



Festive menu

AMUSE BOUCHE

TRUFFLE KHICHDI JEWEL

A humble Indian classic elevated for the season, khichdi is reimagined here as a delicate opening note. Fragrant rice is infused with black truffle and warming Indian spice, finished with a silky walnut emulsion.

STARTERS

(choose one)

SMOKY PANEER TIKKA & MALAI ARTICHOKE

Charcoal-grilled cottage cheese meets the quiet sweetness of British artichoke, brought together with a saffron malai marinade. Finished with delicate artichoke crisps and dried flowers.

SAFFRON PEARL COAST SOUP

Inspired by coastal India's love of the sea, this delicate seafood consommé is threaded with saffron and coastal spice, softened with aromatic herbs.

ROSE INFUSED TURKEY KI SHAMI & CRANBERRY QUENELLE

A festive twist on a beloved kebab, infused with rose water and paired with a bright cranberry quenelle. Finished with a saffron yoghurt.

Executive Sous Chef - Praveen Nayak

*A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PRICES ARE INCLUSIVE OF VAT.

*PLEASE SPEAK TO YOUR SERVER REGARDING ANY ALLERGY CONCERNS AND FOOD INTOLERANCES WHICH YOU MAY HAVE. WHILST EVERY EFFORT IS MADE, WE CAN'T GUARANTEE THAT THE DISHES ARE FREE FROM TRACES OF ALLERGENS.



MAINS

(choose one)

NADRU KA KOFTA

Lotus stem and cottage cheese are hand-shaped into delicate dumplings, simmered in a saffron, ginger and fennel sauce.

CILANTRO PESTO CHICKEN

Chicken breast marinated with a vibrant cilantro pesto, is served alongside duchesse potatoes and a velvety ginger and tomato sauce, finished with a whisper of curry leaf-infused honey.

TURKEY & BACON BALLOTINE

A festive centrepiece in the truest sense: turkey and bacon, rolled and infused with warming spice, are served with cumin-spiced potatoes and a rich Awadhi korma sauce.

ACCOMPANIMENTS

Wild Garlic & Truffle Naan

Subz Panchmel

Dal Baluchi

Saffron Rice

DESSERT

GOLD CRUSH CHOCOLATE AND EARL GREY ENTREMET

A gold crush silky milk chocolate mousse, infused with Earl Grey and wrapped in a glossy chocolate glaze, rests on a delicate biscuit base with a blackberry coulis.

Executive Sous Chef - Praveen Nayak

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