



ZAIKA GOURMAND

SALMON CIVICHE

'Loch Duart' salmon marinated in Himalayan black salt and carom seeds

SHORBA AUR JINGHA

Crown prince pumpkin soup, lentil dumpling, spicy grilled prawn

ALOO CHOLE

Almond crusted potato tikki, chick pea tempered with carom seeds, yoghurt and tamarind

SEARED SCALLOPS

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

MASALA FOIE GRAS

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

OR

KHARGOSH TIKKA

Morsels of rabbit cooked gently for six hours, fennel naan, 'San Marzano' tomatoes, rabbit jus & olive oil

TANDOORI TITAR

Tandoori Guinea fowl, marinated in mustard seeds and curry leaves, potato & aubergine mash, guinea fowl jus, fresh fennel salad

PASSION FRUIT GRANITE

Passion fruit and moscato d'Asti granite

CHOCOLATE SAMOSA, COCONUT CHEESECAKE

Chocolate ganache & nuts filled samosa, caramelized banana, coconut, macadamia and vanilla cheesecake

£62.00 exc. Wine | £99.00 inc. Wine

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

Glass of Chenin Blanc 2009 Ken Forrester, Stellenbosh, South Africa

Glass of Pazo Barrantes Albariño DO 2009 Rias Baixas, Spain

Glass of Cabidos 2006 (Petit Manseng)Comte Phillippe Nazelle, France

Glass of Marqués de Murrieta Reserva 2005, Rioja, Spain

Glass of Mas Mudigliza Maury 2008, Dimitri Glipa & Muriel Samson, France

Please note – Not available after 10pm