

Jamavar Tasting Menu Accompanying Wine Flight

£128
£98

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 Tellicherry Pepper & Garlic Soft Shell Crab
plum chutney, garlic chips & homemade garlic pickle
NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Malai Stone Bass Tikka

mace, green cardamom, avocado & mint chutney
Riesling, Josephine, Dr. Lippold, Mosel, Germany

Tulsi Chicken Tikka

sweet basil, pickled radish & yoghurt
Tempranillo Crianza, Finca Antigua, La Macha, Spain
or

 Adraki Lamb Chop

royal cumin, fennel, ginger & carrot salad
Touriga Nacional, Cabernet Sauvignon Herdade de Freixo, Alentejo, Portugal

Malvani Prawn Curry

king prawns, coconut milk, tamarind & traditional Malvan spice mix
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France
or

 Old Delhi Butter Chicken

Suffolk corn-fed, char-grilled pulled chicken, tomato & fenugreek
Nero d'Avola 'Il Passo Verde', Vigneti Zabù, Sicilia, Italy

Served with Dal Jamavar, Palak Paneer, Pulao Rice
& Mixed Breads

Pistachio Milk Cake

cream cheese, vanilla & rose petals
10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal
or

 Winter Berries Rasmalai

wheat biscuit, mixed berries cream & chutney
Tokaji Szamorodni, Dorgó Vineyards, Tokaj, Hungary

 Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, yoghurt, tamarind
& mint chutney

NV Laurent-Perrier 'La Cuvée' Brut, Champagne, France

Dal Chawal Mango Achaar

lentils, basmati rice, beetroot curry leaf yoghurt & saffron tuile
Riesling, Josephine, Dr. Lippold, Mosel, Germany

Kathal Bhel

jackfruit cutlets on puffed rice, & date-tamarind chutney
Tempranillo Crianza, Finca Antigua, La Macha, Spain
or

Kasundi Paneer Tikka

homemade cottage cheese, raw papaya salad & mint chutney
Pinot Noir 'Reserve', Lawson's Dry Hills, Marlborough, New Zealand

Baingan Chettinad

baby aubergines, roasted spices, caramelised onions & chillies
Pouilly-Fuissé 'Clos Reissier', Domaine P. Frères, Burgundy, France
or

Gucchi Lababdar

morels, green peas & fresh tomato
Nero d'Avola 'Il Passo Verde', Vigneti Zabù, Sicilia, Italy

Served with Dal Jamavar, Palak Paneer, Pulao Rice
& Mixed Breads

Pistachio Milk Cake

cream cheese, vanilla & rose petals
10yo Tawny Port 'Dona Antonia', Ferreira, Douro, Portugal
or

Winter Berries Rasmalai

wheat biscuit, mixed berries cream & chutney
Tokaji Szamorodni, Dorgó Vineyards, Tokaj, Hungary

 Signature Jamavar Dishes.

Kindly note our Jamavar Tasting Menu and our Spice & Spirits Menu cannot be paired with other menus. Last order by 1:30pm (Lunch), 9pm (Dinner) and 8pm (Sunday).
Our standard wine measure is 100ml per course and 50ml for dessert. Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
Menus are subject to change. Prices include VAT. A discretionary service charge of 5% and a 10% cover charge will be added.