

# SAMPLE MENU

## Tandoor & Kadhai

	£	£
Jungle Malai guinea fowl breast, cardamom, white pepper, dry mango, red pepper		8.50
Chicken Pear Chaat tandoori chicken tikka, pear, charred gem lettuce, mint, mango thyme		7.20
Goan Prawns roasted garlic, Goan chilli, rock samphire, cinnamon, tempered coconut		8.20
Seekh Kebab Welsh lamb, green chilli, rock salt, coriander, garam masala, kachumber		7.50
Kandahari Quail pomegranate molasses, roasted cumin seeds, honey, coriander, red chilli		8.20

## Chaat & Sabzi (v)

Galouti Kebab seasonal vegetable kebab, cardamom, minted cheese, apple beetroot	6.50
Schezwan Paneer paneer pepper skewers, sesame seeds, Indo-Chinese chilli Schezwan dip	6.50
Sigri Aubergine grilled aubergine steaks, smoked aubergine onion crush, Hyderabadi	6.80
Sabz Kofta * vegetable 'kofta', stuffed romero pepper, kale, amaranth cress, sesame tamarind kari	11.50
Malai Paneer * pan fried paneer, cumin shiitake, crispy fenugreek, tomato lime chutney, malai methi tari	11.80

## Meat & Seafood

Butter Chicken * tandoori chicken thighs, fenugreek 'makhani', crispy spinach, melon seeds, miso 'malai'	14.80
Dum Ka Gosht * slow cooked Welsh lamb shoulder, saffron, Kashmiri & green chilli, mushroom spinach, 'achar'	16.80
Coconut Prawns * fennel, turmeric, coconut milk, Chai Ki seaweed 'podi', tempered mooli, snow peas, curry leaf	15.00
Fish Kuzhambu * grilled salmon, Byadagi red chilli, mustard seeds, star anise, coconut, fennel beetroot aloo	15.80

## Bread, Rice & Sides (v)

Naan	garlic	2.80
	plain	2.60

Rice	3.50
steamed basmati	
Raita	2.50
cucumber yoghurt	
Malabar Paratha	2.50
layered bread	
Burnt Ginger	4.50
Rice stir-fried	
Dhal	4.80
Fry black lentils, Punjabi spices	
* large plates	

Our dishes may contain or have been in contact with nuts. Before ordering, please let your server know of any allergies or dietary requirements. A 12.5% discretionary service charge will be added to your bill, this is shared across the team. Prices include VAT.

## NEW YEAR'S EVE 2015

55 PER PERSON

### Welcome Cocktail

Lychee Rose Bellini

lychee, rose petal liqueur, prosecco

Chai Berry

mixed berries, chai spice, coconut arrack

Kovalam Beach

(non alcoholic) guava, ginger ale, lychee, coconut

### Pre-Starter

Roasted Cauliflower Shorba (v)

coconut, herb oil, kari 'podi'

### Starters

Chicken Pear Chaat

tandoori chicken tikka, pear, charred gem lettuce, mango thyme dressing

Seekh Kebab

Welsh lamb, green chilli, rock salt, coriander, garam masala, kachumber

Goan Prawns

roasted garlic, Goan chilli, rock samphire, cinnamon, tempered coconut

Haryali Chicken Tikka

basil, coriander, lemongrass, yoghurt, Tellicherry black pepper

Schezwan Paneer (v)

paneer pepper skewers, sesame seeds, Indo-Chinese chilli Schezwan dip

Galouti Kebab (v)

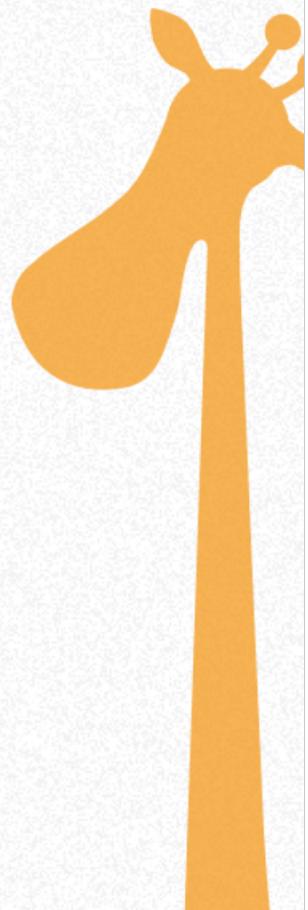
seasonal vegetable kebab, cardamom, minted cheese, apple beetroot

### Mains

Butter Chicken

tandoori chicken thighs, fenugreek 'makhani', crispy spinach, melon

seeds, miso 'malai'



### Dum Ka Gosht

slow cooked Welsh lamb shoulder, saffron, Kashmiri & green chilli, mushroom spinach, 'achar'

### Coconut Prawns

fennel, turmeric, coconut milk, Chai Ki seaweed 'podi', tempered mooli, snow peas, curry leaf

### Achari Guinea Fowl

winter pickling spices. Cloves, fenugreek, yoghurt, mustard oil, guinea fowl breast

### Sabz Kofta (v)

vegetable 'kofta', stuffed romero pepper, kale, amaranth cress, sesame tamarind kari

### Malai Paneer (v)

pan fried paneer, cumin shiitake, crispy fenugreek, tomato lime chutney, malai methi tari

### Dessert (v)

#### Malai Cheesecake

pineapple jam, caramel butterscotch

#### Iced PX

vanilla ice cream, Pedro Ximenez sherry

#### Mango Kulfi

Indian ice cream on a stick

#### Custard Tart

strawberries, meringue, 'gulab' rose drizzle

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## NEW YEAR'S EVE 2015 SAMPLE MENU

3 Courses with a Welcome Cocktail

£35 per person

### Welcome Cocktail

#### Lychee Rose Bellini

lychee, rose petal liqueur, prosecco

#### Chai Berry

mixed berries, chai spice, coconut arrack

#### Kovalam Beach

(non alcoholic) guava, ginger ale, lychee, coconut

### Starters

#### Burnt Chilli Chicken

Indo-Chinese Szechwan sauce, red & green peppers, spring onion

#### Coorgi Pulled Pork

pulled pork shoulder, coconut, curry leaf, chilli, Malabar paratha

Koliwada Calamari

curry leaf, pickling spices, 'jaggery' cane sugar, roasted cumin

Dahi Puri (v)

crunchy semolina shells, potato, sweet 'chaat' yoghurt, tamarind 'imli'

Chilli Paneer (y)

fiery Indo-Chinese warm salad with fresh green chilli & spring onion

Shakarkandi Chaat (v)

sweet potato, spiced chickpeas, sev, tamarind, papri, yoghurt

## Mains

Himalayan Ribs

baby back ribs, Nepalese chilli rub, pineapple, bacon bhel, masala fries

Bun Farcha

green chutney marinated chicken, ginger, chilli, chaat masala, slaw,

Konkan Chicken

cinnamon, star anise, mustard seeds, Tellicherry pepper, coconut milk,

steamed basmati

Duck Porridge

duck keema, cracked wheat, Hyderabadi spices, rosewater, rock moss,

brioche bun

Dakshini Korma (v)

sweet potato, snow peas, aubergine, South Indian spices, coconut milk,

steamed basmati

Bun Tikki (v)

sweet potato, chickpea and kidney bean patty, smoked mayo, pickles,  
masala fries

## Dessert (v)

Malai Cheesecake

pineapple jam, caramel butterscotch

Iced PX

vanilla ice cream, Pedro Ximenez sherry

Mango Kulfi

Indian ice cream on a stick

Custard Tart

strawberries, meringue, 'gulab' rose drizzle

