



FEAST MENU

£35 *per person for 2 courses with welcome cocktail*

£40 *per person for 3 courses with welcome cocktail*

APERITIF

Bollywood Blush

lanique rose liqueur, gin, fresh lime, coconut syrup

Maza Margarita

buen amigo tequila, agave, lime, chilli

Non-alcoholic

Guava Virgin Martini

guava, watermelon, rose sugar

Cupid's Cooler

pink grapefruit, orange, cranberry juice, grenadine

V **vegetarian** VG **vegan** N **nuts**

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements. GMO ingredients may be present.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

STARTER *selection plate per person*

Kerala Fried Cauliflower VG

panko crumb cauliflower florets, beetroot sesame drizzle

Seekh Kebab Roti Roll *2pcs*

Welsh lamb, coriander mint 'pudina' chutney, roti roll

Dahi Puri V *2pcs*

crunchy semolina shells, potato, sweet yoghurt, imli chutney

MAIN COURSE *please choose one dish per guest*

Karol Bagh Butter Chicken

Old Delhi style tandoor smoked chicken thigh tikka with a rich spiced 'makhani' fenugreek gravy

Kokum Fish Kari

coconut milk, sweet & sour dried kokum, tilapia, turmeric, fennel, seaweed podi, South Indian spices, curry leaf

Dakshini Platter VG

three steamed idli, jackfruit pepper fry, aubergine pickle, spiced 'sambar' stew

served with

Naan V tandoor baked

Basmati Rice VG steamed

Raita V cooling cucumber yoghurt

DESSERT *choice of one dessert*

Malai Cheesecake V made with 'malai' clotted cream, berry compote

Chocolate Chilli Tart V rich artisan chocolate tart with a hint of heat

Gulab Jamun V N two mini donuts, toasted almonds, sugar & rose syrup

Kulfi mango V or pistachio V N traditional Indian style ice cream on a stick