Happy Mother’s Day

Whilst most historians believe that Mothering Sunday originated from the 16th Century..... the fact remains that

A mother is that special person whose always there for you
With a LOVE that gives you a lifetime of reasons to LOVE her more every day.

MAY THE JOY BE WITH YOU

Happy Mother’s Day

Tell us the ingredients you like and our chef will create that special dish for you

CREATE YOUR OWN CURRY FOR SPECIAL MUM

All dishes comes with saffron pilaff rice

1-Choice of Meat or Fish
   Lamb boneless
   Chicken breasts boneless
   Seabass
   Chicke Tikka

2-Sauce
   Makani
   Coriander sauce
   Curry leaf coconut
   Onion tomatoes sauce

3-Vegetable selection
   Mange tout / Asparagus
   Peppers / Portobello Mushrooms
   Broccoli / Courgettes

4-Spice Selection
   Chilli spiked / Fenugreek flavoured
   Garlic flavoured

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill
Mother’s Day Menu

**Amuse Bouche**
- Lightly spiced pumpkin soup, carom seeds

**Appetizer Platter**

**Gilafi Lamb Reshmi Kebab**
Granny smith apple chutney, skewered kebab of mince lamb with ginger, green chillies, cheese and spices; finished with mixed peppers.

**Tandoori Portobello Mushroom V**
Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.

**Scallops Moilee**
Coconut curry leaf in saffron sauce

**Coriander Lime Chicken Tikka**
Served with spiced green apple chutney

**Mains (Choice of one)**

**Seafood Malabar**
King Prawn, sea bass, scallops, squid in coastal spices with coconut milk, curry leaf, mustard seeds

**Lucknowi Shahi Kofta V**
Sultana almond filled vegetable croquettes simmered in tomatoes fenugreek sauce

**Goan-Style Sea Bass**
Fresh sea bass in Coconut, mustard and curry leaf.

**Moru Kachiathu V**
Sweet mango and green banana cooked in yoghurt with green chillies ginger and curry leaves.

**Rajasthan Laal Maas**
Spicy lamb, roasted red chillies from the land of Forts & Palaces

**Mangalorean Kori Ghasi**
Chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli, finished with coconut cream.

**Sides** - Accompanied with **Aloo Gobi Anaar, Tadka Dhal** - five lentil mix, Saffron Pilaf & Bread basket

**Dessert**
- White chocolate and passion fruit cheese cake
- Homemade Kulfi, Pistachio or mango

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