



NEW YEARS EVE MENU

STARTER OR ANY STARTER FROM A LA CARTE MENU

Murgh Tikki Murani

Marinated Chicken Tikka in a Naan wrap with special sauce.

Jal Bagh Chingri Puri

King prawns prepared in a spicy hot sauce, flavoured with naga chilli.

Lamb Chops

Marinated Lamb Chops cooked in a Tandoor, with special sauce.

Keema Murchi Maza

Whole capsicum (Pepper) stuffed with spiced mince meat and onion.

Kathi Roll

Tender roasted lamb tikka tossed with onion, peppers and tomato wrapped in a layered egg paratha.

MAIN OR ANY MAIN FROM THE A LA CARTE MENU, EXCLUDING THALI DISHES

Agooni Murgh

Marinated Chicken Breast stirfried with chunky onions and peppers Shaslik style, finished at the table, flambe with Brandy.

Bhadshah Chingri

Large Tandoori King Prawns served with salad.

Butter Chicken

Chicken tikka cooked in creamy tomato sauce flavoured with fenugreek.

Begun Bhindi

Chicken or Prawns cooked in a Bhuna Style with Tandoori aubergine, okra and herbs.

International Delicacy

On the shell king prawns dish sauteed in onion with mustard seeds, chilli, coconut cream and curry leaves. A medium hot dish.

Apna Biryani

Internationals homemade style biryani cooked with lamb and a special sauce.

RICE

Choose any Rice or any Naan Bread

DESSERT

Ice Cream or Coffee

Please let your server know if you require any allergy or nutrition advice. Despite every effort to deal with your request, due to our busy environment and small kitchen which does handle a range of allergenic products, we cannot guarantee any dish is free from cross contamination.

£44.95
per person