

CRAB SHORBA & CRAB SAMOSA

'Devon' Crab and coconut milk soup, crab dumpling and "Indian Caviar" /
Crab and sweet corn samosa, mustard chutney

SCALLOPS SEARED & POACHED

Hand dived Scottish Scallop seared with sesame and onion seeds / kokum and lime leaf 'foam'

TANDOORI SALMON & KING PRAWN

Home smoked 'Loch Duart' salmon marinated in mustard & honey / Tandoori prawn
steeped in lemon thyme

MASALA FOIE GRAS

Pan-fried foie gras dusted with spices, wild mushroom naan, mango chutney

or

MURG MILAN

Crispy duck salad, black spiced chicken, wild mushroom naan

TANDOORI MACHLI

'Cornish' monkfish marinated in saffron and spices, glazed in the tandoor, cauliflower
& curry leaf rice with sour spices & cocoa

NARIYAL KA GOSHT, BUTTER CHICKEN & CUMIN SPINACH

Diced 'Herdwick' Lamb cooked slowly in coconut milk tempered with mustard seed,
'Goosnargh' chicken breast simmered in a buttery tomato sauce,
Spinach flavored with cumin seeds and garlic

PASSION FRUIT GRANITE

Passion fruit and moscato d'Asti granite

CHOCOLATE SAMOSA, COCONUT CHEESECAKE

Chocolate ganache & nuts filled samosa, caramelized banana /
coconut, yoghurt and vanilla cheesecake, ginger biscuit

£ 58.00 exc. Wine

£ 95.00 inc. Wine

Glass of Louis Roederer "Brut Premier" NV Reirns, France

Glass of Kim Crawford Pinot Gris 2007 Marlborough, New Zealand

Glass of Aresti 'Late Harvest' Gewürztraminer Reserve 2006, D.O. Curicó Valley, Chile

Glass of Terre Cerase "Rocca dei Leoni" IGT 2007, Villa Matilde, Italy

Glass of Marqués de Murrieta Reserva 2003, Rioja, Spain

Glass of Eleusi Passito di Falanghina IGT 2005, Villa Matilde, Italy

Please note – Not available after 10pm

No1 Kensington High Street, London, W8 5NP | Tel: +44 (0) 20 7795 6533

A discretionary 12.5% service charge will be added to your bill.