



**“A Timeless Gastronomic Journey Of Delicate Flavours”
On 2500 Miles Long Road From Kabul To Kolkata**

Six Course Tasting Menu With Wine Paring

Available Only On Tue, Wed & Thursday

Amuse Bouche

1st Course:

Representing Kolkata & Bengal Coastal Region

Crusted Seared Scallops With Roasted Pepper & Garlic Chutney

&

Sea Bass With Mild Mustard & Ginger

Suggested Wine: 125ml, Estate Chardonnay, Colchagua Valley, Chile

2nd Course – Tandoor & Grilled

Representing North West Frontier Province Of Pakistan-peshawar & Rawalpindi

Chicken Supreme, Cream Cheese, Kaffir Lime Leaves & Green Chillies

&

Venison Rubbed With Pomegranate Molasses With Plum Chutney

Suggested Wine: 125ml, Sauvignon Blanc, Frost Pocket, Marlborough, New Zealand

3rd Course

Blood Orange Sorbet

4th Course

Representing North India - City Of Delhi, Imperial Dastarkhan - Royal Dining Style

Roasted Best End Of Lamb, Masala Mash With Saffron Rogan Josh Sauce

Suggested Wine; 125ml, Merlot, Chateau Laulerie, Bergerac France

Served With

Representing Varanasi Known As Holy City Of Banaras & Khyber Pakhtun

Bottle Gourde Dumpling In Aromatic Sauce

Pepper Stuffed With Spiced Potatoes And Garden Peas

**Creamy Black Lentils Cooked Overnight,
With Ginger, Tomato & Cream**

Truffle Naan Bread

5th Course

Representing West Bengal & Kolkata Region Known For Its Desserts

Mixed Wild Berry With Hung Sweet Yoghurt And Chocolate With Chilli & Orange Sauce

Suggested Wine; 50ml, Late Harvest Riesling Yealands Estate Marlborough, New Zealand

6th Course

Coffee & Petit Fours

Menu Priced @ £68.00 & With Wine Trail £88.00 Per Person

All Prices Are Inclusive Of Vat. A Discretionary Service Charge Of 10.00% Will Be Added To Your Final Bill.

