



Specially curated dining experiences at restaurants
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CINNAMON BAZAAR

Journey through Bazaar 4-course menu
with a glass of champagne & a cookbook to take home
£65 per person

A glass of champagne on arrival

Chana masala hummus
Fenugreek-scented nimki (v)

Papdi chaat
Crisp wheat, tangy tamarind, yoghurt & chickpea vermicelli (v)

Kadhai spiced 'bullet' chillies
Poppy seed gun powder (vegan) (gf)

Grilled aubergine
Sesame peanut crumble, labna, toasted buckwheat (v) (gf) (n)

or

Soft-shell crab chaat
Curried yoghurt, apple & celeriac pickle (gf)

or

Double-cooked pork belly
'Koorg'-style with curried yoghurt (gf)

Dishes are representative of the type of food available and can be subject to seasonal changes.



Jaipur-style okra
Poppadum curry (v) (d)

or

Tandoori-grilled king prawns
Alleppey curry sauce

or

Tandoori duck breast
Hyderabadi sesame tamarind sauce, pilau rice (gf) (df) (n)

or

Tandoori Kentish lamb fillet
Mint chilli korma, masala cashew nut (n)

Side (for the table)
Black lentils

Carrot & ginger toffee pudding
Clove-flavoured iced double cream

A cookbook to take home

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