

WELCOME DRINK

Fraise Royale

FIRST COURSE

Dahi Puri

Popular Indian street food snack

SECOND COURSE

SOUP SHOTS

(Please choose one)

Tomato Shorba (V)

A warm and comforting spiced tomato soup, bursting with flavours and garnished with fresh herbs

Chicken Shorba

A rich and aromatic chicken soup infused with fragrant spices and herbs

THIRD COURSE

Experience Platter

Our most popular kebabs served with a choice of Lobster or Lamb's Leg
(Vegetarian option available)

FOURTH COURSE

Lemon Sorbet

A refreshing lemon sorbet

FIFTH COURSE

(Please choose one main course dish)

Chicken Saag

Tender chicken cooked in a vibrant, creamy spinach sauce,
seasoned with traditional spice for a wholesome dish

Chicken Rogan Josh

A flavourful and aromatic dish featuring tender chicken simmered in a rich,
spiced yogurt and onion-tomato gravy, inspired by Jammu & Kashmir

Railway Lamb Curry

A robust and hearty lamb curry cooked with a blend of spices and tomatoes,
inspired by the traditional recipes of Indian railway kitchens

FIFTH COURSE

(Please choose one main course dish)

Lamb Laal Maas

A fiery Rajasthani lamb curry, slow cooked in a robust red chilli and yogurt gravy, delivering a bold and intense flavour profile

Calcutta Prawn Curry

A fragrant and tangy prawn curry simmered in a coconut milk base with spices and a hint of tamarind, capturing the essence of Kolkata's coastal flavours

Mustard Fish Masala

Delicately cooked fish coated in a spicy mustard sauce, infused with aromatic spices for a bold and flavourful Bengali classic

Vegetable Kolhapuri (V)

A spicy and savoury medley of mixed vegetables cooked in a rich, aromatic Kolhapuri masala

Matar Paneer (V)

A delightful dish of fresh peas and soft paneer cubes simmered in a creamy tomato-based sauce, seasoned with aromatic spices for a comforting vegetarian option

Dal Makhni (V)

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

Accompanied by: Rice / Breads / Vegetable Raita

SIXTH COURSE

(Please choose one)

Chocolate Brownie

Ascot double chocolate warm brownie served with fresh raspberries and white chocolate ganache

Rasmalai

A milk-based sweet dessert served cold with sweetened milk

Gajar Ka Halwa

A deliciously sweet and aromatic dessert made from grated carrots slow-cooked with milk, sugar, and ghee, garnished with nuts and cardamom for a festive touch

Coconut Kulfi

Homemade Indian ice cream made with reduced milk

£89.75

per person