



TASTING MENU PAIRED WINES



TASTING MENU

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



2019 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

Street Snacks

Italian Winter 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

<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	26
<i>Macchi Ceviche Chaat</i> Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée	18
<i>Tandoori Murg Momo</i> Cornfed Chicken Dumplings, Beetroot Salsa, Tomato and Sesame Chutney (Vegetarian Option Available)	18
<i>Hiran Boti Kebab</i> Curry and Coriander Flavored Morsels of Muntjac, Garlic Yoghurt, Chili Chutney	22
<i>Paneer Tikka</i> Colston Bassett Stilton Malai Cottage Cheese Tikka, Pear and Lime Murabba	18
<i>Samosa Ragda Tartlet</i> Crushed Warm Potato on Carom Seed Tartlet	16

SIDES

<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	12
<i>Masala Baingan</i> Little Aubergine Tossed in Dry Spices, Fresh Coriander and Ginger	9
<i>Podi Aloo</i> La Ratte 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>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>Dum Ka Subz Kofta</i> Sealed and Baked Spring Vegetable Kofta in Rich Cashew Nut and Saffron Korma	29
<i>Chooza Tikka Masala</i> Tandoori Spiced Baby Poussin, San Marzano and Fenugreek Gravy	35
<i>Batak Curry</i> Pan Roasted Gressingham Duck Fillet , Puy Lentil and Leg Masala, Crispy Semolina Bread	38
<i>Hydrabadi Style Vegetarian, Murg or Gosht Biryani</i> Sealed and Baked Basmati Rice and choice of Organic Vegetables, Chicken or Lamb	32/35/35

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

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