



Est.1982

Group Tasting Prestige Menu (£85 per person)

Coin papudoms with mango chutney

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Arbi quorn kebab

Peri peri sauce **E D**

Tandoori chicken tikka

Mint sauce **D**

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Tawa fish

Seabass pounded spices **F**

Dhaniwal gosht

Diced lamb, yogurt, coriander spices

Paneer makhana ke kofte

Cottage cheese, lotus seeds, apricot, melon seeds & spices **D**

Frizzled okra

Moong dal tadka

Yellow moong lentils tempered with mustard cumin & garlic **D**

Lemon rice/ steamed rice N D MUS

Tomato and cucumber raita

Cumin, chilli and pepper infused yoghurt with tomatoes and cucumber **D**

Butter naan/ tandoori paratha G D

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Mango fig kulfi D

Gulab jamun

Made with flour, milk solids & soaked on rose sugar syrup **D G N**

Please note that this menu is for 9 guests and above.

* 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



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Group Tasting Premium Menu (£95 per person)

Coin papudoms with mango chutney

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Banjara chicken tikka

Chargrilled chicken supreme, spicy herb marinade **D**

Pepper shrimps

Crispy fried prawns tossed in a fiery pepper masala **C**

Vegetable rissois

Peri peri sauce **G**

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Chicken tikka lababdar

Chargrilled chicken thigh meat cooked in a creamy butter masala **D**

Tandoori nalli gosht

Grilled lamb shank, spices, pahadi potato pickle

Potato fenugreek

Baby potatoes, fenugreek leaves, cumin, garlic and spices

Palak paneer

Pureed spinach, cottage cheese, cumin, garlic & spices **D**

Dal makhani

Lentils cooked over charcoal with cream, butter & spices **D**

Vegetable biryani

Mixed vegetables layered with basmati rice & & spices, fried onions, fresh coriander **D**

Tandoori paratha, Garlic naan **D G, Tomato cucumber raitha **D****

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Malai kulfi **D**

Macadamia saffron slice **D N**

Chocolate cream layered overed a macadamia slice

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Group Tasting Exclusive Menu (£105 per person)

Coin papudoms with mango chutney

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Tandoori chicken tikka

Chargrilled chicken thigh meat, marinated in traditional tandoor spices **D**

Ajwaini jhinga

Chargrilled prawns marinated in yogurt, cumin and carom seeds and spices **F**

Palak patta chaat

Gram flour coated baby spinach with chutneys of tamarind, mint and sweetened yogurt **D**

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Nellore fish curry

Halibut, mustard, poppy seeds, raw mango and tamarind **F**

Lamb roganjosh

Braised lamb meat cooked in aromatic spices & saffron **D**

Chicken biryani

Supreme chicken cooked with spices and layered with basmati rice, fried onions, fresh coriander **D**

Bombay potato roast

Baby potatoes pan roasted with chilli, garlic & spices

Gucchi mutter malai

Morel, peas and spices **D**

Dal makhani

Lentils cooked over charcoal with cream, butter & spices **D**

Garlic naan, mint paratha **D G**

Steamed rice

Tomato cucumber raita, Kachumber salad **D**

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Java fruit kulfi **D**

Golden apricot kheer **D**

Ajmeeri barfi, coconut mousse **D N**

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