

## 5 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  
*Sauvignon De Touraine, Domaine De Pierre- 2017 Loire*

OR

### Salmon

Smoked, Honey Pickle, Chilli Asparagus, Tamil Curry (Supp £5)  
*Sauvignon De Touraine, Domaine De Pierre- 2017 Loire*



### Granita

Pineapple & Star Anise Granita



### 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*

**£49 PER PERSON**

**£89 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*

