Amaya

TASTING 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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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