



MENU A



£ 34.99 (Minimum 2 person)

STARTER

TANDOORI PLATTER

Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Salmon Tikka.
All served on a platter to share.

MAIN COURSE

(Please choose one main dish per person apart from ROYAL ROAST CHICKEN)

SHAFRI GHUST

Diced lamb cooked with butternut squash with chef special spice. in a thick bhuna style very exotic medium mouth watering dish,

KING PRAWN MALABAR

King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.

INDIA SPECIAL MIX GRILL

The ultimate Tandoori experience, treat yourself to the entire platter of delicious meats.
Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn, Tandoori Chicken and Chop.

SYLHETI JAHALFRY

This the finest Bangladeshi supreme dish, especially from Sylhet city, cooked with special spices, and naga chillie. You can choose your protein, chicken, lamb, duck or king prawn, all Tikka will be £2 extra..seafood £3 extra. Served in sizzler hut.

KASHMIRI MASALA CHICKEN

Chicken cooked with Kashmiri spice, in a rich thick creamy sauce, delightful dish.

SIDE COURSE

PALAK DAL TARKA

Spinach cookd with lentils with desi style, along with spices and garinsh with garlic.

ALLO MOTOR BHAJI

A semi-dry dish of diced potatoes and peas cooked with mixed spices.

ANY RICE & NAAN

Any dishes from A La Carte Menu

Complementary drink small Cober for gents and Prosecco for ladies

Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill



MENU B

£ 32.99 (Minimum 2 person)

STARTER

MIXED PLATTER

Chicken Tikka, Onion Bhajee, Vegetable Samosa, Sheek Kebab and Paneer Tikka
All served on a platter to share

MAIN COURSE

(Please choose one main dish per person)

SPECIAL TANDROORI KING PRAWN KORAI

King Prawn merinated with chef own special spices. then grill in tandoor for perfection, then cooked in thick suace. Very delicious dish.

TIKKA MASSALA CHICKEN

Exclusive recipe of succulent chicken tikka in smooth sauce, mild and cream

CHICKEN MANGO DELIGHT

Pulled chicken breast, cooked with almond, coconut and fresh cream, along with mango, delightfull dish.

LAHOORI GOSTH

Tender pieces of lamb cooked with garlic, fresh herbs and a slight hint of shatkora (citric vegetable)

SIDE COURSE

PALAK DAL TARKA

Spinach cookd with lentils with desi style, along with spices and garinsh with garlic.

BHINDI BHAJEE

Okra laced with a tangy mélange of cumin seeds and lime, cooked with onion and tomato masala.

ANY RICE & NAAN

Any dishes from A La Carte Menu

Complementary drink small Cober for gents and Prosecco for ladies



Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill

MENU C

VEGETARIAN CHRISTMAS SPECIAL

£ 29.99 (Minimum 2 person)

STARTER

(Please choose one starter per person)

PANEER TIKKA

ONION BHAJEE

VEGETABLE SAMOSA

MAIN COURSE

(Please choose one main dish per person)

VEGETABLE KARAH

Mixed vegetables cooked in a semi dry sauce with green and yellow peppers

GARLIC CHILI PANEER (HOT)

Paneer cooked with fresh green chili and garlic sauce

PANEER TIKKA MASALA

Paneer cooked in a smooth sauce, mild and creamy

SHOBZI TAWAA

Mix vegetable, cooked with aubergine and spinach

SIDE COURSE

NAVRATAN BHAJI

Cooked with okra, chick peas, and paneer, in a special bhuna suace think, and rich. spicy or medium.

Or

PALAK DAL TARKA

Spinach cookd with lentils with desi style, along with spices and garinsh with garlic.

ANY RICE & NAAN

Any dishes from A La Carte Menu

Complementary drink small Cober for gents and Prosecco for ladies

Please note that some items may contain nuts. A suggested gratuity of 12.5% will be added to your bill

