



FINE INDIAN DINING

COURSE
TASTING
EXPERIENCE



A refined exploration of India and Nepal through vegetables at their peak, guided by seasonality, texture, spice, and modern precision.

Each course is created to reveal depth and balance — from vibrant, street-inspired openings to aromatic broths and richly layered classics, all finished with clarity and restraint.

£69.95

Wine Pairing Experience

£49.95

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

TO BEGIN

AMUSE - B O U C H E

Chaat Royale (G, D)

Papadi, Aloo tikki, Fig, Yoghurt espuma.

Aam Panna Elixir

Green mango, Cumin, Mint.



Prosecco Superiore DOCG, Italy

*Lively bubbles and orchard fruits
to cleanse and refresh.*

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

1
COURSE

Beetroot Bonda (GF)

Beetroot, Curry leaf, Hibiscus, Apple chutney.



Viña Grande Douro Rosé, Portugal
*Fresh red fruit and delicate acidity
complement the vibrant opening.*

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

FIRE & BROTH

2
COURSE

Jhol Momo Rasam (G, S)

Vegetable Medley dumpling, Sesame, Rasam.



Dolomiti Pinot Grigio

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

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3
COURSE

Tandoori Broccoli Angaar (D,GF)
Broccoli, Hung curd, Mustard, Smoke.

A large, intricate mandala pattern in a light grey color, featuring concentric circles, floral motifs, and geometric shapes, serving as a background for the text.

Tinpot Hut Sauvignon Blanc, NZ

*Citrus and herbaceous notes complement
the smoky, tangy depth.*

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

COAST & MAKHANI

4
COURSE

Bhindi Textures - Do Pyaza (D)

*Crisp okra, Okra purée, Caramelised onion,
Amchur glaze.*



Chardonnay Alpha Zeta

*Rounded texture with freshness to
balance richness.*

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5
COURSE

Wild Mushroom Pepper Fry (G, D)
Mushroom, Black pepper, Curry leaf.



Rioja Crianza, Bodegas Lan, Spain
*Red berries and subtle oak enhance
earthy spices.*

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

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 Crèmeux
Pistachio Sponge, Rose Gel, Lychee.

◆

Château Laville Sauternes
Honeyed richness complements
saffron and caramel.

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PETIT FOURS

Pistachio Praline Bonbon

Yuzu White Chocolate Rose &
Raspberry Pâté 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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