

For the table

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita Gol Guppa, Jaljeera, Potato, Sprouting Moong

> Aloo Chaat, Tamarind, Sev Amritsari Shrimps & Queenies, Dill Raita

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber Lasooni Wild Tiger Prawns, Red Pepper Chutney Kid Goat Methi Keema, Salli, Pao

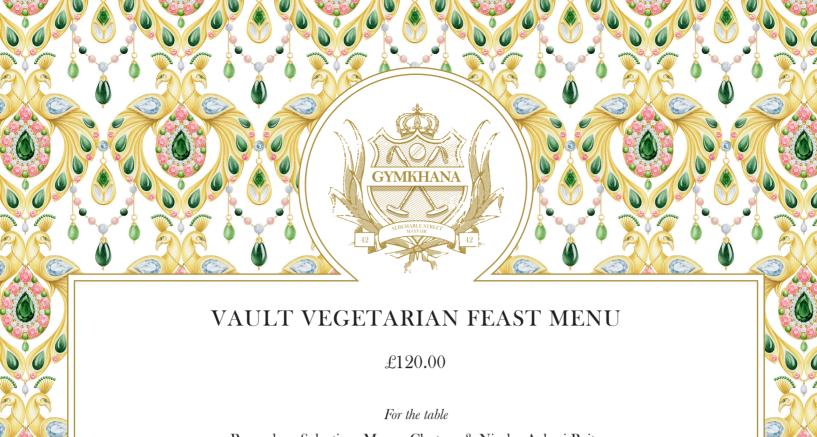
> Wild Muntjac Biryani, Pomegranate & Mint Raita Goan Prawn Curry Chicken Butter Masala

Served With: Dal Maharani, Rajasthani Bhindi, Saag Makai - Bread Basket or Basmati Rice

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£19.00)

Saffron Pistachio Kulfi Falooda or Cardamom & Basmati Rice Kheer, Figs

Petit Fours



Pappadum Selection, Mango Chutney & Nimbu Achari Raita Gol Guppa, Jaljeera, Potato, Sprouting Moong

> Aloo Chaat, Tamarind, Sev Punjabi Samosa Chaat, Saunth Chutney

Tandoori Broccoli, Chilli & Green Mango Raita Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat Beetroot Chops Pao, Peanut Ghati Masala

> Gucchi, Khumb & Truffle Pilau Methi Malai Mutter Paneer Khatta Meetha Baingan

Served With: Dal Maharani, Rajasthani Bhindi, Saag Makai - Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda

or

Cardamom & Basmati Rice Kheer, Figs

Petit Fours