



## *Vegetarian Set Menu / Sharing for the table*

### SHARING PLATTER

**Avocado & Pomegranate Tacos**  
burnt corn, chutney, jalapeno salsa (v)

**Dal Chawal Arancini**  
achaar, papad & chutney (v)

**Smoked Soya & Padron Peppers Brochette** (v)

**Cashewnut Paneer,**  
dates and coriander chutney (v)

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### MAINS

**Tandoori Paneer & Mushroom Butter Masala**  
san-marzano tomato & fenugreek gravy,  
cultured butter (v)

**Jhol Momo**  
sesame & tomato curry (vg)

**Cottage Cheese & Candied Beets,**  
green cardamom korma (v)

**Asparagus & Water Chestnut Pulao,**  
truffle oil drizzle (v)

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### SIDES

**Traditional Indian Breads** (v)

**Pineapple Raita** (v)

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### DESSERTS

**Pistachio Tres Leche**  
light cake with pistachio malai,  
pistachio mousse, mandarine jelly (v)

**Black Forest Lava**  
cold chocolate fondant form with cherry lava,  
cardamom cream (v)

A discretionary service charge of 12.5% will be added to your bill. Menu available for the whole table only.

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.

(v) Vegetarian | (vg) Vegan. Menu is subject to changes.