

Tasting Menu 70 per person

Minimum of 4 people

Lal Mirch Ka Paneer (V)

Slit cottage cheese wheels into twin layers with mint chutney and pickle paste cooked in tandoor to finish

Murgh Ke Sunehre Tikke

Chicken Botti Tikka

Barra Kabab (Lamb Chop)

Fresh Ginger and Papaya flavoured Lamb Cutlets

Tandoori Gulnar Jheenga

Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and sprinkle with poppy seeds and Chaat Masala

Murgh La-Jawab

Creamy Chicken curry cooked with dry Fenugreek

Balti Dum Goat

i Village style especially for Goat meat Lovers

Lamb Saagwala

Cooked in spinach puree with handpicked spices and Garam Masala

Goan fish curry

Fresh fish fillets cooked in Goanese sauce and vindaloo paste

Dhal Maharani

Slow cooked makhni dhal nished with light cream and select spices – an international favourite

Served with

Tandoori Bread Basket

Kachumber Salad

Cumin Rice


Cucumber Raita

Dessert

Shahi Dawat Menu 60 per person

Minimum of 4 people

Indo - Chinese Bullets (V)

 *secret recipe*

Murgh Ke Sunehre Tikke

Chicken Botti Tikka

Gilafi Seekh Kabab

Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers


Tandoori Murgh Makhanwala

All time favourite Butter Chicken cooked in traditional Indian style

Lamb Saagwala

Cooked in spinach puree with handpicked spices and Garam Masala

Balti Dum Goat

 *style especially for Goat meat Lovers*

Dhal Maharani

Slow cooked makhni dhal finished with light cream and select spices - an international favourite

Served with

Tandoori Bread Basket

Coriander Rice

Raita

Dessert