

Tasting Menu 70 per person

Minimum of 4 people

Bharwa Khumb

Fresh garden Mushroom stuffed with selected herbs, finished in Tandoor and served with Chili Jam

Murg Ke Sunehre Tikke

Chicken Botti Tikka

Barra Kabab (Lamb Chop)

Fresh Ginger and Papaya flavoured Lamb Cutlets

Tandoori Gulnar Jheenga

Subtly spiced plum infused Prawns laced in Ajwain flavoured cook in tandoor and sprinkle with poppy seeds and Chaat Masala

Murgh La-jawab

Creamy Chicken curry cooked with dry Fenugreek

Balti Dum Goat

i Village style especially for Goat meat Lovers

Lamb Saagwala

Cooked in spinach puree with handpicked spices and Garam Masala

Goan fish curry

Fresh fish fillets cooked in Goanese sauce and vindaloo paste

Dhal Maharani

Slow cooked makhni dhal finished with light cream and select spices – an international favourite

Served with

Tandoori Bread Basket

Cumin Rice

Garden Fresh Salad

Cucumber Raita

Dessert

Shahi Dawat Menu 60 per person

Minimum of 4 people

Indo - Chinese Bullets (V)
i Village secret recipe

Murg Ke Sunehre Tikke
Chicken Botti Tikka

Gilafi Seekh Kabab
Hand ground prime lamb mince on skewers mildly blended with coloured bell peppers

Tandoori Murg Makhanwala
All time favourite Butter Chicken cooked in traditional Indian style

Lamb Saagwala
Cooked in spinach puree with handpicked spices and Garam Masala

Balti Dum Goat
i Village style especially for Goat meat Lovers

Dhal Maharani
Slow cooked makhni dhal finished with light cream and select spices – an international favourite

Served with
Tandoori Bread Basket
Cumin Rice
Cucumber Raita

Dessert