

A TASTE OF INDIA

INSPIRED BY JAMES WOODHAMS RECENT CULINARY JOURNEY WHILE EXPLORING OUR INDIAN RESORT DESTINATIONS

NON - VEGETARIAN DISHES

All mains come with basmati rice

MURGH MAKANI Yoghurt marinated chicken, in a rich tomato & butter sauce	£16.00
'BIRMINGHAM CHICKEN BALTI' A distinctive style of curry that originated in Birmingham, UK within the Kashmiri community in the 1970s, rich, aromatic flavours & quick high-heat cooking method	£16.00
1/2 TANDOORI CHICKEN Yoghurt marinated chicken, with a blend of spices	£17.00
KUMARAKOM PRAWN CURRY Traditional Keralan dish, flavoured with kudampuli & coconut milk	£20.00
LAAL MAAS Traditional Rajasthani curry of lamb, with a rich sauce flavoured with Mathania chillies	£20.00

VEGETARIAN DISHES

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ALOO GHOBI ADHARAKI North Indian dish made with potatoes, cauliflower & ginger	£9.00
DAAL TADKA Toor dal tempered with black mustard seeds, spicy Kashmiri chili, & curry leaves	£9.00
HAKKA NOODLES An indo-chinese dish of stir fried noodles tossed with vegetables	£9.00



STARTERS

00.8£

£9.00

£9.00

DAHI KE KEBAB

spices tempered with chilli

PANNEER MANCHURIAN

cheese & yoghurt

CHICKEN 65

tangy sauce

North Indian kebab made with paneer

Crispy chicken marinated in yoghurt with 65

Indo-chinese crispy paneer cheese in a spicy,





A discretionary 10% service charge will be added to your final bill.

Tailoring Experiences to you - your insights lead the way.

Scan the QR Code to share your feedback.



SIDE DISH SELECTIONS

CHAPATI	£2.50
JEERA RICE	£5.00
NAAN BREAD	£5.00
add garlic or cheese	£1.00

DESSERTS

SAFFRON KULFI Rich & creamy frozen dessert flavoured with saffron & cardamom	£8.00
GULAB JAMUN Spongy fritters soaked in a cardamom & rose water syrup	£8.50

