional preparation of black lentils slow cooked overnight, mildly spiced

### Assortments of breads G, D

butter naan, garlic naan, tandoori roti

### Steamed Rice

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### Shahi Tukra D, N, G

crispy brioche bread, reduced saffron milk, stewed apple and rose and pistachio whipped cream

### Tea/Coffee & Petit Fours

**£73.00 PER PERSON**

**All Prices are inclusive of 20% VAT**

**A discretionary 12.5% service charge is added to the bill**

\* DENOTES SPICY DISH. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN  
L-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY



## NON-VEG SET MENU – 2

BY CHEF SHILPA DANDEKAR

### Pani Puri Shots

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### Monk Fish Tail and Sea Buckthorn Pickle F, MUS, D

Monk fish tail marinated in pickling spices with thousand layers crispy potatoes

### Lamb Galouti Kebab G, N, D

melt in mouth pan fried finely minced smoked lamb kebab marinated in saffron special blend of spices, brown onion, cashew paste, cranberry chutney served on layered flaky bread

### Kalimirch & Pudina Paneer Tikka D, N

Cottage cheese marinated in cashew, mint and crushed black pepper stuffed with dry fruits chutney accompanied by red onion and red currant marmalade

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### Kokum Granita

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### Lamb Chop D, N

French trimmed half rack tandoori lamb chop marinated in light and fragrant spices, pickled raw papaya and carrot salad with coriander chutney

### Halibut Fish Curry F, MUS

Halibut cooked in Chef Shilpa's special blend of spices

### Malvani Chicken\*

malvan is a scenic town in west coast of Maharashtra. a traditional recipe modernised and presented by chef shilpa

### Salsify Masala D

Delicate flavoured salsify tossed in mild fennel flavoured yoghurt sauce

### Dal Makhani D

traditional preparation of black lentils slowly cooked overnight, mildly spiced

### Assortments of breads G, D

butter naan, garlic naan, tandoori roti

### Saffron Pulao

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### Spiced Chocolate Fondant D, N, E

pistachio ice cream, raspberry coulis

### Tea/Coffee & Petit Fours

**£83.00 PER PERSON**

**All Prices are inclusive of 20% VAT**

**A discretionary 12.5% service charge is added to the bill**

\* DENOTES SPICY DISH. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN  
L-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY