



THE MAHAL 7 COURSE

Valentine Tasting Menu

£70 PER PERSON
WINE PAIRING
ADDITIONAL £45 PER PERSON

AMUSE BOUCHE

MOMOS

(Assam spices infused vegetables, spring onion chutney, Sikkim garlic soya)
Werner - Dry Riesling - 2020 - Germany

PAN SEARED SCALLOPS

(Tomato patchadi, ginger lemongrass air, balsamic pearls)
Quintas de Melgaco – Alvarinho – 2021 - Portugal

BARBURY DUCK

(Pear's chutney, celeriac Tikki, asparagus, black garlic, red current)
Cuvée de Brieu - Pinot Noir - 2020 - France

STRAWBERRY SORBET

(Apple rhubarb confit, cinnamon, elderflower gel)

SHAHI SALMON TIKKA

(Angelo Indian Goan sauce, sliced truffles, red vein)
Penley Heritage – Chardonnay – 2020 – Australia

HEREFORDSHIRE BEEF

(Dry aged beef fillet, gun powder potatoes, vein tomatoes)
Carla Chiaro - Malbec Reserve - 2015 - Argentina

CHOCOLATE ORANGE TORTE

(Chocolate orange mousse, orange glaze, vanilla ice cream)
Château Haut - Mayne - Sauternes - 2018 - France



THE MAHAL 7 COURSE

Valentine Tasting Menu

£70 PER PERSON
WINE PAIRING
ADDITIONAL £45 PER PERSON

AMUSE BOUCHE

Sparkling wine

MOMOS

(Spice infused vegetables, spring onion chutney, Sikkim garlic soya)
Werner - Dry Riesling - 2020 - Germany

SHAKARKANDI KI CHAAT

(Basil, pesto, green peas masala, truffle oil snow, sweet potato Tikki)
Penley Heritage – Chardonnay – 2020 – Australia

BHARWAN ALOO

(Charred asparagus, tamarind chutney, black truffle, vegan mico gel)
Les Arceaux - Cinsault Rosé – 2021 - France

STRAWBERRY SORBET

(Apple rhubarb confit, cinnamon, elderflower gel)

HIMALAYAS PANEER

(Tandoori paneer, nilgiri korma sauce, red vein, pomegranate)
Cuvée de Brieu - Pinot Noir -2020 - France

NAVARATHAN PULAO

(Mix fruits pulao, tar Kari veg sauce, chukundar raita)
Saint Vincent - Merlot Reserve – N/V - France

HAWAI SOUS-VIDE PINEAPPLE

(Caramel sous vide pineapple with pink peppercorn, banana passion fruit sorbet)
Château Haut - Mayne - Sauternes - 2018 - France