

Sides

Bombay Aloo {V M} New potatoes with tempering of curry leaf, tomatoes and mustard seeds	9.95
Dal Makhani {V D} Cooked black lentil simmered with garlic, tomato and butter	9.95
Punjabi Dal Tadka {V} Yellow lentils, garlic, cumin and red chillies	9.95
Lasuni Bhaji {D} Garlic and cumin flavoured spinach cooked with Indian whole spices	9.95



Rice and Breads

Steam / Pulao {D}/ Mushroom Rice {D}	5.50 5.95 6.95
Roti {G}	4.95
Lachha Paratha	6.25
Plain {D G} Mint {D G} Ajwani {D G}	
Naan Plain {G} Garlic {D G} Butter {D G}	4.95
Kulcha Peshwari {D N G} Cheese & Onion {D G} Cheese & and Chilli {D G}	6.25
Keema Naan {D G}	6.95
Raita{D} Yoghurt relish with cucumber and mint	4.50
Popadom Basket Mango & berry and dates and tamarind chutney	4.95



Tasting Menu

Street Snacks {D G} Chef selection <i>Taittinger, Champagne Brut, Reserve, NV, France</i>
Tangra Prawn {SF} Tempura coated crispy prawn with sweet chilli sauce <i>Rhythm Winery, Mango Wine, Pune, India</i>
Achari Salmon {D M} Scottish salmon with mango pickle marinade <i>Chardonnay, M.A.N Family Padstal, Western Cape, South Africa</i>
Duo of Chicken Tikka {D} Punjabi chicken tikka and malai chicken tikka, onion salad, mint chutney <i>Pinot Noir, Little Yering Victoria, Australia</i>
Raspberry Sorbet
Nihari Gosht {D} Romney Marsh lamb chop, roast potatoes and nihari sauce <i>Shiraz, Sula Dindori Reserve Nashik, India</i> or Lobster Moilee (Supplement 14.95) {M SF D} Clay oven cooked lobster tail with moilee sauce and mustard potato <i>Albariño, Alba Martin Rias Baixas, Spain</i> or Melagu Mattirachi {D M}(Supplement 14.95) Scottish rib-eye, masala potato mash and peppercorn sauce <i>Shiraz, Sula Dindori Reserve Nashik, India</i>
Served with Black Dal{D}, Pulao Rice{D} Butter Naan {G D}
Chocolate Mousse {D} Chocolate mousse, chocolate dust and cardamom cream <i>Black Muscat, Quady Elysium, California, USA</i>

69 per person • 51 wine pairing

Atul Kochhar



*Pescatarian, Vegetarian and Vegan Tasting menus available. Paired wine servings are 100 ml, Dessert wine serving is 75ml.
Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte*

*Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.
A discretionary 7.5% service charge will be added to your bill.
Allergens: d=dairy, v=vegetarian, g=gluten, m=mustard, n=nuts, sf=shellfish, s=soy*

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Starters

Squid Bhaji {SF} Crispy fried squid rings, chilli mayonnaise	11.95
Amritsari Macchi Crispy tilapia with paprika aioli and green salad	12.95
Tangra Prawns {SF} Tempura coated crispy prawns with sweet and chilli sauce	16.95
Scottish Salmon Tikka {M D} Clay oven cooked Scottish salmon marinated in honey and mustard	17.50
Scallops {D SF} Orkney scallops, cauliflower veloute, caviar, citrus butter	17.95
Kasoori Jhinga {D SF} Fenugreek flavoured tandoori king prawns, cucumber and mango salsa	18.50
Punjabi Chicken Tikka {D} Clay oveni cooked traditional chicken tikka, onion salad, mint chutney	12.95
Chilli Chicken {S} Kolkata style chicken tossed with pepper and hot chilli sauce	12.95
Murgh Malai Tikka {D} Cream cheese and yoghurt marinated chicken supreme, mint chutney	12.95
Chicken Tikka Pie {G D} Homemade pie, stuffed with chicken tikka served with berry chutney	13.95
Lamb Seekh Kebab {D} Minced lamb kebabs, mint chutney and onion salad	12.95
Tandoori Lamb Chops (2 Pieces) {D} Tandoori lamb chops, mint chutney and onion salad	19.50
Riwaz Mix Grill Meat Platter For One {D M SF} Lamb seekh kebab, chicken tikka, malai chicken, kasoori prawn, Scottish salmon	21.95
Riwaz Mix Grill Vegetarian Platter for one {V G D} Samosa, paneer tikka, malai broccoli, mushroom and onion bhaji	16.95
Aloo Tikki Chaat {V D} Crispy potato tikki, chickpea curry, mint and tamarind chutney	9.95
Samosa Chaat {V D G} Potato & peas filled in whole wheat parcel, mint, tamarind and sweet yoghurt	9.95
Onion Kale Bhaji {V} Onion & kale fritters with tamarind chutney	9.95
Kurkure Khumb {V G} Gunpowder spice mix crumbed fried mushrooms with paprika aioli	10.50
Malai Broccoli {V D} Broccoli florets marinated with cream cheese, garlic and honey dip	10.95
Paneer Shapta {V S D} Paneer tossed with bell peppers and tangy shapta sauce	11.50
Amritsari Paneer Tikka {V D} Grilled paneer with carom seeds and garlic-flavoured marinade, mint chutney, green salad	11.50

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Vegetarian Mains

Channa Masala 14.95 Punjabi style traditional chickpea curry flavoured with carom seeds
Aloo Gobhi Adraki 15.95 Cumin and ginger flavoured cauliflower and potatoes
Baingan Mutter Bharta 16.50 Roasted aubergine, green peas tossed with onion tomato masala
Paneer Butter Masala {D} 16.95 Cottage cheese simmered in tomato and fenugreek sauce
Vegetable Kofta {D} 16.95 Seasonal vegetable dumplings in rich onion and tomato sauce
Mixed Vegetarian Handi {D} 16.95 Seasonal mixed vegetables tossed with onion tomato masala
Kadai Paneer {D} 16.95 Cottage cheese cooked bell peppers, onions, tomatoes in a spicy and aromatic gravy

Mains

Monkfish Curry {M D} Monkfish curry with southern spices, coconut and kokum	18.50
King Prawn Moilee {D M} Roasted jumbo prawns, coconut and tamarind moliee sauce	19.95
Butter Chicken {D} Tandoori chicken tikka simmered in tomato and fenugreek sauce	17.50
Murg Tariwala Punjabi home-style chicken curry	17.50
Chicken Khurchan {D} Shredded tandoori chicken tikka tossed with onion and bell pepper	18.50
Chicken Chettinad {M} Classic south Indian style chicken curry with chettinad spices and coconut	18.50
Murg Lababdar {D} Classic Mughlai chicken tikka dish in a yogurt-based gravy	18.50
Rogan Josh Lamb curry with onions, tomato and Kashmiri spice blend	18.95
Gongora Saag Lamb {M} Lamb curry with pickled sorrel and spinach	20.50
Gosht Be Aab {D} Slow cooked lamb curry with coconut and fennel	18.95
Lamb Bhuna Gosht Tender lamb pieces with caramelised onion and garam masala	18.95
Dum Biryani - Veg or Chicken or Lamb {D} Aged basmati rice perfumed with saffron and himalayan screwpine flower, tender marinated lamb or chicken	17.50 19.95 21.95

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