

BEAUJOLAIS NOUVEAU MENU

16th November 2017

(Served from 1 to 9pm)

- STARTERS -

(Choose One)

Chilli Cheese

Cheese, chilli garlic sauce, coconut, kale and seeds

Chilli Chicken

Crispy chicken, chilli garlic sauce, coconut, kale and seeds

Sea-Bream

Herb marination, tandoor cooked, heritage tomato and Malabar shrimps

- MAINS -

(Choose One)

Tandoori chicken

Chicken breast marinated with Kashmiri red chillies finished in tandoor

Lamb Coconut Fry

Slow braised lamb, stir-fried with coconut chips, shallots & curry leaves

Paneer Kofta Makhani

Indian cottage cheese dumplings in a rich tomato sauce flavoured with fenugreek leaves

Served with Steamed Basmati Rice, Dahl /Aloo, Naan

- DESSERT -

Chocolate Silk, Vanilla Ice-cream

25.00 per person

(Served for a minimum of two with a glass of Beaujolais Nouveau)