



THALI

Thali Menu - 350

Fried papadum & green chutney
Indian-style ceviche & pani puri
Thali with 10 vegetarian dishes
Butter chicken & steamed basmati rice
Chai ice cream, browned butter & salted caramel

Thali - 175

The “Thali plate” is 10 vegetarian dishes
served sharing-style

Both menus must be chosen by the entire table

Got any allergies? Ask your waiter so we can guide you safely through the menu!

Credit card fee: Company cards issued both within or outside of EU/EEA and private cards issued outside will be charged a fee.
All transactions on American Express cards are surcharged.



THALI

(/'tɑ:li/ or taa-lee)

A large round platter with multiple small servings of everything from curry, naan, rice, greens, and various sauces and dips. A classic Indian feast enjoyed together across South Asia.

The Thali includes

Garlic naan & nigella seeds
Loaded boondi raita with chili crunch
Masoor dal, red lentils, garam masala, boondi raita
Malai paneer curry with cauliflower, cumin
Spicy mint yoghurt, cucumber & curry leaves
Kharbuja chaat with melon, chili & lime pickle
Fresh market salad & herb sauce
Mango chutney
Spiced saffron rice
Steamed basmati rice

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Snacks & bread

Fried papadums & green chutney ♡	25
Two fried oysters with kashmiri chili mayo	75
Indian-style ceviche & pani puri	95
Dal makhana croquettes with yoghurt ♡	65
Garlic naan & nigella seeds ♡	45
Plain naan ☆	35
Roti paratha flat bread ♡	35

Curries

Thali butter chicken, cardamom, smoked butter & basmati rice	150
Spicy vindaloo, beef short ribs, chili, pickles & saffron rice	175
Masoor dal, red lentils, garam masala, boondi raita & basmati rice ☆	125
Malai paneer curry with cauliflower, cumin & basmati rice ☆	135
Lamb rogan rosh, cinnamon, kashmiri chili, yoghurt & saffron rice	175

Meats & fish

Grilled lamb skewer, tandoori-style with yoghurt	125
Grilled monkfish with lime pickle ghee & coriander	100
Fried chicken with tandoori masala	85
Lamb samosa, garam masala & sweet onions	75

Greens

Grilled mushroom skewer with tamarind ☆	65
Potato samosa, cheese, bringal & cumin ♡	65
Grilled cauliflower with yellow curry, yoghurt & lime ♡	65
Fresh market salad & herb sauce ☆	45

Rice & sauces

Spiced saffron rice ♡	35
Steamed basmati rice ☆	25
Loaded boondi raita with chili crunch ♡	35
Spicy mint yoghurt, cucumber & curry leaves ♡	35
Mango chutney ☆	25
Kashmiri chili sauce ☆	15

Sweets

Shaved ice, yoghurt & mandarin ♡	75
Chai ice cream, browned butter & salted caramel ♡	75

♡ = Vegetarian

☆ = Vegan