CLUB SPRING FEAST

£48.00 per person | £88.00 with premium wines

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

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*Set in the historic Grade II listed former Westminster Library,
The Cinnamon Club is an institution in the world of Indian
Fine Dining. The Original modern Indian restaurant, since
2001 we have had a long history of serving innovative and
creative Indian cuisine in a magnificently majestic setting.*

*Cooking with the seasons has been an ongoing quest of ours
ever since we opened our doors in 2001. Each year we look for
new ingredients to create something fresh for our guests,
and every now and again we look back at our favourites from
the past years. I am delighted to bring you a selection of
our current favourites together in this one seasonal menu,*

STARTERS

Kadhai spiced English asparagus with chickpea and yoghurt gnocchi (v)
2022 Sancerre P Thomas, Domaine de Sacy, Loire, France

Char-grilled Chalk Stream trout fillet, carom seed, samphire, pickled radish
2022 Sauvignon Blanc Map Maker, Marlbough New Zealand

Awadhi lamb galouti, saffron sheermal, smoked paprika raita (g)(n)
2020 Malbec Gran Reservado Fabre Montmayou, Mendoza, Argentina

Grilled Scottish scallops with varhadi techa spices, truffled potato and
Kolhapuri sauce (Supplement of £14.00)
2019 Riesling Qba Dry Dönnhoff, Nahe, Germany

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REST COURSE

Rhubarb and ginger sorbet (vg)

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MAINS

Shahi Paneer - tandoori paneer tikka, spinach malai kofta, smoked korma
sauce, pilau rice (v)(n)
2021 Pinot Gris Grauburgunder Julg, Pfalz, Germany

Alleppey style shrimp curry with green mango and coconut, steamed rice
2022 Grüner Veltliner, Waldschütz, Kamptal, Austria

Chicken Rezala – tandoori chicken breast, poppy, screwpine sauce, pilau rice (n)
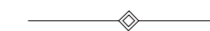*2023 Chardonnay Fabre Montmayou, Mendoza, Argentina*

Kokum crusted halibut on the bone, shallot and tamarind sauce, lemon rice
(Supplement of £12.00)
2020 Bourgogne Blanc Alphonse Vignerons des Terres Secrètes, France

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SIDES

Black lentils (v) £7.50
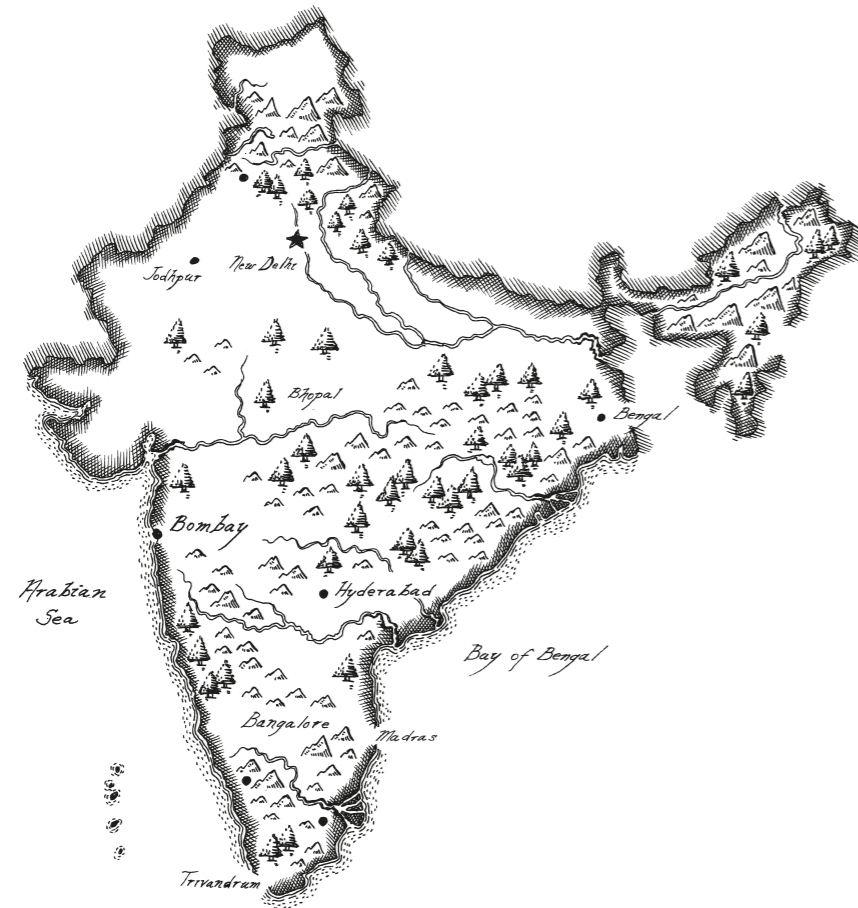Selection of tandoori breads (g) £10.00

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DESSERT

Black cardamom brûlée, sesame crisp (g)
Coconut phirni, pineapple murabba, lime basil sorbet (vg)
Ice cream or sorbet selection of the day

Chateau de Peyssonnie, Muscat de Frontignan, France

	What	When	Where	Notes
1.	Pithod	2008	Rajasthan	Chickpea & yoghurt gnocchi
2.	Saag	2002	Punjab	Crumble
3.	Carpaccio	2005	Bengal	Cure
4.	Moily	2001	Kerala	Broth
5.	Caviar	2020	Instagram	Nutty pop
6.	Snow	2016	Bazaar	Impossible
7.	Mille-feuille	2013	Mumbai	Bade Miya Kababiya
8.	Escalope	2003	Hyderabad	Granite
9.	Galouti	2004	Lucknow	Need Luck Now
10.	Pigeon	2001	Anjou, France	NOT Trafalgar Sq
11.	Pumpkin	2008	Home	Slope
12.	Smoky raita	2007	Spain	Capital Hotel
13.	Masala peanut	2015	Delhi	Ashoka Bar
14.	Wild Prawn	2016	South Australia	Sustainable
15.	Alleppey curry	2006	Backwaters	Houseboat
16.	Venison	2017	Scotland/ Rajasthan	Roast-rest and Raj
17.	Black stone flower	2009	Chettinad	Autumn
18.	Masala mash	2001	Cinnamon Club	Best of both worlds
19.	Raan	2021	Mughal India	Lockdown Battersea
20.	Kulfi	2012	All over	JohoSoh

THE CINNAMON CLUB

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

Rabindranath Tagore