

Alphonso Mango Feasting Menu
Accompanying Wine Flight

£125
£95

Alphonso Mango Feasting Menu (V)
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Aamras Paani Poori
golgappas, golden mango chunks, sprouts, potatoes
& green mango spiced water
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Scallops Mangai Mappas
mango chilli salsa, coconut cream
& roasted Southern spices
Riesling 'Kremser Weinberge', W.Türk, Kremstal, Austria

Achari Murgh Tikka
five-spiced chicken, pickled mango, mustard, garlic
& chillies
Gewurztraminer, Dopff au Moulin, Alsace, France

Kairee Jheenga
Southern spiced prawns, chilli, coriander & mango pachadi
Sauvignon Blanc, Auntsfield, Marlborough, New Zealand

Lobster Manga Alleppey
fenugreek, raw mango & Kerala spiced coconut milk
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France

Served with Malabar Aloo, Kairi Dal,
Jeera Pulao & Mixed Breads

Burnt Mango Tart
Alphonso mango salsa, mango sorbet
Sauternes, Château Roumieu, France

Aamras Paani Poori
golgappas, golden mango chunks, sprouts, potatoes
& green mango spiced water
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, dried mango, yoghurt,
raw mango tamarind & mint chutney
Riesling 'Kremser Weinberge', W.Türk, Kremstal, Austria

Dal Chawal Mango Achaar
mango preserve, feta, beetroot pachadi
& kasundi yoghurt
Gewurztraminer, Dopff au Moulin, Alsace, France

Kasundi Paneer Tikka
mango three ways
Sauvignon Blanc, Auntsfield, Marlborough, New Zealand

Manga Puliserry
Alphonso curry, coconut, yoghurt, tempered mustard & chilli
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France

Served with Malabar Aloo, Kairi Dal,
Jeera Pulao & Mixed Breads

Burnt Mango Tart
Alphonso mango salsa, mango sorbet
Sauternes, Château Roumieu, France

Our Alphonso Mango Tasting Menu will be served 1st - 31st May 2025. Kindly note our Alphonso Mango Tasting Menu cannot be paired with other menus.
Last order by 1:30pm (Lunch), 9pm (Dinner) and 8pm (Sunday). Our standard wine measure is 100ml per course and 50ml for dessert.
Menus are subject to change. Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
Prices include VAT. A discretionary service charge of 5% and 10% cover charge will be added.