



T H E R E S T A U R A N T

WE SET MENU

£22.50 per person

The dishes will be offered on the table to share amongst all guests

AMUSE-BOUCHE

Popadom

Assorted Pickles (chilli, lime, mango, chef's own pickles + onion salad and mint sauce)

APPETIZERS

Lamb Kufta

Lamb fritters with spinach and tamarind, mixed in flour and deep-fried

Onion Bhaji

Mixture of grain flour, thinly sliced onions and freshly chopped coriander, deep fried to a crispy taste

Kai Bai Teuy

Marinated chicken wrapped in pandanat leaves, deep fried and served with a sweet sesame sauce

MAIN DISHES

Chicken Tikka Masala

Special tikka chicken, barbecued in the tandoor, then cooked with fresh cream & yogurt and a mixture of medium spices, giving a unique taste and rich flavour

Lamb Korai

Lamb sautéed in an Indian wok with onions, green peppers and tomato

Prawn Pak Choi

Stir fry with Pak Choi (oriental cabbage) and fresh herbs

Khaeng Gari Kai (Yellow Chicken Curry)

Chicken slow cooked in a mild curry sauce with baby potatoes, onions, and garnished with coriander

SIDE DISHES (VEGETARIAN)

Mushroom Bhaji

Spiced mushrooms with herbs, pan-fried

Sag Aloo

Spiced potatoes and spinach pan-fried with fresh herbs

Peas Pilao Rice

Basmati rice cooked with garden peas and nuts

Peshwari Naan & Garlic Naan

This menu is a mix of Indian & Thai food. Main menu items can be added at the menu price. A minimum of 4 persons per party is required. Party sizes of up to 175 guests catered for. 10% service charge will be added

Also available on request: Vegetarian menu; Exclusive tailored menu: only Indian or only Thai menu; and a microphone - for presentations, etc.

There are many ways to up-lift your party (e.g. live music, entertainment), please do not hesitate to discuss your options with the manager. We are very flexible and our goal is your full satisfaction