

'TO START' VEGETARIAN

Kadai Tempura Asparagus

Chilli Garlic Mayo

Karaari Palak

Crispy Spinach Leaf Bhajjia

Cream of Asparagus Almond

Kadai Tempura Asparagus Heads

Wild Mushroom & Fennel Soup

Mushroom Bhajjia

Quinoa & Black Pepper Vegetable Seekh Kebab

Seasonal Mixed Vegetable Skewers, Quinoa Crust, Crushed Black Pepper

Aloo Chaat

Crispy Baby Potatoes with Sweet Yoghurt & Tamarind Chutney

Beetroot Pudina Tikki

Beetroot Cake with Punjabi Cholley

Bharwan Aloo Kashmiri

Roasted Potato Cylinders Stuffed with Walnut, Paneer, Tutti Fruity

Piquant Spice Paneer Tikka

Roasted Paneer, Coriander, Green Chilli & Herb Foam

Crispy Paneer Laddoo

Paneer Bhurji Wrapped in Crispy Filo Pastry Strings

Badami Kulfi Kebab

Kulfi of Greek Yoghurt with Summer Fruit Coulis

Vegetarian Sampler (serves 1 person)

Piquant Spice Paneer Tikka, Crispy Paneer Laddoo, Saffron Cream Cheese Tandoori Roasted Broccoli,
Quinoa Crusted Subz Seekh, Aloo Chaat, Beetroot Pudina Tikki

'Above food items may contain allergens such as nuts, seeds & gluten.

Please inform your server if you have any food allergies.'

'TO START' NON-VEGETARIAN

Fish Amritsari 🍴

Pan Roasted American Red Tilapia with Crushed Chilli & Peppers; Chilli Vegetables

Tandoori Saunfiani Cod 🍴

Norwegian Cod Fillet, Fennel, Sweet Chilli, Cashewnut

Lahori Murgh Tikka

Corn Fed Baby Chicken Tikka, Garam Masala Spice

Sunehre Jheenge

Wild African Roasted Black Tiger Jumbo Prawns, Garlic, Turmeric Oil

Dehekte Jheenge 🍴

Butterfly Tiger Prawns with Chilli Preserve

Kurkure Kekde

Soft Shell Crab Tempura, Fennel, Sesame & Black Onion Seed

Zaffrani Malai Chicken Tikka

French Yellow Chicken Breast, Saffron, Cashew Marinade

Gilafi Lamb Seekh Kebab

Australian Lamb Seekh Kebab, Coat of Roasted Bell Peppers

Sarson Salmon

Scottish Salmon, Grainy Mustard; Red Onion & Honey Raita

Adraki Lamb Chops

New Zealand Lamb Chops with Mint Leaf Baby Potatoes

Non - Vegetarian Sampler (serves 1 person)

Sunehre Jheenge, Sarson Salmon Tikka, Tandoori Saunfiani Cod, Lahori Murgh Tikka, Gilafi Lamb Seekh Kebab, Adraki Lamb Chops

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MAINS VEGETARIAN

Bombay Potatoes

Potato with Roasted Cumin & Mustard Seeds

Pindi Cholley

Chickpea Stew with Roasted Cumin & Tamarind

Dal Makhni

Buttery Black Lentil

Palak Dal Lasooni Double Tarka

Yellow Lentil & Spinach Stew; Garlic, Cumin Temper

Tawa Pakora Masala

Vegetable Dumplings, Chopped Bell Peppers, Tamarind

Rally Milli Subzi

Seasonal Mixed Vegetable Korma

Zaffrani Tandoori Broccoli

Saffron, Cream Cheese Marinated

Paneer Kaju Do Piazza

Pan fried Cottage Cheese with Cashewnuts & Diced Red Onion

Achaari Subz

Fresh Seasonal Vegetables, Pickle Spices

Aloo Gobi Broccoli

Broccoli, Cauliflower & Potato Wedges

Sambhar Spice Chatpati Subzi

Exotic Vegetables with Tangy South Indian Spice Mix

Kadai Makai Khumb

Enoki, Shitake & Button Mushroom, Sweetcorn & Bell Pepper with Crushed Coriander,

Kashmiri Chillies & Cumin

Teekhi Palak Paneer

Cottage Cheese Pakora Sandwiches, Green Chilli & Spinach Sauce

Hariyaali Tikki Kofta

Paneer & Spinach Cutlets with Fenugreek Sauce

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MAINS NON-VEGETARIAN

Tawa Murgh Tak-A-Tak 🍴

Grilled Strips of Chicken with Red Pepper & Chilli

Murgh Wajid Ali

French Yellow Chicken Breast Stuffed with Crushed Spices,
Chicken Mince & Cheese, Awadhi Korma

Murgh Tikka Lazeez

Classic Chicken Tikka Curry, Roasted Sweet Pepper Cream

Fisherman's Prawns

Black Tiger Prawn with Lemongrass, Kaffir Lime & Garlic

Duck Khurchan

Stir Fried Strips of Duck Breast with Bell Sliced Peppers

Lamb Mushroom Bhoona

Classic Australian Lamb Bhoona with Mushrooms, Sweet Chilli & Garlic

Malabar Fish Curry

Diced Fillet of Hamour, Coconut Cream

Rara Gosht

Australian Leg of Lamb with Spiced Lamb Mince & Mint Leaf Sauce

Lamb Shank Roganjosh

Salli Potatoes & Keema Naan

Chilean Seabass Moilee (300gms)

Grilled Chilean Seabass, Coconut, Mustard Seed & Curry Leaf Sauce,
Black Pepper & Sea Salt Tossed Zucchini Snow Peas & Asparagus

(A)*Bhoona Hiran 🍴

Seared Loin of Dutch Venison with Red Onion & Coriander Naan

**The Above Dish Contains Alcohol; Non-Alcoholic Option Available On Request*

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TANDOORS & GRILLS

Classic Tandoori Chicken (400gms)

Corn Fed French Yellow Chicken With Spiced Yoghurt & Garam Masala

Tandoori Lamb Chops

Ginger, Romero Pepper. Aloo Chaat

Roasted Lamb Shank

Australian Tender Lamb Shank Braised & Roasted in Tandoori Oven

Garlic, Rosemary Grilled Chilean Seabass (300gms)

Served with Grilled Vegetables

Prawn Balchao

Wild African Prawns, Goan Tangy Tomato Citric Sauce; Coconut & Curry Leaf Rice

Omani Kochi Lobster

With Side Vegetables, Prawn Biryani, Raita Relish & Plain Naan

Nilgiri Venison (300gms)

Grilled Dutch Red Deer Strip Loin with Beetroot Rice & Roganjosh Sauce

SIDE ORDERS

Pindi Cholley

Chickpea Stew with Roasted Cumin & Amchoor

Bombay Potatoes

Potato With Roasted Cumin & Mustard Seeds

Aloo Gobi Broccoli

Broccoli, Cauliflower & Potato Wedges

Sambhar Spice Chatpati Subzi

Exotic Vegetables with Tangy South Indian Spice Mix

Kachumber / Classic Sliced Indian Salad / Onion Salad

Mint & Cucumber Raita

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RICE DISHES

Lamb Shank Biryani

Lamb Potli Biryani

Prawn / Chicken / Vegetable Biryani (Rice / Quinoa)

Steamed Quinoa

Saffron Pulao Rice

Jeera Rice

Steamed Basmati Rice

TRADITIONAL BREAD

Stuffed Keema Naan

Stuffed Coriander Stem & Cheese Naan

Cranberry & Cheese Naan

Chilli Garlic Naan

Red Onion & Coriander Naan

Lachcha Paratha (Plain / Minted)

Missi Roti

Plain Naan

Tandoori Roti

Butter Naan



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