



M&M SPECIAL TASTING MENU



49.90 PER PERSON

🍷 WINE PAIRING ADD 15.90 PER PERSON

STARTERS

KERALAN TIGER PRAWN

Marinated with red Kashmiri chilli flakes and zesty spices

HARIYALI CHICKEN TIKKA

Marinated in yoghurt and red chilli

BOMBAY CHAAT

Gram flour doughballs with a sweet yoghurt, tamarind and chickpea filling

🍷 LE FARNIENTE VIOGNIER, FRANCE*

Fresh, floral and extremely fruity, a feast for the taste buds!

MIDDLE COURSE

M&M DILL SALMON

Marinated in dill, honey, wholegrain mustard, Kashmiri chilli and aromatic spices

🍷 VIA ALTA SAUVIGNON BLANC RESERVA, CHILE*

A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas hints of citrus and floral notes

MAIN COURSE

KERALAN PRAWN

With mango and creamy coconut

LAMB ROGAN JOSH

Tender spiced lamb with a heady combination of intense spices in tomato sauce

HIGHWAY DHABA MURG

Succulent chicken in a deliciously thick onion and tomato masala

🍷 DOWN UNDER SHIRAZ, AUSTRALIA*

Lovely plum aromas with a hint of pepper and spice. Complimented by a luscious berry palate

ACCOMPANIMENTS

COCONUT GREENS, STEAMED RICE AND NAAN BREADS

DESSERT

PUDDING PLATTER

chef's selection of desserts

*125ml serving

🌱 & 🍷 options available

