

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 £21

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.