



tasting menu

Chaat Tartlet

Squid “Tako Yaki” Doughnut

Milk Bread and Lime Pickle Butter

Cured Sea Bream, Kalamansi Ponzu, Green Apple

Asparagus Gomaе, Scorched Mackerel, Soy Egg, Pea, Wasabi

Seared Halibut, Malaysian Fish Head Curry, Okra, Aubergine

(£16pp supplement)

Spring Lamb Rump, Pea and Coconut, Dill Yoghurt

Chaat Masala New Potatoes

Banana Pudding

Cheese

(£12pp supplement)

£85 per person

*Our kitchen is not allergen free, please inform us of any allergies
House filtered still and sparkling water is served at a charge of £1.50 per person
A discretionary 13% service charge will be added to your bill*



vegetarian tasting menu

Chaat Tartlet

Cheddar Gougère

Milk Bread and Lime Pickle Butter

Asparagus Gomaè, Soy Egg, Pea, Wasabi

Grilled Hispi Cabbage, Kimchi Mayo, Pumpkin Seeds, Crispy Shallot

Glazed Tofu, Malay Sauce, Okra, Aubergine

(£10 supplement)

BBQ Paneer, Palak Purée, Pickled Red Onions, Crispy Corn Sev

Chaat Masala New Potatoes

Banana Pudding

Cheese

(£12 supplement)

£85 per person

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