



**COLONEL  
SAAB**



Welcome to unique experience of craft cocktails.  
Our tasting menu cocktail's will take you to the journey which is influenced by Indian region & its beautiful culture & heritage. We select freshest of ingredients to create our own syrup, bitters and liqueurs including freshly squeezed cold pressed juices.

### KUNWAR

Experience the royal treat from the north of India with Chivas 15yrs, Campari, vermouth infused with Indian spices & rose bitters.

### SPICE OF NORTH-EAST

Land known for is bhut jolokia chilli (ghost pepper) & varieties of citrus fruits. Passion fruit pearls infused in Monkey 47 gin, house pineapple liqueur & ghost pepper Tincher's.

### AAM

State which is known for king of fruits (Alphonso), vineyards & spicy food come together in sweet & sour note. Desi daru Mango vodka & Olmecca Altos silver tequila with fresh grape juice, Chill salt & lime.

### COASTAL PARADISE

Hapusa gin, coconut, blue curacao, ginger juice, fresh coriander with kokum caviar.

### KAAPI

You never say no to all-time favourite after meal South Indian filter coffee with our in-house cardamom syrup Absolut vodka & chai liqueur.

*Pair with:*

Wine - £60 | Champagne - £105 (min 6 pax) | Cocktail - £65



# Memsaab's Tasting Menu

*"Culinary journey with us"*

**£90**

Experience a culinary journey with Chef Sohan Bhandari, a curation of his culinary heritage and signature dishes. An ode to Indian homemakers & traditional Indian cooked food.

## **Rasam (VE, NF)**

South Indian tomato & lentil rasam served with mini idli & puffed pastry bites



## **Marwad's Raj Kachori (NF)**

Spiced fried potato, trio sauce, pomegranate seed boondi, savoury crisp, herbal jam, black lime chaat masala



## **Kandhari Paneer Tikka (GF, V)**

Seasoned cottage cheese stuffed with prunes & pomegranate in tomato, garlic mustard salsa

*Or*

## **Anglo Indian Chicken Chop**

Madras spiced pulled chicken cutlet served with salad & tomato raisin relish



## **Raspberry Sorbet (VE)**



## **Old Delhi's Famous Lamb Curry (GF, NF)**

Minced lamb curry, cumin potato, dal makhani, steamed rice, butter naan

*Or*

## **Nadan Fish Curry (NF)**

Nadan fish curry, beans poriyal, dal makhani, steamed rice, malabar paratha

*Or*

## **Falahari Kofta Curry (VE)**

Beetroot & lotus kofta curry, beans poriyal, dal tadka, steamed rice, tandoori roti



## **Dark Chocolate Silk Cake**

Thandai crumble, candy floss & fresh berries

*Or*

## **Kochi's Coconut Pannacotta (NF)**

Coconut & black pepper panna cotta in vanilla mango sauce & baked coconut croutons

*Pair with:*

**Wine - £60 | Champagne - £105 (min 6 pax) | Cocktail - £65**

Ve - Vegan

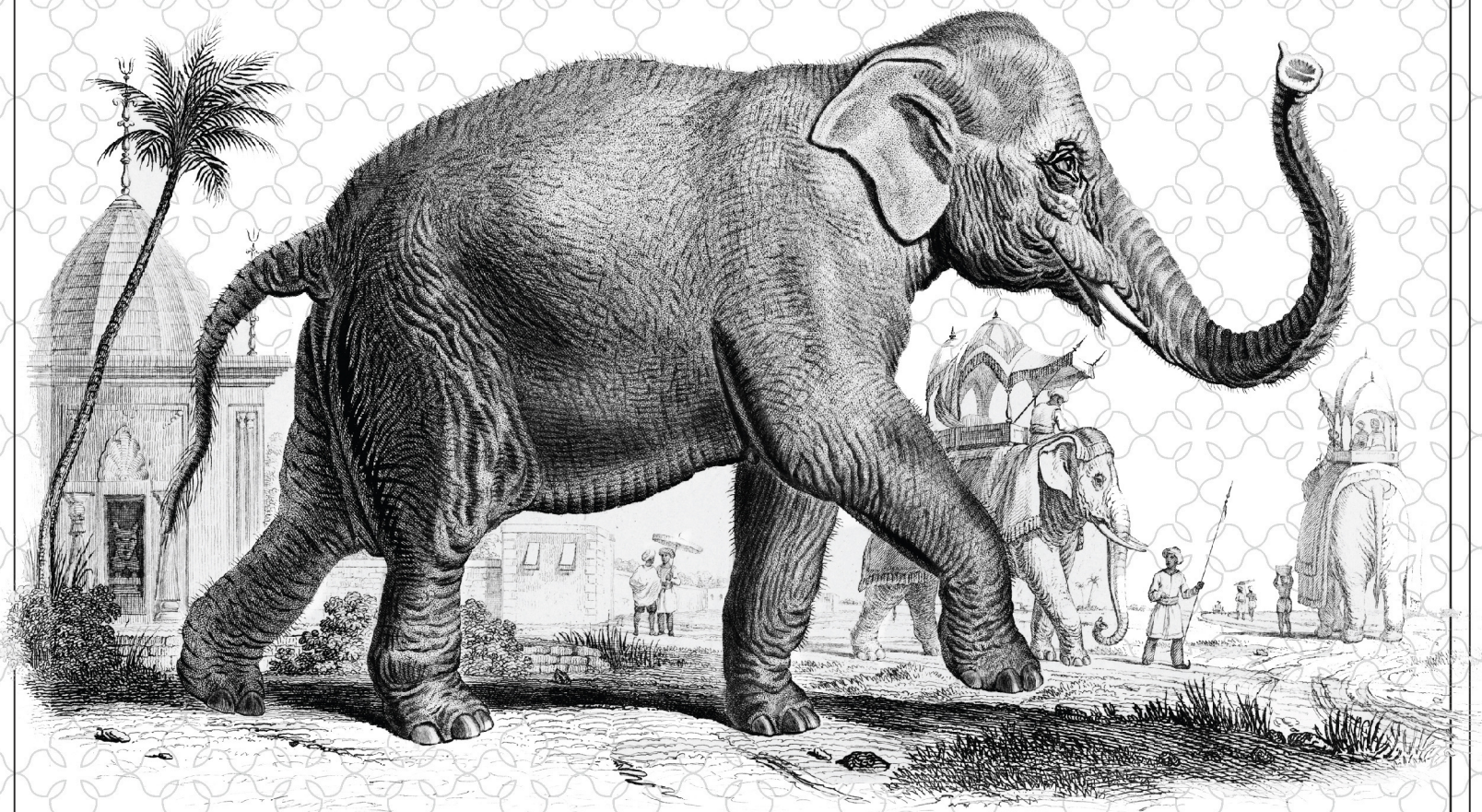
V - Vegetarian

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

 Mild spicy



❁  
*The journey continues with*



❁ RESTAURANT ❁ BAR ❁ PRIVATE DINING ❁

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