

मंथन

Manthan

M A Y F A I R

CHARITRA SIGNATURE £60pp

(Add Wine Pairing £55pp)

Ghati Masala Prawns

SESAME, PEANUT, COCONUT, CHILLI
(Jacquart, Mosaique Signature, Brut, Reims, Champagne, France)

Cafreal Machhi

SEA BASS, GOAN SPICE, BURNT TOMATO
(Thelema, Sauvignon Blanc, Stellenbosch, South Africa)

Lamb Chop

INDIAN ONION, ROYAL CUMIN, MINT
(Ramon Bilbao, Tempranillo, Reserva, Rioja, Spain)

Chicken Tikka Masala

VINE TOMATO, KASHMIRI CHILLI, FENUGREEK
(Wingut Tesch, Riesling, Nahe, Germany)

Or

Jaffna Lamb

BONELESS, CURRY LEAF, BLACK PEPPER
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

PAVITRA VEGETARIAN £55pp

(Add Wine Pairing £55pp)

Ram Laddoo

YELLOW LENTIL, DATE, RADDISH
(Jacquart, Mosaique Signature, Brut, Reims, Champagne, France)

Beetroot Cutlet

PEANUT, PACHADI, VANILLA
(Thelema, Sauvignon Blanc, Stellenbosch, South Africa)

Soya Chop

GOOSEBERRY, YOGHURT, GREEN CARDAMON
(Cannonball, Chardonnay, California, USA)

Paneer Makhani

VINE TOMATO, KASHMIRI CHILLI, FENUGREEK
(Whispering Angel, Rose, Chateau D'Esclans, France)

Or

Plantain Kofta

FENUGREEK, CASHEW, BLACK CUMIN
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

Narangi Chocolate

KUMQUAT, BERRIES, CHOCOLATE SOIL
(Quinto Do Crasto Ruby Port, Portugal)

Or

Classical Trio

BESAN LADDOO, GULAB JAMUN, SRIKHAND
(Sauternes Les Garonelles, Lucien Lurton, Bordeaux, France)

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

Prices include VAT. A discretionary service charge of 13% applies.

