

# Amaya

## CHEF'S TASTING TABLE MENU - £250 per head

Friday 13 February, 6.30pm | Private Dining Room

### Tandoor Meets Terroir

*A love letter to India's forest-grown spices*

#### Welcome Apéritif

##### Amuse

A shot of burrata & bhel  
basil chutney

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##### Crispy Cabbage & Noodle Salad

sesame, almond & lemon dressing

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##### Rock Oyster Bhajia

flash grilled, coconut & ginger sauce

##### King Scallop in Shell

large, diver caught, griddled in a light herb sauce

*Bruno Giacosa, Piedmont, Roero Arneis, Italy 2023*

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##### Black Pepper Chicken Tikka

rich pepper marinade - with Wayanad estate pepper

##### Navratan Seekh Kebab

nine jewels - vegetable kebab

*Fattoria Le Pupille, Tuscany, Morellino di Scansano Riserva, Italy 2023*

##### Amaya Naan

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##### Cranberry Sorbet

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##### Crispy Cabbage & Noodle Salad

sesame, almond & lemon dressing

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##### Smoked Chilli Lamb Chops

charcoal grilled, pickled onion

##### Chargrilled Aubergine Tikka

with tomato glaze

*Tenuta San Guido, Tuscany, Guidalberto, Italy, 2023*

##### Truffle Naan

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##### Nizam's Chicken Biryani

slow cooked in a sealed pot with chicken and a blend of spices

##### Crispy Boondi Raita with Pomegranate

*Pietradolce, Sicily, Contrada Santo Spirito, Italy 2021*

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##### Spiced Red Velvet Dark Chocolate

warm champagne sauce

*Musella, Veneto, Recioto Della Valpolicella, Italy 2017*

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Tea, Coffee, Petit Fours