



“A timeless gastronomic journey of delicate flavours”

Experience a Collaboration between two of London’s Leading Indian Chefs,
Chef D Sharma & Chef S Dandekar



Six course Tasting Menu with Wine Paring



Amuse Bouche

Banana shallots and dill uttapam,
quail egg and caviar



1st Course

Curried crab, artichoke and asparagus

Suggested wine: 2016 Melodias Torrontes, Trapiche, *Argentina*



2nd Course

Tandoori stone bass, mussels and saffron sauce, samphire pakora
with wild garlic pulao rice

Suggested wine: 2016 Padstal Chardonnay MAN Vintners, *Western Cape, South Africa*



3rd Course

Gondhuraj lime and ginger granite



4th Course

Tandoor grilled chicken & Rabbit kebabs with selection
of pickled beetroot & Chutney

Suggested wine: 2016 Padstal Chardonnay MAN Vintners, *Western Cape, South Africa*



5th Course

Lamb fillet with refined Sauce & kohlrabi Mash
Served with

Crispy three greens, Black Daal,
Saffron basmati & truffle naan

Suggested wine; 2016 Podere Montepulciano d'Abruzzo, Umani Ronchi, Marche, *Italy*



6th Course

Toffi Russgula, Chocolate puchka, Avocado &
Rose petal Ice cream

Suggested wine; 2016 The Noble Wrinkled Riesling, *Australia*



Coffee & Petit fours

Menu Priced @£62.00 Per person, with wine flight £86.00 per person
All wines are served as 125ml, dessert wine 50ml, with wine flight inclusive.

All Prices are inclusive of 20% VAT. A discretionary service charge of 10.00% will be added to your final bill.