



**indian essence**

## TASTING MENU

### AMUSE-BOUCHE

#### TEXTURES OF BEETROOT

**Spiced Beetroot Croquette, Beetroot Murabba & Heritage Beetroot Puree**  
*Atul's Signature Prosecco, Italy*

#### SAMUDRI KHAZANA

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

#### KADHAI MURG

**Corn-fed pickled Tandoori Chicken Supreme, Caramelised Onion Sauce,  
Mushroom Rice & Garlic Naan**  
*Don David Malbec Reserve, Argentina*

Or

#### LAAL MAAS

**Fennel scented Lamb Chop, Kolarabi and Summer Greens, Lamb Jus,  
Mushroom Rice & Garlic Naan**  
*Lirac, Domaine Des Cigalounes, France*

#### MANGO & WHITE CHOCOLATE MOUSSE

*Late Harvest Royal Tokaj, Hungary*

**£44.95 PER PERSON**

**£74.95 PER PERSON WITH PAIRING WINES**

*Atul Kochhar*

*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*

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

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