

MOTI MAHAL

EVENTS PACK

Restaurant Capacity

Total Restaurant capacity 110 seated, 200 standing

Ground floor 70 seated, 130 standing - elegant room with an open kitchen, bar and lounge



Downstairs floor 40 seated, 70 standing – cosy area with own bar, available as private dining room



SHATABDI MENU

BHALLA PAPADI CHAAT

Crisp fried pastry and chick peas drizzled with creamy yoghurt, tamarind and mint chutney

MASALA GOSHT PARDA

Spicy Lamb masala tossed with pine nuts and spicy parantha, baked in an egg custard

BHAT'TI KA CHOOZA

Tandoor roasted baby chicken with kashmiri chillies and garam masala

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### MURGH MAKHANI

Chicken tikka simmered in a creamy tomato sauce

### ROGANI MACCHI KARI

Sea Bass simmered in a tamarind, ripe tomato and ginger sauce with coriander

### DAL MAKHANI

Black lentils slow cooked overnight on charcoal

### GOBHI ADRAKI

Cauliflower stir fried with ginger and cumin

### RAITA

Served with:

### PULAO & TANDOOR BAKED BREADS

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CHEF'S CHOICE OF KULFI

£39 per person

PARTY WINES SELECTION

White

Viognier Domaine Grauzan VDP Côtes du Thônégue 2010, Languedoc Roussillon, France	£32
Pinot Gris Isabel 2010, Marlborough, New Zealand,	£42
Semillon L'Ecole No.41 2008, Columbia Valley, Washington, USA,	£52
Pouilly Fuissé Vieilles Vignes Domaine des Gerfeaux 2009, Burgundy, France	£62

Red

Cabernet Sauvignon/Shiraz Grover 2009, Nandi Hills, India	£32
Barco Reale di Carmignano 2008, Tuscany, Italy	£41
Dinastia Vivanco Reserva 2004, Rioja, Spain	£57
Syrah L'Ecole No.41 2008, Columbia Valley, Washington, USA	£68

Dessert wine

Coteaux du Layon St Aubin Dom. de Forges 2010, Loire, France	£42
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Please note an extensive wine list is also available

RAJDHANI MENU

MALAI SAUNFIA PANEER
Tandoor glazed homemade fennel paneer

PATUREE
Pan fried crab cakes with tiger prawns wrapped in a banana leaf

KALI MIRCH KE PARCHEY
Tandoor glazed supreme of chicken marinated in cracked pepper and dill

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**CHILLI FRY**  
Beef stir fried with shallots, dried chillies and coconut

**GOLAR KI MURGABI**  
Guinea fowl curry with golden cashews and black pepper

**DAL MAKHANI**  
Black lentils slow cooked overnight on charcoal

**SAAG ALOO**  
New Potatoes, young spinach and fresh garlic

**RAITA**

Served with:

**PULAO & TANDOOR BAKED BREADS**

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MEETHA KULCHA AUR SHRIKAND
'Kulcha', filled flatbread griddled and served with 'Shrikhand' – a creamy yoghurt flavoured with cardamom

£47 per person

PARTY WINES SELECTION

White

Viognier Domaine Grauzan VDP Côtes du Thôngue 2010, Languedoc Roussillon, France	£32
Pinot Gris Isabel 2010, Marlborough, New Zealand,	£42
Semillon L'Ecole No.41 2008, Columbia Valley, Washington, USA,	£52
Pouilly Fuissé Vieilles Vignes Domaine des Gerfeaux 2009, Burgundy, France	£62

Red

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FRONTIER MENU

VEGETARIAN

BHALLA PAPADI CHAAT

Crisp fried pastry and chick peas drizzled with creamy yoghurt, tamarind and mint chutney

MALAI SAUNFIA PANEER

Tandoor glazed homemade fennel paneer

KATLI

Pan fried aubergine steak stuffed with seasonal vegetables, tomato and smoked chilli chutney

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#### KOFTEY

Garden vegetable dumpling simmered in a saffron yoghurt sauce

#### TORAI AUR WADI

Ridge gourd and lentil dumplings simmered with potatoes, tomato and green peas

#### DAL MAKHANI

Black lentils slow cooked overnight on charcoal

#### GOBHI ADRAKI

Cauliflower stir fried with ginger and cumin

#### RAITA

Served with:

PULAO & TANDOOR BAKED BREADS

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CHEF'S CHOICE OF KULFI

£37 per person

PARTY WINES SELECTION

White

Viognier Domaine Grauzan VDP Côtes du Rhône 2010, Languedoc Roussillon, France	£32
Pinot Gris Isabel 2010, Marlborough, New Zealand,	£42
Semillon L'Ecole No.41 2008, Columbia Valley, Washington, USA,	£52
Pouilly Fuissé Vieilles Vignes Domaine des Gerfeaux 2009, Burgundy, France	£62

Red

Cabernet Sauvignon/Shiraz Grover 2009, Nandi Hills, India	£32
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Dessert wine

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