



FINE INDIAN DINING

COURSE
TASTING
EXPERIENCE



A journey through the bold and nuanced flavours of India and Nepal, shaped by fire, spice, and time-honoured techniques.

Each course is composed to showcase depth and contrast - from delicate seafood and vibrant broths to richly layered classics, finished with clarity and refinement. Rooted in tradition and elevated with precision, this menu reflects heritage, craftsmanship, and modern expression.

£79.95

Wine Pairing Experience

£49.95

Prices include VAT. A discretionary 10% service charge may apply.

1
COURSE

Scallop Balchao Ratna (SF, D, G)
Scallop, Balchao, Ikura, Coriander



Tinpot Hut Sauvignon Blanc NZ
*Citrus and herbaceous lift enhance
freshness and cut richness.*

Prices include VAT. A discretionary 10% service charge will be added.

FIRE & BROTH

2
COURSE

Jhol Momo Rasam (G, S)
Dumpling, Sesame, Rasam.



Dolomiti Pinot Grigio
*Floral and clean, supporting the broth's
aromatic profile,*

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

3
COURSE

Choila Lamb Chop (D, GF)
Lamb, smoke, valley spice.



Rioja Crianza

*Red berries and subtle oak complement
the smoky depth.*

Prices include VAT. A discretionary 10% service charge will be added.

COAST & MAKHANI

4
COURSE

Meen Moilee Malabar (D, N, GF, M)

Black cod, coconut, turmeric, curry leaf.



Chardonnay Alpha Zeta

*Rounded texture with freshness
to balance richness.*

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

5
COURSE

Butter Chicken - Heritage (D, N, GF)
Chicken, makhani, fenugreek, smoked butter.



Montes Merlot

*Plush fruit and cocoa tones mirror
the dish's richness.*

Prices include VAT. A discretionary 10% service charge will be added.

HERITAGE & REFRESHMENT

6
COURSE

Rogan Gosht (D, GF)
Lamb, saffron, Kashmiri spice.

◆
Viña Grande Douro Tinto
Dark fruit and spice enhance intensity and structure.

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

7
COURSE

Kokum & Passion

Palate cleanser

Kokum, passion fruit, citrus.

Limoncello di Capri

*Bright citrus clarity lifts and
refreshes*

Prices include VAT. A discretionary 10% service charge will be added.

THE SWEET FINISH

COURSE

Dilli Malai Nuage (D, N)
Ras Malai Mousse, Saffron Crémeux
Pistachio Sponge, Rose Gel, Lychee.

◆
Château Laville Sauternes
Honeyed richness complements
saffron and caramel.

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

PETIT FOURS

Pistachio Praline Bonbon

Yuzu White Chocolate Rose &
Raspberry Pâte de Fruit

*Yuzu White Chocolate,
Rose & Raspberry Pâté de fruit*



DIGESTIF

Hine Rare or Zacapa 23 Rum
Warm, complex and indulgent.

Prices include VAT. A discretionary 10% service charge will be added.



*Thank you
for joining us this evening.*

*We hope your eight-course journey through the
flavours, aromas, and traditions of Indian fine dining
has been a joyful and memorable one. All our dishes
are crafted with care, inspired by heritage, and
shared with warmth.*

*From all of us at Dilli, thank you for allowing us to be
part of your evening. We look forward to welcoming
you back to Haslemere again soon for another
unforgettable dining experience.
Safe travels, and good night.*

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