



## Tasting notes

Currently, our menus take roughly three months to develop, with the guest's gustatory (taste) experience at the heart of what we do. We utilise a seasonal and somewhat scientific approach to menu design, whilst also being mindful that our final products are 100% consistent and authentic to tradition, unless stated otherwise. It's a hugely meticulous process!

We have written up tasting notes for your attention, to get the most out of your dining experience, and understand our rationale for how and why we've brought together our chosen elements and ingredients. This menu doesn't go above 'medium heat'.

### Haryanvi Kadhi | Textures Of Celeriac | Tomli Tchot | Maplewood Smoke

Heat intensity: 0 ~ 1/2 🍴

#### Elements

1. Thyme-salt baked celeriac steak
2. Haryanvi Kadhi sauce
3. Maple-sage celeriac puree
4. Celeriac remoulade
5. Celeriac pakoda
6. Cauliflower Achar (Indian fermented pickle)
7. Tempered curry leaves & curry leaf-green chili caviar
8. Tomli Tchot (Kashmiri rice flour chapati)
9. Kachumber Salad
10. Maplewood smoked cloche

Kadhi is ubiquitous in India; all regions have their own version. Our Kadhi is a play on different celeriac preparations and celebrates Haryanvi cuisine. Kadhi is a curd-based sauce, and must contain umami & acidity somewhere. Umami is obtained from the thyme-salt baked steak & curry leaves, freshness from the kachumber, acidity from the achar. Celeriac purée offers some sweetness from the maple infusion. Remoulade offers light cooling from the spices, and pakoda offers extra crunch. In fact, kadhi pakoda is a staple snack dish in Haryana. Tomli tchot to mop up. The whole plate arrives in a maplewood-smoked cloche to emulate rural & tribal cooking methods of using a chulha (wood fired clay cooking pot). Gluten-free by design.



## Biryani | Awadhi Pulao | Aubergine | Sous Vide Tomatoes

Heat intensity: 🍴

### Elements

1. Tandoor–baked ‘Chicken’ tikka with Pahadi marinade and sautéed gucchi (morel) mushrooms **OR** seasonal veg with sous vide lemon New Forest asparagus
2. Awadhi Pulao Rice
3. Aubergine raita
4. Mint – fennel ‘yoghurt’
5. Crispy onions
6. Sous vide confit garam masala cherry tomatoes
7. Micro mint

Biryani means ‘meat rice’ and is traceable back to ‘oon soru’ of ancient TAMILIAN cuisine circa 400 BCE. The ‘meat’ version is a play on the chicken and mushroom combination. In congruence with the theme of Himalayan cuisine, it features tandoor baked ‘chicken’ tikka in a Himalayan marinade plated with sautéed morels. Morels grow wildly in the Himalayas and are called ‘gucchi’. Awadhi pulao is a biryani rice preparation from Awadh, Uttar Pradesh. Our biryani fuses classical Himalayan cooking & marinades with classical Uttar Pradesh arrangement.

Aubergine raita and mint–fennel yoghurt as coolants, with crispy onions as a sacrosanct element, with some extra unique acidity and umami from the sous vide tomatoes. The sous vide (vac pac poaching in electrically temp.-maintained water bath over extended time) allows an almost perfect infusion into the ingredient. Gluten–free by design.





## Rogan Josh | Rosemary | Sous Vide Nadru | Khambir

Heat intensity: 🌶️ 🌶️

### Elements

1. Homemade 'lamb shank' seitan
2. Rogan josh sauce
3. Sous vide confit rosemary lotus root on cumin wafers
4. Rosemary 'whipped cream'
5. Carrot raita
6. Smooth rhubarb–rose chutney
7. Tandoor – baked 'pork' & thyme Ladakhi khambir bread
8. Micromint
9. Rosemary 'lassi' (optional extra)

Rogan Josh evolved in Kashmir as a wazwan (auspicious feast) during festive occasions of Kashmir Hindus. Literally 'red passion', its colour comes from the alkanet root and cockscomb flower. The rosemary lotus roots on cumin wafers can be treated like an amuse bouche, to just encapsulate Kashmir in a single bite. At 2 chillies, it is one of the hotter mains on the menu but be assured it is a medium heat. Rhubarb and rose to cut the heat with acidity, raita and cream as coolants. For those for whom 2 chillies is still too intense, rosemary 'lassi' is available as an optional extra coolant. Ladakhi khambir bread to mop up.

.



## 'Beef' Nihari | Demi-glace | New Forest Asparagus | Khambir

Heat intensity: 🌶️ 🌶️

### Elements

1. 'Beef steak', mid-rare
2. Uttar Pradesh Nihari Sauce
3. 'red wine demi-glace' (with alcohol-free red wine)
4. Sous vide lemon new forest asparagus
5. Sous vide confit garam masala cherry tomatoes
6. Caramelized shallot purée
7. Beetroot raita
8. Tandoor-baked 'pork mince' & thyme Khambir bread
9. Rosemary 'Lassi' (Optional extra)

Nihari is essentially an Indian spiced velouté, if one were to draw comparisons with the French mother sauces. It was created in Uttar Pradesh during the Mughal era as a breakfast meat stew with any red meat. Its unique flavour comes from the costly ayurvedic vetiver root. Nihari sauce alone is at 🌶️ 🌶️, however, when combining with the other elements the overall effect is 🌶️. 'Red wine demi-glace' compounds and enhances the umami of the steak. Acidity to cut heat comes from both the citrus infused asparagus, and the garam masala infused tomatoes, with some extra unique umami from the tomatoes. The sous vide (vac pac poaching in electrically temp.-maintained water bath over extended time) allows an almost perfect infusion into the asparagus and tomatoes. Some natural sweetness from the long-caramelised shallots, beetroot raita as a cooling agent, with rosemary 'lassi' as an optional extra coolant. Ladakhi khambir to mop up.