



LUNCH & PRE/POST THEATRE MENU

2 Course	£14.50
3 Course(Add a Dessert)	£16.50

NON VEGETARIAN KEBAB PLATTER

- Pudina Fish** Char grilled fish tikkas in a paste of mint and green chillies
Chicken Dill Tikka Creamy chicken morsels flavoured with garlic and dill leaves.
Chicken Achaari Char grilled chicken morsel flavored with pickling spices
Lamb Seekh Juicy lamb mince kabab topped with red onions and coriander cooked in tandoor

MAIN COURSE

- Chicken Tikka Masala** Grilled morsels of chicken cooked in rich & creamy tomato gravy with fenugreek
Vegetable Nilgiri Kurma Seasonal Vegetables cooked alongwith coriander, mint in coconut based gravy.
Dal Makhni Buttery black lentils simmered for 14 hours, finished with tomatoes, ginger & cream

Pulao Rice & Naan
Raita, Salad, Chutneys, Papad

VEGETARIAN KEBAB PLATTER

- Methi Makkai Kabab** Fresh fenugreek and sweet corn kabab cooked on iron plate
Paneer Tikka Chakundari Charcoal grilled Cottage cheese in a spicy yoghurt mixture with beetroots
Veg Samosa Deep fried savory patties stuffed with spiced potato and peas mixture
Karare Khumb Deep fried whole mushrooms filled with spiced cheese

MAIN COURSE

- Dal Makhni** Buttery black lentils simmered for 14 hours, finished with tomatoes, ginger & cream
Masala Paneer Curry Cottage cheese cooked with in a coriander flavoured onion & tomato gravy.
Vegetable Nilgiri Kurma Seasonal Vegetables cooked alongwith coriander, mint in coconut based gravy.

Pulao Rice & Naan
Raita, Salad, Chutneys, Papad

DESSERTS

- Mango Sorbet**
Honey and Ginger Ice Cream
Gulab Jamun Milk and Cheese spheres stuffed with pistachio served in rose scented syrup.
Carrot Halwa Carrot, milk and nuts fudge.

Recommended Staff Gratuity of 12.5% shall be added to your bill.