

Indian Spice Market

Signature sauces

Punjabi Samosa

Golden pastry parcels filled with delicately spiced vegetables, inspired by classic North Indian Street fare

Boondi Raita

Cooling yogurt blended with crisp chickpea pearls and gentle spices

Dahi Papdi Chaat (served in refined portions)

Crisp wafers layered with natural yogurt and tamarind chutney, offering a balance of sweet and tangy flavours

Signature curries

Lamb kadhai masala

Paneer Butter Masala

Soft cottage cheese cubes in a smooth tomato-butter gravy, delicately spiced and comforting

Butter Chicken

Tender chicken simmered in a rich tomato and butter sauce, lightly spiced for depth and warmth

Traditional Sides & Condiments

Crisp Papad

Chef's selection of Indian pickles

Red onion & lime salad

Kachumber salad

Fresh tomato, cucumber, onion, coriander, and lemon

Coriander chutney

Imli chutney

Rice & Bread

Basmati Pulao Rice

Aromatic long-grain basmati rice gently cooked with subtle spices

Naan Bread

Soft, freshly baked flatbread, perfect for pairing with our signature curries

Oriental Wok & Rice

Build Your Own - Cooked Live

Create your dish as our chefs prepare it live in the wok, finished to your taste.

Choose Your Base

Pad Thai Noodles

Contains: Gluten, Egg

Steamed Rice

Gluten-free

Egg noodle

Select Your Sauce

Classic Soy-Garlic Chili Ginger Sauce

Contains: Gluten, Soy

Oriental Oyster Sauce

Contains: Gluten, Soy, Molluscs

Pad Thai Tamarind Sauce

Contains: Fish, Soy

Fresh Vegetables

Selected daily and shared across all dishes

Cabbage

Carrot

Onion

Spring onion

Capsicum

Bean sprouts

Bok choy

All vegetables are gluten-free and suitable for vegetarians

Protein Selection

Chicken

No additional allergens

Prawns

Contains: Crustaceans

Tofu

Contains: Soy (Suitable for vegetarians)

🌶️ Finishing & Condiment Bar

Enhance your dish with curated accompaniments

Chili oil

Spring onion

Lime wedges

Sesame seeds (contains: Sesame)

Roasted peanuts

Chilli garlic oil

Fried onions

Traditional English Roast

A classic celebration of British comfort and craftsmanship

Our English Roast brings together time-honoured flavours and generous accompaniments, prepared with care and served in the spirit of relaxed elegance.

Roast Selection

Roast of the Day

Chef's daily selection, slow-roasted and carved to order

Crispy Pork Belly

Slow-cooked for tenderness with golden crackling

Traditional Roast Chicken

Herb-roasted, succulent and comforting

Mushroom Stroganoff (Vegetarian)

Wild mushrooms in a rich, velvety cream sauce

Classic Accompaniments

Duck Fat Roast Potatoes

Crisp, golden and fluffy within

Panaché of Seasonal Vegetables

Chef's selection of market vegetables, gently prepared

Cauliflower Cheese

Creamy cheddar sauce with a golden baked finish

Yorkshire pudding

Traditional gravy

Apple sauce (served with pork)

Deserts

Lemon Meringue Tart

Chocolate & caramel Delice

Strawberry & Lime Panacotta (Shot Glasses)

Raspberry & Pistachio Frangipani Slice

Chocolate & fennel Tart

Mango & passionfruit Cheesecake

Chocolate Fountain – Condiments (Marshmallow, Pineapple Cubes, Strawberry, 3 types of Melons)

La pasta Italiana

Fresh Pasta Selection

Gnocchi di Patate

Light, hand-rolled potato gnocchi

Tagliatelle

Fresh egg pasta ribbons

Pappardelle

Wide ribbons, ideal for rich and slow-cooked sauces

Signature sauces

San Marzano Pomodoro & Basilico

San Marzano tomatoes, extra-virgin olive oil, fresh basil

Italian Beef Ragù (Ragù di Manzo)

Slow-simmered Italian beef, classic soffritto, delicate tomato

Basil Pesto

Fresh basil, pine nuts, Parmigiano Reggiano, extra-virgin olive

Finishing & Condiment Selection

Personalise your dish

Parmigiano Reggiano DOP (shaved)

Selection of Italian extra-virgin olive oils

Chili oil

Fresh herbs

Marinated olives

Garlic bread

Grissini sticks

La pizzeria Italiana

Margherita D.O.C

San Marzano tomato, fior di latte mozzarella, fresh basil, extra-virgin olive oil

Prosciutto di Parma (finished post-bake)

Fior di latte mozzarella, aged Parma ham, rocket, basil pesto

Diavola Elegante

San Marzano tomato, fior di latte mozzarella, 'nduja sausage, jalapeño chilli, olives

Salad Selection

International Salad Selection

Niçoise-Style Salad with fresh tuna 🇫🇷

Baby potatoes, French beans, vine tomatoes, olives, boiled egg, light vinaigrette

Greek watermelon and feta salad with mint

Classic Caesar Salad 🇺🇸

Crisp romaine leaves, parmesan shavings, herbed croutons, creamy Caesar dressing
Grilled chicken available on request

Coleslaw 🇺🇸

White cabbage, carrot, light creamy dressing

Fattoush 🇸🇦

Mixed leaves, tomato, cucumber, crispy flatbread, sumac dressing

Caprese di Pomodoro e Mozzarella 🇮🇹

Ripe tomatoes, fresh mozzarella, basil leaves, cold-pressed Italian olive oil

Chacuterie meat platter

Selection of sushi rolls

Condiments & Garnishes

精选 accompaniments to personalise your salad

Marinated olives

Cherry tomatoes

Fresh cucumber

Mixed salad leaves

Seasoned croutons

Shaved parmesan cheese

Dressings Selection

Lemon vinaigrette

Balsamic vinaigrette

Creamy Caesar dressing

Yogurt & mint dressing

Artisan Bread Selection

Sourdough

Baguette

Bloomer

Seeded loaf

Petit pain

