



indian essence

TASTING MENU

AMUSE-BOUCHÉ

TEXTURES OF BEETROOT

Spiced Beetroot Croquettes, Beetroot Murabba & heritage Beetroot puree
Atuls Signature Prosecco, Italy

SAMUDRI KHANZANA

Lime scented Tandoori King Prawn, Scallops with Gooseberry chutney
Chablis Domaine Des Geneves, France

EXOTIC SORBET

KADHAI MURG

Corn-fed pickled Tandoori Chicken Supreme, Caramelised Onion sauce,
Mushroom rice
Don David Malbec Reserve, Argentina

LAAL MAAS

Fennel Scented Lamb chops, Kolarabi and Summer Greens, Lamb Jus,
Garlic naan
Soul Tree Reserve Shiraz-Cabernet, Sauvignon, Nasik, India

DESSERT

Mango and White Chocolate Mousse
Tokaji Beres Magita, Hungary

£49.95 PER PERSON

£79.95 WITH PAIRING WINES

Atul Kochhar

Dishes are subject to availability

*Please alert our staff if you have any food allergies before you order your food and drink.
All prices are inclusive of VAT a discretionary service charge of 12.5% will be added to your bill
Paired wine servings are 100 ml, Dessert wine serving is 75ml.*

Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte

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