



canapé tasting menu
14 dishes over 4 courses

£30 per person
£60 with 4 paired bubbles

to maximize your dining experience, this menu must be ordered by each diner on your table



grilled organic salmon , aubergine crush
crab and cod cake, green pea raita shot
goan style stir fried red sea shrimps

(city fizz- tuaca and vanilla topped with prosecco)



grilled aubergine, peanut crumble
yoghurt kebab and fruit chaat,
sweet corn soup, masala corn kebab

(ayala brut majeure champagne, france)



lamb seekh kebab in roomali bread
spiced grouse cake,
masala stir fried game
stuffed tandoori chicken breast
vegetable biryani bowl

(ayala rose majeure nv, champagne, france)



shrikhand cheesecake with tamarind glazed berries
carrot toffee pudding , carrot hulwa
saffron poached pear with rice pudding
(moscato d' asti, v berra, italy)

head chef abdul yaseen
restaurant manager shane lee safi

prices include VAT @ 20%. please be considerate when using mobile phones. 12.5% discretionary service charge will be added to your bill. All gratuity goes directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. our food suppliers have given assurances that none of our ingredients are genetically modified. game dishes may contain shot.