



salaam | namaste
Modern Indian Cuisine

NEW YEAR MENU £34.95

Amuse Bouche

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Starters Platter

Shahi Chicken Sheek

Mince chicken sheekh seasoned with royal cumin and saffron.

Tandoori Portobello Mushroom V

Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.

Shikari Champey

Charred in its natural flavours, delicately spiced and drizzled with mint yogurt.

Spicy Crab & Cod Cake

Seasoned with Funnel,crispy fried with mango kathchumber

Mains - choose any one

Travancore Chicken Curry

Chicken Curry from Kerala, cooked in pepper made from garlic, mustard seeds curry leaves, Coconut and Ginger.

Seafood Moliee

King Prawn, Scallops, sea bass fillets in coconut mustard sauce.

Laal Maas Achari

Spicy welsh lamb cooked in pickley spice

Paneer Lababdar (V)

Fresh tomatoes, onions, capsicum, fresh cream and exotic Indian spices.

Green Turkey Curry

Blend of coriander, tamarind green chillies and fresh mint.

Sides- *Accompanied with fresh winter garden vegetable , Malaai Daal Makhni – slow cooked black lentil, Saffron Pilaf & Bread basket*

Dessert - choose any one

Cardamom and Pistachio Kheer *with coconut Ice cream*

Saffron infused Gulab Jamun *with Ice Cream*

Vegetarian options available

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill