OUDH

1722

FEASTING

VEGETARIAN FEASTING

£130 per person

Sommelier Wine Pairing
£95 per person

Gol guppa, jaljeera, potato, sprouting moong

Dhungar e baingan, sheermal

Qvevri Rkatsiteli, 2023
Vachnadziani Winery – Kakheti, Georgia

Seasonal mushroom gilawat

Beaune 1er Cru Les Toussaints, 2021
Domaine Xavier Monnot – Burgundy, France

Chaat, white peas, potato, tempered yoghurt, sev
Dahi paneer, cultured cream, fenugreek

"Pure" Mirabeau Rosé, 2024
Côtes de Provence, France

Lucknowi kofta pilau, spiced chickpeas and soya dumplings, seasonal vegetables
Kaddu ki qorma, pumpkin, yoghurt, aromatics
Gobi mussalam, cauliflower, cashew nuts, poppy seed
Dal Bukhara, urid lentils, cream
Naan, wild garlic, coriander and ghee
Chaval rice, steamed aged basmati

Condrieu "Les Cassiness", 2024
Paul Jaboulet Aîné – Rhône, France

Gulab jamun, chantilly
or
Ras malai, pistachio, cardamom

Gosset "Petite Doucet" Rosé, NV
Champagne, France

Gluten (g), Dairy (d), Nuts (n), Mustard (m)

Please inform a member of our team if you have any allergies or dietary requirements before ordering.
Kindly note a discretionary service charge of 13.5% will be added to your bill.