



new year's eve menu
dec 31

wild mushroom galawat, winter truffle

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foie gras papdi, spiced tamarind

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salmon, dill, chutney potatoes

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millet khichdi, beef lal maas, parmesan yoghurt

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pomegranate churan chuski

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black dairy dal, wasabi and cucumber raita

choice of breads

paneer makhni, butter chicken, black garlic naan

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mustard langoustine, bengal malai curry

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haji ali inspired custard apple cream

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doda barfi treacle tart, vanilla bean ice cream

first seating (5:30pm – 8:30pm) £80 per person
second seating (9:00pm-11:00pm) £100 per person
wine pairing £80