



# Group Menus

Available for parties of 9 guests and above

All dishes presented on each menu will be served to all guests  
No individual choice required  
Starters' selection & Desserts will be pre plated individually  
Mains will be served "Family style" \*

A choice of menu must be confirmed by the latest 2 weeks prior to booking date.  
We are happy to accommodate for any dietary requirements & different spice levels  
Our Chicken & Lamb is Halal

Pairing Wines' options available

All prices are inclusive of VAT  
No Room Hire, Deposit or Minimum Spend required (Excludes December)  
Debit or Credit card details are required to secure the booking  
For groups, a Service Charge of 15% will be added to your bill

From Monday to Friday  
All Group Lunch reservations includes a complimentary  
Signature cocktail reception\*\*

\*All dishes from the Tasting menu are served pre plated. Please allow ample time to enjoy this luxurious 7 course menu; service time varies accordingly to the size of the group.

\*\*Prices & Menus are subject to change, Excludes December,  
Signature Cocktail is subject to change  
To take advantage of this offer, please mention when booking



## **PAPRIKA**

**£55**

### **NIMBU WALI MACCHI**

Tandoori Salmon Flavoured with Kafir Lime and Lemon Grass

### **KARARA ALOO AUR CHANA CHAAT**

Crisp New Potatoes and Chickpea Chaat



### **METHI MASS**

Classic Rajasthani Spiced Lamb Stew  
with Fresh and Dried Fenugreek Leaves

### **MURG MALAI KORMA**

Cardamom and Maize Infused Chicken in Cashew Nut Gravy

### **PHALLI PORIYAL**

Fine Beans Sautéed with Mustard, Ginger and Coconut

### **DAL PALAK**

Yellow Lentil with Spinach

### **KADAI PANEER**

Wok Tossed Cottage Cheese and Capsicum Stir Fry

### **JEERA MUTTER PULAO**

Cumin and Pea Rice

### **ASSORTED BREAD AND RAITA**



### **CARROT HALWA WITH MANDARIN ICE-CREAM**

*Food Allergies and Intolerances  
Before ordering please speak to our staff about your requirements*



## **BAYLEAF**

**£68**

### **SUBZ TANDOORI CHAAT**

Chargrilled Seasonal Vegetable Salad

### **GOSHT KI SHAMI**

Hyderabadi Lamb Patty with Mint Chutney

### **SEVIYAN JHINGA**

Vermicelli Coated Fried Prawns with Tomato Salsa



### **MEEN GASSI**

Mangalorean Style Seabass and Coconut Curry

### **METHI MURG**

Free Range Chicken Cooked with Fresh and Dried Fenugreek Sauce

### **PANEER NARGISI KOFTA**

Cottage Cheese and Apricot Dumplings in rich Cashew Nut Korma Gravy

### **CHUKANDER PORIYAL**

Beetroot Stir Fry with Mustard and Curry Leaf

### **DAL TADKA**

Cumin Tempered Yellow Lentil

### **MUTTER PULAO**

Green Pea and Saffron Rice

### **ASSORTED BREAD AND RAITA**



### **WHITE AND DARK CHOCOLATE MOUSSE CAKE WITH SPICED SOUR CHERRIES**

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## **DELUXE MENU**

**£125**

**A GLASS OF CHAMPAGNE  
&  
LUXURIOUS CANAPÈS**

Oyster Fritter, Duck Seekh Kebab, Crab Croquette,  
Tandoori Broccoli, Lobster Papdi Chaat, Masala Cheese Kulcha



**MACCHI TEEN TARIKE KI**

Sikhampuri Salmon, Grey Mullet Amritsari, Hariyali Seabream



**ACHAARI HIRAN**

Haunch of Venison Slow cooked in Pickling Spices

**CHANGEZI CHAAPEIN**

Smoked Kashmiri Chilli Marinated Tandoori Lamb Cutlet

**MURG MAKHNI**

Free Range Chicken Cooked in Tomato and Fenugreek Sauce

**PACHRANGI DAL**

Five Lentil Stew

**KHUMB HARA PYAAZ**

Wild Mushroom with Spring Onions

**METHI MUTTER MALAI**

Fenugreek and Peas in Creamy Garlic Sauce

**SUBZ BIRYANI**

Aromatic Saffron Spiced Basmati Rice and Vegetables

**GREEN SALAD**

**ASSORTED BREAD**



**ANISE CHOCOLATE FONDANT WITH  
VANILLA BEAN ICE-CREAM**

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## TASTING MENU @£98

### Amuse Bouche

Warm Salad of Potatoes, Sweet Potatoes, Yoghurt Foam



### Jal Tarang

Pan Seared Hand-Dived Scottish Scallops,  
Cauliflower Medley

### Karara Kekda Aur Seb

Crispy Soft Shell Crab, Apple Chutney, Passion Fruit Sauce



### Murg Do Roopiya

Duo of Free Range Chicken: Tandoori Chicken Tikka and Grilled with Green Chutney



### Meen Moilee

Scottish Salmon in Coconut and Curry Leaf Sauce

### Macchi Amritsari

Crisp-Fried Spicy John Dory with Tomato Chutney



### Nimbu Pani Sorbet



### Rogan Josh

Roasted Rump of English Lamb, Rogan Jus, Benaresi Dal

### Changezi Chaapein

Smoked Kashmiri Chili Marinated Tandoori Lamb Cutlet



### Bhapa Doi

Steamed Yoghurt with Rhubarb and Pomegranate

### Masala Chai Brûlée

Tea and Spice Infused Crème Brûlée



**This menu is offered for the entire table only  
Last order 14h for Lunch & 21h30 for Dinner, 21h for Sunday**

#### **Prestigious Wines £83 PP**

2012 Riesling Kabinett Joh Jos Prüm,  
Mosel, Germany



2012 Meursault Vallet Frères, Côte de Burgundy,  
France



2009 Gewürztraminer Atul's Signature,  
Jean Claude Gueth, Alsace France



2012 Geyserville Ridge, Sonoma County,  
California, USA



2013 Brachetto d'Aqui Contero,

#### **Captivating Wines £55 PP**

2013 Viognier, Clay Station  
Lodi, California, USA



2013 Sequillo Eben Sadie, Malmesbury,  
South Africa



2009 Gewürztraminer Atul's Signature,  
Jean Claude Gueth, Alsace France



2012 Pinot Noir Muddy Water, Waipara,  
New Zealand



2009 Chenin Blanc Les 4 Villages, Domaine FL  
Côteaux du Layon, Loire, France

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**Benares Restaurant and Bar**, 12a Berkeley Square House, Berkeley Square, London, W1J 6BS  
Tel: 0207 629 8886 [www.benaresrestaurant.co.uk](http://www.benaresrestaurant.co.uk)



## WHITE WINE

Gewürztraminer Atul's Signature, Jean Claude Gueth	2009	54.00
Riesling Kabinett, Joh Jos Prüm	2012	54.00
Finca Allende, Rioja, Spain	2010	62.00
Riesling, Watervale, Grosset Off-Dry, Clare Valley, South Australia	2011	69.00
Chenin Blanc FMC, Ken Forrester, Stellenbosch	2012	74.00
Soave Classico La Rocca, Pieropan, Veneto	2013	76.00
Chardonnay, Catena Alta, Catena Zapata, Mendoza, Argentina	2012	72.00
Riesling Setzberg, Smaragd, Johann DonaBaum, Wachau	2011	86.00
Roussanne, Qupé, Bien Nacido, Santa Maria Valley	2010	99.00
Condrieu Les Grandes Chaillées, Stéphane Montez	2012	99.00
Pinot Gris Grand Cru Muenchberg, A360P, Ostertag	2009	119.00
Meursault, Le Tesson, Jean- Philippe Fichet	2009	145.00
Ridge Montebello Chardonnay, Santa Cruz Mountains	2010	155.00

## RED WINE

Barbera D'Asti Superiore Le Orme, Michele Chiarlo	2011	46.00
Domaine Le Roc des Anges, Côtes du Roussillon, France	2012	46.00
Cabernet Blend, Clos de los Siete by Michel Rolland, Mendoza	2010	64.00
Chassagne-Montrachet Rouge, Burgundy, France	2012	82.00
Pinot Noir, Muddy Water, Waipara, New Zealand	2012	75.00
Viña Ardanza Reserva Especial, La Rioja Alta, Spain	2007	80.00
Pinot Noir Saintsbury, Carneros, Napa Valley, USA	2011	94.00
Capezzana, Ghiaie della Furba, Conti Contini Bonacossi, IGT, Italy	2007	99.00
Zinfandel Blend, Ridge Geyserville, Sonoma, USA	2012	109.00
Barbaresco, Bruno Rocca, Italy	2010	129.00
Nuits- St- Georges 1er Cru Les Pruliers, Henri Gouges	2008	145.00
Château Haut-Sarpe, Grand Cru Classé	2005	155.00



## **THE CHIVAS TROLLEY EXPERIENCE**

The Trolley idea also taps into the Benares philosophy of taking the fine-dining concept and transferring it into the arena of drinks, sourcing the best products like Chivas 18 and delivering them in style. We would like to challenge you to look beyond the traditional boundaries of drinking whisky, to take an established product and reinvigorate it for a new generation.

Each of our drinks will take you on your own sensory adventure.

We hope they will inspire you to find your own unique way to enjoy.

This experience is a great way to entertain your guests, whether to master the art of cocktail mixing or just for pure relaxation as after dinner drinks.

**ALL £18.00**

### **Perfect Way**

The aroma is the most powerful sense tied to memory and 'nosing and tasting' is one of the best ways to awaken the most cherished memories. Enlighten your senses and enjoy Chivas 18 served with our luxurious charcoal smoked soda water created in house.

### **Royal Glen Dee**

Sazerac is one of the oldest documented cocktails which are why it is a must on this list. The rich flavours of Chivas 18 are the essence of this revered cocktail. To create this we slowly stir with a perfume of absinthe, old fashion syrup and add aromatic bitters-redefining the classic.

### **Empress of India**

A recipe that dates back to Colonial times and an excellent cocktail to start the day before you experience it. Shrubs are the perfect timeless addition for a hot weather drink. The halcyon days of a long evening are revisited in this refreshing cup of Chivas 18, all spices, berries and pear shrubs, finished with our homemade elderflower and lemon soda water.