



of

MAYFAIR

Mother's Day Menu



Non Vegetarian

Selection of poppadoms with chutneys (G) (Su) (Mu)

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

Chilli & garlic prawns, murg tikka, tandoori lamb chop (Cr) (M) (Su) (Ce)

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Elderflower sorbet

Royal Thali: makhni chicken, machi moilee, bhuna gosht, dal makhni,
pilau rice, salad, pickle and tandoori naan (G) (M) (Su) (Mu) (F) (N)

Madhu's Royal Thali was commissioned and produced for the first ever Asian event, by Madhu's at Windsor castle, for HRH King Charles III.

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

Saffron milk cake (G) (M)

A luxuriously soft and moist sponge cake soaked in aromatic saffron-infused milk, topped with a rich layer of cream and delicate saffron strands.

Wine Pairing: Nectar' Pedro Ximenez, Spain

£60.00 Supplement with wine pairing.



Laurent Perrier Héritage Brut £28.00 by glass | Laurent Perrier Héritage Brut £150 by bottle

85

As part of our commitment to transparent pricing, we do not add a service charge on your final bill. The price you see on the Menu is the price you pay.

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Musard - (Cr) Crustacean - (So) Soy
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts





Vegetarian

Selection of poppadoms with chutneys (G) (Su) (Mu)

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

Edamame tikki, chilli paneer, aloo papdi chaat (G) (C) (M) (S) (Mo)

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Elderflower sorbet

Royal Thali: palak paneer, methi gobhi, punjabi kadi,
makhni dal, raita, pickle, salad and tandoori naan (G) (M) (Su) (Mu)

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(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts



Vegan

Selection of poppadoms with chutneys (G) (Su) (Mu)

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

Asparagus choma, veg samosa and edamame tikki (G) (Su)

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

Elderflower sorbet

Royal Thali: mix vegetable jalfrezi, methi gobhi, baingan ka bhartha, tarka dal, raita, pickle, salad and tandoori naan (G) (So) (Su) (Mu)

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Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

Raspberry & chocolate ganache tart (G) (So)

A crisp pastry shell with silky chocolate ganache, topped with fresh raspberries.

Wine Pairing: Nectar' Pedro Ximenez, Spain

£60.00 Supplement for wine pairing tasting menu.



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