

# **DIWALI MENU**

## NON-VEGETARIAN I £38 PER PERSON 17-21 OCTOBER 2025 \*FXCI UDING 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 page & jeera pulgo







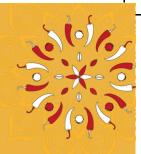
### **GULAB JAMUN**

Cheese dumpling in rose syrup, topped with rabri & nuts









## **DIWALLMENU**

## VEGETARIAN I £38 PER PERSON 17-21 OCTOBER 2025 \*EXCLUDING EVENT DAYS

#### AVOCADO DAHI KEBAB

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





### **GULAB JAMUN**

Cheese dumpling in rose syrup, topped with rabri & nuts

