

# MINT ROOM

BATH

## CHRISTMAS TASTING MENU

SIX COURSES £60.00 • SOMMELIER WINE PAIRING £30.00



### A Festive Passage Across India

Our culinary story journeys through India's rich state traditions—from Maharashtra's vibrant streets and Sikkim's Himalayan trails to Bengal's coastal waters, Goa's palms, Awadhi royal kitchens, and Tamil Nadu's coffee estates.

#### COURSE I

MAHARASHTRA — AMUSE-BOUCHE

##### Modern Sev Puri

Crisp Mumbai flat papdi, spiced potato, sweet yogurt & tangy flavor spheres

#### COURSE II

SIKKIM — HIMALAYAN FOOTHILLS

##### Turkey Jhol Momo

Tender roasted turkey dumpling, chili oil & garlic crisp in charred tomato & toasted sesame broth

— or —

##### Vegetable Jhol Momo (v)

Steamed seasonal vegetable dumpling, chili oil & garlic crisp in charred tomato & toasted sesame broth

#### COURSE III

WEST BENGAL — COASTAL & ROYAL BAY

##### Pan-Fried Salmon with Caviar

Served with warm fennel & potato salad, garlic-curry leaf emulsion & velvety cheese sauce

— or —

##### Pan-Fried Aubergine (v)

Spiced pan-fried aubergine, Konkani raw mango moilee sauce, coconut-turmeric reduction & curry leaf oil

#### COURSE IV

GOA — PALATE CLEANSER

##### Sol Kadhi Sorbet (v)

Refreshing Kokum fruit & coconut sorbet infused with wild pink peppercorn dust & curry leaf oil

#### COURSE V

GOA & UTTAR PRADESH — MAIN COURSE

##### Ox Cheek Shashlik Cooked in Goan Sauce

Infused with Indo-Portuguese Goan spices, served with Butter Chicken

— or —

##### Paneer Kofta in Mughlai Sauce (v)

Delicate paneer kofta served with Mixed Vegetable Korma

SERVED WITH SAFFRON RICE, GARLIC NAAN & SEASONAL VEGETABLES

#### COURSE VI

TAMIL NADU — DESSERT

##### Old Monk Rum & Filter Coffee Tiramisu

South Indian espresso soaked sponge, dark rum mascarpone, cocoa dust & candied orange