

SET MEAL DINNER

FOR A TABLE OF FOUR £36.95 PP

STARTER: **Special Mixed Starter**

Nazakat, pancake kebab and khadom phool

Lamb Tikka

Tender lamb marinated in yoghurt and spices, then grilled in a tandoori oven

Prawn Puree

Cooked in a spicy sauce and served on a puree bread

MAIN COURSE: **1 Butter Chicken**

Cooked with Indian butter-ghee in a creamy nutty sauce

1 Dhaka Murgh

Breast of fresh chicken stuffed with mince lamb with mashed potatoes and spinach and garnished with fresh coriander and tomatoes and glazed with honey. This is a medium dish with a hint of sweetness

1 King Prawn Balti

Cooked with a unique blend of herbs and spices with onions, green pepper and tomatoes, Cooked in a cast iron wok to give a lovely tangy but spicy flavour

1 Methi Sag Gosht

Lamb with spinach, fenugreek and other herbs

SIDE DISH: **1 Bombay Aloo**

Cubes of tender potatoes cooked with onions, herbs in a spicy sauce

1 Cauliflower Bhaji

Floret of cauliflower cooked in a light spicy sauce

1 Tarka Dall

Lentils cooked with garlic and onion

RICE & NAN: **1 Badmi Rice**

Cashew, pistachio and almonds

1 Mushroom Fried Rice

Saffron rice cooked with mushroom

1 Vegetable Rice

With fresh vegetables

1 Peshwari Nan

Stuffed with nuts and almonds

1 Plain Nan

1 Garlic Nan

Pieces of fresh garlic and coriander

DESSERT: **Choice of Kulfi Ice Cream / Tea & Coffee**

Pistachio or Mango

HAVING A PARTY
INVITE YOUR GUEST'S
AND WE WILL DO THE REST

OUR
SECRET
TO DELICIOUS
INDIAN CUISINE

FRESH
INGREDIENTS

RESERVATION:
020 7407 2777



All prices are inclusive of 20% VAT. Some dishes may contain nuts and other allergens. Please inform your server of any special dietary requirements.