



## NON-VEG SET MENU – 1

BY CHEF SHILPA DANDEKAR

### STARTERS

#### **Kalimirch And Pudina Paneer Tikka D, N**

cottage cheese marinated in cashew, mint and crushed black pepper stuffed with dry fruits chutney accompanied by red onion and red currant marmalade

#### **Wasabi Chicken Tikka D**

chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom

#### **Patra Chaat D, SES**

Colocasia leaves served with yoghurt, date and tamarind chutney, pomegranate, onion, tomato and sev

### MAINCOURSE (SHARING FOR THE TABLE)

#### **Mangalorean Chicken MUS**

breast of chicken cooked with coconut, chilli, curry leaves and tamarind

#### **Lamb Sukke \***

Maharashtrian style lamb preparation cooked in spice blend of cloves and chilli

#### **Baby Aubergine Masala SES**

baby aubergine in sesame seeds, tamarind onion

#### **Dal Makhani D**

traditional preparation of black lentils slow cooked overnight, mildly spiced

#### **Assortments of breads G, D**

butter naan, garlic naan, tandoori roti

#### **Steamed Rice**

### DESSERT

#### **Shahi tukra D, N, E**

Crispy brioche bread, reduced saffron milk, stewed apple and rose and pistachio whipped cream

**£59.00 PER PERSON**

**All Prices are inclusive of 20% VAT**

**Discretionary service charge of 12.5% will be added to your total bill.**

\* DENOTES SPICY DISH. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN  
L-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY



**NON-VEG SET MENU - 2**  
**BY CHEF SHILPA DANDEKAR**

**Pani Puri Shots**

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**Seared Scallops F, M, D, N**

black poppy seeds, pumpkin seeds, rice crispy and pistachios crusted pan fried scallops,  
roasted peppers, walnut, pomegranate chutney, Jerusalem artichoke pure

**Wasabi Chicken Tikka D**

chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom

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**Patra Chaat D, SES**

Colocasia leaves served with yoghurt, date and tamarind chutney,  
pomegranate, onion, tomato and sev

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**Red Snapper and Palourde Moilee F, M**

red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut,  
ginger, green chill, clams, samphire pakora served with steamed rice

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**Kokum Granita**

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**Lamb Sukke \***

Maharashtrian style lamb preparation cooked in spice blend of cloves and chilli

**Asparagus & Pine Nut Mus, N**

mustard, curry leaves tempered asparagus and pine nut with coconut.

**Dal Makhani D**

traditional preparation of black lentils slow cooked overnight, mildly spiced

**Assortments of breads G, D**

butter naan, garlic naan, tandoori roti

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**Gulab Jamun and red currants frangipan D, N, E**

Gulab jamun and red currants baked with almond cream and vanilla ice cream

**Tea/Coffee & Petit Fours**

**£69.00 PER PERSON**

**All Prices are inclusive of 20% VAT**

**Discretionary service charge of 12.5% will be added to your total bill.**

\* DENOTES SPICY DISH. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN  
L-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY



## NON-VEG SET MENU - 3

BY CHEF SHILPA DANDEKAR

### Pani Puri Shots

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#### Garlic, Capers & Beurre Noire Tandoori Prawns D, C, MUS

jumbo prawn marinated in kashmiri chilli paste, lemon juice kasoondi mustard

#### Wasabi Chicken Tikka D

chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves, cardamom

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#### Patra Chaat D, SES

Colocasia leaves served with yoghurt, date and tamarind chutney,  
pomegranate, onion, tomato and sev

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#### Red Snapper and Palourde Moilee F, M

red chilli, ginger, garlic and tamarind pulp marinated grilled red snapper in coconut,  
ginger, green chill, clams, samphire pakora served with steamed rice

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#### Kokum Granita

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#### Lamb Sukke \*

Maharashtrian style lamb preparation cooked in spice blend of cloves and chilli

#### Mangalorean Chicken MUS

breast of chicken cooked with coconut, chilli, curry leaves and tamarind

#### Asparagus & Pine Nut Mus, N

mustard, curry leaves tempered asparagus and pine nut with coconut

#### Dal Makhani D

traditional preparation of black lentils slow cooked overnight, mildly spiced

#### Assortments of breads G, D

butter naan, garlic naan, tandoori roti

#### Saffron Pulao

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#### Spiced Chocolate Fondant D, N, E

freshly baked dark chocolate spiced fondant, orange jelly, white chocolate sauce and pistachio ice cream

#### Tea/Coffee & Petit Fours

£79.00 PER PERSON

All Prices are inclusive of 20% VAT.

Discretionary service charge of 12.5% will be added to your total bill.

\* DENOTES SPICY DISH. ALLERGENS G-GLUTEN, N-NUTS, D-DAIRY, E-EGGS, C-CRUSTACEAN, M-MOLLUSCAN  
L-LUPIN, S-SULPHITES, CEL-CELERY, F-FISH, SES-SESAME, MUS-MUSTARD, P-PEANUTS, SOY-SOY