



MASALCHI

— THE SPICE MASTER —

BY ATUL KOCHHAR

DIWALI MENU

NON-VEGETARIAN | £38 PER PERSON

17-21 OCTOBER 2025

*EXCLUDING EVENT DAYS

AVOCADO DAHI KEBAB

Deep fried avocado and yoghurt patties, makhan phal ki chutney

MASALCHI TEEKHA

Boneless chicken thigh marinated in Kashmiri chilli and spices

MALWANI FISH TIKKA

Malwani spiced grilled sea bass



RARRAH GOSHT

Minced & diced lamb braised in onion & tomato with ground spices

CHICKEN MAKHAN MASALA

Classic butter chicken with dried fenugreek leaves

Served with black dal, butter naan & jeera pulao



GULAB JAMUN

Cheese dumpling in rose syrup, topped with rabri & nuts



If you have a food allergy or intolerance, please ask a member of staff about the ingredients in your meal. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.



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Deep fried avocado and yoghurt patties, makhan phal ki chutney

ZAFRANI PANEER TIKKA

Chargrilled Indian cottage cheese marinated with saffron, cheese, cream, yoghurt and cardamom

TARKARI PUFF

Seasonal vegetable and mushroom rolled puff pastry, tomato chutney



AJWAINI BHINDI

Okra tossed in onion tomato masala tempered with carom seeds

NIZAMI SUBZ

Aubergine & courgette cooked with onion, tomato, baby spinach, roasted coconut, poppy seeds & curry leaf

Served with black dal, butter naan & jeera pulao



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