MAHARAJA SET MENU

31.99 per person
(minimum 2 people)

NON-VEGETARIAN | VEGETARIAN

Pappadums with dips
plain or spiced, with savoury condiments

Chicken Tikka Chat
a deliciously cool but sharp chicken beginner

Aloo Chana Chat
a deliciously cool but sharp chickpeas beginner

STARTERS
(individual platter)

Lamb Seekh Kebab
skewered mince of lamb wrapped in fresh aromatic vegetables, char grilled

Murg Malai Kebab
succulent pieces of marinated chicken cooked in a tandoor

Fish Amritsari
fried tilapia fish marinated in a ginger, garlic paste, carom seeds & chilli powder in gram flour

Vegetable Samosa
punjabi samosas, stuffed with potato & peas, fried to a golden crispy finish

Hara Bhara Kebab
deep-fried patties of lightly spiced spinach, with a tender heart of goat cheese

Paneer Tikka
cottage cheese cooked over charcoal with indian herbs & spices

Honey Chilli Cauliflower
house speciality, stir-fried with natural honey, garlic and chillies

MAIN COURSE
(no selection required, each dish is served)

Murg Makhani
Chicken tikka in tomato and ginger sauce

Jhinga Hara Pyaz
a lovely Prawn dish with Dominant flavors of mustard seeds and spring onions

Lamb Rogan Josh
tender morsels of lamb cooked with ginger and peppers to give a tangy-spiced dish

Kadai Paneer
char-grilled cottage cheese cubes cooked in a creamy tomato sauce

Saag Aloo
home-style spinach tempered with garlic & cumin seeds served with baby potatoes

Mushroom Maki Masala
button mushrooms & corns cooked with onions and tomatoes; flavoured with fresh garlic

Dal Bhukara
a delicious black-lentil dal from the northern provinces

Pulao / Plain Rice
choose between scented or simple rice, to accompany your dish

Assorted Naan Breads
buttered or garlic or peshawari

HOMEMADE DESSERTS AND HOT BEVERAGES
(choose any one)

Gulab Jamun
soft delicious dumplings, served hot in cardamom and rose flavoured syrup.
each serving comes with two pieces, or one can be substituted with a scoop of vanilla ice cream

Kulfi (Indian Ice Cream on a stick)
gulkand (rose petals & honey) • pistachio • mango • malai (rich dairy)

Banoffee Pie
homemade english dessert made from fresh bananas, cream, and caramel on a buttery biscuit base

Tea
english breakfast • fresh mint

Lavazza Coffee
espresso • americano • flat white

a gluten-free, nut-free & vegan menu available on request.