



LONDON

New Year's Eve Vegetarian Set Menu £79
Sharing Menu

AMUSE BOUCHE

Dhokla

pickled gooseberries, chutney foam

STARTER PLATTER

Dal Chawal Arancini
pickle, chutney, papad

Tandoori Momos
garam masala vegetable, hot-garlic aioli

Smoked Soya & Padron Pepper Brochetta
pomegranate & palm sugar glaze

Cashewnut Paneer Tikka
date & tamarind chutney

MAINS

Paneer Jalfrezi
white asparagus, peppers,
edamame, truffle oil

Tandoori Bharwan Aloo
raisin & cottage cheese stuffing,
benarasi curry

Mix Vegetable & Artichoke Kofta
cashewnut korma, artichoke pickle

Roasted Cauliflower Bhuna
almond crumb, raw mango glaze

SIDES

Assorted Naan Bread

Fried Onion Pulav

Tempered Cucumber Raita

Double Butter Dal Makhani

DESSERTS

Pineapple & Coconut Sphere
spiced pineapple, coconut crème, mango mousse, lemon curd

Menu available between 18h - 20h30. 72h per-order is required.
For the whole table only. No food items to be Changed. A La Carte menu will not be available.
A discretionary service charge of 12.5% will be added to your bill.
Please let us know if you have any allergies or require any information used in our dishes.
Please note that our extensive menu is prepared using many ingredients including allergens.
Whilst every care is taken we cannot completely eliminate the risk of allergen transfer.
Menu is subject to changes.