



Riwaz

BY ATUL KOCHHAR

TASTING MENU

Street Snacks (d, g)

Chef selection

Taittinger, Champagne Brut, Reserve, NV, France



Tangra Prawns

Tempura coated crispy prawn with sweet chilli sauce

Rhythm Winery, Mango Wine, Pune, India



Achari Salmon (d, m)

Scottish salmon with mango pickle marinade

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa



Duo of Chicken Tikka

Punjabi chicken tikka & malai chicken tikka, onion salad, mint chutney

Pinot Noir, Little Yering Victoria, Australia



Raspberry Sorbet



Nihari Gosht (d)

Romney Marsh lamb chop, roast potatoes and nihari sauce

Shiraz, Sula Dindori Reserve Nashik, India

or

Lobster Moilee (Supplement 14.95) (d)

Clay oven cooked lobster tail with moilee sauce and mustard potato

Albariño, Alba Martin Rias Baixas, Spain

or

Melagu Mattirachi (d, m) (Supplement 14.95)

Scottish rib-eye, masala potato mash and peppercorn sauce

Shiraz, Sula Dindori Reserve Nashik, India

Served with Black Dal, Pulao Rice and Butter Naan (d, g)



Chocolate Mousse (d, g)

Berry compote, chocolate textures

Black Muscat, Quady Elysium, California, USA

69 per person • 51 wine pairing

Atul Kochhar

Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.

A discretionary 7.5% service charge will be added to your bill. d=diary, v=vegetarian, g=gluten, m=mustard, n=nuts, sf=shellfish, s=soy



Riwaz
BY ATUL KOCHHAR

TASTING MENU VEGAN

Street Snacks (g)

Chef selection

Taittinger, Champagne Brut, Reserve, NV, France



Aloo Tikki Chaat

Crumbled potato cake with pea sauce and chutney

Sauvignon Blanc, Sancerre Les Fredins, Gitton Pere & Fils, France



Tofu

Glazed with chilli and garlic sauce

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa



Kurkure Khumb

Gunpowder crumbed fried mushrooms, paprika mayonnaise

Pinot Noir, Little Yering Victoria, Australia



Raspberry Sorbet



Mixed Vegetable Handi

Seasonal vegetables tossed with onion tomato masala

Gruner Veltriner, Voms Haus, Pfaffi, Austria

Served with Yellow Dal, Pilau Rice and Roti



Chocolate Brownie

Dark chocolate vegan brownie

Black Muscat, Quady Elysium, California, USA

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Riwaz
BY ATUL KOCHHAR

TASTING MENU VEGETARIAN

Street Snacks (d,g)

Chef selection

Taittinger, Champagne Brut, Reserve, NV, France



Aloo Tikki Chaat (d)

Crispy potato tikki, chickpea curry, mint and tamarind sauce

Rhythm Winery, Mango Wine, Pune, India



Amritsari Paneer Tikka (d)

Glazed with chilli and garlic sauce

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa



Malai Broccoli

Broccoli florets marinated with cream cheese, garlic and honey dip

Sauvignon Blanc, Sancerre Les Fredins, Gitton Pere & Fils, France



Raspberry Sorbet



Subj Kofta (d,n)

Seasonal vegetable kofta with cashew and onion gravy

Gruener Veltriner, Voms Haus, Pfaffi, Austria

Served with Black Dal, Pulao Rice and Butter Naan (d,g)



Chocolate Mousse (d,g)

Berry compote, chocolate textures

Black Muscat, Quady Elysium, California, USA

69 per person • 51 wine pairing

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Riwaz
BY ATUL KOCHHAR

TASTING MENU PESCATARIAN

Street Snacks (g,d,v)

Chef selection

Taittinger, Champagne Brut, Reserve, NV, France



Tangra Prawns

Tempura Coated Crispy Prawn with Sweet Chilli Sauce

Rhythm Winery, Mango Wine, Pune, India



Achari Salmon (d,m)

Scottish salmon with mango pickle marinade

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa



Scallop

Orkney Scallop, Cauliflower Veloute, Caviar, Citrus Butter

Sauvignon Blanc, Sancerre Les Fredins, Gitton Pere & Fils, France



Raspberry Sorbet



Alleppey Fish Curry (d)

Pan fried sea bass, masala potato and coconut curry

Pulatti, Pinot Grigio, Bertani, Italy

or

Lobster Moilee (Supplement 14.95) (d)

Clay oven cooked lobster tail with moilee sauce and mustard potato

Albariño, Alba Martin Rias Baixas, Spain

Served with Black Dal, Pulao Rice and Butter Naan (d,g,v)



Chocolate Mousse (d,g)

Berry compote, chocolate textures

Black Muscat, Quady Elysium, California, USA

69 per person • 51 wine pairing



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