

**Jamavar Tasting Menu
Wine Pairing**

**525
450**

**Jamavar Tasting Menu (V)
Wine Pairing**

**495
450**

🍷 Tellicherry Pepper & Garlic Soft Shell Crab
plum chutney, garlic chips & homemade garlic pickle
Veuve Clicquot Yellow Label, Champagne, France

—
Lobster Idli Sambhar
black pepper spiced lobster & aubergine sambhar
Markus Huber Riesling Terrassen, Traisenthal, Austria

🍷 Malai Stone Bass Tikka
mace, green cardamom, avocado & mint chutney
Simonsig Chenin blanc, Cape Town, South Africa

—
Tulsi Chicken Tikka
sweet basil, pickled radish & radish yoghurt
Tempranillo Campo Viejo, Crianza, Rioja, Spain

or

🍷 Adraki Lamb Chops
royal cumin, fennel, ginger & carrot salad
Casa Ferreirinha Vinha Grande, Douro, Portugal

—
Malvani Prawn Curry
king prawns, coconut milk, tamarind & homemade Malvani spice mix
Domaine de la Garenne Macon Aze, Burgundy, France

or

🍷 Old Delhi Butter Chicken
char-grilled pulled chicken, tomato & fenugreek
Nero d'Avola Da Luca, Sicily, Italy

—
Served with Dal Jamavar, Shahi Palak Paneer, Pulao Rice
& Mixed Breads

🍷 Kesar Mango Rasmalai
wheat biscuit, alphonso mango cream & berry chutney
Graham's 10-Year-Old Tawny Port, Douro, Portugal

🍷 Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, honey yoghurt, tamarind & mint chutney
Veuve Clicquot Yellow Label, Champagne, France

—
Podi Idli Sambhar
spiced beetroot & aubergine sambhar
Markus Huber Riesling Terrassen, Traisenthal, Austria

—
Dal Chawal Achar
crispy lentils & rice dumplings, mustard yoghurt & carrot pickle
Simonsig Chenin blanc, Cape Town, South Africa

—
Kathal Bhel
jackfruit cutlets on puffed rice, sun-dried tomato & tamarind-date
chutney
Tempranillo Campo Viejo, Crianza, Rioja, Spain

or

🍷 Ajwaini Paneer Tikka
homemade cottage cheese, raw papaya salad & mint chutney
Pinot Noir Matua, Marlborough, New Zealand

—
Baingan Chettinad
baby aubergines, roasted spices, caramelised onions & chillies
Domaine de la Garenne Macon Aze, Burgundy, France

or

🍷 Gucchi Lababdar
morels, green peas & fresh tomato
Nero d'Avola Da Luca, Sicily, Italy

—
Served with Dal Jamavar, Shahi Palak Paneer, Pulao Rice
& Mixed Breads

—
Kesar Mango Rasmalai
wheat biscuit, alphonso mango cream & berry chutney
Oremus "Vendemia Tardia", Tokaj, Hungary

🍷 Signature Jamavar Dishes. V - Vegetarian.

Kindly note our Jamavar Tasting Menu cannot be paired with other menus. Last order by 2.30pm (Lunch), 10pm (Dinner). Our standard wine measure is 90ml per course and 50ml for dessert.

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.