

4 COURSE SET MENUS

A hearty combination of our most popular dishes

NON VEG SET £33 Per Person

ENTREE

Popodum & assorted chutney tray accompanied with kachumber

STARTER (Assorted Platter)

Makamali Chicken Tika & Lamb Seekh Kebab served with coriander chutney
And spiced salad.

MAIN (Non Veg Thali)

Chicken Haandi Lazeez, Karahi Gosht, Saag Aloo and Tarka Dhal
Accompanied with Pilau Rice, Naan Bread, Raitha and chef's choice salad

DESSERT

Any dessert from the menu

SEAFOOD SET £35 Per Person

ENTREE

Popodum & assorted chutney tray accompanied with kachumber

STARTER (Assorted Platter)

Amritsari Cod fish Pakora & King Prawn Butterfly accompanied with
spiced tartar sauce and spiced salad

MAIN (Seafood Thali)

Karahi Cod , King Prawn Malabari, Saag Aloo and Tarka Dhal
Accompanied with Pilau Rice, Naan Bread, Raitha and chef's choice salad

DESSERT

Any dessert from the menu

VEGETARIAN SET £32 Per Person

ENTREE

Popodum & assorted chutney tray accompanied with kachumber

STARTER

Mango Aloo Tikki Chaat

Pan fried seasoned mashed potato cakes with a sweet mango center,
topped with a cool chickpea chaat salsa, Accompanied with a spiced salad and mint
chutney

MAIN (Vegetarian Thali)

Paneer Makhani, Aloo Baingan, Punjabi Bhindi and Dhal Makhani
Accompanied with Pilau Rice, Naan Bread, Raitha and chef's choice salad

DESSERT

Any dessert from the menu

SET MENUS ARE PER PERSON ONLY

(Some dishes may contain nuts or traces of nuts)

