

Jamavar Diwali Feasting Menu Accompanying Wine Flight

£138
£98

A Glass of Laurent-Perrier Cuvée Rosé, France

Jamavar's Jewel Box

dal vada, masala kaju, mathri, papads & chutneys

Mutter Tikki Chaat

petit pois, yellow peas, gram flour crisps, pickled onions & chutneys
Sauvignon Blanc, Auntsfield, Marlborough, New Zealand

or

Konkan Soft Shell Crab

roasted coconut, sun-dried chillies, kokum & coconut chutney
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy

Dill Malai Tikka

stone bass, cream cheese, crushed pepper, chillies & dill
Riesling, Josephine, Dr. Lippold, Mosel, Germany

or

Murgh Tikka Kesari

char-grilled chicken, saffron, chillies, coriander & garam masala
Tempranillo Crianza, Finca Antigua, La Mancha, Spain

Shalgam Gosht

Hampshire lamb, turnips, yoghurt, Lucknowi spices
& fragrant garam masala
Margaux du Château Margaux, Bordeaux, France

or

Old Delhi Butter Chicken

suffolk corn-fed, char-grilled pulled chicken,
fresh tomato & fenugreek
Valpolicella Classico Superiore, Tommaso Bussola, Veneto, Italy

or

Kerala Prawn Biryani

King prawns, fennel, black pepper, basmati rice & garam masala
Albariño, 'Sobre Lías', Caeiro, Rias Baixas, Spain

Served with Dal Jamavar, Saag Aloo, Saffron Pulao Rice,
Boondi Raita & Breads

Gajrela

heritage carrots, cardamom, crushed nuts & clotted cream
Château Roumieu, Sauternes

or

Chocolate Hazelnut Mousse

Guanaja, caramelised hazelnut & salted caramel ice cream
Tawny Port 10 Years Old, Dona Antonia, Ferreira, Douro, Portugal

Jamavar Diwali Feasting Menu (V) Accompanying Wine Flight

£138
£98

A Glass of Laurent-Perrier Cuvée Rosé, France

Jamavar's Jewel Box

dal vada, masala kaju, mathri, papads & chutneys

Mutter Tikki Chaat

petit pois, yellow peas, gram flour crisps, pickled onions & chutneys
Sauvignon Blanc, Auntsfield, Marlborough, New Zealand

or

Sabudana Truffle Khichdi

sago pearls, fresh truffle, asparagus & peanuts
Gewurztraminer, Dopff au Moulin, Alsace, France

Gondharaj Malai Broccoli

lime zest, cream cheese, chillies & pepper
Riesling, Josephine, Dr. Lippold, Mosel, Germany

or

Bhatti Ka Paneer

spiced cottage cheese, chillies, mango marmalade & mint
Pinot Noir 'Reserve', Lawson's Dry Hills, Marlborough, New Zealand

Aloo Bukhara Kofta

white pumpkin, paneer, prunes, cashew nuts,
caramelised onion & yoghurt sauce
Chardonnay, Vie di Romans, Friuli-Venezia-Giulia, Italy

or

Gucchi Mutter

morels, green peas & fresh tomato
Valpolicella Classico Superiore, Tommaso Bussola, Veneto, Italy

or

Dum Tarkari Biryani

seasonal vegetables, basmati rice, crispy onions &
fresh mint
Rosé 'Prestige', Château Minuty, Côtes de Provence, France

Served with Dal Jamavar, Saag Aloo, Saffron Pulao Rice,
Boondi Raita & Breads

Gajrela

heritage carrots, cardamom, crushed nuts & clotted cream
Château Roumieu, Sauternes

or

Chocolate Hazelnut Mousse

Guanaja, caramelised hazelnut & salted caramel ice cream
Tawny Port 10 Years Old, Dona Antonia, Ferreira, Douro, Portugal

 Signature Jamavar Dishes

Our Jamavar Diwali Feasting Menu will be served 15th October - 26th October 2025. Available for maximum 10 guests per table and cannot be paired with other menus.

Last order by 1:30pm (Lunch) and 9pm (Dinner) and 8pm (Sunday). Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Our standard wine measure is 100ml per course and 50ml for dessert.

Menus are subject to change. Prices include VAT. A discretionary service charge of 5% and a 10% cover charge will be added.