



**Tasting Menu** £85  
**Accompanying Wine Flight** £70

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


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Lobster Idli Sambhar  
black pepper spiced lobster, rice & lentil cakes & vegetable stew  
*Gewürtraminer, Dopff au Moulin, Alsace, France*

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


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 Tulsi Chicken Tikka  
sweet basil, pickled radish & yoghurt  
*Pinot Noir, Domaine Bernard Moreau, Burgundy, France*  
or

 Adraki Lamb Chop  
royal cumin, fennel, ginger & carrot salad  
*Touriga Nacional, Churchill Estate, Douro, Portugal*


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 Prawn Mappas  
Southern spiced coconut, curry leaf & tomatoes  
*Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France*  
or


 Old Delhi Butter Chicken  
Suffolk corn-fed, char-grilled & pulled chicken, fresh tomato & fenugreek  
*Shiraz 'The Parson', Chapel Hill, McLaren Vale, Australia*

Served with Jamavar Dal, Gobhi Mutter, Basmati Rice & Mixed Breads

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 Nougat Chocolate Mousse  
cinnamon ice cream  
or  
Kesar Mango Rasmalai  
wheat biscuit, saffron, mango cream & berry chutney  
*Sauternes, Château Roumieu, France*

**Vegetarian Tasting Menu** £80  
**Accompanying Wine Flight** £70

 Chandni Chowk Ki Aloo Tikki  
potato tikki, spiced white peas, yoghurt, tamarind & mint chutney  
*NV Laurent Perrier, La Cuvee, Brut, France*

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Podi Idli Sambhar  
black pepper spiced beetroot, rice & lentil cakes & vegetable stew  
*Sauvignon Blanc, Auntsfield, Marlborough, New Zealand*

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Makai Palak Ke Goolar  
spinach & rice dumplings, mustard yogurt, pine nuts, raisins & feta  
*Gewürtraminer, Dopff au Moulin, Alsace, France*

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Kathal Bhel  
jackfruit cutlet, puffed rice & date-tamarind chutney  
*Riesling 'Kremser Weinzierlberg', W. Türk, Kremstal, Austria*  
or

Kasundi Paneer Tikka  
raw papaya salad & mint chutney  
*Pinot Noir, Domaine Bernard Moreau, Burgundy, France*


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Kofta Dilkhush  
kale & homemade cottage cheese dumplings, cashew nuts, caramelised onion, saffron & chilli  
*Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France*  
or

Gucchi Mutter  
morels, green peas & fresh tomato  
*Château La Révérence, St-Emilion Grand Cru, Bordeaux, France*

Served with Jamavar Dal, Gobhi Mutter, Basmati Rice & Mixed Breads

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 Nougat Chocolate Mousse  
cinnamon ice cream  
or  
Kesar Mango Rasmalai  
wheat biscuit, saffron, mango cream & berry chutney  
*Sauternes, Château Roumieu, France*

 Jamavar Signature Dishes. Tasting Menus cannot be paired with other menus. Last order by 1:45pm (Lunch) and 9:45pm (Dinner).

Please speak to your server for allergens information. Dishes may contain traces of a persistent efforts.

Prices include VAT. A discretionary service charge of 12.5% will be added. Our standard wine measure is 100ml per course and 50ml for dessert.