



## *CHOKHI DHANI GOLD MENU*

£40 - STARTERS, MAIN COURSE & DESSERT PLATED  
REST FOR TABLE

### *FOR THE TABLE*

#### *PAPAD BOWL & CHUTNEY TRAY*

AVOCADO, HIMALAYAN TOMATO, MANGO & APRICOT

### *SHURUWAAT*

#### *VEG SAMOSA*

INDIAN SHORT CRUST PASTRY FILLED WITH SEASONAL VEGETABLES, ARRAY OF SAUCES

#### *MURGH JOSHILA*

AROMATIC MARINATED CHICKEN THIGHS COOKED IN TANDOOR

### *CLASSIC SIGNATURE DISHES*

#### *PANEER MARWARI*

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

#### *LAMB LAAL MAAS*

LAMB RUMP, RED CHILLI, TOMATO, CORIANDER SEEDS & CUMIN

### *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*

*INDIAN CARROT FUDGE HALWA WITH ORGANIC MILK VANILLA ICE CREAMS,*

*PISTACHIO CRUMBLE*