

मंथन

Manthan

MAYFAIR

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CHARITRA ~ SIGNATURE £60pp

(Add Wine Pairing £55pp)

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Ghati Masala ~ Prawns

SESAME, PEANUT, COCONUT, CHILLI
(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)

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Fish ~ Recheado

SEA BASS, GOAN SPICE, TAMARIND
(Weingut Tesch, Riesling, Nahe, Germany)

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Lamb ~ Chop

INDIAN ONION, ROYAL CUMIN, MINT
(Puente de Salceda, Rioja Reserva, Tempranillo, Rioja, Spain)

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Chicken Tikka ~ Masala

VINE TOMATO, KASHMIRI CHILLI, FENUGREEK
(Humberto Canale, Old Vine Malbec, Patatagonia, Argentina)

or

Jaffna ~ Lamb

CURRY LEAF, BLACK PEPPER, WHOLE SPICES
(De Martino, Estate, Merlot, Maipo Valley, Chile)

SERVED WITH KAALI DAL, RICE & PARATHA

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PAVITRA ~ VEGETARIAN £55pp

(Add Wine Pairing £55pp)

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Ram ~ Laddoo

ONION CORIANDER CHUTNEY, RADISH, TAMARIND
(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)

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Artichoke ~ Tikki

CRISPY JERUSALEM CAKE, PICKLE, STRAWBERRY CHUTNEY
(Weingut Tesch, Riesling, Nahe, Germany)

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Soya ~ Chop

GOOSEBERRY, YOGHURT, GREEN CARDAMOM
(Gavi, Cristina Ascheri, Cortese, Piemonte, Italy)

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Mattar Paneer ~ Makhani

GREEN PEAS, COTTAGE CHEESE, FENUGREEK
(Pretty Gorgeous, Rose, Languedoc-Roussillon, France)

or

Bharli ~ Vangi

BABY EGGPLANT, POPPY SEEDS, BLACK SPICE
(Pete's Pure, Pinot Noir, South-East Region, Australia)

SERVED WITH KAALI DAL, RICE & PARATHA

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Chocolate ~ Passion Fruit

CHILLI, SALTED CARAMEL, CHOCOLATE SOIL
(Sauternes, Les Garonelles, Lucien Lurton, Bordeaux, France)

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.

