

No1 Kensington High street, London, W8 5NP
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JUGALBANDI MENU / VEGETARIAN TASTING MENU

MALAI MILAN

Tandoori Paneer marinated in pickling spices/Goat's cheese samosa, pear and clove chutney/Paneer stilton 'Pakora' and mango chutney

ALOO CHAT

'Yukon Gold' & globe artichoke 'tikki', black eye beans laced with tamarind chutney, sweetened yoghurt & 'garam' flour vermicelli, topped with artichoke fritter

UTTA PAM

Lentil and rice pancake with "Dosa" potatoes and "sambhar" sauce

KHUMBI TAMATRI KHICHIDI

Spiced wild mushroom rice, mini papadum & tomato 'makhni' ice cream

SUBZI KI THALI

A selection of garlic and cumin tempered spinach, roasted baby aubergines finished with a tamarind coconut masala, black lentils served with saffron rice

RESHMI MITHAI

*Pinekernel, cashew & pistachio brittle with silky chocolate mousse,
masala tea ice cream*

£ 39.00 exc. Wine

£ 68.00 inc. Wine

*Glass of Champagne G.H Mumm, "Cordon Rouge", Brut NV, Reims, France
Glass of Yalumba 'Y Series' Viognier 2007, South Australia, Australia
Glass of Chateau Kefraya "La Rosée du Chateau" 2007 Bekaa Valley, Lebanon
Glass of Yalumba Bush Vine Grenache 2007, Barossa, Australia
Glass of Poggio Ai Ginepri DOC 2007, Argentario, Tuscany, Italy*

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Glass of Mas Mudigliza Maury 2006, Dimitri Glipa & Muriel Samson, France

*Chef-Patron
Sanjay Dwivedi*