



M.

TASTING MENU

NON-VEGETARIAN

Dahi Bhalla

Creamy white lentil dumpling coated with sweet yoghurt mousse, mint and tamarind chutney. (G) (Su) (M)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Malabar Scallop, Lasuni Aur Mirchi Jhinga, Tandoori Salmon with Citrus Salsa

Coconut and coastal-flavoured queen scallop, sautéed prawn and succulent grilled salmon. (G) (F) (Cr) (M) (Su) (Ce) (Mu)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg, Rheingau, Germany

Butter Chicken Chop, Lamb Seekh Kebab & Robata Lamb Chop

Char-grilled spiced chicken on the bone and mini lamb skewers with robata-grilled lamb chop. (G) (M) (Su) (N)

Wine Pairing: Pinot Noir, Domaine Jaffelin, Burgundy, France

Passion Fruit Sorbet (Su)

Royal Thali: Murgh Makhni, Prawn Moilee Curry, Karahi Gosht, Dal Makhni, Raita, Rice, Pickle, Salad & Mini Tandoori Naan

(G) (M) (N) (Su) (Mu) (Cr)

Madhu's Royal Thali was commissioned and produced for the first-ever Asian catered event by Madhu's at Windsor Castle for HRH King Charles.

Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto, Veneto, Italy. Or 2024 Sauvignon Blanc, Te Aka, Marlborough, New Zealand

Saffron Milk Cake

Madhu's tres leches cake with saffron cream sauce & pistachios.

(M) (Su) (N) (G)

Wine Pairing: 2020 Château Mingets Sauternes, Bordeaux, France



£60 SUPPLEMENT FOR WINE
PAIRING TASTING MENU

TASTING MENU

VEGETARIAN

Dahi Bhalla

Creamy white lentil dumpling coated with sweet yoghurt mousse, mint & tamarind chutney. (G) (Su) (M)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Achari Paneer Tikka, Curried Coco Pineapple & Malai Broccoli

Paneer with mango in pickling spices, caramelised pineapple with coconut gel & creamed broccoli with cheese. (M) (Mu) (Su)

Wine Pairing: 2025 Réserve de l'Herre Rosé. Côtes de Gascogne, France

Tandoori Shakarkandi, Chilli Paneer & Palak Patta Chaat

Chargrilled spiced sweet potato with herb yoghurt, chilli-flavoured Indian cheese with bell peppers, crispy fried spinach & samphire.

(G) (M) (So) (Su) (Ce)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg. Rheingau, Germany

Passion Fruit Sorbet (Su)

Royal Thali: Karahi Paneer, Asparagus Moilee Curry, Bhindi Masala, Dal Makhni, Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (Su) (Mu)

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Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto. Veneto, Italy. Or 2024 Sauvignon Blanc, Te Aka. Marlborough, New Zealand

Saffron Milk Cake

Madhu's tres leches cake with saffron cream sauce & pistachios.

(M) (Su) (N) (G)

Wine Pairing: 2020 Château Mingets Sauternes, Bordeaux, France



£80
P/P

£60 SUPPLEMENT FOR WINE
PAIRING TASTING MENU

TASTING MENU

VEGAN

Dahi Bhalla

Creamy white lentil dumpling coated with plant-based sweet yoghurt mousse, mint & tamarind chutney. (Su) (G)

Wine Pairing: Non-Vintage, Laurent-Perrier La Cuvée Brut, Champagne, France

Curried Coco Pineapple, Achari Gobi, & Masala Mogo

Caramelised pineapple with curry & coconut, pickle-flavoured cauliflower & spiced cassava chips. (Mu) (G) (Su)

Wine Pairing: 2025 Réserve de l'Herre Rosé. Côtes de Gascogne, France

Tandoori Shakarkandi, Chilli Garlic Mushroom & Palak Patta Chaat

Chargrilled spiced sweet potato, chilli garlic mushrooms, crispy spinach & samphire. (G) (Su)

Wine Pairing: 2024 Riesling, 50 Degrees, Schloss Johannisberg. Rheingau, Germany

Passion Fruit Sorbet (Su)

Royal Thali: Asparagus Moilee Curry, Bhindi Masala, Baingan Ka Bhartha, Tarka Channa Dal, Vegan Raita, Rice, Pickle, Salad & Mini

Tandoori Roti (G) (Mu) (Su)

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Wine Pairing: 2022 Valpolicella Ripasso Superiore, Corte Figaretto. Veneto, Italy.

Or 2024 Sauvignon Blanc, Te Aka. Marlborough, New Zealand

Mango Passion Cheesecake

Vegan mango & passion fruit cheesecake with a tropical glaze. (G) (Su) (So)

Wine Pairing: 2020 Château Mingeats Sauternes, Bordeaux, France



£60 SUPPLEMENT FOR WINE
PAIRING TASTING MENU

