



Est.1982

PREMIUM TASTING MENU (for the whole table)

Sindhi aloo tuk chaat
spiced jersey potatoes, tamarind & dates

Vegetable rissois
peri peri sauce D G

Banjara chicken tikka
chargrilled chicken supreme, spicy herb marinade, mint sauce D

Tawa fish
Seabass, pounded spices F

Tandoori prawn
chargrilled jumbo prawns, yogurt, green pepper, coriander & lime marinade, mint sauce C D

Chicken biryani
chicken thigh meat, spices basmati rice, fried onions, fresh coriander, mint D

Dhaniwal gosht
mild spiced diced lamb, coriander and mace D

Raw jackfruit and heirloom carrot sukke
Apices, lime & desiccated coconut

Frizzled okra

Missi roti (Gluten Free)
Mixed flour, Carom seeds& spices

Tomato and cucumber raita
Yoghurt with tomatoes and cucumber D

Ajmeeri coconut mousse burfi
Evaporated milk, dry fruit & nuts, coconut cream D

Premium tasting menu is £95.00 per person, inclusive of VAT and all charges.
Wine pairing £72.00 per person, inclusive of VAT and all charges.

PRESTIGE TASTING MENU (for the whole table)

VEGETAIRAN

Arbi quorn kebab
Colocasia, quorn & spices E D

Artichoke Chilli fry
crispy sliced artichoke hearts tossed with, green chilies and curry leaves

Khubani paneer tikka
Chargrilled cottage cheese, apricot Chilli jam D

Tandoori broccoli
Tahini yogurt D SES

Potato Fenugreek
baby potatoes, cumin, garlic & spices

Vilayati subzi
Exotic vegetables & pounded spices

Dal makhani
lentils cooked over charcoal with cream, butter & spices D

Saffron pulao
steamed basmati rice laced with aromatic saffron & ghee D

Missi roti (Gluten Free)
Mixed flour, Carom seeds& spices

Tomato and cucumber raita
yoghurt with tomatoes and cucumber D

Macadamia saffron slice
chocolate cream layered overed a macadamia slice D N

OR

NON-VEGETAIRAN

Arbi quorn kebab
Colocasia, quorn & spices E D

Shrimps kempu bezule
Spiced battered shrimps C

Khubani paneer tikka
Chargrilled cottage cheese, apricot chilli jam D

Chicken and thyme kebab
chargrilled chicken supreme, soft cream cheese, thyme & cardamom, mint sauce D

Shekhawati tawa murgh
pan roasted chicken thigh meat, yogurt, roasted fragrant spices D

Vilayati subzi
Exotic vegetabl & pounded spices

Dal makhani
Black lentils, cream, butter & spices D

Saffron pulao
steamed basmati rice laced with aromatic saffron & ghee D

Missi roti (Gluten Free)
mixed flour, Carom seeds& spices

Tomato and cucumber raita
cumin, chilli and pepper infused yoghurt with tomatoes and cucumber D

Macadamia saffron slice
chocolate cream layered overed a macadamia slice D N

Prestige tasting menu is £85.00 per person, inclusive of VAT and all charges.
Wine pairing £72.00 per person, inclusive of VAT and all charges.

Prices include VAT and all charges. We have a no tipping policy.

* Denotes spicy dish. Allergens G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy