

VALENTINE'S DAY 10-COURSE TASTING MENU - £39.95

(12:00 pm till Late)

This Punjab taster food walk takes up to 1.30 Hrs to be completed, experienced, and enjoyed thoroughly.

Please inform the waiting staff about your dietary preferences and requirements while ordering.

Also, kindly let us know, about any time stipulations or if attending any shows/events/functions to ensure they are being taken care of accordingly.

PRE-STARTER

VEG KURKURE (VG)(GF)(DF)(NF)

Famous Kolkata style crispy mix-vegetable preparation

DAL PANCHRANGA SHORBA (VG)(GF)(DF)(NF)

A spicy, traditional Punjabi style soup made using 5 dals & 5 achaars (Indian Pickles)

STARTERS

(All starters are served course-wise, one after the other)

DILLI WALA CHANA CHAAT (VG)(GF)(DF)(NF)

Purani Delhi's loved chickpea potato chaat with onions, tomatoes, and sweet & tangy tamarind chutney

paneer tikka MAKHANWALA (V)(GF)(NF)

fresh grilled soft, and juicy melt-in-mouth cottage cheese preparation speciality from Lucknow

MEDU VADAI (VG)(GF)(DF)(NF)

A popular savoury soft and crispy lentil doughnut from Karnataka in Southern India

BOMBAY FISH FRY (GF)(DF)(NF)

Mumbai's iconic street-style battered fried fish pakoras

MURGH MALAI KEBAB (GF)(DF)(NF)

Chicken breast marinated overnight in ginger, garlic, and fried onions, grilled and served over creamy and rich Afghani sauce

PESTO LAMB CHAPALI (GF)(DF)(NF)

Chef Prasad's healthy take on fried chapali kebab, a dish brought to India from Afghanistan by traders, refugees and settlers, lamb minced with basil, ginger, garlic, onion, green chillies, first steamed and then grilled, from northern India

HAULLE HAULLE (GF)(DF)(VG)(NF)

Let's have a wee rest !

KESARI RABRI a palate cleanser inspired by Punjab's love for mangoes

MAIN COURSE

Please choose one main course from the following. The main course is served along with a shared portion of pilau rice, Indian breads and masala chips.

DAL MAHARANI (VG)(GF)(DF)(NF)

A rich yet rustic dhaba-style, slow-cooked black lentil preparation

KING PRAWN KARAH (GF)(DF)(NF)

King prawns cooked with tomato, onions, ginger, garlic and bell peppers

paneer MAKHANWALA (V)(GF)(NF)

Marinated soft Indian cottage cheese (paneer) tossed in special makhani sauce

CHEF PRASAD DHABA CHICKEN (GF)(DF)(NF)

Chef Prasad's take on a spicy, rustic NH1 dhaba style chicken

SUBZ SAAG (VG)(GF)(DF)(NF)

Assorted mixed vegetables cooked with fresh spinach

MANGO CHICKEN CURRY (GF)(DF)(NF)

Mango and coconut-based mild chicken curry

AMRITSARI CHOLE (VG)(GF)(DF)(NF)

An Amritsari style aromatic and spicy chickpea curry

LAMB DARbari (GF)(DF)(NF)

A traditional Punjabi style, comforting slow-cooking lamb curry, fit for a royalty

PATIALA SHAHI MACHALI (GF)(DF)(NF)

A popular Maharaja of Patiala's family-style fish curry

HAVELI GOAT CURRY (GF)(DF)(NF)

A rich and aromatic homestyle, slow-cooked goat meat curry