



HOLI - THE FESTIVAL OF COLOURS

£60.00 per person including a festive drink || £98.00 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 Veg shami kabab
(Chickpea and yoghurt gnocchi, chilled lentil dumpling with spiced yoghurt,
ground vegetable kebab)



STARTER

Paneer lababdar tikka with dried fruits and coconut, coriander chutney (v)

2023 Chardonnay Fabre Montmayou, Mendoza, Argentina Gls 125ml

Malai Chingri - grilled Black Tiger prawns with coconut and cardamom

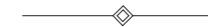
2023 Picpoul du Pinet, domaine Muret, Languedoc, France Gls 125ml

Khad Murgh - mustard chicken tikka wrapped in handkerchief bread, kachri chutney (g)

2023 Muscadetta Marabino, Val di Noto, Sicily, Italy, Gls 125ml

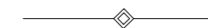
Nawabi lamb pasanda kebab with poppy and almond, smoked paprika raita (n)

2022 Encosta do Vale Calego, Cordeiro, Tejo, Portugal Gls 125ml



REST COURSE

Shikanji lemonade sorbet



MAIN COURSE

Bhuna Khichuri: Bengali pilau, Gobindobhog rice, parwal chokha relish, aubergine curry (vg)(n)

2023 Riesling trocken Weingut Familie Rauhen, Mosel, Germany Gls 125ml

Spice crusted halibut on the bone, Mangalore curry sauce, lemon rice

2023 Sauvignon blanc Map Maker, Marlborough, New Zealand Gls 125ml

Chicken Rezala - tandoori chicken breast, poppy and screw pine sauce, pilau rice (n)

2023 Gruner Veltliner Walshutz, Kamptal, Austria Gls 125ml

Raan - Slow braised lamb leg, nutmeg and peppercorn sauce, masala braised potato (g)

2022 Cabernet Sauvignon Perez Cruz, Maipo Alto, Chile Gls 125ml

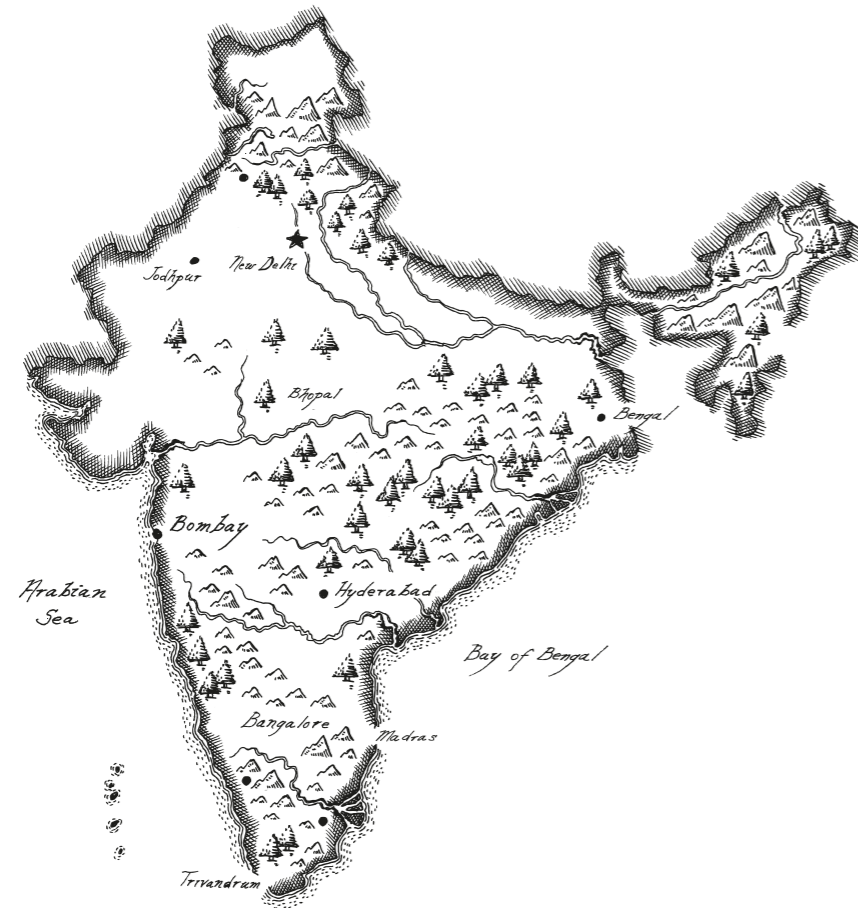


DESSERT

Saffron pistachio kulfi, puran poli and warm gulab jamun (g)(n)

2023 Moscato Uvalsole, Sicily Gls 80 ml

Vegetarian alternatives available on request



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

Rabindranath Tagore

	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