



HOLI
13th and 14th March
Lunch and Dinner

AMUSE BOUCHE

Golgappa shots with vodka masala pani (gl,d)



STARTERS

(choose any one)

Tangra Chilli Paneer, crispy batons of cottage cheese, red onions,
peppers in a sweet chilli sauce (so,d)

Bhalla Papdi Chaat, lentil dumpling, wheat crisps, spiced chickpeas, splash of chutneys,
Mumbai sev (d,gl)

Amritsari Machhi, deep fried pollock with Punjabi masala

Reshmi Chicken Seekh Kebab, baby leaf salad (d)

Crispy Prawn Koliwada, sriracha mayonnaise (cr)

Lamb Keema Pao, minced lamb and liver masala with bun maska and minted onions (d,gl)



MAINS

(choose any one)

Muttai Pomfret Thokku: South Indian style pomfret and egg masala curry

Kebab Platter: a selection of kebabs - lime scented king prawn, lamb boti kebab,
mustard salmon, lehsuni malai tikka and hariyalli chicken tikka (cr,mu,d)

Pan-Seared King Prawns with pickled turnips and mappas sauce (mu)

Punjabi Style Butter Chicken (d,n)

Adraki Bhuna Gosht

Pickle Infused Vegetable Dumplings in a tangy sauce (d,n)

Navrattan Tarkari Handi Subz Biryani (d)

Mains are served with aloo gobi muttar masala, dal makhni, jeera pulao and
garlic coriander naan



DESSERT

Mithai platter (chefs special)

£40.95 per adult | £25.95 per child

£20 deposit required

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 10% will be added to your bill