

# WEEKEND LUNCH SET MENU

£32 per person

---

## NON VEGETARIAN

### Rajasthani Churi Chat

*Indian street food, with sweet & tangy chutneys*

---

### Coconut & Chilli Seabass

*with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa*

### Chicken Tikka Hasnu

*royal kebab with a complex spice mix*

---

### Hyderabadi Lamb Biryani

*slow-cooked saffron rice with aromatic lamb morsels*

### Old Delhi Butter Chicken

*slow-cooked chicken with caramelised tomatoes & fragrant spices*

Served with:

**Raj Aloo, Hyderabadi Dal Katli, Beetroot Raita  
Naan**

## VEGETARIAN

### Rajasthani Churi Chat

*Indian street food, with sweet & tangy chutneys*

---

### Tandoori Paneer Tikka

*Homemade cottage cheese & pickle marinade*

### Grilled Portobello Mushroom

*stuffed with smoked & pickled aubergine*

---

### Maharashtrian Vangi Biryani

*slow-cooked fragrant rice with baby aubergine & homemade goda masala*

### Soya Vindaloo

*grilled soya chop cooked with traditional Goan roasted spices*

Served with:

**Raj Aloo, Hyderabadi Dal Katli, Beetroot Raita  
Naan**

**Choice of Desserts: Chikoo Brulee / Mango Kulfi / Ice cream / Sorbet**

**Choose a bottle of House Wine - White or Red for £17**

**Executive Chef Karunesh Khanna**

*Menu is offered for entire table only. Minimum order 2 guests. Available Saturday & Sunday 12pm – 2.30 pm. 12,5% discretionary will be added to your final bill. All prices include VAT*

*Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. Please notify the server about any dietary requirements / allergies before ordering.*