



DIWALI 31ST OCTOBER | 1ST NOVEMBER

AMUSE BOUCHE

Masala paani puri

STARTERS

Makali fry: Crisp-fried squid ring with chillies and lime dressing

Lamb momos: Kolkata famous delicacy - Steam lamb dumplings, spiced tomato gorkha chutney

Pudina ka chutney murg: Chicken breast marinated with fresh mint, kafir lime, baby spinach, mint chutney

Malwani prawns: King prawns marinated with malwani spices, served with date & ginger chutney

Raj kachori: Wheat crisp, white peas, spiced potatoes served with a splash of chutneys, sev and pomegranate

MAIN COURSE

Kebab platter: A selection of kebabs - lime scented king prawns, lamb boti, mustard salmon, murg hariyalli tikka & amritsari murg tikka, baby leaf salad

Samudri Malabar curry: King prawns, seabass, scallops and mussels cooked in coconut sauce served with stuffed padron peppers

Tandoori pomfret: Whole pomfret marinated with chef special spices and cooked in the tandoor, served with apple & corn salad

Delhi ka butter chicken: Pulled tandoori chicken pieces cooked in an aromatic creamed tomato and fenugreek sauce

Lamb nihari: Pan roasted lamb shank cooked in an aromatic nihari sauce – a Lucknow delicacy

Mirch baingan ka salan: Stuffed baby aubergine, jalapeno served with a tangy salan sauce

DESSERT

Mithai platter: A special platter created by our chefs for the festive day

**£39.95 per person
lunch and dinner**

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT a discretionary service charge of 12.5% will be added to your bill