PRITHVI

(sample menu, dishes may change according to the season and availability)

A LA CARTE

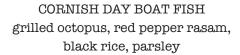
3 COURSES

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ORKNEY SCALLOP RAVIOLO curry beurre blanc, avruga caviar

ROAST WILD SEA BASS broccoli hariyali, girolles, mushroom pepper sauce

BBQ HARLEQUIN SQUASH aigre-doux onions, blue cheese autumn truffle



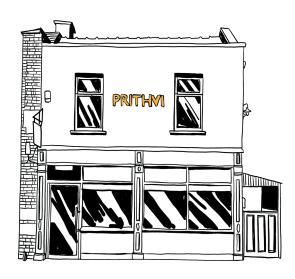
TANDOORI BEEF FILLET celeriac, maitake, BBQ short rib

CREEDY CARVER CHICKEN BREAST sweetcorn, goat's curd, cashew pesto

OAKCHURCH RASPBERRIES crème fraîche, mint, pink pepper

MARSALA GLAZED FIG Manjari chocolate, chewy brownie, black truffle

SELECTION OF THREE CHEESES crackers, chutney & grapes



SELECTION OF SNACKS

PARMESAN SABLÉ panch puran, whipped polenta, tamarind

> BBQ SEEKH KEBAB dry-aged beef, curry leaf, shallot

STEAMED BUN Cornish crab, mango chutney, onion seeds

> 15gr OSCIETRA CAVIAR sour cream, soft herb tartlettes 35 supp.