



## THE CINNAMON CLUB

25TH ANNIVERSARY  
SIGNATURE TASTING MENU



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This menu has been 25 years in the making, striking the rare balance of feeling both OLD and NEW at the same time. Rooted in our enduring ethos of storytelling through ingredients, seasons, regions and rituals, it brings fresh experiences while celebrating the best of all worlds.

Across the courses, we reinterpret street heroes like chaat using the finest fish, and take you on a journey through Sindh, Himachal, Mangalore, Orissa, Rajasthan and beyond. The menu celebrates exceptional produce alongside age-old Indian traditions of fermentation (Kanji), and in Pokhal, an homage to the old Odia tradition of using everything fully in an appreciation of sustainability and reducing waste.

CHEF VIVEK SINGH

Group Development & Training Chef: RAKESH RAVINDRAN NAIR  
Operations Manager: HARI NAGARAJ  
Head Sommelier: GIOVANNI DELUCA  
Restaurant Manager: PARAG BHANUSHALI

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.

### SCALLOP AND TUNA CEVICHE CHAAT

Lime & coriander tiger's milk, tamarind & chilli  
*Champagne Arthur Mar Blanc et Noir from Val de la Marne*

### DAL PAKWAN (VG)(G)

Sindhi style yellow lentils with crisp wheat  
*Madeira Henriques & Henriques, Sercial, Portugal*

### KING CRAB GHEE ROAST

Mangalore special stir-fried crab with ghee and hot spices  
*2023 Pinot Gris le Coq, Leon Bosh, Alsace, France*

### WATERMELON KANJI (VG)

Fermented beetroot sorbet, watermelon tartare

### PAPA PIGEON (N)(G)

Tandoori Anjou squab pigeon with pumpkin chutney and masala peanut  
*2024 Saumur Champigny Domaine du Fondis, Saumur, Val de Loire, France*

OR

### CHAR-GRILLED KOKUM HALIBUT

Curry leaf, lime, Lemon, ginger and curry oils  
*2024 Grüner Veltliner, Waldschütz, Kamptal, Austria*

### POKHAL (VG)

Traditional Odia fermented rice soup with crisp lentil dumplings

### CELEBRATION OF BRITISH LAMB

Rajasthani spiced lamb chop, Punjabi style lamb mince, fenugreek greens, stir-fry of lamb shank, kadhai spices, Lucknowi nihari sauce  
*2019 Amarone della Valpolicella Classico podere le Bertarole, Veneto, Italy*

### THEKUA WITH BLUE STILTON (G)

Homemade Bihari biscuit with fennel and cardamom, meets British Stilton

### WHITE CHOCOLATE & PISTACHIO KULFI (N)

Tutti frutti, whipped ganache, paan oil  
*Prucia, liqueur de France*