



Christmas Platinum Menu

Welcome Drink

Chor Bazaar

Indian mojito with white rum infused with mango, ginger, chillies, and strawberry topped with club soda.

Pre-starter

Ram Laddu

Crispy lentil dumpling, golden-fried delights served with a medley of chutneys and grated radish.

Starters

(to share)

Garlic- Chilli Mushroom

Crispy mushrooms tossed in our house special sauce garnished with spring onion.

Chowrenghee Chicken Chaap

Chargrilled chicken marinated in a house blend of fresh Potli spices and garnished with micro greens.

Aminabad Boti Kebab

Succulent spiced lamb cooked in the tandoor finished with Zafran.

Mains

(choose one)

Shahi Paneer

Rich, aromatic delicious Mughlai dish made with Indian cottage cheese, onions & Potli spices.

Malabar Fish Curry

Tilapia steaks simmered in a light and spiced stew of coconut and onions, flavoured with curry leaves.

Prawn Balchao

Popular Goanese dish made with king prawns, spiced with house special Balchao masala.

Awadhi Chicken Korma

Chicken in Mughlai style gravy made of caramelised onions and yogurt.

Lamb Mappas

Tender lamb slow cooked in a rich, creamy coconut sauce, infused with freshly ground aromatic spices.

Accompaniments

(to share)

Dhaba Dal Fry

A melange of five lentils simmered and tempered with cumin, onions, and garlic.

Kashmiri Pilau Rice

Freshly Baked Indian Breads

Desserts

(choose one)

Kala Jamun with Rabri

Melt in the mouth cottage cheese balls dunked in sweet rosewater & cardamom syrup served with thickened milk cream.

Strawberry Shrikhand

Sweet delicacy made with hung curd, cardamom, and fresh strawberries

£39 per person

✓ Suitable for Vegetarians ✎ Contains Gluten 🥜 Contain Nuts 🌶️ Spicy

Vegetarian only menu available on request.

A 12.5% service charge is applicable. Please ask a member of staff regarding your special or allergen needs.