CINNAMON Kitchen

TASTING MENU

60.00 per person | 100.00 per person with paired wines

Vegetarian menu available on request.

APPETISER

Organic cured salmon, green pea wasabi 'jhalmuri'

NV Rosato Spumante, Ca' di Alte, Veneto, Italy

FIRST STARTER

Bombay street food-dabeli, steamed chick pea cake, papdi chat (v)

Marlborough Sauvignion Blanc, Delta, New Zealand 2015

STARTER

Coriander & garlic crusted wild African prawn

Pinot Grigio delle Venezie, Corte Giara, Italy

REST COURSE

Pear sorbet

FIRST MAIN

Rajasthani soola spiced lamb escalope

Rioja Reserva, Izadi, Spain 2012

SECOND MAIN

Tandoori spiced red deer with root vegetables, yoghurt sauce

Mendoza Malbec Reserve, Kaiken, Argentina 2015

DESSERT

Darck chocolate mousse, white chocolate crumble, milk chocolate ice cream

Sauternes, Château Delmond, Brodeaux, France 2014

Prices include VAT @ 20%. . 12.5% discretionary service charge will be added to your bill. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.