

PONDI

6 course Tasting

AVOCADO MESS

*Black Chickpeas, Pomegranate, Corn,
Yoghurt Dressing & Papadums. (V+GF)*

DRY AGED BEEF TARTARE

*Sambal Mayo, Pickled Watermelon Skin,
Crispy Puri. (GF)*

DUCK KANDA BHAJI

Sour Coconut Gravy, Parsley Oil. (V+GF)

STUFFED CALAMARI

*Smoked Pork Belly, Fenugreek Leaves, Clams,
Fino Sherry, Pistachio. (GF)*

GRILLED BUTTER CHICKEN

Leek Ash Yoghurt, Scallion Salsa.

DAILY DESSERT

FLATBREAD

PONDI

8 course Tasting

AVOCADO MESS

*Black Chickpeas, Pomegranate, Corn,
Yoghurt Dressing & Papadums. (V+GF)*

DRY AGED BEEF TARTARE

*Sambal Mayo, Pickled Watermelon Skin,
Crispy Puri. (GF)*

DUCK KANDA BHAJI

Sour Coconut Gravy, Parsley Oil. (V+GF)

ESCARGOT GRATIN

Sambal Breadcrumbs, Chili Garlic Coconut, Cabbage Slaw.

PRAWN AND LEEK SAMOSA

Blueberry Relish, Mango Chutney. (V+GF)

STUFFED CALAMARI

*Smoked Pork Belly, Fenugreek Leaves, Clams,
Fino Sherry, Pistachio. (GF)*

GRILLED BUTTER CHICKEN

Leek Ash Yoghurt, Scallion Salsa.

DAILY DESSERT

FLATBREAD