



Indian Menu

Starters/Appetizers

Grilled lamb kebab (h)

Grilled halal ground lamb spiked with aromatic spices on a skewer

Chicken hariyali tikka (h, mwg)

Tender chicken morsels marinated with yogurt, fresh coriander, mint and aromatic spices

Vegetable samosa (v)

Bite-sized versions of the traditional triangular pastry filled with savory spiced potatoes, peas, and deep-fried until golden and crispy

Masala pakora (vg, mwg)

Batter-coated mixed vegetables deep-fried until golden and crispy

Entrées

Butter chicken (h, mwg)

Tender pieces of chicken cooked in a creamy tomato sauce enriched with butter and various aromatic spices

Bombay goat curry (h, mwg, mwd)

Tender pieces of goat meat cooked in a spiced tomato and onion-based curry sauce

Shahi paneer (v, mwg)

Rich and creamy dish made with paneer cooked in a sauce of cashews, cream, and aromatic spices

Navratan korma (vg, mwg)

Mildly spiced curry with a variety of nine vegetables, beans and nuts

Dietary and allergen symbols

vegetarian (v), vegan (vg), halal (h), made without gluten (mwg), made without dairy (mwd)



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Sides

Steamed rice (vg, mwg)

Steamed, long-grain basmati rice

Naan bread (v)

Soft, leavened flatbread

Desserts

Badam kheer (v, mwg)

Creamy dessert made with ground almonds, milk, sugar, and flavoured with cardamom

Mango kheer (v, mwg)

Dessert made with ripe mango puree, milk, sugar, and rice

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