

CHOKHI DHANI DIAMOND MENU £50 Jodhpur Menu, Main Course & Dessert Plated Everything else to share

> FOR THE TABLE PAPAD BOWL & CHUTNEY TRAY AVOCADO, HIMALAYAN TOMATO, MANGO & APRICOT

## SHURUWAAT

ALOO TIKKI POTATO CAKE, BROWN BEANS, PEAS

**PRAWN KEMPU BEZULE** MANGALOREAN CHILLIES, GINGER, CURRY LEAVES, COCONUT

SHEEKH-E-KHAZANA VENISON, OSTRICH & CHICKEN MINCED WITH SPICES TO FORM SKEWER

## CLASSIC SIGNATURE DISHES

PANEER MARWARI INDIAN COTTAGE CHEESE, ONION, CASHEW NUTS, RAISINS AND GREEN CHILLI

TANDOORI CAULIFLOWER MARINATED WITH KASHMIRI CHILLI, MUSTARD, YOGHURT, SLOW ROASTED IN A CHARCOAL TANDOOR

> MURGH MAKHAN CONFIT POUSSIN & CHICKEN BREAST, TOMATO, BUTTER & FENGREEK CRUSH

GOSHT CHAMPIEN CORNISH LAMB CUTLETS, BETEL LEAVES, GINGER, CLOVES & CARDAMOM

## ASSORTED SIDE DISHES

ALOO METHI SEASONAL POTATOES, FRESH FENUGREEK LEAVES

*DAL 'ALKA'* A COMBINATION OF FINE LENTILS

BREAD BASKET (ROTI / NAAN)

Wild Mustard Raitha

STEAMED BASMATI RICE

## BAAD MEIN

PANNA COTTA MANGO & CARDAMOM, LIME CURD, STRAWBERRY

ORGANIC MILK ICE CREAM SUN DANCE VANILLA CLOTTED CREAM AND SALTED CARAMEL WITH CHOCOLATE SAUCE, BERRY COULIS, HONEY COMB

"Food allergies & special dietary requirements can be catered for by our chefs. Please let our team know, if you need more information about allergens present in the menu." Game meat may contain pellets & Fish might have small bones. All our Chicken, Lamb & Rabbit are Halal. A discretionary 12.5% service charge added to the bill. We use only Free-range eggs, premium auality ingredients in their prime duration. Seasonal. Sustainably and UK sourced wherever possible. Our used oil is recycled for Bio-diesel projects. All prices include 20% VAT