

मंथन

Manthan

MAYFAIR

EXPERIENCES

01

CHARITRA

SIGNATURE

£50PP (ADD WINE PAIRING £50)

Ghati Masala Prawns

SESAME, PEANUT,
COCONUT

(Jacquart, Mosaïque Signature, Reims,
Champagne, France)

Sekwa

WHITE FISH, MUSTARD,
BURNT TOMATO

(Not Your Grandma's Riesling,
Chaffey Bros, South Australia,
Australia)

Sarson Chicken

MUSTARD, KASHMIRI
CHILLI, FENUGREEK

(Trapiche, Cabernet Franc, Estacion
1883, Mendoza, Argentina)

Osso Buco

LAMB, CURRY LEAF,
JAFFNA SPICES

(Ramon Bilbao, Tempranillo,
Reserva, Rioja, Spain)

Served with Dal Muradabadi,
Plain Rice & Breads

Narangi Chocolate

ORANGE, BERRIES,
CHOCOLATE SOIL

(Quinta do Crasto, Finest Reserve
Ruby Port, Douro, Portugal)

02

PAVITRA

VEGETARIAN

£45PP (ADD WINE PAIRING £50)

Dahi Ke Kebab

YOGURT, KASHMIRI CHILLI,
WILD BERRIES

(Jacquart, Mosaïque Rose, Reims,
Champagne, France)

Tawe Ki Arbi

COLOCASIA, DRY MANGO,
CAROM SEED

(Thelama, Sauvignon Blanc, Stellenbosch,
Western Cape, South Africa)

Halloumi Tikka

CAROM SEED, WHITE
TURMERIC, CHUTNEY

(Cannonball, Chardonnay,
California, USA)

Makhani Bharwan Aloo

KING EDWARD POTATO,
NUTS, TOMATO

(Love by Leoube, Organic Rose,
Domaine de Leoube, Provence, France)

Served with Dal Muradabadi,
Plain Rice & Breads

Classical Trio

LADDOO, GULAB JAMUN, SRIKHAND

(Chateau Climens, 1er Cru Classe,
Sauternes Barsac, Bordeaux, France)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 12.5% applies.

