मंथन

Manthan

MAYFAIR

CHARITRA ~ SIGNATURE £60pp

(Add Wine Pairing £55pp)

Ghati Masala ~ Prawns
SESAME, PEANUT, COCONUT, CHILLI
(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)

Fish ~ Tawa Fry
SEA BASS, SOUTHERN SPICES, SAMBAL
(Weingut Tesch, Riesling, Nahe, Germany)

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

Chicken Tikka ~ Masala
VINE TOMATO, KASHMIRI CHILLI, FENUGREEK
(Humberto Canale, Old Vine Malbec, Patatagonia, Argentina)

or

Venison ~ Kacchi Mirch
SLOW-COOKED, GREEN PEPPERCORN, FENNEL
(De Martino, Estate, Merlot, Maipo Valley, Chile)

SERVED WITH KAALI DAL, RICE & PARATHA

PAVITRA ~ VEGETARIAN £60pp

(Add Wine Pairing £55pp)

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

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

Kandhari ~ Soya Chop
MIXED BERRIES, YOGHURT, POMEGRANATE
(Gavi, Cristina Ascheri, Cortese, Piemonte, Italy)

Paneer ~ Butter Masala
TOMATOES, COTTAGE CHEESE, FENUGREEK
(Pretty Gorgeous, Rose, Languedoc-Roussillon, France)

or

Neelgiri ~ Kofta
SEASONAL VEGETABLES, JAGGERY, COCONUT
(Pete's Pure, Pinot Noir, South-East Region, Australia)

SERVED WITH KAALI DAL, RICE & PARATHA

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 15% applies.