Est.1982

Private Dining Menu

Starters

Murgh Zafrani Tikka, Saffron and yoghurt marinated chicken, chargrilled in the tandoor, mint chutney. **D**

Ajwaini Jhinga, Tandoori prawns, carom seeds, Kashmiri chilli, pickled onions, lime. **C D**

Main Courses

Murgh Kali Mirch, Tender chicken in a creamy black pepper, cashew and yoghurt gravy. **D N**

Gosht Do Pyaza, Slow cooked lamb, caramelised onions, tomatoes, aromatic whole spices. **D**

Paneer Mirch Ka Salan, Cottage cheese, mild green peppers, sesame, Put and tamarind gravy. **D SES P**

Subz Jalfrezi, Seasonal vegetables, bell peppers, ginger, aromatic spices.

Lasooni Dal Palak, Yellow lentils, tender spinach, garlic and cumin tempering. **D Lentils**

Accompaniments

Jeera & Green Pea Pulao, Fragrant basmati rice, cumin, garden peas.

Cucumber & Mint Raita, Chilled yoghurt, cucumber, fresh mint. **D**

Kachumber Salad, Tomato, cucumber, red onion, lemon, coriander.

Butter Naan & Tandoori Roti, Traditional Indian breads, freshly prepared in the tandoor. **D G**

Desserts

Pistachio & Saffron Phirni, Slow cooked ground rice pudding, saffron, pistachio, rose. **D N**

Glab Jamun, Soft milk dumplings soaked in rose-scented sugar syrup. **D G N**

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

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Starters

Kasundi Jhinga Tandoori, King prawns marinated in Bengali mustard, ginger, dill, pickled fennel. **C D MUS**

Gilafi Lamb Seekh, Succulent minced lamb kebab, finely chopped peppers, aromatic herbs. **D**

Broccoli Malai Tikka, Chargrilled broccoli, cream cheese, green cardamom, nutmeg. **D**

Main Courses

Murgh Do Pyaaza, Tender chicken, caramelised onions, tomatoes and aromatic spices. **D**

Lamb Rogan Josh, Slow-cooked lamb, Kashmiri chilli and fragrant spices. **D**

Tawa Machli, Pan-seared fish, ginger, garlic and spiced masala. **F**

Subz Vilayati, Seasonal vegetables in a delicately spiced gravy.

Dal Panchmel, Five varieties of lentils, cumin and aromatic tempering. **D Lentils**

Accompaniments

Saffron & Caramelised Onion Pulao, Fragrant basmati rice, saffron, golden onions. **D**

Pomegranate & Cumin Raita, Creamy yoghurt, pomegranate, roasted cumin. **D**

Kachumber Salad

Lachha Paratha & Saffron Naan, Flaky layered paratha, soft saffron flavoured naan. **D G**

Desserts

Pistachio & Jade, matcha, pistachio and golden olive oil. **D N**

Rasmalai, Soft cottage cheese dumplings, saffron and cardamom-infused milk.

Mango & Fig Kulfi, Traditional Indian ice cream flavoured with mango and fig. **D N**

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Tandoori Lamb Chops Awadhi, French trimmed lamb chops, saffron, yoghurt, mace, cardamom. **D**

Jhinga Nisha, Jumbo prawns, roasted garlic, Kashmiri chilli, hung yoghurt, tandoor finished. **C D**

Murgh Badami Tikka, Tender chicken supreme, almonds, saffron, cream, aromatic spices. **D N**

Raw Jackfruit, Avocado & truffle kebabs, saffron yoghurt, crisp lotus root. **D**

Main Courses

Gosht Dum Pukht, Slow braised lamb shoulder, saffron, browned onions, aromatic Awadhi spices. **D**

Murgh Zaffarani Korma D N

Kasundi Monkfish

Gucchi Matar Korma, Kashmiri morel mushrooms, garden peas, saffron and cashew gravy. **D N**

Miloni Subz and Tofu

Dal Sultani, Slow simmered yellow lentils, saffron, roasted garlic, smoked ghee. **D**

Accompaniments

Kashmiri Saffron Pulao, Aged basmati rice, saffron, aromatic spices, toasted **N**

Smoked Beetroot & Mint Raita, Chilled yoghurt, smoked beetroot, fresh mint. **D**

Kachumber Salad

Gallic Naan, Saffron Naan & Truffle Naan, Traditional Indian breads, saffron, layered pastry, truffle. **D G**

Desserts

Chocolate Trio Cherry Marquise D

Apricot Kheer D

Malai Kulfi D

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