PLANTS & FLAVOURS OF INDIA



TASTE & STYLE OF LONDON

FLORA INDICA LOUNGE, BAR & DINING

PARTY MENU II

PRE-STARTERS

Cumin & Sweet Peas | Papdi Crust | Pudina Shorba



STARTERS

Achari Tender Broccoli | Quail Egg| Sour Cream (V)

Till Wali Yellow Fin Tuna | Baby Leek | Chili Caviar | Compressed Kalonji Cucumber

Pulled Kerala Spiced Gressingham Duck Leg | Bengal Grahm Flour Cheela | Coconut

Lamb Sweet Bread Shikampuri | Courgette Chatpata | Beetroot Goat Curd



MAINS

Slow Braised Suffolk Lamb Shoulder | Rogan Josh

Soft Shell Crab & King Prawn | Bengali Malaicurry | Coconut

Paneer Kofta | Jerusalem Artichoke | Baby Spinach (V)

Mains are served with Dal Makhani, lime leaf pilaf and naan bread

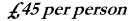


DESSERTS

Shahi Brioche Tukda | Tandoori Pineapple | Pistachio Crumb | Saffron Milk Cream

Compressed Seasonal Fruit Chaat | Sweet Tamarind Chutney | Honey Yoghurt





All prices are inclusive of VAT at current rate. A discretionary 12.5% service charge will be added to your bill. If there are any food allergies or dietary requirements, please communicate to a member of staff Menu subject to change.