

## A TASTE OF NORTHERN INDIA WEDNESDAY 20TH AUGUST 7-10PM

### Australian Black Truffle and Potato Papad Tuile

A delicate combination of earthy Australian black truffle and crispy potato papad, served with a unique twist

Chapel Down Rosé Reserve | Kent | England



### Missi Roti Tart (D,MU)

Crispy roti tart filled with rich mustard & spinach leaf saag, garnished with white butter powder and aromatic garlic flowers

Albariño | 'Genio y Figura' | Val do Salnes | Rias Baixas | Spain



### Atlantic Cod Fish Nihari (D,F)

Tender Atlantic cod slow-cooked in a spiced nihari broth, complemented with red onion rings and a drizzle of fragrant coriander oil

Wild Shark Pale Rose | Kent | Uk



### Dopiazza-Style Cornfed Chicken Supreme

Juicy cornfed chicken, prepared in a traditional dopiazza style, paired with salt-baked Roscoff onions and charred spring onions for a smoky finish

Malbec Reserve | Septima Obra | Mendoza | Argentina



### Laal Maas Wellington (GL)

Perfectly cooked Kent lamb cannon encased in a golden puff pastry, accompanied by wild mushrooms, spinach, and rich laal maas jus

Monte Real Rioja Reserve Tempranillo | Bodegas Riojanas | Rioja | Spain



### Passion Fruit Flexible Ganache & White Chocolate Sorbet (D)

A refreshing passion fruit ganache served with velvety white chocolate sorbet, topped with a delicate dusting of cocoa nibs

Chenin Blanc, Banhard Carte d'Or, France

*Atul Kochhar*

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

*Allergens: Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan*