Mother’s Day

Book Now! Book now to avoid disappointment

Appetizers

Methi Malai Chicken Tikka
Served with fresh mint relish

Lamb Seekh Gilafi
Spiced lamb mince, shaped like mini sausages over thick skewers rolled in peppers and onion mixture, glazed golden on live charcoal.

Goan Spiced Scallops
Served with mango salsa.

Lazeez Khumb
Golden fried mushroom tempura tossed in a tangy chilli garlic sauce, with colourful peppers and spring onions.

Main courses
(All main courses are accompanied with Pulao rice, naan bread and choice of side dish)

Royal stuffed Chicken Breast
Stuffed with mushroom and cheese, creamy saffron sauce.

Kerala Lamb Coconut Chilly Fry
Lamb preparation of meat served slow cooked in a rich sauce of desiccated coconut with selected spices.

Barbequed Prawns
Plump butterfly prawns flavoured with carom in a spiced yoghurt marinade, served with hot and fiery red tomato chutney. (£3 supplement)

Goan Sea Bass
Cooked with curry leaves, mustard seeds, coconut sauce

Moru Kachiathu (V)
Sweet mangoes and green bananas cooked in yogurt and green chillies, ginger and fresh curry leaves.
Sides

Khatte Baingan
Baby aubergines filled with spices and tossed in a tangy sauce of tomatoes and.

Dal Makhani – creamy black lentis

Desserts

Gulab Jamun - Served with vanilla
Ice cream sundae - vanilla, chocolate, raspberry, whipped cream

£29.95pp