



TASTING MENU PAIRED WINES



TASTING MENU

Prestigious Wines

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



2016 Pinot Gris Reserve, Jean Claude Gueth
Alsace, France



2015 Gewürztraminer
Jean Claude Gueth, Alsace France



2018 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



2016 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

Street Snacks

Italian Autumn 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, Chili Chutney

Iced Sherbet

Baby Poussin Tikka Masala

Rasmalai

119 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

Tandoori Ratan

Chargrilled Sea Bass, Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab

Baked Malabar Scallop

Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha

Macchi Ceviche Chaat

Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée

Tandoori Murg Momo

Cornfed Chicken Dumplings, Beetroot Salsa, Tomato and Sesame Chutney
(Vegetarian Option Available)

Hiran Boti Kebab

Curry and Coriander Flavored Morsels of Muntjac, Garlic Yoghurt, Chili Chutney

Paneer Tikka

Colston Bassett Stilton Malai Cottage Cheese Tikka, Pear and Lime Murabba

Samosa Ragda Tartlet

Crushed Warm Potato on Carom Seed Tartlet

SIDES

Palak Paneer

Cottage Cheese Cooked with Spiced Spinach

Masala Baingan

Little Aubergine Tossed in Dry Spices, Fresh Coriander and Ginger

Podi Aloo

New Potatoes with Spiced Podi

Dal Makhani

Benares Signature Black Lentil

Dal Tadka

Cumin Tempered Yellow Lentil

MAIN DISHES

Tandoori Chaapein Aur Saag Aloo

Smoked Chilli Marinated Tandoori Lamb Cutlets, Aloo Tikki, Spiced Spinach Purée
(Chef Recommends with Crisp Anchovies)

Meen Dakshini

Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan

Dum Ka Subz Kofta

Sealed and Baked Spring Vegetable Kofta in Rich Cashew Nut and Saffron Korma

Chooza Tikka Masala

Tandoori Spiced Baby Poussin, San Marzano and Fenugreek Gravy

Batak Curry

Pan Roasted Gressingham Duck Fillet , Puy Lentil and Leg Masala, Crispy Semolina Bread

Hydrabadi Style Vegetarian, Murg or Gosht Biryani

Sealed and Baked Basmati Rice and choice of Organic Vegetables, Chicken or Lamb

BREADS AND RICE

Kulcha

Vegetable / Chilli and Cheese /Peshawari

Roti

Plain /Butter

Parantha

Whole Wheat

Naan

Plain / Buttered / Garlic and Coriander

Pulao

Aromatic Spiced Rice

Charwal

Steamed Rice

Dishes are subject to availability.

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

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.

Executive Chef: Samer Taneja & Head Pastry Chef: Elroy Pereira

Assistant General Managers: Mukesh Pandey & Jeepson Lopes