

AWADH MENU

SAGAR RATTAN

SEARED SCALLOPS WITH SESAME SEEDS, CORIANDER AND TAMARIND, TOGETHER WITH LIME AND CUMIN PEAS

QABALI SEVIYAN

VERMICELLI AND MASALA CHICKEN SUPREME TOSSED WITH PINE NUTS AND BAKED WITH EGG CUSTARD

THATEE KA GOSHT

BUTTER FLIED LEG OF LAMB SEASONED WITH CINNAMON, BAY LEAF AND GREEN CHILLIES

Chardonnay Chateau Ksara, Bekaa Valley, 2005, Lebanon

CHEMEEN KOZHIKODAN

STIR FRIED PRAWNS WITH COCONUT AND CURRY LEAF

LAAL MAANS

VENISON STEW WITH CHILLIES, CLOVES AND GARLIC COOKED IN A CLAY POT

DAL MAKHANI

BLACK LENTIL SPECIALTY

KARAREE BHYEIN

LOTUS STEM FRIED AND TOSSED WITH PEANUTS AND CORIANDER

RAITA

Served with

PULAO AND TANDOOR BAKED BREADS

Mourvedre Cline , Sonoma, 2005, USA

MEETHA KULCHA AUR SHRIKHAND

SWEET GRILLED KULCHA SERVED WITH 'SHRIKHAND' – CREAMY YOGHURT FLAVOURED WITH CARDAMOM

Chateau Fayau, Cadillac, 2005, France

£56 per person | £74 with wines