

# WEEKEND LUNCH MENU

£35 per person

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## NON VEGETARIAN

### Rajasthani Churi Chat

*Indian street food, with sweet & tangy chutneys*

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### Coconut & Chilli Seabass

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

### Chicken Tikka Hasnu

*royal kebab with a complex spice mix*

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### Hyderabadi Lamb Biryani

*slow-cooked saffron rice with aromatic lamb morsels*

### Goan Green Chicken Curry

*succulent chicken curry with fresh green herbs, toasted spices & coconut*

Served with:

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

**Naan**

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### Chocolate Rasmalai

*70% valrhona dark chocolate tart with Rasmalai & homemade rabri ice cream*

## VEGETARIAN

### Rajasthani Churi Chat

*Indian street food, with sweet & tangy chutneys*

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### Tandoori Paneer Tikka

*Homemade cottage cheese & pickle marinade*

### Grilled Portobello Mushroom

*stuffed with smoked & pickled aubergine*

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### Jerusalem Artichoke & Parsnip Biryani

*caramelized artichokes & parsnip slow-cooked with fragrant rice*

### Vegetable Kofta Curry

*vegetable dumplings stuffed with prunes and served in a saffron and roasted cashew nut sauce*

Served with:

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

**Naan**

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### Mango Kulfi

*Menu is offered for entire table only. Minimum order 2 guest, maximum 8 guests. Available Saturday and 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*