



Silk Road Tasting Experience

6–Course £75 | 8–Course £100

(Vegetarian Menu)

Embark on an enchanting journey along the historic culinary highways of the Silk Road, unfolding the diverse food culture of Turkey, Iran, Balochistan, Afghanistan, Pakistan, and India.

WELCOME

Begin your journey with a canapé and palate cleansing drink.

NOMADIC BEGINNING

Ripe fig with a rich mousse of mountain herbs, olives, and cream cheese, served alongside a short Ayran drink.

ISTANBUL DECADENCE

Spinach and feta cheese Borek accompanied by an aromatic herb salad and lemon butter sauce.

PERSIAN SPLENDOUR

Confit cauliflower, sweet potato and pumpkin “Kofte Kabab”, served with sun-dried tomatoes ezame, creamy saffron emulsion and harissa butter.

AFGHAN HIGHLIGHT (8–Course)

Kabuli Pulao, the crown jewel of Afghan cuisine: saffron-marinated aubergine in aromatic rice with honey-glazed carrots, cherries, and cashew nuts.

LAHORI ORIGINS (8–Course)

Vegetarian Nihari: slow-roasted butternut squash, sweet potato and chickpeas, infused with a warming blend of spices.

TALES FROM DELHI

Paneer Makhanwala: tender paneer cooked in a luxurious creamy sauce, bursting with rich flavours and signature spices.

SWEET SILK ROAD

An innovative dessert, created by blending the quintessence of regional confections: Baklava (Turkey), Sohan (Iran), Sheer Pira (Afghanistan), Jalebi (Pakistan), and Gulab Jamun (India).

END OF THE JOURNEY

Traditional Indian cardamom fudge (Barfi), accompanied by a fragrant Masala Chai.

If you have any food allergies or intolerances, please advise a member of our team. Due to the style of our cooking, we cannot guarantee that any dishes are free from any allergy or intolerance causing ingredients. A discretionary 12.5% service charge will be added to your bill.