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# TASTING MENU

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## AMUSE BOUCHE

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### JAL PARI

*Pan-Seared Scallops with Cucumber Textures*

Gewurztraminer Atul's Signature, J-C Gueth, Alsace, France (100 ml)

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### SAMUDRI RATAN

*Tandoori Mustard Salmon, Tandoori King Prawns  
Marinated with Chilli & Lemon Grass*

Viogner Clay Station Lodi, California USA (100 ml)

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### EXOTIC SORBET

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### KHASTA MURG

*Chicken Tikka Pie with Spiced Prune Compoté*

Don David Malbec, Mendoza, Argentina (100 ml)

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### RAILWAY LAMB CURRY

*Anglo Indian Lamb Rump Curry with Lamb Samosa, Roast Potatoes and Coconut  
Served with Nawabi Lamb Biryani, Aloo Falliyan and Sundried Tomato & Olive Naan*

Tinpot Hut Pinot Noir, New Zealand (100 ml)

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# DESSERTS

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## LIME AND GINGER PARFAIT

WITH POACHED RHUBARB AND WATERMELON SORBET

Elysium Black Muscat - Andrew Quady-California, USA (75 ml)

£44.95 PER PERSON OR £74.95 PER PERSON WITH PAIRING WINES

TASTING MENU APPLIES FOR THE ENTIRE TABLE AND CANNOT BE USED IN CONJUNCTION WITH THE À LA CARTE MENU

12.5% Discretionary service charge will be added to your bill.

Some food may contain traces of nut. Please discuss any allergy concerns with a member of staff.

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## APPETISERS

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MAKALI FRY <i>Crisp-Fried Squid with Chillies and Lime</i>	£6.95
PEPPERED CRAB <i>Spiced Buttered Soft-Shell Crab, tinged with Crushed Peppers and Garlic Cream</i>	£8.95
JAL PARI <i>Pan-Seared Scallops with Cucumber Textures</i>	£8.95
TAWA PRAWNS <i>Sautéed Prawns and Peppers in a Tomato-Onion Sauce, and baked in a Vegetable Parcel</i>	£8.95
MACKEREL DO ROOPIYA (TWO WAYS) <i>Smoked Mackerel Cakes and Pan-Fried Mackerel, served with Chickpeas and Pepper Salad</i>	£7.95
MURG TIRANGA <i>Trio of Chicken – Lehsuni Malai Tikka, Basil-Infused Grilled Chicken fillet and Crispy Chicken Salad</i>	£7.95
KHASTA MURG <i>Chicken Tikka Pie, served with Spiced Prune Compote</i>	£7.95
LAMB SEEKH KEBAB <i>Fine Spiced Minced Lamb, skewered in the Tandoor</i>	£6.95
BHATTI KA KHARGOSH <i>Grilled Rabbit, marinated with Cumin and Coriander, and served with Cherry Chutney</i>	£9.95
TANDOORI SUBZIYAN <i>A Melange of Chargrilled Vegetables, cooked in the Tandoor and served with Lavender Mint Sauce</i>	£5.95
DELHI KI ALOO TIKKI <i>Cumin-Scented Potato Cakes, served with Yoghurt, Mint and Tamarind Chutney</i>	£5.95
BHUTTA <i>Grilled Baby Sweet Corn Lolly Pops, with Garlic and Chilli Dressing</i>	£5.95

## MAIN COURSES

KEBAB PLATTER	£15.95
<i>A Selection of Kebabs- King Prawns, Salmon, Chicken Tikka &amp; Lamb Chops</i>	
TANDOORI JHINGA	£15.95
<i>Tandoor Grilled King Prawns in Chilli, Garlic &amp; Lemongrass Marinade</i>	
CHEMEEN ALLEPPY KORI	£16.95
<i>Pan-Seared Jumbo Prawns with Fork Crushed Potatoes, served in a Kerala Alleppy Sauce</i>	
LOBSTER MALAI CURRY	£39.95
<i>Lobster cooked in an Aromatic Mustard and Coconut Curry – A Bengal Royal delicacy</i>	
MEEN POLLICHATHU	£13.95
<i>Pan-Seared Sea-Bream grilled in a Banana Leaf Parcel, with steamed Idli, served with Tomato-Coconut Chutney</i>	
HARIYALLI MACHCHI	£17.95
<i>Tandoori Green-Spiced Monkfish, Goan Spiced Sauce and Shrimp Balchao</i>	
MURG MAKHANI	£12.75
<i>Tandoori Chicken Tikka in Creamed Tomato and Fenugreek Sauce</i>	
SHAHI MURG	£13.25
<i>Supreme of Chargrilled Corn-Fed Chicken, Stuffed with Spiced Cheese and Baby Spinach, cooked in a Aromatic Rose Petal Korma Sauce</i>	
TANDOORI MURG	£13.95
<i>Chargrilled Half a Spring Chicken with Mace and Cinnamon Marinade</i>	
RAILWAY LAMB CURRY	£16.95
<i>Anglo Indian Lamb Rump Curry with Lamb samosa, Roast Sweet Potatoes and Coconut</i>	
CHANGEZI CHAMPEN	£16.95
<i>Fennel Scented Roast Lamb Chops with Wild Rocket Salad</i>	
GOLMIRCH GOSHT	£13.25
<i>Slow-cooked Goat Meat, cooked with Crushed Peppers</i>	
DUCK ACHARI	£15.95
<i>Roast Gressingham Duck Breast, Baby Carrot Pickle, served with a Pickle Spiced Sauce</i>	
COURGETTE KOFTA	£11.95
<i>Courgette Dumpling, served with Malai Korma Sauce</i>	
NAVRATTAN SUBZ PARDA BIRYANI	£11.95
<i>A Melange of Nine Spiced Vegetables, dum cooked with Fragrant Basmati Rice and Sealed in a Puff Pastry</i>	

**\*\*TRADITIONAL FAVOURITES AVAILABLE ON REQUEST\*\***

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## VEGETABLES

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PANEER MAKHAN PALAK <i>Cottage Cheese and Baby Spinach, cooked in a Creamy Tomato and Fenugreek Sauce</i>	£5.95
GRISHM SUBZ KARI <i>Summer Vegetables, Sautéed with Shallots and Coconut</i>	£5.95
ALOO FALLIYAN <i>Gunpowder Spice crusted Baby Potatoes with Broad Beans</i>	£5.25
SAAG KHUMB MAKAI <i>American Corn and Button Mushrooms, served with Fresh Spinach Puree and tempered with Garlic</i>	£5.45
BAINGAN KA BHARTA <i>Tandoori Smoked Aubergine Pulp, cooked with Tomatoes and Onions</i>	£5.45
PUNJABI CHOLE <i>Spiced Chickpeas and Potatoes, cooked in a tangy Tomato-Onion Sauce and tinged with Caraway Seeds</i>	£5.45
ACHARI BHINDI <i>Okra with Onions and Panch-Poran Spices</i>	£5.45
DAAL <i>Yellow or Black Lentil - Speciality of the House</i>	£5.45
GREEN CHILLI PAKODA <i>Stuffed Jalapeno, deep fried with Spiced Gram Flour Batter</i>	£3.95

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## RICE & BREADS

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SADE CHAWAL / JEERA PULAO - <i>Plain or Braised Rice with Spices</i>	£3.45
PULIHARI RICE - <i>South Indian Rice</i>	£3.95
KATCHE GOSHT KI BIRIYANI - <i>Tender Baby Lamb Biryani</i> <i>Served with Raita &amp; Sauce</i> ** Please ask for more Biryani options **	£16.95
TANDOORI ROTI / NAAN - <i>Plain Bread</i>	£3.25
PUDINA PARATHA / METHI CHEESE / PESHWARI NAAN / SUNDRIED TOMATOES AND OLIVES - <i>Special Breads</i>	£3.45
KEEMA NAAN - <i>Naan Stuffed with Spicy Ground Lamb</i>	£3.45
BREAD BASKET <i>Selection of Garlic Naan, Pudina Paratha and Peshwari Naan</i>	£8.95

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## ACCOMPANIMENTS

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RAITA OR SADA DAHI - <i>Yoghurt: Plain or with Cucumber</i>	£3.25
PUNJABI SALAD <i>Onion and Chilli Salad with Toasted Cumin &amp; Lemon Dressing</i>	£3.25
PAPAD - <i>Plain Poppadums with Three Home Made Chutneys</i>	£3.45