

# Set Menu

Sunday - Thursday

3 Course Meal- £37 PP

## CHOOSE YOUR DRINK

Bottomless Gin and Tonic (or) Bottomless Prosecco

## TO START WITH

Choose one of the following

### GOBI 65

Crispy fried cauliflower florets made with special spice mix batter

### Paneer Tikka Appetiser

Cubes of paneer - Indian cottage cheese - marinated in hung yogurt, peppers, onions with a hint of pickle juice and grilled in the tandoor oven.

### Kaveri Nadan Chicken

A popular dish from Keralam boneless Tender Chicken, traditionally cooked gently with spices, chopped garlic, ginger, curry leaves. Generally spicy but can be accommodated to your palate.

### Chicken Tikka Appetiser

Boneless chicken marinated in tangy tandoori spices and grilled to perfection in the tandoor oven

## MAINS

Choose one of the following

### Chicken Lababdar

Boneless pieces of oven roasted chicken cooked in red pepper, tomatoes, ginger, coriander leaves and cream sauce.

### Smokey Laal Maa's

Lamb chops cooked in fiery aromatic sauce made with smoked chillies, tomatoes and spices, a quintessential Rajasthani delicacy.

### Palak Kofta

Rich and mouth-watering dish made with spinach and onion dumplings (koftas) cooked in a subtle tangy tomato, cashew nut and fenugreek flavoured creamy sauce

### Chennai Fish Curry

Tracing back its roots to coastal Tamil Nadu, this coley fish dish is exquisitely prepared with coconut extract, tamarind juice, garlic and green chillies

Accompaniment : Pilau Rice or Naan

## DESSERT

Choose one of the following

### Gajar Halwa

### Trio Ice Cream

Menu is offered for the entire table only, all prices are VAT inclusive and the table is available for the guests upto 1hour and 45Minutes, A discretionary 9% service charge will be added to the bill.