

Menu 1: £115 per person

Starters

Achari chicken tikka

Fish Amritsari

Main Course

Chicken tikka makhani

Lamb pepper fry
Diced lamb, aromatic spices

Kamal kakdi saag
Tempered lotus stem spinach

Bombay potato roast
baby potatoes panroasted with chilli, garlic & spices

Moong dal tadka

Saffron pulao

Fluffy basmati rice
red onion, tomato & cucumber raita

Kachumber salad

Mint paratha, /Naan

Dessert

Gulab jamun

Malai kulfi

Menu 2: £135 per person

Starters

Vegetable samosa chaat

a delectable snack made with vegetable samosas, topped with chaat chutneys & gram flour straws G D

Peppered shrimps

crispy fried prawns tossed in a fiery tallichery black pepper masala C

Tandoori chicken tikka

Chargrilled chicken thigh meat, marinated in traditional tandoori spices, mint sauce D MUS

Main courses

Tandoori monkfish

Monk fish marinated in kasundi mustard, dill, ginger, chilies & served with yogurt salsa F D MUS

Murgh kolhapuri

a very popular chicken curry prepared in a gravy of onion, tomatoes, fresh coriander & spices

Prawn simla mirch

black tiger prawns cooked in a sauce of spices with roasted bell pepper

Makai palak

tempered spinach puree with corn kernels, aromatic spices and herbs D

Cauliflower, fenugreek and green peas

cauliflower florets, fenugreek leaves, garden peas cooked in a tangy masala blend

Maharani dal

black lentils & kidney beans tempered with mustard cumin & garlic & spices D MUS

Pomegranate and mint raita

cumin, chilli and pepper infused yoghurt with Pomegranate and mint D MUS

Saffron rice

Saffron flavored rice cooked with ghee & other fragrant spices D MUS

Naan/ Paratha D G

Desserts

Rasmalai

Mango fig kulfi

Fresh mango flavoured Indian ice-cream with crispy figs D

Menu 3: £170 per person

Starters

Palak patta chaat

a delectable snack made with gram flour coated crispy spinach, chaat chutneys, topped with gram flour straws **G D**

Malai Jhinga

chargrilled prawns marinated in cream, yogurt, cumin and carom seeds

Scallops

Pan seared with mango, chilli and kokum relish

Adraki lamb chops

Lamb chops marinated in spices and infused with ginger & grilled to perfection in the tandoor **D**

Main courses

Malabar lamb roast

cubes of lamb roasted with tomato, curry leaves, shallots ginger and Syrian catholic Kerala spices

Chicken tikka lababdar

chargrilled chicken thigh meat cooked in a creamy butter masala. **D**

Baked sea trout

Wild trout, kasundi, garlic & kokum **F**

Paneer khatta pyaaz

Cottage cheese cooked in a special blend of spices & pickled shallots **D**

Asparagus and water chestnuts

sautéed with mustard seeds and grated coconut **MUS**

Dal makhani

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

Pomegranate and mint raita

cumin, chilli and pepper infused yoghurt with pomegranate and mint **D MUS**

Saffron rice, naan/ paratha **D G**

Green salad

Desserts

Orange jamun cheese cake

Cardamom & fennel shortbread, cheese, orange, gulab jamun **G N D**

Mango fig kulfi

Fresh mango flavored Indian ice-cream with crispy figs **D**

Raspberry chocolate

Dehydrated raspberry , chocolate cream, fresh raspberry **N D**