

DIWALI BRUNCH BUFFET MENU

STARTER

KANDHARI MURGH TIKKA (D)

CHARGRILLED CHICKEN, GINGER, SESAME, TANDOORI SPICES

CURRY LEAF PRAWN

BEETROOT PCORN PEARL KEBAB (G)

BEETROOT, CORN KERNELS, MINT, DRY SPICES

CHAT COUNTER

BHEL PURI, PANI PURI, SEV BATATA PURI (DGN)

MAIN COURSE

VEGETARIAN

PANEER TIKKA BUTTER MASLA (D)

COTTAGE CHEESE, TOMATO RICH GRAVY, LAHOLI MASALA

ZAFFRANI LAUKI KOFTA (D)

SAFFRON, BOTTLE GAURD, CARDAMOM, CUMIN

TANDOORI BROCCOLI & CAULIFLOWER (D)

CHAR GRILLED CAULIFLOWER AND BROCCOLI FLORETS MARINATED IN YELLOW CHILLI AND SPICES

KADAI TADKA ALOO

NEWJERSEY POTATOES, PEPPERS, KADAI SPICES

SEAFOOD

CHETTINAD FISH

SHALLOW FRY FISH, POUNDED SPICES

MEAT

AWADHI MURGH (D)(N)

CHICKEN THIGHS, ROASTED SPICES, KEWRA, RICH GRAVY

THALAPAKKATI LAMB BRIYANI (D)

DICED LAMB, BASMATI RICE, AROMATIC SPICES, FENNEL

RICE

TARKARI DUM BRIYANI (VEGAN)

GARDEN FRESH VEGETABLES, BASMATI RICE, MINT, WHOLE SPICES

* 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

FLUFFY STEAMED RICE

DAL

*CHAR DAL KA DALCHA
SLOW CHOOKED LENTILS, TEMPERED, TAMERIND*

SALAD

INDIAN GREENS (CAR, CUC, MOOLI, GEM LET, RED RAD, SPROUTS)

MIX GREENS, GERKINS, AVOCADO, GEM LETTUCE, OLIVES, CAPERS DRESSING

MOONG SPROUT KOSHIMBRI SALAD

SPICED SWEET POTATOES BEETROOT FETA CHEESE SALAD (D)

GRILLED TOFU, ASPARAGUS, HEIRLOOM CARROTS, PEPPERS, GARLIC SALAD

MASALA PAPADI CHAAT (G) (D) (G), DAHI BHALLA SEV (D)

RAITA STATION (D), MINI COIN PAPADS, ASSORTED CHUTNEYS, PICKLES, YOGURT

DESSERT

BLUEBERRY PISTCHIO CHEESECAKE (N)(G)(D)

COCONUT HONEY JAMUN (D)(N)(G)

ALPHONES MANGO SHRIKHAND CHOCOLATE CUPS (D)

ASSORTED INDIAN SWEETS

WILD RICE CINNAMON PUDDING

MANGO FIG KULFI (D)

ROSE GULKAND KULFI (D)

MASALA CHAI / COFFEE

£48 per person (£25 for ages 4 to 10)