

# **SET MENU 2**

## **STARTERS**

Each diner is served with all the featured starters.

### **Seekh Kebabs (D)**

Tender mincemeat with onions, herbs, fresh coriander & green chillies cooked over charcoal.

### **Chicken Tikka (D/G)**

Boneless chicken marinated in herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal served with salad, plum tomatoes and spiced with roasted fennel cumin and onion seeds.

### **Onion and Potato Bhaji (G)**

Onion & potatoes, deep-fried in a spicy Indian batter & served with a side salad.

### **Masala Fish (G)**

Succulent Haddock or Cod (subject to availability) marinated in a special blend of exotic spices and deep fried.

## **MAIN COURSE**

All featured main courses and sundries are laid on the table to share with up to three top ups.

### **Chicken Balti**

Tender Chicken cooked with fresh ginger, onions, tomatoes, capsicums and chillies to a general Baltisan taste. Garnished with coriander.

### **Roshan Lal**

A spicy meat dish cooked with onions. Tomatoes and peppers in a rich sauce, garnished with coriander.

### **Karahi Fish (G)**

Fish cooked with onions, peppers, tomatoes, garlic & ginger to create a rich authentic taste.

### **Karahi Vegetable**

Mixed vegetables cooked together to an authentic taste.

## **SUNDRIES**

**Nan**

**Pilau Rice**