



NEW YEAR'S EVE

WELCOME DRINK

Lychee Martini

STARTERS (to share)

Corn Cheese Kebab  

Golden kebabs made with broccoli, sweet corn, melted cheese and aromatic spices — rich, creamy, and irresistibly flavourful.




Chicken Varuval 

Chicken marinated in mustard & black pepper spice mix, cooked until crispy and tossed with curry leaves.

Rawa Fish 

Tender fish coated in spiced semolina and shallow-fried until golden, offering a perfect mix of crunch and delicate flavour.

MAINS (choose one)

Paneer Lababdar   

Cottage cheese cooked in a rich and silky tomato and cashewnuts gravy.

Prawn Narkel Diye

King prawns cooked in tender coconut water and coconut milk sauce, flavoured with mustard, fennel and fresh coriander.

Chicken Ghee Roast 

Tender chicken roasted in rich ghee and coated in a spicy, tangy red Mangalorean masala.


Lucknowi Nawabi Korma

Mughlai delicacy of lamb slow cooked in caramelised onions and yogurt gravy.

ACCOMPANIMENTS (to share)

Dal Tarka Panchmel 





Kashmiri Pilau Rice 

Garlic & Coriander Naan 

DESSERTS

Baked Gulab Jamun Pudding 

Kulfi (Mango or Pistachio) 

 Suitable for Vegetarians  Contains Gluten  Contain Nuts  Spicy

Vegetarian menu options available on request.

£45 per person

A 12.5% service charge is applicable.

Please ask a member of staff regarding your special or allergen needs.