

मंथन

# Manthan

MAYFAIR

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**EASTER ~ SIGNATURE £55pp**

**(Add Wine Pairing £55pp)**



**Ghati Masala ~ Prawns**

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



**Fish ~ Recheado**

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



**Tulsi Chicken ~ Chop**

CHARRED BREAST, MINT, KASHMIRI CHILLI  
(Puente de Salceda, Rioja Reserva, Tempranillo, Rioja, Spain)



**Jaffna ~ Lamb**

SRI LANKAN SPICES, SLOW COOKED, PEPPER  
(Humberto Canale, Old Vine Malbec, Patatagonia, Argentina)

SERVED WITH KAALI DAL, RICE & PARATHA

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**EASTER ~ VEGETARIAN £55pp**

**(Add Wine Pairing £55pp)**



**Samosa ~ Chaat**

SOYA YOGHURT, POMEGRANATE, WHEAT CRISP  
(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)



**Soya ~ Chop**

GOOSEBERRY, YOGHURT, GREEN CARDAMOM  
(Weingut Tesch, Riesling, Nahe, Germany)



**Jackfruit ~ Uthappam**

SOUTHERN SPICES, RICE LENTIL PANCAKE, COCONUT  
(Gavi, Cristina Ascheri, Cortese, Piemonte, Italy)



**Mattar Paneer ~ Makhani**

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

SERVED WITH KAALI DAL, RICE & PARATHA

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**Chocolate ~ Passion Fruit**

CHILLI, SALTED CARAMEL, 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 15% applies.

