

# FLORA INDICA

L O U N G E • B A R • D I N I N G

## 5 Course Tasting Menu £47/ wine paired £74

Cumin & Sweet Peas, Papdi Crust & Pudina Shorba  
*2016 Finca Antigua Blanco Viura, Spain*

Pickled Octopus, Chili Tempura Samphire &  
Squid Ink Doi Maach Sauce

Till Wali Yellow Fin Tuna, Baby Leek, Chili Caviar  
& Compressed Kalonji Cucumber  
*Chenin 2016 Front Row Chenin Blanc / Roussanne, South Africa*

Slow Braised Suffolk Lamb Shoulder Rogan Josh  
Corn-Fed Bergamot Lemon Chicken Tikka & Makhani Sauce  
Served with Dal Makhani, Lime Leaf Pilaf and Naan Bread  
*2017 Norton Lo Tengo Malbec, Argentina*

Kulfi Semi Freddo, Falooda Noodles &  
Clove Spiced Chocolate Sauce  
*2016 Finca Antigua Moscatel Naturalmente Dulce Half*

All prices are inclusive of VAT at current rate. A discretionary 12.5% service charge will be added to your bill.  
If there are any food allergies or dietary requirements, please communicate to a member of staff.

