

MUMTAZ PARTY MENU

£24.95

Papadums and chutneys

KASHIMIRI LAMB TIKKA

Diced lamb in a marinade of hung yoghurt and Kashmiri spices

MALAI TIKKA

Tender morsels of chicken in coriander root with cream cheese marination

FISH AMRITSARI

Famous fried fish from Punjab region sprinkled with carom seeds

SAMOSAS VEG

Crispy fried triangular pastry, filled with spiced mixed veg

---

KASHIMIRI LAMB ROGAN

A typical medium spiced lamb curry with Kashmiri red chillies, onion and garam masala

CHICKEN PASSANDA

A mild chicken curry based on onion, cream, ground nuts and aromatic spices

GOAN PRAWN CURRY

Prawns cooked in a homemade paste of toasted coconut, dhania, cumin, red chilli and vinegar

KARAHI PANEER (V)

Chunks of Indian cottage cheese with assorted pimentos in flavourful karahi masala

CHANA MASALA (V)

Punjabi cholley, a staple dish of chickpeas in a mild masala from the northern region

SAAG AIOO (V)

Shredded spinach and baby potatoes with garlic and cumin

Plain basmati rice/Pulao

Bread basket (your choice of any three breads)

---

Mango Kulfi on the beds of soft vermicelli

Set menus must be ordered by all diners at the table, minimum 4 guests. Starters are served pre-plated and mains as a sharing concept. 10% discretionary service charge will be added to your final bill. All prices include VAT.

SHAHJEHAN MENU

£29.95

Papadums and chutneys

TANOORI SALMON

Mustard, rosemary and garlic infused salmon grilled in tandoor

TANDOORI LAMB CUTLETS

French trimmed lamb cutlets with Rajasthani spices, slowly roasted in tandoor and served with coriander and mint chutneys

CHICKEN 65

A Hyderabad speciality of flash fried diced chicken breast, sautéed with curry leaf, onion, chilli and paprika

TANDOORI PANEER

Paneer tikka skewers roasted in tandoor with assorted pimentos and oil mustard

---

GARLIC CHILLI CHICKEN

Diced chicken tikka in a hot delicious curry, tempered with garlic, herbs and fresh green chilli

LAMB CHETTIAD

A south Indian speciality cooked with a ground coarse masala of roasted coconut, curry leaves and star anise

GOAN TIGER PRAWN CURRY

Tiger prawns cooked in a homemade paste of roasted coconut, dhania, cumin, red chilli and vinegar

SAAG PANEER (V)

Fresh spinach puree with chunks of cottage cheese

SUBZ MILONI

Mixed veg flavoured with garlic and cumin

DAL TADKA

Yellow lentils, tempered with burnt garlic and bayadgi chillies

Plain basmati rice/Pulao

Bread basket (your choice of any three breads)

---

Mango mousse

Set menus must be ordered by all diners at the table, minimum 4 guests. Starters are served pre-plated and mains as a sharing concept. 10% discretionary service charge will be added to your final bill. All prices include VAT.

## SHAHI MENU

£34.95

Papadums and chutneys

### MALAI TIKKA

Tender morsels of chicken in coriander root and cream cheese margination

### ONION BHAJI

Onion and seasonal vegetable fritters with gram flour and cumin

### SEEKH KEBAB

Lamb mince kebab, studded with assorted pimentos, roasted in tandoor

---

### LAMB JALFREZI

Lamb tossed with onion, green chilli and sliced peppers with a spicy sauce

### CHICKEN MAKHNI

The famous combination of chicken tikka in creamy rich tomato and fenugreek base gravy

### FISH CURRY

Authentic south Indian fish curry with mustard seed and curry leaves

### TARKA DALL (V)

Light curry of yellow lentils tempered with garlic and dried red chill

### JEERA ALOO (V)

Sautéed baby potatoes in a tomato and onion masala with toasted cumin

Plain basmati rice/Pulao

Plain naan/Tandoori roti/Laccha Parantha

Raita

---

Gulab Jamun with ice cream

Set menus must be ordered by all diners at the table, minimum 4 guests. Starters are served pre-plated and mains as a sharing concept. 10% discretionary service charge will be added to your final bill. All prices include VAT.