



CHOKHI DHANI GRADE FIESTA MENU

FOR THE TABLE

PAPAD BOWL & CHUTNEY TRAY
AVOCADO, HIMALAYAN TOMATO, MANGO & APRICOT

SHURUWAAT

SPICED MUSHROOM FILLED IN ARTICHOKE

VEG SAMOSA

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

CHAR GRILLED STONE BASS TIKKA
GRAIN MUSTARD, HONEY YOGHURT, SALMON CAVIAR

SHUTURMURGH TIKKA

OSTRICH, BLACK PEPPER, YOGHURT, CONDIMENTS, ORANGE CHUTNEY

CLASSIC SIGNATURE DISHES

PANEER PALAK

SPINACH IN THREE STYLES, PAN-FRIED PANEER, PARMESAN & CUMIN CRISP

BHARWAAN POTATO

STUFFED WITH CASHEW NUTS, RAISINS, SPICES, COATED WITH POPPY SEEDS,
SLOWLY ROASTED IN A CHARCOAL TANDOOR

SAFEED MAAS

SUCCULENT DICED LAMB LEG, YOGHURT, MACE, CARDAMOM, CASHEW NUT

TAWA CHICKEN

LIGHTLY SPICED MARINATED CHICKEN SUPREMES

"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 QUALITY 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



ASSORTED SIDE DISHES

BAINGAN BHARTHA

ROASTED AUBERGINE ASH, CUMIN, GREEN CHILLY

DAL 'KABIR DAS'

A CLASSIC COMFORT FOOD

WILD MUSTARD SMOKY RAITA

BREAD BASKET

(ROTI / NAAN / ROSEMARY CHEESE NAAN)

PILAU, BASMATI RICE WITH KASHMIRI SAFFRON

BAAD MEIN

ROSE CRÈME BRULEE

BALSAMIC, ROSE PETAL RELISH, MERINGUE, KHUBHANI

ORGANIC MILK ICE CREAM SUN DANCE

VANILLA CLOTTED CREAM AND SALTED CARAMEL WITH CHOCOLATE SAUCE, BERRY COULIS, HONEY