

## VEGETARIAN TASTING MENU

### AMUSE-BOUCHE

#### TEXTURES OF BEETROOT

Yoghurt Kebab & Beetroot Croquette, Murabba, Dehydrated Beetroot  
*Atul's Signature Prosecco*

#### TANDOORI SUBZ SHASLIK

Mixed Tandoori Broccoli, Onions & Bell Peppers in Kadhai Sauce  
*Chablis Domaine Des Geneves, France*

### EXOTIC SORBET

#### TANDOORI PANEER TIKKA MAKHANWALA

Tandoori Paneer Tikka served with Mushroom Pulao, Makhni Sauce  
*Pinot Noir, Wildsong, Te Awanga, Organic, Hawkes Bay, New Zealand*

#### NAWABI KOFTA

Kale Dumplings, Nawabi Sauce served with Garlic Naan  
*Soul Tree Reserve Shiraz-Cabernet Sauvignon, Nasik, India*

#### MANGO & WHITE CHOCOLATE MOUSSE

*Tokaji Beres Magita, Hungary*

**£49.95 PER PERSON**

**£74.95 PER PERSON 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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