

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)

Fish Recheado

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

Lamb Chop

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

Chicken Tikka Masala

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

Or

Jaffna Lamb

CURRY LEAF, BLACK PEPPER, WHOLE SPICES
(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, RADISH
(Jacquart, Mosaique Signature, Brut, Reims, Champagne, France)

Artichoke Tikki

CRISPY JERUSALEM CAKE, PICKLE, STRAWBERRY CHUTNEY
(Thelema, Sauvignon Blanc, Stellenbosch, South Africa)

Soya Chop

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

Paneer Makhani

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

Or

Bharli Vangi

BEAN CURRY, POPPY SEEDS, BLACK SPICE
(Old Vine Malbec, Humberto Canale, Patagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

Naranghi 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.

