

DIWALI TASTING MENU £60PP

RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

WILD TANDOORI PRAWNS

green marination of coriander, mint & chilli

JAIPURI LAMB BOTI

diced lamb neck, warm spices & mint

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

LASOONI PALAK

garlic tempered spinach

YELLOW DAL

tempered with cumin

STEAMED RICE / NAAN

DIWALI DESSERT PLATTER

THE MENU IS OFFERED FOR THE ENTIRE TABLE. MINIMUM ORDER OF 2 DINERS.

LAST ORDERS: LUNCH 1.30 PM

DINNER MONDAY - THURSDAY 9.30PM

DINNER FRIDAY - SATURDAY 10 PM (9PM ON SUNDAYS)

DINNER SUNDAY 9PM



DIWALI VEGETARIAN TASTING MENU £60PP

RAGADA PAPDI CHAAT

tangy white peas with papdi chaat

CHANDANI PANEER TIKKA

homemade organic paneer, white spices & silver leaf

SPICED CORN RIBS

crispy corn with lemon-butter sauce & homemade spice mix

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

ZAFRANI KOFTA CURRY

Soft vegetable dumplings in rich creamy, aromatic curry, infused with saffron

PANEER LABABDAR

cottage cheese in a delectable, creamy & rich tomato & onion sauce

LASOONI PALAK

garlic tempered spinach

YELLOW DAL

tempered with cumin

STEAMED RICE / TANDOORI ROTI

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