



# V A A S U

by Atul Kochhar

## TASTING MENU

### Amuse Bouche

Chef's Special of the Day  
Atul Kochhar Signature Prosecco

### Broccoli

Tandoori Malai Broccoli, Mix Sprout Salad  
Chardonnay, Thelema Vineyards, Stellenbosch, South Africa

### Mushroom Ke Galawati

Smoked Mushroom, Coriander Chutney  
Pinot Noir, Kim Crawford, Marlborough, New Zealand

### Tandoori Phal

Pineapple, Guava, Star Fruit, Grapes, Tomato Chutney  
Mango Wine, Rhythm Winery, Maharashtra, India

### Elderflower Sorbet

### Gatta Curry

Gram Flour Cake, Roasted Corn, Asparagus  
Onion Tomato & Coriander Sauce  
Pinot Noir, Kim Crawford, Marlborough, New Zealand

### OR

### Spinach and Cheese Kofta

Baby Spinach and Ricotta and Cottage Cheese Dumplings,  
Lababdar Sauce, Lotus Seeds  
Riesling, 'Maxim' Maximin Grünhaus, Mosel, Germany

### Gandharaj Lemon Tart

Lemon Curd, Italian Meringue, Fresh Berries  
Sauvignon Blanc Noble, The Ned, Marlborough, New Zealand (75ml)

### £74 Per Person | £51 Pairing Wines

This menu is offered for the entire table only. All paired wine are served 100ml.  
For all food allergies and intolerances, please speak to our staff about your requirements before ordering.



## STARTERS

<b>Mushroom Ki Galawati</b> Smoky Mushroom, Coriander Chutney	£12
<b>Tikki &amp; Chaat</b> Street Food Salad of Aloo Tikki, Dal Kachori, Pineapple & Dahi Puri with Tamarind & Mint Chutney	£12
<b>Paneer Tikka</b> Cottage Cheese Stuffed with Green Peas, Dried Fruit Glazed with Chili Jam	£12
<b>Tandoori Phal</b> Pineapple, Guava, Star Fruit, Grapes, Guava Chutney	£12
<b>Broccoli</b> Tandoori Malai Broccoli, Pomegranate, Tomato Chutney	£12

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## MAIN DISHES

<b>Subz Kathi</b> Organic Vegetable, Lachha Parantha, Caramelised Tomato Sauce	£22
<b>Gatta Curry</b> Gram Flour Cake, Roasted Corn, Asparagus Onion Tomato and Coriander sauce	£20
<b>Spinach and Cheese Kofta</b> Baby Spinach, Ricotta, and Cottage Cheese Dumplings, Lababdar Sauce, Lotus Seeds	£22
<b>Dum Aloo</b> Classic & Contemporary Potato, Creamy tomato and Fennel Sauce	£20
<b>Stuffed Pepper</b> Charred Spanish Peppers Stuffed with Mix Vegetables, Tempered Yoghurt and Pineapple	£22



## SIDES

<b>Corn</b> Crispy Fried Corn Kernels, Salt and Pepper	£10
<b>Rajwadi Aloo</b> Double Fried Baby Potato Tossed in Curry Leaf and Tomato Sauce with Ginger	£10
<b>Asparagus and Chicory</b> Tossed with Mustard Sauce	£10
<b>Baby Aubergine</b> Sweet and Sour Aubergine in Peanut Korma	£10
<b>Mum's Dal</b> Mama Kochhar's Signature Black or Tempered Yellow Lentils	£10

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## RICE AND BREAD

<b>Poppadums</b> Selection of Poppadums with Home-made Chutney	£5
<b>Roti</b> Whole Wheat Bread	£6
<b>Mint Paratha</b> Layered Flatbread with Dried Mint	£6
<b>Naan</b> Plain / Buttered / Garlic	£6
<b>Kulcha</b> Cheese Chili / Peshwari	£6
<b>Chawal</b> Steamed / Pulao Rice	£6

Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.

