

GROUP MENU A

RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

CRISPY SPROUTING BROCCOLI

laced with a chilli-garlic glaze

BLACK PEPPER CHICKEN TIKKA

seasoned with tellicherry peppercorns

WILD TANDOORI PRAWNS

green marination of coriander, mint & chilli

Served as a Silver Crescent with 4 silver bowls filled with:

KERALA PRAWN CURRY

kodampuli (black tamarind), coconut, shallots, Malabar spices

OLD DELHI BUTTER CHICKEN

rich caramelized tomato sauce with dried fenugreek

KALONJI ALOO

new potatoes tempered with onion seeds & home-ground spices

YELLOW DAL

tempered with cumin

STEAMED RICE

NAAN

KAALA JAMUN

large black gulab jamun with stem ginger ice cream

£65 pp



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RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

CRISPY SPROUTING BROCCOLI

laced with a chilli-garlic glaze

CHANDANI PANEER TIKKA

homemade organic paneer, white spices & silver leaf

GULAR KEBAB

spiced rice, lentil & spinach croquettes stuffed with feta cheese

Served as a Silver Crescent with 4 silver bowls filled with:

NIZAMI VEGETABLE KOFTA CURRY

light almond & poppy seed curry with vegetable dumplings

SAAG PANEER

coarse garlic tempered spinach with cottage cheese & spices

KALONJI ALOO

new potatoes tempered with onion seeds & home-ground spices

YELLOW DAL

tempered with cumin

STEAMED RICE

TANDOORI ROTI

KAALA JAMUN

large black gulab jamun with stem ginger ice cream

£ 65 pp