

MINT ROOM®

A Culinary Journey: Frames of Flavour

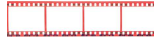
An immersive tasting experience where regional Indian inspirations are reimagined through a contemporary fine-dining lens. Each course unfolds like a cinematic sequence layered, expressive, and artfully composed.

**£60 Per Person
(£35 Wine Flight)**

First Frame

Chef's Amuse-Bouche

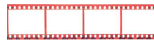
A delicate, ever-evolving bite crafted from the day's finest inspirations, designed to awaken the palate and set the tone for the journey ahead.



Opening Shot

Shakarkhand & Beet Papdi Chaat

Refined textures of crisp beetroot papdi layered with velvety white peas ragda and roasted sweet potato. Finished with nuanced sweet, tangy, and spiced notes. an elegant reinterpretation of a beloved street classic.



Trailer

Murgh Lakhnawi Seekh

Succulent Lucknowi-style chicken seekh, delicately spiced and clay cooked to perfection. Paired with caramelised tandoori pineapple, a smooth avocado-mint mousse, and a vibrant red pepper-tomato coulis for balance and depth.



Reel Moment

Recheado Salmon

salmon marinated in a bold Goan recheado masala, gently in tandoori pot cooked for a smoky finish. Accompanied by orange-onion marmalade, coconut-lemon velouté, and a crisp squid ink tuile for contrast.



Intermission

Hara Seb Granita

A refreshing palate cleanser of green apple granita, delicately spiced with chatpata notes—light, icy, and invigorating.



Chef's Showcase

Rajwadi Laal Maas Shashlik

Tender lamb skewers infused with Rajasthani red chilli and yoghurt, clay-roasted with tri-colour peppers. Served alongside semiya kheema, tenderstem broccoli, cherry tomato confit, and a fragrant mint-clove jus.



Accompaniments (Curated Selection):

Slow-simmered green moong dhal

Bombay Potatoes

Sofiyani chicken curry

Fragrant pulao or steamed rice

Artisanal breads – roti & naan



Culinary Climax

Nariyal & Raspberry Mousse

A light coconut mousse layered with bright raspberry notes. Complemented by a crisp chocolate-coconut sablé and a luscious cardamom-pistachio crèmeux—an elegant, balanced finale.