



MAHAL 7 COURSE TASTING MENU £60 PP
WINE PARING +£48PP

Amuse Bouche

Sparkling Wine

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Cumin scented butternut squash shorba, roasted quinoa and flat leavened bread

Gruber Roschitz - Gruner Veltliner - 2019 - Austria

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Scallops, pineapple pachadi, smoked pimento relish

Georges Michel - Sauvignon Blanc - 2019 - New Zealand

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Lamb cutlet, chicken tikka, minted pea purée, kachumber

Cuveé de Brieu - Pinot Noir - 2018 - France

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Pineapple gazpachio fruit compote and mint granita

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Pan-fried farm seabass, pea pancake, spiced aubergine, Malabar bisque

Domaine La Barbotaine - Sancerre - 2019 - France.

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Medallion of beef fillet, tangle of greens, spiced Bombay potatoes in filo, celeriac purée, masala jus

Carla Chiaro - Malbec Reserve - 2015 - Argentina

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Trio of mini desserts:

Chilli Mango parfait, Warm ginger sponge pudding with caramel & pear sauce, Chai brûlée

Château Haut-Mayne - Sauternes - 2015 - France

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Last order 21:00pm. Paired wine servings are 100ml, dessert wine serving is 50ml.

Tasting menu applies for the entire table and cannot be used in conjunction with the á la carte menu.

Pre booking required.



7 COURSE VEGAN TASTING MENU £55 PP
WINE PARING +£48PP

Amuse Bouche

Sparkling Wine
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Cumin scented butternut squash shorba, roasted quinoa and flat leavened bread

Gruber Roschitz - Gruner Veltiner - 2019- Austria
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Aloo tikki, beetroot essence, tamarind coulis

Les Arceaux - Cinsault Rose - 2019 - France
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Crispy okra, chickpea flour, smoked pimento relish

Monte Pio - Albarino - 2018 - Spain
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Pineapple gazpachio fruit compote and mint granita
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Mustard tempered baby aubergine, spiced peanut ragout, sauté scallions

Cuvée de Brieu - Pinot Noir - 2018 - France
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Pulled jackfruit and soya beans biryani, pineapple pachadi

Penley Mythology - Shiraz - 2017 - Australia
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Passion fruit and chocolate tarte with vanilla ice cream

Chateau Haut-Mayne - Sauternes - 2015 - France

Last order 21:00pm.

Paired wine servings are 100ml, dessert wine serving is 50ml.

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