

ROOMALI ROTI AKA HANKIES

A classic Indian roti. Hand spun till its thin enough to read through, cooked on a burning hot roomali tawa and folded into 'hankies'

ACHARS/CHUTNEY

Traditional Indian pickles, flavoured with our house spices and preserved in oil.
MUSHROOM, CHICKEN AND TOMATO 'N' SULTANA

SEASON SPECIAL

TRUFFLE NAAN

Vintage cheddar and cumin, shaved truffles

SMALL BITES

DAHI BHALLA

Lentil dumplings, sweet yoghurt, tamarind, pomegranate and sev

VENISON CHAPLI

Muntjac deer, ground spices and fresh red chillies, fig chutney

CRISPY 'Gold' COD

Turmeric, amritsari spices, sour mango dip

GRILLS

YELLOW CHILLI GARLIC PRAWN

Chive, garlic, shiso 'n' cumin drizzle

PESHWARI TIKKA

Grilled chicken, green chilli, coriander and yoghurt

POTS & PANS

RED MULLET

Flash Roasted, coconut and roasted onion masala

BELL PEPPER LAMB

Slow braised Lamb stir-fried with baby peppers, ginger and tomatoes

HANKIES DAL

Traditional black lentil stew

PULAO

Seasonal Vegetable

Braised Basmati rice and saffron

RAITA

Chilled Cucumber 'n' Mint

TANDOORI BAKED NAAN

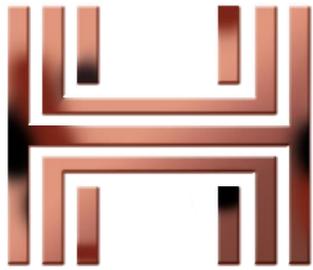
PUDDINGS

MASALA CHOCOLATE FONDANT

pistachio and coconut kulfi

GULUKHAND KHEER

Caramalised mango, ginger honeycomb



HANKIES

MARBLE



ARCH