# Per person 30



#### TO BEGIN

Soup of the day with crusty garlic naan
Octopus and tandoori calamari, Kasoondi mustard, aloo pomelo chat
Masala grilled avocado, olives, caramelized onions and iceberg lettuce
Chutney Paneer tikka, Andhra pickling spice

### TO FOLLOW

Roasted leg of lamb marinated with fennel and star anise

Half tandoori roasted free-range chicken with Kashmiri chillies Sirloin kabab char grilled, truffle oil, ground fennel & royal cumin Cauliflower steak with sundried tomato & roasted garlic dressing

## Served with

Cumin roasted potatoes, carrots, broccoli, parsnips, Paneer Kulcha

## **Supplement**

Malabar smoked prawns 2pcs (12) Half grilled Lobster from tank (24)

# TO FINISH

Tandoori grilled pineapple with coconut flavoured steamed yoghurt

Peanut butter parfait

