



Starters

Choose any two starters from below:

Murgh Tikka

Breast of fresh farm chicken pieces marinated with yoghurt and roasted aromatic spices

Sheekh Kebab

Succulent tender minced lamb skewers seasoned with onion, herbs, fresh coriander & green chillies

Masala Fish

Fish marinated with aromatic Indian spices and herbs and pan fried

Garlic Mushroom (V)

Pan fried fresh mushroom with garlic, spring onions, herbs and spices

Palak Onion Pakora (V)

Modern version of onion bhaji – spiced mix of spinach, potatoes and onion deep-fried in batter until crispy

Chilli Paneer

Indian cottage cheese with julienne of mixed peppers, red onion and green chillis, tossed with chilli sauce, a hint of soy sauce and vinegar.

Main

Choose any two mains from below:

Lamb Rogan Kashmiri

Tender lamb cooked in olive oil with browned onions, fresh ginger, touch of garlic and gently simmered in selected spices and yoghurt

Chilli Chicken Delight

Tikka culled from breast pieces sauteed & simmered in their own juices with chillies, coriander & freshly spiced to perfection

Murgh Musallam

Boneless spring chicken barbecued on skewers in the tandoor clay oven, combined with minced lamb in a rich masala sauce made with our own special blend of herbs and spices

Geon Fish Curry

Fillet of cod cooked in coconut milk with dried chillies, spices & mustard seeds

Palak Paneer

Diced cottage cheese in a thick spinach gravy

Tarka Daal

Tempered lentil soup garnished with fresh garlic and onions

Accompaniments

Choose any two accompaniments from below:

Pilau Rice or Nan

Dessert

Kulfi or Gajar Ka Halwa