

AMBER LEAF VEGETARIAN SET MENU

3-COURSE MENU

£24 PER PERSON

STARTER (CHOOSE ONE)

PANEER TIKKA

Tandoor-roasted paneer marinated in aromatic spices, finished with apricot and crispy quinoa bhel.

PUNJAB SAMOSA CHAAT

Crispy samosa layered with yoghurt and vibrant chutneys.

DHAI KE KEBAB

Silky yoghurt kebabs wrapped in crispy kataifi, served with spicy mango coulis and tomato sesame sauce.

MAIN (CHOOSE ONE)

PANEER BUTTER MASALA

Soft paneer simmered in a creamy tomato and butter sauce.

MUSHROOM MAKAI PALAK

Mushrooms and sweet corn cooked in a silky spinach curry

SERVED WITH BASMATI RICE & NAAN

DESSERT (CHOOSE ONE)

MANGO TIRAMISU

SORBET

AMBER LEAF SET MENU

3-COURSE MENU

£26 PER PERSON

STARTER (CHOOSE ONE)

CHICKEN TIKKA

Smoky tandoor-roasted chicken marinated in yoghurt and spices.

KING PRAWNS WITH BLACK PEPPER

Stir-fried prawns with cracked black pepper and peppers.

CHILLI CHICKEN

Crispy chicken stir-fried with garlic, ginger, peppers and a sweet chilli glaze.

MAIN (CHOOSE ONE)

DELHI WALA BUTTER CHICKEN

Charred chicken simmered in a rich tomato and fenugreek gravy

FISH MALABAR CURRY

Fresh fish cooked in a fragrant coconut curry with curry leaves and warming spices.

LAMB ROGAN JOSH

Slow-braised lamb in aromatic Kashmiri spices.

SERVED WITH BASMATI RICE & NAAN

DESSERT (CHOOSE ONE)

MANGO TIRAMISU

SORBET