

Appetisers

- Tamarind Salad** 7.75
Chard leaves, rocket, apples, plums and kumquats in a pine-nut and honey dressing sprinkled with sunflower seeds
- Papdi Chaat** 7.75
Spiced chickpeas, whole-wheat crisps, mint chutney and sweetened yoghurt topped with blueberries and tamarind chutney
- Tandoori Khumb** 10.95
Tandoor grilled portabella, shiitake and oyster mushrooms with pickled onions in a curry leaf dressing
- Aloo Tikki** 6.95
Potato cakes with a sago crust and a filling of spinach, garlic and dried fenugreek leaves; tamarind chutney
- Grilled Scallops** 12.95
Flavoured with mixed peppercorns, fennel and star anise; topped with oven roasted peppers; smoked tomato chutney
- Tilapia Ajwaini** 8.75
Tilapia and mint chutney rolls in a gram flour batter with ginger, ajwain and paprika
- Gilafi Reshmi** 9.75
Skewered kabab of ground chicken with ginger, green chillies, cheese and spices; finished with mixed peppers
- Pudhina Chops** 11.75
Tender lamb cutlets with ginger, turmeric, dried mint, malt vinegar and peppercorns; chilli yoghurt dip

Hamper Menu

Mid- morning snack

Indian savoury snack

Roasted gram flour crisps, chickpeas, peanuts, fried garden peas, assorted seeds and raisins

Mustard, chilli and turmeric crushed potatoes puffs in a light chickpea batter with mint chutney

Onion, garlic and curry leaf bhaji with a spiced tomato-pepper dip



Lunch

Cheese & coriander naan

Bulgar wheat, asparagus, peppers and coriander with garlic, green chilli and mustard

Tandoor grilled chicken supreme marinated with red chilli, ginger, garlic and yoghurt served on a bed of masala couscous

Salmon marinated with raw mango and honey, tandoor smoked and served with salad and baby herb potatoes

Belgian Chocolate brownies



Afternoon Tea

Sandwich selection of grilled vegetables and chickpeas, cottage cheese and coriander with mustard cress

Fresh British strawberries with clotted cream



Vegetarian option

Indian cottage cheese stuffed with dry fruits and potatoes on a bed of masala couscous

Mushroom, cheddar cheese with cumin and green chillies with salad leaves and baby herb potatoes



Drinks

2 bottles of still natural Mineral Water (330ml) and One Bottle of White or Red Wine (750ml)



We offer white wine as standard with hampers. If you would prefer red wine, please let us know when you order your hamper

*Contains nuts: Please note that all Hampers have been prepared in a Kitchen where nuts have been used.



Kababs

Bharwan Paneer 14.50

Grilled paneer marinated in yoghurt, turmeric, ginger and spices with a mint chutney filling

Kalonji Jhinga 26.00

Jumbo tiger prawns with ginger, yoghurt, paprika, ground spices and toasted nigella seeds

Zaffrani Macchi 22.50

Kingfish chunks marinated with ginger, fresh mint, saffron, lime-leaf, green chilli and roasted gram flour

Malai Tikka 19.75

Supreme of chicken with ginger, garlic, green chilli, cream-cheese, coriander-stem and ground cardamom

Tulsi Seekh 20.75

Skewered ground lamb kabab with cheese, coriander, cumin and paprika; finished with chopped red onions and basil

Peshawari Kabab 32.50

Succulent lamb chops marinated with raw papaya, ground chilli, garlic, fennel and cream

Kabab Selection 28.50

An assortment of kababs; tiger prawn, kingfish, chicken supreme and lamb chop

Mains

Jhinga Kalimirch	22.00
Tiger prawns tossed with shallots, tomatoes, ground spices and crushed peppercorns	
Tali Macchi	20.75
Pan-fried fillet of sea bass with fine beans and raw mango on a sauce of tomato with mustard, curry leaves and coconut	
Lobster Masala	36.50
Diced lobster tail tossed with browned shallots, tomatoes and spices; finished with crushed pink and black peppercorns	
Murgh Makhni	18.75
Chicken tikka in puréed fresh tomatoes flavoured with ginger, green chillies and crushed fenugreek leaves	
Awadhi Murgh	18.50
Boneless chicken in an aromatic sauce with melon seeds, yoghurt and spices	
Rogan Josh	19.95
Boneless lamb braised with ginger, browned onions, tomatoes and Kashmiri chillies	
Hyderabadi Shank	23.50
Slow-cooked lamb shank with turmeric, yoghurt, browned garlic and freshly ground spices	
Gosht Dum Biryani	24.50
Boneless lamb with basmati rice, browned onions, herbs, rose water, ground spices and saffron; sealed with a pastry lid	
Vegetables	
Masala dal	7.15
Yellow lentils simmered with ginger, tomatoes, green chilli and fresh coriander; finished with juice of lemon	
Dal Makhni	7.95
Slow-cooked black lentils, a specialty of the North-west frontier	
Tarkari Handi	11.95/8.95

Broccoli, shiitake, asparagus, baby corn, red peppers and spinach tossed with cumin, red onions and crushed peppercorns

Paneer Lababdar

12.75/9.75

Paneer with red onions and green peppers simmered in an aromatic sauce with melon seeds, tomato and spices

Baingan Bharta

12.25/9.25

Smoked aubergine pulp with garlic, red chilli, turmeric, cumin and fresh coriander leaves

Gucchi Kofta

12.85/9.85

Stuffed morels in minced vegetable dumplings in a creamy sauce of browned onions, melon seeds, tomatoes and spices

Saag Aloo

11.75/8.75

Baby potatoes tossed with cumin, browned garlic and spices; finished with puréed spinach and dried fenugreek leaves

Achari Bhindi

12.25/9.25

Okra tossed with ginger, red onions, turmeric and fresh coriander; finished with pickling spices

Kadhai Subzi

11.95/8.95

Seasonal vegetables tossed with onions, tomatoes and mixed peppers; finished with crushed red chilli and coriander seeds

Rice & Breads

Sade Chawal

3.65

Steamed basmati rice

Zaffrani Pulao

3.95

Braised rice with browned onions, cumin and saffron

Tandoori Roti

3.65

Unleavened whole wheat bread

Pudhina / Plain Paratha

3.95

Layered whole wheat bread, plain or with mint

Naan 3.95

Plain / with butter / with garlic & chives

Stuffed Naan 4.95

Date, coconut and poppy seeds / cheese and olive / spiced potato and fresh coriander

Bread Basket 11.75

Naan, paratha and a choice of stuffed naan

Accompaniments

Cucumber Raita 3.95

Yoghurt with cucumber, mint and toasted cumin

Bhurrani Raita 3.95

Yoghurt with ginger, garlic and ground red chillies

Punjabi Pyaz 2.75

Red onions with cumin, chaat masala and coriander

Pappad 3.95

Served with a trio of homemade chutneys; date & ginger, tomato & nigella seeds and spiced gooseberry

Desserts

Chocolate Mousse 8.50

Velvety dark chocolate mousse with a hint of cinnamon and orange zest

Sommelier recommends: Moscatel do Douro, Conde de Sabugal

Tandoori Ananas 8.95

Grilled pineapple delicately spiced with ground spices and honey, served with Rose ice cream

Sommelier recommends: Tokaji "Kesoi Szuret", Late Harvest, Disznoko 2011

Stewed Pear 8.50

William pears with mixed berries, star anise and cloves; served with Fennel & Ginger ice cream

Sommelier recommends; Eau de Vie "Poire William" F.E. Trimbach

***Gajjar Halwa** 8.50

Carrot fudge topped with silver leaf and Pistachio; served with vanilla ice cream

Sommelier recommends: "Glass of Essencia Orange Muscat 2010

***Pistachio Kheer** 7.50

Basmati rice simmered in milk flavoured with cinnamon and pistachio, served with stewed figs

Sommelier recommends: Pedro Ximenez, Cardenal Cisneros, Romate

***Gulab Jamun** 7.75

Dumplings of unsweetened reduced milk with almond flakes

Sommelier recommends: Cabidos, Comte Philippe de Nazelle 2007

Taze Phal 8.00

A selection of fresh seasonal fruit

Ice creams 7.50

Rose / classic vanilla / honey & Saffron mango kulfi / *pistachio kulfi

Sorbets 7.00

Lime & orange blossom / strawberry & mint / mango & basil

Summer Lunch Menu

Sliced pear, avocado, apple and peach with chard and rocket leaves in a toasted cumin and lime dressing

(or)

Grilled kingfish and potato cakes with spring onion, chilli and lime leaf; gooseberry chutney

(or)

Skewered ground lamb kabab with garlic, paprika, cheese, onion and coriander; served with mint chutney

Sommeliers choice: Talhao 1 Quinta da Lagoalva 2011 Tejo, Portugal or "Glou"2009 La Ferme Des Sept Lunes, Rhone Valley, France



Batons of paneer, peppers tossed with onion, tomato and ground spices
(or)

Tandoori grilled salmon served on a sauce of tomato, ginger, tamarind and mustard
(or)
Chicken tikka in puréed fresh tomatoes and caramelized onion, flavoured with ginger
and dried fenugreek leaves

Served with:
Diced aubergine and potatoes tossed with onion, tomato and crushed peppercorn
Yellow lentils flavoured with garlic, turmeric and cumin
Steamed basmati rice
Naan / Minced vegetable naan

Sommeliers choice: Swamp Reserve Chardonnay 2009 Coopers Creek, Hawkes Bay,
New Zealand or Lynchgate Red Dornfelder, Rondo 2010 Bolney Estate, Sussex,
England



Vermicelli pudding with raisins and pistachio flakes
(or)

Blood orange and papaya sorbet



Two courses £19.50 / with wine £29.50 (for a maximum of 6 people)

Three courses £22.50 / with wine £32.50 (for maximum of 6 people)

Tasting Menu £29.00 / with wine £39.00

Wine served in 125ml measures
All prices are inclusive of VAT / An optional service charge of 12.5% will be added to
your final bill



Sunday Lunch

Grilled cup mushrooms, aubergine and courgette with baby plum tomatoes and
chard leaves in a lime and toasted cumin dressing

Sago coated minced vegetable cakes with chilli, ginger and coriander;

smoked tomato chutney

Skewered ground lamb kabab with garlic, paprika, cheese, red onion and coriander;
served with mint chutney



Diced king fish and squid rings in a tangy sauce of tomato, tamarind and spices;

finished with coconut milk, mustard and curry leaves

Boneless chicken with peppers, browned onions and tomato; finished with

crushed coriander and dried red chillies

Served with:

Baby potatoes and broccoli tossed with onions, mustard seeds and chaat masala

Yellow lentils finished with cumin, garlic, coriander and tomato

Steamed basmati rice

Naan



Grilled pineapple with chilli flakes and honey; served with rose ice cream



£32.00 per person

All prices are inclusive of VAT

A discretionary service charge of 12.5% would be added to your bill



Pre & post-theatre Menu

Spiced chickpeas and whole-wheat crisps with mint chutney and sweetened yoghurt topped with blueberries and tamarind chutney

(or)

Supreme of chicken with ginger, garlic, green chilli, cream-cheese, coriander stem and ground cardamom

(or)

Skewered ground lamb kabab with cheese, coriander, cumin and paprika; finished with chopped red onions and basil



Paneer with red onions and green peppers simmered in an aromatic sauce with melon seeds, tomato and spices

(or)

Boneless chicken with peppers in a sauce of onions and tomato; finished with crushed coriander and peppercorns

(or)

Boneless lamb braised with ginger, browned onions, tomatoes and Kashmiri chillies

Served with:

Yellow lentils finished with garlic, cumin, tomatoes and fresh coriander Seasonal vegetables with onion, tomato and ground spices

Naan

Braised rice with browned onions and saffron



Dumplings of unsweetened reduced milk topped with toasted almond served with vanilla ice cream

(or)

Sorbet of Strawberry and fresh mint



£28.50 per person

Menu available between 5.30pm to 6.45pm and from 10:00pm to 10:45pm Minimum order 2 people Maximum group size of 6 people Tables are limited to 1.5 hours

All prices are inclusive of VAT / A discretionary service charge of 12.50% will be added to your bill



Dawat Menu

Spiced chickpeas and whole-wheat crisps with mint chutney and sweetened yoghurt topped with blueberries and tamarind chutney
Kingfish marinated with turmeric, ginger, green chillies, yoghurt and ground spices
Supreme of chicken marinated with ginger, green chilli, cream cheese, coriander stem and cardamom
Ground lamb kabab with garlic, green chilli, cheese and spices, finished with red onions and basil



Boneless chicken with peppers in a sauce of onions and tomato; finished with crushed coriander and peppercorns
Diced lamb braised with browned onions, ginger, tomatoes and Kashmiri chillies
Served with
Okra tossed with ginger, onion and tomato; finished with pickling spices
Baby potatoes tossed with cumin, chilli, turmeric and fresh coriander
Yellow lentils finished with ginger, tomato, green chillies and ground spices
Braised rice with cumin and saffron
Naan / Cheese & Olive Naan



Dumplings of unsweetened reduced milk with toasted almond
Classic vanilla Ice cream



Tea / Coffee / Petit Fours



£56.00 per person (inclusive of Vat)
Minimum order of 2 diners

This menu is offered for the entire table only
An optional service charge of 12.5% will added to your final bill



Shahi Dawat Menu

Spiced chickpeas with mint chutney and sweetened yoghurt topped with tamarind chutney
Supreme of chicken marinated with ginger, green chilli, cream-cheese, coriander stem and cardamom
Tender lamb cutlets with ginger, turmeric, peppercorns and dried mint; chilli-yoghurt dip



Tiger prawns marinated with ginger, yoghurt, paprika, spices and toasted nigella seeds
Kingfish marinated with turmeric, ginger, green chillies, yoghurt and ground spices
Tilapia and mint chutney rolls in a gram flour batter with ginger, ajwain and paprika



Chicken tikka in a sauce of fresh tomatoes, with ginger, red onions, green chillies, and crushed fenugreek leaves
Boneless lamb masala finished with mixed peppers, toasted coriander seeds and chilli flakes
Served with
Broccoli, shiitake mushrooms, asparagus, baby corn, red peppers and spinach tossed with cumin, red onions and crushed peppercorns
New potato and okra tossed with onion, tomato and spices
Slow cooked black lentils, a specialty of the Northwest frontier

Braised rice with cumin and saffron
Naan / Date & toasted Almond Naan



Velvety dark chocolate mousse with a hint of cinnamon and orange zest
Basmati rice simmered in milk flavoured with cloves
Mango & Basil sorbet



Tea / Coffee / Petit Fours



£68.00 per person (inclusive of Vat)

Minimum order of 2 diners

This menu is offered for the entire table only

An optional service charge of 12.5% will added to your final bill



Vegetarian Dawat Menu

Spiced chickpeas and whole-wheat crisps with mint chutney and sweetened yoghurt
topped with blueberries and tamarind chutney

Tandoori broccoli with honey, nigella seeds, ground spices and lemon

Grilled paneer with a filling of mint chutney, marinated in yoghurt flavoured with
turmeric, ginger and spices

Potato cakes with a sago crust and a filling of spinach with garlic and dried
fenugreek leaves



Smoked aubergine pulp with garlic, red chilli, cumin and fresh coriander leaves
Puréed spinach flavoured with garlic, cumin and dried fenugreek leaves



Okra tossed with ginger, onion and tomato; finished with pickling spices

Baby potatoes tossed with cumin, chilli, turmeric and fresh coriander

Yellow lentils finished with ginger, tomato, green chillies and ground spices

Braised rice with cumin and saffron Naan / Cheese & Olive Naan



Dumplings of unsweetened reduced milk with toasted almond

Classic vanilla Ice cream



Tea / Coffee / Petit Fours



£52.00 per person

Minimum order of 2 diners

This menu is offered for the entire table only All prices are inclusive of VAT / an
optional service charge of 12.5% will added to your final bill



Vegetarian Shahi Dawat Menu

Spiced chickpeas with mint chutney and sweetened yoghurt topped with tamarind
chutney

Tandoor grilled portabella, shiitake and oyster mushrooms with pickled onions in a
curry leaf dressing

Potato cakes with a sago crust and a filling of spinach with garlic and dried

fenugreek leaves



Grilled paneer with a filling of mint chutney, marinated in yoghurt flavoured with turmeric, ginger and spices

Tandoori broccoli and peppers with honey, nigella seeds, spices and lemon



Smoked aubergine pulp with garlic, red chilli, cumin and fresh coriander leaves
Puréed spinach flavoured with garlic, cumin and dried fenugreek leaves

Served with

Broccoli, shiitake mushrooms, asparagus, baby corn, red peppers and spinach tossed with cumin, red onions and crushed peppercorns

New potato and okra tossed with onion, tomato and spices Slow cooked black lentils, a specialty of the Northwest frontier

Braised rice with cumin and saffron Naan / Date & toasted Almond Naan



Velvety dark chocolate mousse with a hint of cinnamon and orange zest

Basmati rice simmered in milk flavoured with cloves

Mango & Basil sorbet



Tea / Coffee / Petit Fours



£60.00 per person (inclusive of VAT) Minimum order of 2 diners This menu is offered for the entire table only An optional service charge of 12.5% will added to your final bill

