



Riwaz

by Atul Kochhar

7 COURSE PESCATARIAN 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

AMRITSARI MACHHI

Crisp Fried John Dory, Spiced Mushy Peas, Tomato Chutney
Olive Grove Chardonnay, D'Arenberg, Australia

SEA BREAM

Pan Fried Sea Bream, Courgette, Kadhai Sauce
Gruner Veltriner, Voms Haus, Pfaff, Austria

MANDARIN SORBET

MACHHI MALAI KARI

Tandoor Roasted Halibut, Aubergine, Beans & Mushroom, Malai Curry Sauce
Albarino Journey Collection, Roman Bilbao, Spain

Or

MALABAR LOBSTER (Supplement £12)

Grilled Lobster with Spices, New Potato, Tangy Tomato Sauce
Albarino Journey Collection, Roman Bilbao, Spain

DAAL | PULAO | NAAN

CHOCOLATE TEXTURES WITH SEASONAL BERRIES

Black Muscat Quady Elysium, California, USA

£62 PER PERSON

£114 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



