

00RJA

INDIAN DINING

FAST FEAST FEST FEST

NON VEG. STARTERS

POPPADOM BASKET

Assorted crackers with tomato, mango & mint yogurt chutney

SZCHEUAN CHLLI CHICKEN

calcutta street-style spicy chicken tossed with garlic, chili sauce, onion & peppers

CALAMARI PEPPER FRY

panko fried squid dusted with black pepper & curry leaf podi, chilli tomato chutney

TUTTI FRUTTI YOGURT BOMB

crispy wheat bubble filled with yogurt, tamarind, mint chutney, garnish with sev & pomegranate

CHICKEN TIKKA CHOPS

chicken thigh marinated with carom seed, red chili & smoked yogurt, mint chutney, onion salad

GILAFI LAMB SEEKH KABAB

Tender lamb minced skewer covered with pepper onion & coriander, mint chutney, onion salad

MAINS

BUTTER CHICKEN

Old Delhi style curry, chicken thigh simmered in plum tomatoes, cashew and fenugreek gravy, garnish

SARSON DA SAAG

Tempered green mustard & spinach leaves cooked in North Indian spices

SIDES (UNLIMITED)

GARLIC BUTTER NAAN

RICE

CUCUMBER RAITA

SMOKED BLACK DAL

DESSERTS

PURPLE CARROT HALWA

£48 PER
PERSON

• Please inform us of any allergies or dietary restrictions before placing your order, some dishes may contain allergens.
• A 12.5% discretionary service charge will be added to your bill. Every penny goes to the team at this restaurant.

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MUSHROOM CHUKKA

Battered mushroom tossed in onion, tomato, garlic sauce

PANNER TIKKA

Tandoori smoked pickle yogurt marinated paneer & capsicum tikka, mint chutney, kachumber salad

VEG SAMOSA

Crispy Punjabi pastry filled with Masala potato & green peas, spicy tamarind chutney

MALAI SOYA CHAAP

Grilled cubes of soya chunks mix with cheesy marinade, grilled onions & pepper

MAINS

PANNER MAKHAN MAKHANA

Tandoori panner tikka, almond and cashew sauce, tossed lotus seed, fenugreek cream

CHICKPEAS MASALA

Overnight tea-soaked Kabuli chickpeas cooked along with dry mango and pomegranate, onion gravy

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SMOKED BLACK DAL

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