



## ROYAL THALI MENU - £65 pp

**First Katori**  
(Choose one of the following)

**Methi Chicken** 00

The dried fenugreek leaves give the rich tomato based gravy in this chicken dish a wonderful flavor.

**Kala Channa** 0

Black chickpeas cooked with fresh chillies & ginger. ve

**Second Katori**  
(Choose one of the following)

**Prawn Malaikari** 0

Coconut Milk based traditional Bengali dish.

**Beef Tamatar Gosht** 00

Slow cooked beef in fragrant spices in a tomato base.

**Kosha Mangsho** 00

Goat Curry.

**Paneer Korma** 0

Indian cheese in a rich coconut cream & tomato garvy. v

**Zeera Phalli** 00

Green beans with cumion and dried red chillies. ve

**Badami Baingan** 0

Aubergine with coconut, almond & peanut base with tamarind. ve

**Sides & Accompaniments**  
(all included)

**Bengali Aloo Dam** 00

Spicy & tangy potatoes garnished with fresh coriander. ve

**Tamarind Dal** 0

Slow cooked tangy & spicy lentils tempered with garlic, dried red chillies, cumin and curry leaves. ve

**Beetroot Raita**

Spiced yogurt with raw grated British beetroot. v

**Pulao**

Cooked rice. ve

**Puri**

Fried puffed Indian bread. ve

**Pickles**

Selection of pickled vegetables. ve

**Tamarind Chutney**

Sweet & spicy tomato chutney. ve

**Poppadom**

Crisp thin lentils based fried wafers. ve

**Kachumber Salad**

Cucumber, tomato, onion & pomegranate salad with lemon & green chillies.

**Desserts**  
(all included)

**Bhapa Doi**

Steamed Bengali yogurt. v

**Khoobani Ka Meetha**

Stewed hunza apricots with pistachios & cream. (ve option available)\*

**Gajjar Ka Halwa**

Slow cooked sweet carrot pudding garnished with Pistachios & cream.