

Jamavar Tasting Menu
Accompanying Wine Flight


£125
£95

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 **Tellicherry Pepper & Garlic Soft Shell Crab**
plum chutney, garlic chips & homemade garlic pickle
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Lobster Idli Sambhar
black pepper spiced lobster & aubergine sambhar
Gewurztraminer, Dopff au Moulin, Alsace, France

 **Malai Stone Bass Tikka**
mace, green cardamom, avocado & mint chutney
Riesling 'Kremser Weinberge', W. Türk, Kremstal, Austria


Tulsi Chicken Tikka
sweet basil, pickled radish & yoghurt
Tempranillo Crianza, Finca Antigua, La Macha, Spain

or

 **Adraki Lamb Chop**
royal cumin, fennel, ginger & carrot salad
Touriga Nacional, Cabernet Sauvignon Herdade de Freixo, Alentejo, Portugal

Malvani Prawn Curry
king prawns, coconut milk, tamarind & traditional Malvan spice mix
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France


or

 **Old Delhi Butter Chicken**
Suffolk corn-fed, char-grilled pulled chicken, tomato & fenugreek
Nero d'Avola 'Il Passo Verde', Vigneti Zabù, Sicilia, Italy

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

Ginger Walnut Cheesecake
cream cheese, nut tuile, rose & raspberry sorbet
10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal

or

 **Winter Berries Rasmalai**
wheat biscuit, mixed berries cream & chutney
Tokaji Szamorodni, Dorgó Vineyards, Tokaj, Hungary

Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, honey yoghurt,
tamarind & mint chutney
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Podi Idli Sambhar
black pepper, spiced beetroot, rice-lentil cakes & vegetable stew
Gewurztraminer, Dopff au Moulin, Alsace, France

Moringa Paneer Goolar
lentils, drumstick leaves, beetroot curry leaf yoghurt & saffron tuile
Riesling 'Kremser Weinberge', W. Türk, Kremstal, Austria

Kathal Bhel
jackfruit cutlets on puffed rice, sun-dried tomato
& tamarind-date chutney
Tempranillo Crianza, Finca Antigua, La Macha, Spain

or

 **Kasundi Paneer Tikka**
homemade cottage cheese, raw papaya salad & mint chutney
Pinot Noir 'Reserve', Lawson's Dry Hills, Marlborough, New Zealand

Baingan Chettinad
baby aubergines, roasted spices, caramelised onions & chillies
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France


or

 **Gucchi Lababdar**
morels, green peas & fresh tomato
Nero d'Avola 'Il Passo Verde', Vigneti Zabù, Sicilia, Italy

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

Ginger Walnut Cheesecake
cream cheese, nut tuile, rose & raspberry sorbet
10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal

or

 **Winter Berries Rasmalai**
wheat biscuit, mixed berries cream & chutney
Tokaji Szamorodni, Dorgó Vineyards, Tokaj, Hungary

 Signature Jamavar Dishes. V - Vegetarian.

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

Menus are subject to change. Prices include VAT. A discretionary service charge of 5% and a 10% cover charge will be added.