

Seafood Tasting Menu

£44.95 per person | +£12.95 wine pairing
(Please note that minimum order is two people)

STARTERS

● SCALLOP THENGAPAL **D**

Hand-dived Scottish scallops simmered in lemon zest flavored coconut milk.

● SOFT SHELL CRAB **G D C**

Soft shell crab marinated with our Chef's exclusive masala and deep fried.

● KERALAN TIGER PRAWNS **C**

Tiger prawns marinated in a paste of kashmiri chillies, turmeric and fried: a simple & flavoursome delicacy.

MINT AND MUSTARD SAUVIGNON BLANC, CHILE

Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with a smooth long finish.

FISH COURSE

● M&M PAN SEARED SEA BASS **F**

Fresh sea bass pan seared, served on a bed of curry leaf infused mashed potatoes, in a raw mango, ginger & coconut sauce.

TORRES GEWURZTRAMINER, CHILE

Fine, full-bodied wine with classic honey-and-flowers bouquet and hints of roses, jasmine and orange blossom. A luscious, tropical fruit and perfumed character is balanced by a nice subtle bite of acidity.

HOUSE SORBET **V**

A refreshing sorbet interlude to cleanse the palate.

MAIN COURSE

● TANDOORI KING PRAWNS **D C**

Black King Prawns marinated in thymol seeds and yoghurt.

● KOCHI PRAWN MANGO CURRY **C**

Tiger prawns simmered in fennel, coconut and raw mango sauce.

● MONKFISH CHATTI CURRY **F**

In Kerala, we still make fish or seafood curries in an earthen pot called "Meen chatti" or "Mann chatti". By cooking it in an earthen pot, it enhances the flavour of the curry.

● TARKA DAL **D V**

Home made style lentils tempered with garlic, cumin, onion and tomato, finished with fresh coriander. (Dairy free on Request).

STEAMED BASMATI RICE

ASSORTED TRADITIONAL BREADS **G D N V E**

SOUL TREE SAUVIGNON BLANC, INDIA

Vibrant and invigorating that breaks from the mould - from the award winning Soul Tree Wine.

DESSERT

PUDDING PLATTER **G D N V E**

Combination of Brulee, Chocomosa and Tandoori pineapple.

HERMANOS TORRONTÉS LATE HARVEST, ARGENTINA

A refreshing dessert wine with high natural sugar due to the late harvesting of the Torrontes grape. It encompasses a perfect balance of fruit, sweetness and acidity, suitable with any dessert, or on its own to end your meal. Long Finish.

TASTING MENUS

CARDIFF | TAUNTON | PENARTH | CHEPSTOW

Tasting Menu 1

£38.95 per person | +£12.95 wine pairing
£34.95 no fish course | +£10.95 wine pairing
(Served for a minimum of two)

STARTERS

● SOFT SHELL CRAB **G D C**

Soft shell crab marinated with our Chef's exclusive masala and deep fried.

● SPICE CRUSTED LAMB TIKKA **D**

Indian cottage cheese marinated with distinct flavours, grilled to perfection in the tandoor.

● BOMBAY CHAAT **G D V**

Popular vegetarian melt-in-mouth snack with yoghurt, topped with homemade chutneys and gram flour vermicelli.

MINT AND MUSTARD SAUVIGNON BLANC, CHILE

Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with a smooth long finish.

FISH COURSE

● M&M PAN SEARED SEA BASS **F**

Fresh sea bass pan seared, served on a bed of curry leaf infused mashed potatoes, in a raw mango, ginger & coconut sauce.

TORRES GEWURZTRAMINER, CHILE

Fine, full-bodied wine with classic honey-and-flowers bouquet and hints of roses, jasmine and orange blossom. A luscious, tropical fruit and perfumed character is balanced by a nice subtle bite of acidity.

HOUSE SORBET **V**

A refreshing sorbet interlude to cleanse the palate.

MAIN COURSE

● TANDOORI DILL SALMON **D F**

Salmon steaks marinated in dill, honey, wholegrain mustard, Kashmiri chilli, and handpicked spices: grilled in the tandoor, it's a M&M signature dish.

● NADAN CHICKEN CURRY

Delicious Kerala chicken curry with coconut milk, tomatoes and spices.

● MAJESTIC LAMB

Slow cooked Lamb, a perfect combination of spices and flavours, created in a home style cuisine.

● SAAG ALOO **D V**

A north indian Popular dish made with spinach and potatoes. A Perfect dish to accompany your meal.

STEAMED BASMATI RICE **V**

ASSORTED TRADITIONAL BREADS **G D N V E**

GRAN DOMINIO CRIANZA, RIOJA

Produced from tempranillo and aged in barrels for 12 months. Blackberry flavours with spicy undertones, great when coupled with Lamb.

DESSERT

PUDDING PLATTER **G D N V E**

Combination of Brulee, Chocomosa and Tandoori pineapple.

HERMANOS TORRONTÉS LATE HARVEST, ARGENTINA

A refreshing dessert wine with high natural sugar due to the late harvesting of the Torrontes grape. It encompasses a perfect balance of fruit, sweetness and acidity, suitable with any dessert, or on its own to end your meal. Long Finish.

Tasting Menu 2

£33.95 per person | +£10.95 wine pairing
(Served for a minimum of two)

STARTERS

● BASIL CHICKEN TIKKA **D**

Chicken morsels marinated with Chef's Tandoori spices, flavoured with fresh basil and cooked in Tandoor.

● SCALLOP THENGAPAL **D**

Hand-dived Scottish scallops simmered in lemon zest flavored coconut milk.

● ONION PALAK PAKORA **V**

Homemade crunchy snack with fritters of finely shredded spinach, onion and water chestnuts.

MINT AND MUSTARD SAUVIGNON BLANC, CHILE

Dry, fresh & crisp, tropical fruit, green pepper and grapefruit flavours with a smooth long finish.

HOUSE SORBET **V**

A refreshing sorbet interlude to cleanse the palate.

MAIN COURSE

● MURGH-E-AWADH **D**

Chicken breast, marinated in yoghurt and spices and cooked in the Tandoor.

● PONDICHERY LAMB

A Spicy preparation of Lamb in a home made style from the French colony Pondicherry.

● KOCHI PRAWN MANGO CURRY **C**

Tiger prawns simmered in fennel, coconut and raw mango sauce.

● OLAN **V**

Butternut squash and cowpeas (lentil family), simmered in a delectable sauce.

STEAMED BASMATI RICE **V**

ASSORTED TRADITIONAL BREADS **G D N V E**

GRAN DOMINIO CRIANZA, RIOJA

Produced from tempranillo and aged in barrels for 12 months. Blackberry flavours with spicy undertones, great when coupled with Lamb.

DESSERT

CHOCOMOSA **G D N E**

Chocolate ganache and almond flakes filled samosa, caramelised banana and vanilla ice cream.

HERMANOS TORRONTÉS LATE HARVEST, ARGENTINA

A refreshing dessert wine with high natural sugar due to the late harvesting of the Torrontes grape. It encompasses a perfect balance of fruit, sweetness and acidity, suitable with any dessert, or on its own to end your meal. Long Finish.

Please note vegetarian option available on request for Menu 2.

If you have any food allergies or special dietary requirements, please speak to a member of our staff.

Please note - an optional service charge of 10% will be added on to groups of 6 and more.