



Riwaz

by Atul Kochhar

5 COURSE TASTING MENU

CHOWK KI BHALLA PAPRI CHAAT

Lentil Dumplings, Wheat Crisp, Date & Tamarind, Yoghurt, Mint Chutney
Atul Kochhar Sparkling Wine DOC NV, Veneto

MALWANI JHINGA

Grilled Tiger Prawn with Coastal Spices, Mixed Salad
Mango Wine - Rhythm Winery Pune, India

Or

AMRITSARI MACHHI (Supplement £5)

Crispy Fired John Dory, Spiced Mushy Peas, Tomato Chutney
Salad Olive Grove Chardonnay, D'Arenberg, Australia

MANDARIN SORBET

TANDOORI KADHAI MURG

Tandoori Chicken Supreme, Classic Makhani Sauce, Pickled Onion
Fleurie Jules Du Souzy, Beaujolais, France

Or

NIHARI BOTI (Supplement £8)

Lake District Lamb Rump, Roast Coriander Potato, Nihari Sauce
Cote du Rhone, Terra Maison Sinnae, Rhone Valley, France

Or

HIRAN KI BOTI (Supplement £10)

New Forest Venison, Cabbage Foogath, Spiced Chocolate Curry
Cote du Rhone, Terra Maison Sinnae, Rhone Valley, France

DAAL | PULAO | NAAN

CHOCOLATE TEXTURES WITH SEASONAL BERRIES

Black Muscat Quady Elysium, California, USA

£49 PER PERSON / £84 PER PERSON WITH PAIRING WINES

Paired wine servings are 100 ml, dessert wine serving is 75ml. Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte



