



## HOLI - THE FESTIVAL OF COLOURS

£60.00 per person including a festive wines || £105.00 with paired wines

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

Holi is an Indian festival of colours celebrated to announce the arrival of spring and the passing of winter.

Now gaining popularity all over the world, way beyond the borders of India, Holi is a celebration of colours and pure Joy like no other.

It is also a festival of letting go of what has already passed and strengthening our ties with friends and loved ones. Lighthearted and fun-spirited, Holi is also a festival of pranks; people spend the day throwing colours at each other, letting their hair down and learning not to take themselves too seriously.

We invite you to join the fun! Here we put together a few of our favourite Holi dishes to bring you this feast.

*Vivek Singh*

(v) Vegetarian (g) Contains gluten (n) Contains Nuts

Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. 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.

Vegetarian and dietary alternatives available on request.

### SELECTION OF HOLI SNACKS

Pithod, Dahi bhalla and Mirchi vada  
(Chickpea and yoghurt gnocchi, chilled lentil dumpling with spiced yoghurt, spiced potato filled chilli fritter)  
Janz rose Tasmanian Sparkling wine.

### STARTER

Filled jumbo morels, beetroot raita, coriander chutney (v)  
2022 Saumur Champigny, Domaine du Fondis, Loire, France  
Shrimp 65: Keralan stir-fried shrimps with lentils and curry leaf, curried yoghurt  
2022 Riesling Kabinet trocken, Familie Rauhen, Mosel, Germany.  
Khad Murgh: Mustard chicken tikka wrapped in handkerchief bread, kachri chutney (g)(n)  
2022 Gruner Veltliner, Waldschutz, Kamtal, Austria  
Nawabi lamb pasanda kebab with poppy and almond, smoked paprika raita (n)  
2017 Rosso di Contrada Marabino, Val di noto, Sicily, Italy

### REST COURSE

Shikanji lemonade sorbet

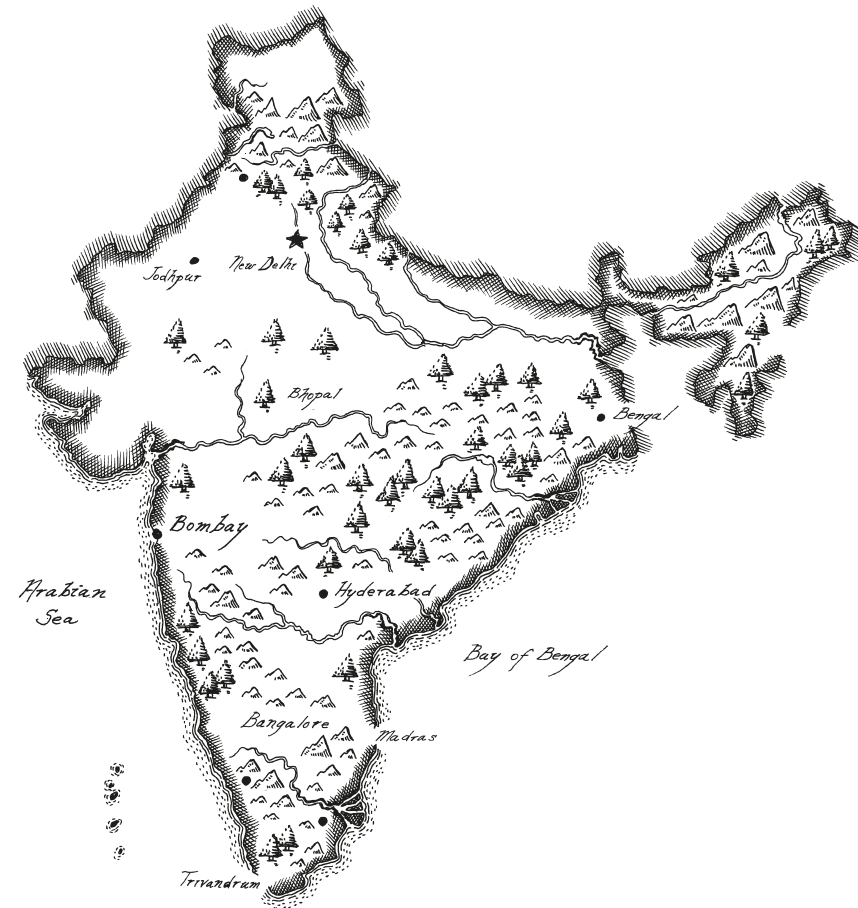
### MAIN COURSE

Bhuna Khichuri: Bengali style Gobindobhog pilau, parwal chokha relish, aubergine bhaja (vg)(n)  
2022 Sauvignon Blanc Map Maker, Marlboro, New Zealand  
Spice crusted halibut on the bone, coconut coriander sauce, lemon rice (n)  
2023 Chardonnay Fabre Montmayou, Mendoza, Argentina  
Old Delhi style butter chicken curry, pilau rice  
2022 Pinot gris Grauburgunder Julg, Dengler-Seyler, Pfalz, Germany  
Clove smoked saddle of Kentish lamb, aromatic galouti kebab, corn and yoghurt sauce  
2021 Encosta du Vale Calego, Cordeiro, Tejo, Portugal

### DESSERT

Saffron pistachio kulfi, malpua pancake and warm gulab jamun (g)(n)  
Prucia, Liqueur de France

Vegetarian alternatives available on request



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

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

Rabindranath Tagore