

## **Rajasthan Regional Menu**

**Amuse Bouche**

A glass of Prosecco

**Starter**

**Sweet Potato Chaat**

Traditional tamarind tangy and spicy cold street snack of Jaipur

**Bhatti Murg**

Garam masala, cardamom dry red chilly marinate with chicken, cooked in clay over

Blanco Nieva Verdejo, Spain

**Mains**

**Safed Maas (n)**

Rajput kitchen mild spices, buttermilk slow cooked lamb, fresh cream, and almonds

**Tamatar Panir (d)**

Refreshing sweet tomato based curry with cottage cheese, a dash of honey, and mild spices

**Accompanied with**

**Basmati Rice / Missi Roti (g)**

**Ville Blanch Syrah, France**

**Dessert**

**Moong Daal Halwa (d)**

Moong Daal (lentil) Rajasthan traditional dessert, deliciously rich to the palate

**Frangelico Hazelnut liquor**

**£35 food only per person & wine flight £25 per person**

**The menu contains dairy, gluten, and nuts**

**Minimum order of 2 per person**

