



## TASTING MENU PAIRED WINES

### 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



2019 Brachetto d'Aqui Contero,  
Piedmont, Italy

**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



## TASTING MENU

Street Snacks



Italian 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

**109 Per Person**

This menu is offered for the entire table only  
Last order by 13:30pm 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

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<i>Tandoori Ratan</i> Chargrilled Sea Bass, Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab	28
<i>Baked Malabar Scallop</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	24
<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)	16
<i>Hiran Boti Kebab</i> Curry and Coriander Flavored Morsels of Muntjac, Garlic Yoghurt, Chili Chutney	20
<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	15

## SIDES

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<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	9
<i>Masala Baingan</i> Little Aubergine Tossed in Dry Spices, Fresh Coriander and Ginger	9
<i>Podi Aloo</i> New 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

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<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, Butter Naan	28
<i>Chooza Tikka Masala</i> Tandoori Spiced Baby Poussin, San Marzano and Fenugreek Gravy	33
<i>Batak Curry</i> Pan Roasted Gressingham Duck Fillet , Puy Lentil and Leg Masala, Crispy Semolina Bread	36
<i>Hydrabadi Style Vegetarian, Murg or Gosht Biryani</i> Sealed and Baked Basmati Rice and choice of Organic Vegetables, Chicken or Lamb	28/33/34

## BREADS AND RICE

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<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