

7 COURSE PESCATARIAN TASTING MENU

Tomato

Rasam Soup, Fennel Lentil Fritter, Onion Chutney
Prosecco Atul Kochhar (Extra Dry) – 2016 Italy



Scallop

Pan Seared Scallop with Textures of Cauliflower, Curry Leaf Sand
Gewurztraminer Atul Kochhar Reserve – Alsace 2013



Salmon

Smoked, Honey Pickle, Chilli Asparagus, Tamil Curry
Sauvignon De Touraine, Domaine De Pierre- 2017 Loire



Granita

Pineapple & Star Anise Granita



Prawn

Grilled Prawn, Pickled Burnt Leeks, Kadhai Sauce
Sula Sauvignon Blanc- Naisak India- 2017



Seabass

Sea bass, Pea Mash, Mussels, Chennai Curry
Picpoul De Pinet Creyssels Languedoc- 2017

OR

Lobster

Tandoori Lobster, Xec Xec Sauce (Supp £10)
Picpoul De Pinet Creyssels Languedoc- 2017



Rose & Banana

Rose Bhapa Doi, Caramelised Banana Tart, Chocolate Bombe
Elysium, Quady Winery, California- 2015

£69 PER PERSON

£120 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*

