

# PRITHVI

## 5 COURSE TASTING MENU

95

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



ONION SEED MILK LOAF  
biryani spiced goats' butter

CELERIAC MOILEE  
granny smith, black garlic, hazelnut

ROAST SKREI COD  
Wye Valley asparagus, mushroom pepper sauce

### SELECTION OF SNACKS

BEEF YAKHNI CONSOMMÉ

---

GUJARATI DUMPLING  
tamarind chutney, black truffle

---

BOMBAY FRIED CHICKEN  
Kashmiri chili glaze, trout caviar

---

TUNA TARTARE  
gram flour pappadum, mango chutney

---

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

---

WILTSHIRE BEEF FILLET  
tandoori carrot, star anise, ox-cheek pao  
add black winter truffle 15 supp.

OR

CORNISH DAY BOAT FISH  
grilled octopus, red pepper rasam,  
black rice, parsley

PRITHVIMISU  
Manjari chocolate, Kahlua,  
mascarpone ice-cream

SELECTION OF ENGLISH AND FRENCH CHEESES  
crackers, chutney & grapes  
16 supp.

WINE PAIRING - 75

PREMIUM WINE PAIRING - 105