



CANAPÉS

Vegetarian

Pani puri with date and pomegranate water or lemon mint water or mango and pineapple water

A popular Indian street food where crisp fried dough balls are stuffed with potatoes onions and chickpeas and filled with variety of spiced water

Special aloo papdi chaat

Another popular Indian street food that is built using spiced potatoes, yoghurt and crisp puffs all finished off with chutney, coriander and fresh pomegranate seeds.

Bombay bhel puri

One of Bombay's spicy tangy and tongue tickler street foods made with puff rice, boiled potato, peanuts, lentils and chick peas.

Corn & beetroot ki tikki with spicy coriander chutney

Roasted corn and beetroot cakes served with spicy coriander chutney.

Cocktail spring roll with sweet chilli sauce

Mini crispy pastry stuffed with stir-fried vegetables.

Kurkuri jaipuri bhindi

Crispy fried okra spiced with cumin seeds and special Indian spices



CANAPÉS

Vegetarian

Mint & mango paneer tikka shashlik

Temptingly marinated paneer marinated with mango, mint, Indian spiced and then cooked over glowing charcoal.

Mini aloo tikki sliders with spicy fries

Mini 'veggie' burgers with an Indian twist.

Gobhi 65 with spicy tomato coconut chutney

Crispy and tender pieces of cauliflower tossed in garlic, ginger and lemongrass.

Lemon green chilli mogo

Fresh cassava chips and green chillies tossed in lemon and spicy garlic sauce for a tasteful Indo-Chinese touch.

Chilli paneer

Fried paneer cubes finished with spring onion and garlic. A must for paneer lovers!

Vegetable shami on garlic naan

Tawa roasted lentils and mixed vegetables patties cooked with special Indian spices.



CANAPÉS

Non - Vegetarian

Mini Saffron chicken tikka

Chicken rolled in garlic, saffron and lemon juice. A delicate and rare combination of tantalising flavours.

Mongolian chicken

Wok-fried tender supreme of chicken marinated with our signature spices, tossed with crushed peanut and crushed red chillies. A must for chicken lovers!

Chatpata chicken

Morsels of chicken marinated with spicy herbs and then crisp fried with chickpea flour.

Jeera chicken

Spring chicken tossed in cumin seeds with black pepper, green chillies, garlic and ginger.

Lamb shami kebab

Tawa roasted tender minced lamb and lentils patties cooked with fresh herbs.

Peppered lamb

Pan-seared tender pieces of lamb tossed with peppers and selected spices. A beautiful creation by our master chef!



CANAPÉS

Non - Vegetarian

Meat samosa

A crispy pastry, filled with minced lamb and herbs.

Galouti kebab on mini sheermal bread

A delicacy favoured by the nawab by Lucknow, this minced lamb kebab is so soft that it literally melts in your mouth served on a sweet bread. A tribute to royal India.

Fish finger amritsari with masala chips

A crispy batter fried fish served with masala chips, this a famous street side snack served across the city of Amritsar, Punjab.

Golden fried prawn with wonderful sauce

Golden fried prawn served with an aromatic chilli and garlic sauce.

Chingari shrimp

Spicy wok-fried shrimps with a touch of lemon and garlic.

Chettinad fish fry with coconut & chilli salsa

Freshly fried tilapia rolled in rice flour, chettinad masala and coconut then finished with lemon juice.



STARTERS

Vegetarian

Vegetable samosa

Thin triangle parcels stuffed with potatoes and mixed vegetables.

Bombay vada pao

Spicy potato filling sandwiched between buns and layers of spicy chutney! Vada pao is one of Mumbai's most famous foods.

Punjabi ragda chaat

Spicy chickpeas served with potato and deep-fried chickpea cake.

Aloo tikki chaat

Tawa roasted potato cakes served with chickpea and tamarind sauce. Old Delhi's favourite appetiser.



STARTERS

Vegetarian

Vegetable shami kebab

Tawa roasted lentils and mixed vegetables patties cooked with special Indian spices.

Garlic mushroom with broccoli & pak choi

Fresh mushroom, garlic and spring onions tossed with a delectable speciality sauce, broccoli and pak choi.

Kaju rolls

Dry-roasted cashew nuts, potato and cheese cakes coated with golden breadcrumbs and fried until crisp.

Dry vegetable Manchurian

Vegetable dumplings in a spicy, sweet and sour sauce. An Indo-Chinese fusion delicacy to test your taste buds.

Dahi puri

Crispy mini shells or puris which are stuffed with potatoes, boiled pulses, coriander, tamarind chutney and sweet yoghurt. A delicious and yummy snack from Mumbai.

Jungle bhajia

Fresh crispy batter mix vegetables with Indian spices then stir-fried.



STARTERS

Non - Vegetarian

Classic chicken tikka

Chicken marinated in Kashmiri red chilli and creamy yoghurt finished in a clay oven.

Garlic basil chicken tikka

Chicken rolled in garlic, pine nuts, basil and lemon juice.

Malai chicken tikka

Succulent chicken marinated in yoghurt, cheese, coriander and chilli then cooked over live charcoal.

Meat ke rasile kofte

Minced lamb dumplings are stir-fried and then cooked with chef's special spicy sauce.

Chilli chicken

Crispy morsels of chicken, finished with spring onions, chillies and garlic, tossed to perfection in a wok.

Chicken spring rolls

Crispy pastry stuffed with stir-fried chicken and vegetables

Seekh kebab

Succulent spicy minced lamb kebabs. A timeless classic from the North West Indian frontier.



STARTERS

Non - Vegetarian

Lamb chop tandoori

Lamb chops marinated overnight in traditional Mughlai spices and cooked in the tandoor. A treat for the taste buds.

Sikandari lamb tikka

Tender lamb cubes marinated in an extract of Indian herbs and spices. A Mughlai delicacy.

Chicken samosa

A crispy pastry, filled with minced chicken and herbs.

Reshmi chicken seekh

Succulent spicy minced chicken kebabs. Again, a classic delicacy from the North West Indian frontier.

Achari fish tikka

Fresh tilapia marinated with rare spices and cooked over slow charcoal.

Fish pakora

Crisp fried tilapia coated with a tangy blend of selected spices.

Tandoori prawns

Fresh water king prawns rolled in a tangy marinade and slow-roasted in a tandoor.

Crispy calamari

Squid tube rings crisp fried to perfection served with a spicy garlic sauce. Our chef's creation.



MAINS

Vegetarian

Paneer butter masala

Home-made cottage cheese cubes simmered in tomato sauce with a generous helping of butter and a hint of sun-dried fenugreek.

Karahi paneer

Cottage cheese cubes skilfully cooked with Indian spices in an iron karahi.

Palak paneer

Garlic flavoured spinach cooked with home-made cottage cheese.

Matar paneer

Home-made cottage cheese cubes and fresh green peas simmered together in an onion and tomato sauce.

Saag paneer

Traditional mustard leaves and spinach cooked with paneer.

Shahi malai kofta

Soft cottage cheese dumplings with traditional rich tomato gravy.

Dal panchrattan

Delectable blend of five different lentils with a touch of garlic and cumin.



MAINS

Vegetarian

Dal makhani

Black lentils, simmered overnight with butter and cream.

Chhole Punjabi

An all time Punjabi favourite, this chickpea curry in a spicy sauce is sure to set your taste buds tingling.

Kadhi pakora Punjabi

Another Punjabi delicacy made with yoghurt, fenugreek seeds, chickpea flour and crispy fried vegetables dumplings.

Palak corn

Garlic flavoured spinach cooked with corn.

Karahi mushroom

Mushrooms skilfully cooked with Indian spices in an iron karahi.

Methi matar malai

A mouth-watering combination of fenugreek leaves, green peas and rare spices with a hint of fresh cream.

Bhindi do pyaza

Stir-fried okra cooked with onion and lemon juice.



MAINS

Vegetarian

Mixed vegetable jalfrezi

Seasonal vegetables cooked in the chef's style.

Aloo hing hara dhaniya

A simple delicious potatoes and hing (Asafoetida) dish cooked together with fresh coriander and special Indian spices.

Baingan Bombay

A delightful combination of brinjals, onions and tomatoes cooked with rare spices.

Dum aloo Kashmiri

Potatoes stir-fried with cumin, curry leaves, lemon and Indian spices. Another classic from Kashmir.

Subz miloni

An awesome combination of fresh vegetables cooked with spinach and special spices.

Vegetable kofta curry

Vegetable dumplings simmered in a smooth and creamy rich sauce.



MAINS

Non - Vegetarian

Butter chicken

Tandoor cooked chicken tikka simmered in a rich tomato sauce.

Karahi chicken

Tender chicken pieces, onions and peppers gently cooked in karahi with Indian spices.

Methi murgh

Tender chicken pieces tossed with onion, fresh fenugreek and Indian herbs.

Chicken chettinad

A famous Tamil curry made with chicken, curry leaves and coconut. Simply irresistible!

Dhaba chicken curry

Braised succulent chicken pieces with onion, tomato and spices.

Murgh do pyaza

Braised succulent chicken pieces cooked skilfully with a variety of onions and Indian masala.

Chicken tikka masala

Chicken tikka pieces cooked with chef's own style special creamy nutty gravy.



MAINS

Non - Vegetarian

Lucknowi chicken biryani

A blend of basmati rice, aromatic herbs and tender chicken.

Hyderabadi dalcha gosht

A delicacy from Hyderabad made with lentils, lamb and rare Indian spices.

Karahi lamb

Tender pieces of lamb skilfully cooked with Indian spices in an iron karahi.

Lamb Kashmiri rogan josh

A classic lamb, chillies and aromatic spices dish from Kashmir in northern India.

Bhuna gosht

Lamb and special khada masala cooked together in high heat and finished with onion and chillies.

Keema-e-khas potato/ peas

Lamb mince, cooked on a slow fire with a choice of fresh green peas or potatoes.



MAINS

Non - Vegetarian

Hyderabadi gosht biryani

Basmati rice with aromatic herbs and tender lamb, cooked in a traditional way.

Goan fish curry

A speciality from Goa of fresh tilapia cooked in exotic coconut and tamarind sauce with special spices. A modern touch to a timeless classic.

Kerala boatman curry

A traditional south Indian fish curry made with fresh fish, coconut, curry leaves and green chillies.

Sea bass moilee

A speciality curry made with sea bass, coconut, chilli paste and Indian masala.

Karnataka prawn curry

A spicy prawn curry made with king prawn, black peppers, curry leaves and coconut



MAINS

Rice, bread, salad & yoghurt selection

Your main courses will be served with a selection of the below depending on what dishes you decide to pick.

Zafrani pulao
Jeera rice
Peas pulao
Lemon rice
Vegetable biryani

Plain naan
Butter naan
Garlic naan
Chilli naan
Tandoori roti

Kachumber salad
Punjabi mixed salad
Mixed leaf salad with cherry tomato & sirka pyaz
Onion chilli salad

Cucumber raita
Pineapple & mint raita
Boondi raita
Carrot pachadi
Pakodi raita



DESSERTS

Rice, bread, salad & yoghurt selection

Hot gulabjamun

Kulfi

Gajjar ka halwa

Rasmalai

Malai kulfi

Pistachio kulfi

Rasmalai with fresh strawberries

Carrot halwa with pistachio

Mini chocolate cake