



INDIAN ESSENCE

BY ATUL KOCHHAR

MAHARAJA MENU

CRISPY KALE CHAAT (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys, Mumbai sev, fresh pomegranate



AMRITSARI MURG TIKKA (d)

Chicken supreme marinated with dried red chillies, hung yoghurt and chef's special garam masala

TANDOORI MUSTARD SALMON (mu,d)

Chargrilled Loch Fyne salmon marinated with fresh mustard, dill leaves and yoghurt

LAMB SEEKH KEBAB (d)

Fine spiced minced lamb skewered in the tandoor



MURG MAKHNI (d)

Chargrilled chicken tikka in a creamed tomato and onion sauce

ADRAKI BHUNA GOSHT

A classic North Indian speciality of tender lamb slow-braised with generous ginger, caramelised onions, tomatoes and roasted spices, aromatic sauce finished with fresh coriander

All main courses served with saag corn, aloo gobi adraki, jeera pulao, assorted breads (d,gl,e), Punjabi salad and raita



PISTACHIO MILK CAKE (d,nu,gl)

Saffron infused milk

Lunch £42.95 pp | Dinner £48.95 pp

Atul Kochhar

Please alert our staff if you have any food allergies before you order your food and drink.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill

Minimum 4 Persons. Maharaja menu applies for the entire table and cannot be used in conjunction with the À la Carte

Allergens: (CR)-Crustaceans, (MO)-Molluscs, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan



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SHAHI DELUXE MENU

AMUSE-BOUCHE

CRISPY KALE CHAAT (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys, Mumbai sev, fresh pomegranate



MURG HARIYALI TIKKA (d)

Chicken supreme marinated with dried red chillies, hung yoghurt and chef's special garam masala

TANDOORI NIMBU JHINGA (cr)

Chargrilled King Prawns marinated with kafir lime, lemongrass and sundried chilli



SEASONAL SORBET



CHICKEN RARHA (d)

Supreme of chicken stuffed with baby spinach, cheese and wild garlic with a delicately spiced minced chicken simmered in a luxurious onion and tomato masala, infused with fragrant whole spices

GOLMIRCH GOSHT

Slow cooked goat with fresh peppercorns and curry leaves

MALABAR FISH CURRY (mu)

Pan-seared catch of the day, coconut sauce tinged with kokum and curry leaves

All main courses served with saag corn, muttar paneer masala, jeera pulao, assorted breads (d,gl,e), Punjabi salad and raita



SPECIAL DESSERT PLATTER – CHEF'S CHOICE

Lunch £51.95 pp | Dinner £58.95 pp

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MAHARANI MENU

CRISPY KALE CHAAT (d) (V)

Crispy fried kale, spiced chickpeas and potatoes, splash of chutneys, Mumbai sev, fresh pomegranate



KALI MIRCH PANEER TIKKA (d)

Chargrilled cottage cheese batons, hung curd, cheese and crushed peppercorns

BEETROOT CHOP (mu,n)(V)

Beetroot cutlet, raisins, mustard mayonnaise, beetroot murabba

PUDINA GOBI & BROCOLLI MALAI TIKKA (mu,d)

Pickled baby turnips



KALONJI BAINGAN (V)

Baby aubergines cooked in a tangy tomato-onion masala, onion seeds tadka

SHAHI GUCHHI KA KOFTA (d,n)

Morel and cheese dumplings, saffron korma sauce

All main courses served with saag corn, dal makhni, jeera pulao, assorted breads (d,gl,e), Punjabi salad and raita



PISTACHIO MILK CAKE (d,gl,n)

Saffron infused milk

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