LUNCH

The Chef's Mid-day Meal Selection

Designed for a perfect lunch. Choose two or three courses from the set menu, or just have everything all together as in the traditional Indian Thali meal.

Two-courses — £7.95 Three-courses — £9.95 Thali lunch — £9.95

Available Monday to Friday 12:00 - 14:00



THALI

A well balanced lunchtime speciality enjoyed throughout India.

A selection of various dishes presented on a round tray known as the Thali. An authentic North Indian lunch experience.

Veg Thali Wightin

Preparations of vegetables, paneer, lentils and yogurt with rice, bread and dessert.

Non Veg Thali [g] [d] [n]

Preparations of chicken, lamb, lentils and yogurt with rice, bread and dessert.

SET LUNCH

Choose from two or three courses.

STARTERS

Bharloan Dhingri [V][n]

Aloo Tikki [Vigi

Mushrooms stuffed with paneer and pistachio. Batter fried.

Delicate potato patties with herbs and aromatics.

<mark>Hariyali Mokal ^{[g}</mark>

Chicken finely coated with four kinds of flour, basil and lemon. As tender as the dawn over a distant hill.

MAINS

Subzi Miloni [v][d]

A medley of seasonal vegetables, subtle spices and spinach. Soft and refreshing.

Dhabba Khas 🍆



Traditional chicken dish with onion, tomatoes, ginger and garlic.

Murg Maskawala [d][n]

Tandoori cooked chicken with cream, tomatoes, ground cashew nuts. Buttery and gentle.

Bhuna Gosht

A most famous North Indian dish. Sautéed lamb with onions, tomatoes, and peppers.

served with your choice of

Ubla Chawal [v]

Steamed basmati rice.

Tandoori Roti [v][g]

Naan [vigi

The classical whole-wheat bread

The quintessential Indian refined flour bread.

DESSERTS

Gulab Jamun wgdn

Soft and rich reduced milk dumplings soaked in a unique sugar syrup. Served warm with vanilla ice cream.

Kulfi [v][d][n]

Traditional Indian ice cream. Rich, fragrant and extra creamy.

