



TASTING MENU PAIRED WINES

Prestigious Wines

2018 Riesling Kabinett, Erben Thanish
Dr. H. Thanisch, Mosel, Germany



2018 Pinot Gris Reserve, Jean Claude Gueth
Alsace, France



2015 Gewürztraminer
Jean Claude Gueth, Alsace France



2020 Meursault Vallet Frères,
Côte de Burgundy, France



2014 Gevrey-Chambertin Clos de la Justice
Vallet Frères, Burgundy, France



2016 Château Laville Sauternes, France

95 Per Person

Captivating Wines

2019 Viognier, Ktima Gerovassiliou,
Epanomi, Greece



2018 Pinot Gris Reserve, Jean Claude Gueth,
Alsace, France



2015 Gewürztraminer
Jean Claude Gueth, Alsace France



2019 Soave La Rocca, Pieropan,
Veneto, Italy



2018 Pinot Noir Elephant Hill,
Central Otago, New Zealand



2017 Eradus Sticky Micky, Late Harvest
Sauvignon, Marlborough, New Zealand

65 Per Person

Wine Measures: 100 ML, Dessert Measures: 70 ML



TASTING MENU

Street Snack



Alba White Truffle Shorba



Porlock Bay Oyster and Cured Sea-Bream Chaat



Baked Malabar "Hand Dived" Scottish Scallop, Crispy Bread Podi



Tawa Masala Wild Halibut, Portsmouth Clam Moilee



Tandoori Muntjac, Garlic Yoghurt, Chilli Chutney



Fruit Soda



Baby Poussin Tikka Masala



Pre Dessert



Rasmalai

129 Per Person

This menu is offered for the entire table only
Last order by 1:30pm for Lunch and 9:30pm for dinner

Wine pairing options are available on the last page
Please ask for one of our Sommelier's for recommendations

APPETISERS

<i>Tandoori Ratan</i> Chargrilled Sea Bass, Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab	29
<i>Baked Malabar Scallop</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	27
<i>Macchi Ceviche Chaat</i> Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée	18
<i>Bronze Turkey Momo</i> Spiced Turkey Dumpling, Alba White Truffle Shorba, Slow Roasted Chestnut Crumble (Vegetarian Option Available)	24
<i>Hiran Boti Kebab</i> Curry and Coriander Flavored Morsels of Muntjac, Garlic Yoghurt, Chili Chutney	24
<i>Celeriac Bhatti Kebab</i> Moringa Marinated Celeriac, Cooked over Ambers, Celeriac Malai, Moringa Oil	18
<i>Paneer Galouti Kebab</i> Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut	18
<i>Samosa Ragda Tartlet</i> Crushed Warm Potato on Carom Seed Tartlet	17

SIDES

<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	12
<i>Masala Kaddu</i> Violino Pumpkin and Onion Roast	9
<i>Podi Aloo</i> Organic Potatoes with Spiced Podi	9
<i>Dal Makhani</i> Benares Signature Black Lentil	9
<i>Dal Tadka</i> Cumin Tempered Yellow Lentil	9

MAIN DISHES

<i>Hydrabadi Style Scottish Lobster Biryani</i> Sealed and Baked Basmati Rice and Scottish lobster, Dill and Pink Pepper Corn Raita Onion Salad	54
<i>Tandoori Chaapein Aur Saag Aloo</i> Smoked Chilli Marinated Tandoori Lamb Cutlets, Aloo Tikki, Spiced Spinach Purée (Chef Recommends with Crisp Anchovies)	39
<i>Meen Dakshini</i> Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan	38
<i>Chooza Tikka Masala</i> Tandoori Spiced Baby Poussin, San Marzano and Fenugreek Gravy	36
<i>Batak Curry</i> Pan Roasted Gressingham Duck Fillet , Puy Lentil and Leg Masala, Crispy Semolina Bread	39
<i>Dum Ka Subz Kofta</i> Sealed and Baked Spring Vegetable Kofta in Rich Cashew Nut and Saffron Korma	29

BREADS AND RICE

<i>Kulcha</i> Vegetable / Chilli and Cheese /Peshawari	8
<i>Roti</i> Plain /Butter	6
<i>Parantha</i> Whole Wheat	6
<i>Naan</i> Plain / Buttered / Garlic and Coriander	6
<i>Pulao</i> Aromatic Spiced Rice	7
<i>Charwal</i> Steamed Rice	6

Executive Chef: Samer Taneja & Head Pastry Chef: Elroy Pereira
Assistant General Managers: Mukesh Pandey & Jeepson Lopes

Food Allergies and Intolerances:
Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.
Before ordering, please speak to our staff about your requirements.

Dishes are subject to availability.
All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your Bill