



Shahi Menu

Starters:

Achari Chicken Tikka

Well marinated chicken in Indian spices and yogurt and cooked in clay oven

Vegetable Samosa

Deep fried Crispy pastry stuffed with potatoes and green peas

Bhel Puri chat

Wheat crisps mixed with chickpeas, tamarind and mint chutney

Mint Chutney

Main Course:

Butter Chicken

Charcoal grilled chicken cooked in light creamy tomato gravy

Lamb Rogan Josh

Tender Lamb cooked in an onion and tomato gravy, spiced with selected Indian garam massala

Makhani Daal (V)

Classic black lentils with creamy butter cooked on slow heat overnight

Jeera Rice

Indian basmati rice cooked to perfection spiced with cumin.

Butter Naan

Classic Indian bread made from refined flour

Cucumber & Tomato Raita

Plain yogurt with chopped tomatoes and cucumber

Mix Green salad

Dessert:

Hot Gulab Jamun

Price: £18:00 per person



Maharajah Menu

Starters:

Achari Chicken Tikka

Well marinated chicken in Indian spices and yogurt and cooked in clay oven

Amratsari Fish

Selected spiced Gram flour coated crispy deep-fried fish

Chilli Paneer

Indo Chinese Homemade cottage cheese tossed in sweet chilli and soy sauce

Samosa chat

Vegetable Samosas with boiled potatoes and chickpeas topped with cumin Raita, tamarind and mint chutney

Mint and Tamarind Chutney

Main Course:

Butter Chicken

Charcoal grilled chicken cooked in light creamy tomato gravy

Lamb Rogan Josh

Tender Lamb cooked in an onion and tomato gravy, spiced with selected Indian garam massala

Makhani Daal (V)

Classic black lentils with creamy butter cooked on slow heat overnight

Aloo Gobi

Cauliflower florets and potatoes tossed in white cumin and dry garam massala

Jeera Rice

Indian basmati rice cooked to perfection spiced with cumin.

Butter Naan

Classic Indian bread made from refined flour

Cucumber & Tomato Raita

Plain yogurt with chopped tomatoes and cucumber

Mix Green salad

Dessert: Garam Gajar Halwa with Vanilla Ice cream

Price: £22:00 per person