

**Let your life lightly dance on the edges of time like dew on  
the tip of a leaf.**

Rabindranath Tagore

## #StillInIt September Celebrations at The Cinnamon Club

£45 per person including a Nutty Collins cocktail on arrival  
(Cinnamon Collins non-alcoholic option available)

Add £20 for a signed copy of any of Vivek's cookbooks

 Contains gluten

Prices include VAT at prevailing rate. **We do not levy service charge for tables of up to 8 people.** Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

### Celebration Menu

To maximise your dining experience, this menu must be ordered by each diner at your table

#### Canapes

Madras style stir-fried shrimps with cracked pepper and curry leaf

Indo-Chinese chilli paneer with garlic and soy 

Carpaccio of home cured Shetland salmon fillet, green pea relish

#### Starters

Moong lentil pancake with sunchoke podimas (V)

Sandalwood and camphor flavoured tandoori chicken breast

Mussel Moily – mussels in coconut and ginger soup 

Mumbai lamb *mille feuille* 

#### Mains

Aubergine Tasting – pan seared aubergine steak, stir-fry of baby aubergines in sesame tamarind sauce, aubergine pickle (V)

Kerala boatman style fish curry with lemon rice

Char-grilled lamb rump with Chettinad sauce, pilau rice and salt baked beetroot

Tandoori Spencer Gulf king prawns, Alleppey curry sauce, rice vermicelli (supplement of £10)

Clove smoked Scottish grouse breast, minced leg tak-a-tak, creamy black lentils (supplement of £10)

#### Desserts

Mango kulfi, chilled mango salad

Warm chocolate mousse, Madras coffee ice-cream

Shrikhand cheesecake with seasonal berries 

Please ask your server for additional vegetarian alternatives