



## DINNER

TAMARAI (from thamarai - chettinad/tamil for lotus). The lotus is a form that has inspired art and emotion through the ages and is the design and cuisine inspiration for Tamarai. The southern Indian region of Chettinad is located at the coastal line of the Bay of Bengal and is the name for a group of villages where the Chettiars, a prosperous banking and trading community live. In the 19th century, the Chettiars ventured to South and South East Asia for trade. There was a flow and assimilation of culture that has survived the passage of time. Not surprisingly, the Lotus is one such enduring symbol.

Almost every part of this incredible plant is edible which contributes in no small measure for it being a leitmotif for all that is good. From the roots to the stem and the seeds, all have found their way into the culinary lexicon of Asia, leading the Tamarai chefs on the Lotus Trail from Chettinad to Burma, China, Singapore, Thailand, Malaysia and Vietnam - the countries that the Chettiars traded with. Tamarai's head chef, Manish Mehrotra has travelled and trained within these regions and has brought with him specialists in each cuisine.

An ideal sharing portion for two would be to select from 4 - 5 small plates/salads before you order a large plate and dessert each.

### Small Plates

Sweet Chilli Lotus Root, chives, fresh coriander	6.50
Tossed Baby Idlis (rice cakes), cashew nut, Madras gun power	6.50
Herb Tofu Rolls, shiso cress, lemon grass sambal	6.50
Goat cheese and sweet corn spring roll, spicy peanut dip	6.50
Vegetable and silken tofu dumplings, pepper, coriander	6.50
Steamed vegetable dim sum basket	7.00
Scottish Scallop shu mai	9.50
Corn fed Chicken spring roll, Chinese mustard aioli	8.00
Pan seared foie gras, lotus root crisps, sweet Thai Tamarind	12.00
Smoked Salmon Thayar Satham (curd rice), tomato pickle	9.50
Baby Calamari, roasted rice powder, south Indian tempering	8.50
Caramelised Szechuan pepper King Prawns	16.00
Soft Shell Crab, flame roast coconut, masala mayo	16.00

### Salads

Sweet pomelo salad, fresh peashoot, crispy garlic	9.00
(With seafood)	16.00
Char grilled chicken, pickled cucumber ribbons, warm peanut dressing	10.00

### Sides

Steamed Jasmine Rice	4.00
Steamed or Fried Mantou (buns)	4.00
Burnt Garlic Fried Rice	4.25
Edamame Beans, pan tossed, Sesame, Salt & Pepper	4.00



### Large Plates

Thai Red Curry, sweet potato, baby corn, firm tofu	15.00
Chinese vegetable dumplings, butter noodles, coriander sauce	15.00
Garlic pepper tofu, snow peas, pink peppercorn	16.00
Thai Green Curry, chicken, pea aubergine, young bamboo shoots	15.00
Crispy Fish, kafir lime sauce, crispy basil	19.50
Black Tiger Prawns, butter pepper garlic	19.00
Duke of Berkshire pork belly, pork cracklings, hoisin onion sauce	19.00
Braised Lamb shank, Malay curry, astina cress	24.00

### Desserts

Chef's Dessert Platter, a combination of Tamarai desserts	23.50
Tamarai Sorbet Trio	6.50
Seasonal Fruit Satay	7.50
Coconut and Palm Sugar Brulee, elderflower sorbet	8.50
Roasted Sesame and White Chocolate Semi Freddo, wild berry coulis	8.50
Sticky toffee pudding, galangal glaze, banana ice-cream	8.50
Warm chocolate fondant, five spice ice cream	8.50

#### **Chef's Tasting Menu**

**Per person £52.00**

To truly savour the ideal Tamarai experience, let Chef Manish take you on the lotus trail featuring: Sweet Chilli Lotus Root, Corn Fed Chicken Spring Roll, Smoked Salmon Thayar Satham (curd rice), Soft Shell Crab, Sweet Pomelo Salad, Black Tiger Prawns, Thai Green Curry, Steamed Jasmine Rice; Roasted Sesame and White Chocolate Semi Freddo, Seasonal Fruit Satay

*The Chef's Tasting Menu can only be served if all guests on a table order it.*

#### **Add 5 wines selected by Charles Metcalfe**

**Per person £17.00**

- 2009 Knapstein Hand Picked Riesling, Clare Valley, Australia (75ml)
- 2008 Wither Hills Chardonnay, Marlborough, New Zealand (75ml)
- 2009 Spy Valley Sauvignon Blanc, Marlborough, New Zealand (75ml)
- 2007 Castillo de Clavijo Rioja Crianza, Spain (75ml)
- 2009 Muscat de Beaumes de Venise, Domaine de Fenouillet, France (50ml)

Discretionary staff gratuity of 12.5% will be added to your bill. Our kitchen uses nuts and shrimp paste.  
Please speak to your server about dietary requirements.