

Lazeez Feast Menu



Our Lazeez Feast celebrates the extraordinary legacy of Asma's mother, Faizana Khan. Founder of the acclaimed Lazeez Catering in Kolkata, Faizana became renowned for the exceptional meals she served at the city's most distinguished clubs, including the Royal Calcutta Turf Club. Her generous hospitality and meticulous cooking earned her a devoted following, with every gathering reflecting the warmth, elegance and abundance for which she became known.

Asma often speaks of her mother's belief that food is an expression of love and generosity—a way to bring people together around a shared table. Inspired by the recipes, traditions and hospitality that shaped her childhood, the Lazeez Feast invites you to experience the spirit of Faizana's table: vibrant Bengali flavours, dishes prepared for sharing, and the joy of lingering over a meal with family and friends.

LAZEEZ FEAST

75 per person

YOUR CHOICE OF TWO DISHES

Saag Chicken
A winter family favourite - boneless chicken thigh pieces in a spinach and ginger gravy

Beef Kofta
Homemade meatballs made of freshly ground British beef topside infused with a blend of coriander and spices and served in a rich tomato gravy with almond and raisins

Methi Chicken
Dried fenugreek leaves flavour the rich tomato based sauce

Prawn Malaikari
Traditional Bengali dish where the base is coconut milk

Gajjar Methi Ve
Carrots cooked with garlic and fenugreek leaves. This dish usually marks the start of winter

Mattar Paneer V
A classic combination of peas cooked in a rich tomato gravy with fried paneer pieces

Badami Baingan Ve
Aubergine with coconut, peanut and tamarind

Kala Channa Ve
Black chickpeas cooked with fresh chillies and ginger

SERVED WITH YOUR FEAST

Plain Pulao Ve
Fragrant basmati rice infused with spices garnished with caramelised onions

Tamarind Dal Ve
Slow cooked tangy and spicy lentils tempered with garlic, dried red chillies, cumin and curry leaves

Cucumber and Cumin Raita V
Spiced yoghurt, cucumber and cumin

Bengali Tomato Chutney Ve
Sweet and tangy

Pickled Onions Ve
House-pickled onions with aromatic spices

Aloo Gobi Mattar Ve
Cauliflower, potatoes and green peas in a lightly spiced tomato gravy

Green Chilli and Coriander Chutney Ve
Fresh coriander, green chilli and mint chutney

Dal Paratha Ve
Protein rich whole meal (atta) paratha stuffed with spiced lentils and chopped coriander

Plain Paratha Ve
Traditional flat bread

YOUR CHOICE OF ONE DESSERT

Khoobani Ka Meetha V
Stewed hunza apricots with pistachios and cream (Ve option available)

Bhapa Doi V
Steamed Bengali yogurt

Food allergies and intolerances. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill, which is shared amongst all staff.

V = vegetarian
Ve = vegan