



**NON-VEG TASTING MENU**  
**BY CHEF SHILPA DANDEKAR**  
**£72.00 PER PERSON | WINE FLIGHT £59**

**Pani Puri Shots**

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**Glera, NV (Italy)**

Domus-Picta Valdobbiadene Superiore Prosecco Brut

**Seared Scallops F, M, D, N**

pan seared scallops marinated in green chilli, coriander & malt vinegar, kaffir lime & coconut sauce, mixed roasted peppers, pine nuts salsa

**Wasabi Chicken Tikka D**

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

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**Riesling, 2020, (France)**

Cave de Turckheim Reserve Riesling 12.5%

**Patra Chaat D, SES**

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

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**Chardonnay, 2022, (Australia)**

Foundstone Chardonnay Unoaked 13%

**Red Snapper And Palourde Moilee F, M**

red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut, ginger, green chill, clams, samphire pakora served with steamed rice

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**Kokum Granita**

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**Cabernet Sauv, Shiraz, 2018, (India)**

VA Reserve Collection Grovers 14%

**Lamb Sukke \***

**Asparagus & Pine Nut Mus, N**

**Dal Makhani D**

**Butter Naan G, D.**

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**Sauternes 2018 ,(France)**

Chateau delmond

**Shahi Tukra D, N, G**

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

**Tea/Coffee & Petit Fours**

\* 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