



Small

SOYA & GINGER CHICKEN TIKKA, kachumber, chutney	575
SOUP OF THE DAY	375
DIPS, taro chips /lavash v, pb	390
VEGETABLE PAKODA, tempered yoghurt v	425
SHAKARKAND, CREAM CHEESE, kachumber, chutney v	525
AVOCADO TOAST, sourdough, cilantro, chili v, pb	680 add poached egg 100

Starter

SEASONAL FISH TIKKA, kachumber, spiced yoghurt chutney	895
KASUNDI BROCCOLI, kachumber, spiced yoghurt	495
TANDOORI PANEER, kachumber, chutney v, gf	575
KORI KEMPU BEZULE, kachumber, chutney gf	1100
TANDOORI PRAWNS, masala malai	850
LAMB SEEKH KEBAB, pudhina chutney gf	950
TRUFFLE & EDAMAME SHUMAI, scallion soy, chili vinegar	525
HONEY CHILI PUMPKIN, herb chickpeas & rocket pesto gf	525
BARLEY, CHERRY TOMATO, MESCLUN, balsamic maple dressing	550

Sandwiches & Salad

KATHI ROLL PANEER / CHICKEN	525
CHILLI CHEESE TOAST, smoked scamorza & cheddar	450
QUINOA & BEETROOT BURGER, avocado, sweet potato fries v, pb	600
CHICKEN AVOCADO SALAD, parmesan, romaine gf	625
CLUB CHICKEN WRAP, bacon, lettuce, tomato, egg, mayo	600
CRISPY CHICKEN BURGER, chili mayo, fries	625
GRILLED VEGETABLE SANDWICH, sundried tomato & basil v	475

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(v) - vegetarian (eggless) (pb) - plant based (gf) - gluten free. There is a discretionary 7.5% service charge added to your bill. The above prices are exclusive of taxes.



Mains

DAL MAKHANI, jeera rice v, gf	475
CHICKEN LABABDAR, garlic naan	695
HYDERABADI SUBZ BIRYANI, salan, raita v, gf	655
ALLEPPEY FISH CURRY, brown rice	875
HANDI MUTTON, steamed rice	950
BABY CORN & MUSHROOM CURRY, tandoori roti v, pb	600
TOFU & VEGETABLE COCONUT CURRY, jasmine rice	650
MAC & CHEESE v	750
BAKED COUSCOUS, zucchini, onion & thyme pb	675
FLAT IRON CHICKEN, fries	795
BURNT CHILI GARLIC NOODLES, broccoli, beans	600

Sides

INDIAN BREADS naan / roti v	100
STEAMED RICE v, pb, gf	100
FRIES masala / plain / parmesan truffle v	245/ 245/ 400
SWEET POTATO FRIES v	245
MIX GREENS gf	225
GARLIC CHEESE NAAN v	295

Desserts

DARK CHOCOLATE CAKE, ricotta gf	525
STICKY TOFFEE PUDDING, vanilla ice cream	475
BISCOFF CHEESECAKE, creme friache, cookie crumble v	475
GHEWAR, anjeer halwa, mascarpone v	525
GELATO OR SORBET v	375
BLUEBERRY CAKE, coconut cream v pb	475

Around The Houses at 650

FROM SOHO HOUSE AMSTERDAM, BY CHEF ANDREA TORRE
FUSILLI ARRABIATA v
Capers & olives

Lunch Combo at 700

CHOICE OF SOUP/SALAD & SANDWICH
AVAILABLE ON MON-FRI 12-3PM

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Sparkling and champagne

125ml 750ml

Prosecco, Luna Argenta, Brut NV, Treviso, Italy	1125	6750
Laurent Perrier, Brut, NV, Champagne, France	2750	16500
Laurent Perrier, Rose, NV, Champagne, France		28000
Dom Perignon, Brut Vintage, Champagne, France		45000

Rose

175ml 500ml bt

The Source, Sula, Nashik, India, 2019	600	2000	3000
Negroamara, Pieno Sud Rosato, Sicily, Italy, 2018	750	2500	3750
Lady A, Provence, France, 2018		1600	5000

White

175ml 500ml bt

Sauvignon, Grover, Nashik, India, 2020	450	1500	2250
Chardonnay, Giacondi, Vino d'Italia, Italy	700	2335	3500
Gewurztraminer, Infinitus, Catalunya, Spain, 2016			3500
Grecanico, Pieno Sud Bianco, Sicily, Italy, 2018	750	2500	3750
Verdejo, El Volquette, La Mancha, Spain, 2018	750	2500	3750
Colombard Chardonnay, Yvon Mau, South West, France, 2017	850	2835	4250
Orvieto Classico, La Piuma, Marche, Italy, 2013			4500
Sauvignon Blanc, Isla De Maipo, Aconcagua, Chile, 2019	960	3200	4800
Castello di Querceto, Vernaccia Di San Gimignano, Tuscany, Italy, 2019			5000
Levarie Soave Classico, Veneto, Italy, 2018			6000
Gavi Ricossa, Monferrato, Italy, 2020			6500
Selbach Riesling Incline, Mosel, Germany, 2018			6750
Moulin de Gassac, Faune, Languedoc, France, 2020			7000
Tedeschi Soave DOC Classico, Veneto, Italy, 2018			7250
Sauvignon Blanc, Allan Scott, Marlborough, NZ, 2018			7500
Chardonnay, Bramito, Umbria, Italy 2019	1600	5335	8000
Pietro Rinaldi, Langhe Arneis, Piedmont, Italy, 2020			9000
Chablis, Domaine Hamelin, Burgundy, France, 2018			13000
Joseph Drouhin Pouilly Fuisse, Bourgogne, France, 2018			17500
Puligny Montrachet, Joseph Drouhin, Burgundy, France, 2018			35000



Red

175ml 500ml bt

Cabernet Shiraz, Grover, Nashik, India, 2020	450	1500	2250
Merlot, Giacondi, Vino d'Italia, Italy	700	2335	3500
Nero D'Avola Frappato, Pieno Sud Rosso, Sicily, Italy 2019	750	2500	3750
Tempranillo, El Volquette, La Mancha, Spain, 2017	750	2500	3750
Merlot, Yvon Mau, Languedoc, France, 2017	850	2835	4250
Merlot, Mannara, Terre Siciliane, Italy, 2018			5250
Malbec, Santa Julia, Mendoza, Argentina 2020	1100	3665	5500
Montepulciano d'Abruzzo, I tynera, Italy, 2017	1250	4165	6250
Sangiovese, Santa Cristina, Tuscany, Italy, 2019			7500
Valpolicella Classico, Masi Bonacosta, Veneto, Italy, 2018			8250
Peter Lehmann The Barrosan Shiraz, Barossa Valley, Australia, 2017			10000
Luis Cañas Rioja Reserva, Rioja, Spain, 2014			10500
Pietro Rinaldi, Barbera D'Alba Bricco Cichetta, Piedmont, Italy 2017			11500
Pietro Rinaldi, Argante Langhe Nebbiolo, Piedmont, Italy, 2018			12000
La Bracessca, Vino Nobile de Montepulciano, Tuscany, Italy, 2017			12500
Castello di Querceto, Chianti Classico Riserva, Tuscany, Italy, 2018			13500
Pietro Rinaldi, Barolo DOCG, Piedmont, Italy, 2016			21000
Tenuta San Giorgio, Ugolforte Brunello di Montalcino DOCG, Italy, 2016			25000
Gevrey Chambertin, Joseph Drouhin, Burgundy, France, 2014			30000
Tignanello, Marchesi Antinori, Tuscany, Italy, 2017			35000