

PRITHVI

7 COURSE TASTING MENU

110

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



ONION SEED MILK LOAF
biryani spiced goats' butter

WILD BASS CEVICHE
burnt tomato chutney, tomato pani, marigold

BBQ DUCK BREAST
Jersey royal, morel, cashew

ROAST COD
Wye Valley asparagus, mushroom pepper sauce

SELECTION OF SNACKS

BEEF YAKHNI CONSOMMÉ

GUJARATI DUMPLING
tamarind chutney, truffled pecorino

BOMBAY FRIED CHICKEN
Kashmiri chili glaze, trout caviar

RAW TUNA PAPPADUM
smoked yoghurt, mango chutney

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

SOMERSET LAMB
tandoori cutlet, shoulder bhuna,
carrot & wild garlic

or

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

ALPHONSO MANGO
stem ginger, sheep's milk

BBQ PINEAPPLE UPSIDE-DOWN CAKE
coconut & maple syrup

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

WINE PAIRING - 100

PREMIUM WINE PAIRING - 130