



SEAFOOD TASTING MENU

BHUNA RATTAN

Hand dived Scottish scallops, pan-fried with 'gun powder', semolina & chilli crusted, coconut milk and lime foam'

TANDOORI SALMON & KING PRAWN

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

TALI MACHLI

Pan-fried 'Icelandic' cod, marinated in ginger & chillies, crushed green peas, Champagne and cardamom sauce

KEKRA KHICHIDI

'Goan' Crab rice risotto with crab chutney

NARIYAL JHINGA

King prawns poached slowly in coconut milk, flavoured with lime leaf and aromatic curry leaves, served with steamed rice

KHAJLOOR KA PAKWAAN

Date infused pudding, apple & cinnamon sauce, coconut ice cream

£47.00 exc. Wine

£76.00 inc. Wine

Glass of Champagne G.H Mumm, "Cordon Rouge", Brut NV, Reims, France
Glass of Pinot Blanc "Les Princes Abbés" 2006, Domaines Schlumberger, France
Glass of Terre Cerase "Rocca dei Leoni" IGT 2008 Villa Matilde, Campania, Italy
Glass of Grüner Veltliner Haidviertel 2007, Weinviertel Dac, Pfaffl, Austria
Glass of Joven DO 2009 Martín Berdugo, Ribera Del Duero, Spain
Glass of Tokaji Furmint Late Harvest 2009 Disznòkö, Hungary