

THALI MENU

18.95 PER PERSON

Available:

Up to 6 people

Tuesday to Saturday till 12pm to 3pm

*A delightful assortment of popular North Indian dishes
served on a single platter for an exciting culinary experience*

All Mains Include

Punjabi Samosa, Rajma Masala, Dumplings (Veg or Chicken)

Murg Kali Mirch

earthy, rich & spicy chicken curry,
cooked in a brown onion & tomato base,
finished with trio of crushed pepper

Lamb Rara +£2 SUPPLEMENT

intense punjabi curry of kadhai spices & lamb
mince served along with chargrilled lamb rump,
finished with pickled ginger & tempered peas

Butter Chicken*

Classic butter chicken in a velvety tomato & cream sauce,
dried fenugreek

Palak Paneer V

traditional paneer an onion masala, cooked with chopped
french spinach & baby spinach finished with dried fenugreek

Paneer Butter Masala v

soft paneer cubes, cooked in a creamy
buttery smooth tomato gravy, dried fenugreek

Mixed Vegetable Kadhai Vg

mix vegetables, tossed in dry coriander & spicy
tomato masala gravy

CHOOSE
ONE

Accompaniments

steamed rice, butter naan, raita, papad & mango chutney

Dessert

Angoori Rasmalai

tiny grape like cottage cheese dumplings,
soaked in a saffron & cardamom flavored thickened
milk, topped with rose petals & almond flakes

A discretionary charge of 13.5% will be added to your bill. Please let us know if you have any allergies, intolerance
or sensitivity and if you require any extra information. Up to 6 guests, to be taken by the entire table.