

MOTHERS DAY MENU 2017

STARTERS (PRE-PLATED)

Poppadums

TAMASHA SPECIAL PLATTER

(An Assortment of Murg Nilgiri Tikka, Sesame Chicken, Lamb Tikka, Tandoori salmon and Mushroom fritter)

MAIN COURSES (ON THE BUFFET)

MALVANI FISH CURRY

Paupiettes of tilapia cooked in a aromatic sauce tinged with coriander seeds, dried red chillies, peppercorns, garlic flakes and grated coconut- a coastal twist.

HANDI GOSHT

Best cuts of lamb cooked in an aromatic gravy flavoured with garam masala

ZAFRANI CHICKEN

Marinated chicken breast pot roasted with mint, coriander, ginger and slit green chillies- a real Indian delicacy

MURG TIKKA MAKHANI

Chicken Tikka in creamy tomato-onion gravy garnished with fresh coriander.

ACCOMPANIMENTS (ON THE BUFFET)

NEBU WALA JEERA ALOO

Baby potato cooked with Indian spices, green chillies and tempered with cumin.

MAKAI KHUMB MILONI

Mushrooms and Babycorn tossed with chopped fresh spinach in our chef's special sauce.

AMRITSARI DUM KI GOBI WITH MUTTAR

Marinated cauliflower florets roasted with peas in a rich garam masala flavoured sauce with chopped tomatoes and ginger.

ONION BHAJI

Fried onion fritters

PULAO RICE

Aromatic fried basmati rice

KASHMIRI RICE

Aromatic saffron rice cooked with dried fruits

NAAN/ GARLIC NAAN

Leavened refined flour bread, plain or brushed with garlic

GARDEN FRESH GREEN SALAD

DESSERTS (PRE-PLATED)

WATERMELON SORBET

Adults: £20.95 per person

Child: £12.95 per person

Some food may contain trace of nuts. Should you have any food allergy please mention to the waiting staff

All prices include VAT.

Service Charge of 12.5% is added to your bill