

THE MINT ROOM

AUTUMN TASTING MENU

£60 per person | Optional Wine Flight: £35 per person

Indian Autumn Journey: Our autumn culinary story journeys through India's rich seasonal traditions—from vibrant street heritage to royal kitchens, coastal waters, and estate coffee culture.

COURSE 1 THE CHAAT

DELHI

Deconstructed Autumn Papdi Chaat

Crisp handmade papdi topped with charcoal-roasted autumn sweet potato (shakarkandi), crispy fried lotus stem, tempered chickpeas, whipped sweet yogurt, date-tamarind chutney, and fresh mint-coriander emulsion.

♦ **Wine Pairing (100ml):** Laurent-Perrier Champagne

COURSE 2 THE CHICKEN / PANEER

PUNJAB

NON-VEG Mustard Tandoori Chicken Tikka

Succulent chicken tikka marinated in mustard, served with spiced autumn pumpkin chutney and a tangy carrot pickle sauce.

VEG Apricot-Stuffed Paneer Tikka

Artisanal Indian paneer stuffed with sweet apricot, served with spiced autumn pumpkin chutney and a tangy carrot pickle sauce.

♦ **Wine Pairing (75ml):** Lunaka Viognier Reserva

COURSE 3 THE FISH / AUBERGINE

KERALA

NON-VEG Pan-Seared Sea Bass & Mussels in Autumn Fig & Malabar Coconut Broth

Crispy-skinned sea bass and pan-seared mussels set over golden coconut-milk broth infused with star anise, curry leaves, and black mission fig reduction, garnished with pickled radish.

VEG Pan-Fried Aubergine in Autumn Fig & Malabar Coconut Broth

Spiced pan-fried aubergine over golden coconut-milk broth infused with star anise, curry leaves, and black mission fig reduction, garnished with pickled radish.

♦ **Wine Pairing (75ml):** Torre la Morería Albariño

COURSE 4 PALATE CLEANSER

UTTAR PRADESH

Spiced Pear, Lime & Chaat Granita

Poached autumn pear and fresh lime granita infused with black salt (kala namak), roasted cumin, and mint, served in a chilled chili-salted glass.

COURSE 5 THE MAIN

TAMIL NADU & DELHI

NON-VEG Slow-Roasted Spiced Rack of Lamb

Aged rack of lamb rubbed with Tellicherry black pepper, cloves, and cinnamon, finished with a rich black cardamom jus.

VEG Spiced Paneer & Vegetable Kofta in Mughlai Sauce

Delicate paneer and autumn vegetable kofta served in a rich, aromatic Mughlai sauce.

MAIN ACCOMPANIMENTS

- ♦ Highway Chicken Curry (or Veg Korma)
- ♦ Fragrant Pilau Rice

- ♦ Tempered Autumn Mixed Vegetables
- ♦ Freshly Baked Garlic Naan

♦ **Wine Pairing (125ml):** Borgo del Mandorlo Rosso Appassimento

COURSE 6 THE DESSERT

WEST BENGAL

Warm Firni Tart & Vanilla Cardamom Crèmeux

Crisp pastry tart filled with sweet cardamom-infused rice pudding (firni), served with velvety vanilla & cardamom crèmeux and gold leaf.

♦ **Dessert Wine Pairing (50ml):** La Perle d'Arche Sauternes

Please inform your server of any dietary requirements or allergies. A discretionary service charge may be added to your bill.