



THE
Asha's
EXPERIENCE

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Let our authentic recipes transport you across the length & breadth of the Indian subcontinent. Sample the diverse culinary traditions, the distinctive regional flavours & the fabulous local colour of India's proud culinary heritage, right here in the UK's capital of Indian cuisine.

*"During my travels throughout India and the world,
I have found culinary inspiration to be everywhere"*

Asha Bhosle

Please Note.

While we do our best to reduce the risk of cross-contamination in our restaurants, we **CAN NOT** guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

If you have an allergy please speak to a member of staff.





ASHA'S TREASURE CHEST



Signature cocktails not only bring a sense of theatre to your evening, they complement our exclusive dining menu perfectly.

Please choose any two cocktails and we will present you with a key to unlock your Asha's Treasure.

Please turn over for a full list of cocktails.

COCKTAILS

Colmore Kiss

Grass vodka and fig liqueur muddled with fresh Figs, lime juice and homemade sugar topped with rose wine.



Dirty Lavender

Gin and violet liqueur with fresh lime juice, Elderflower syrup and white grape juice.



Captain Kiwi

Dark Rum and blackcurrant liqueur with fresh kiwi, blackberries, lime juice and homemade vanilla sugar.



Jewel in the Crown

Grapefruit Gin with fresh pomegranate, grapefruit, rosemary, rose syrup and lime juice topped with champagne.



King of Bollywood

GlenFiddich and Mandarine Napoleon with fresh kumquats, brown sugar and orange bitter.





WELCOME DRINK

Glass of Prosecco

FIRST COURSE

Poppadoms & Dips
with Aloo Chana Chaat

SECOND COURSE

Soup Shots
(Please choose one)

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Mulligatawny
Indian preparation of red lentils cooked with
coconut and curry leaves

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Butternut Squash Soup
Roasted butternut squash cooked with
green chilli and garlic

THIRD COURSE

Mini President's Platter

Four of our most popular kebabs served with a choice of Lobster tail
or Tandoori Raan (Lamb's leg)
(Vegetarian option also available)

FOURTH COURSE

Lemon Sorbet

A refreshing lemon sorbet





FIFTH COURSE

Please choose one main course dish

EXCLUSIVE DISHES

Lamb Jalfrezi

Lamb strips tossed in rich tomato gravy cooked with onions and aromatic spices



Chicken Do Piazza

Fusion of Middle Eastern & North Indian cuisine with onions cooked in two textures along with perfectly tender chicken



Fish Panchphoran

Sea bass simmered in 5 secret spices cooked with tomato gravy to perfection



Prawn Malabar

King prawns cooked in coconut gravy with Malabar mountain spices

Please turn over for our Non-Vegetarian & Vegetarian options

FIFTH COURSE

NON VEGETARIAN DISHES

Chicken Dhaba Curry

Chicken cooked with fresh ginger-garlic, tomatoes and onions in a typical Indian roadside restaurant style



Lamb Rogan Josh

A classic favourite. Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy



Salmon Tikka Masala

Salmon fillet, simmered in onion and tomato thick gravy



Prawn Ginger Bhuna

A mildly spiced preparation of jumbo prawns, sautéed with ginger and an onion-tomato masala





FIFTH COURSE

VEGETARIAN DISHES

Aloo Mutter Gobi

A traditional home-style preparation of potatoes, green peas and cauliflower cooked with cumin, green chillies, ginger and spices



Kadhai Paneer

Cottage cheese and green peppers in a spicy tomato and onion gravy



Methi Mushroom

Button mushrooms and fenugreek leaves with Tawa masala



Dal Makhni

Classic black lentils and kidney beans slow-cooked overnight with tomatoes, cream and butter



Vegetable Jalfrezi

Sauteéd fresh vegetables with cumin, red chilli powder and lemon juice



Accompanied with: Tadka Dal, Pulao rice, Bread (Naan/Roti), Salad, Yogurt

SIXTH COURSE

DESSERT PLATTER

(Please pick one)

Chocolate Brownie

with white chocolate sauce



Apple Crumble



Chocolate Cheesecake



Shahi Tukda

A royal Persian dessert made with fried bread smothered in Saffron reduced milk, served hot



