

SWAT MENU

BHALLA PAPDI CHAAT

CRISP FRIED PASTRY AND CHICK PEAS DRIZZLED WITH CREAMY YOGHURT, TAMARIND AND MINT CHUTNEY

TITARI

GUINEA FOWL MARINATED WITH ROYAL CUMIN, FRESH GARLIC AND SMOKED RED CHILLIES, COOKED IN THE TANDOOR

CHAPLI KEBAB

MINCED LAMB KEBABS WITH MINT AND CRUNCHY ONIONS AND TOPPED WITH MOIST MASALA FRIED EGG

Gewurztraminer Fleur de Lotus, Josmeyer, Alsace, 2006, France

MEEN POLICHATHU

BAKED PEARL SPOT WITH MASALA CRAB MEAT, SERVED IN A FRAGRANT BANANA LEAF PARCEL

KHADEY MASALA KA GOSHT

LAMB STIR FRIED WITH FRESH CHILLIES, SHALLOTS AND FRESHLY GROUND SPICES

Served with

KASURI ALOO ANARDANA

ROASTED NEW POTATOES TOSSED WITH RED CHILLIES, DRIED FENUGREEK LEAVES AND POMEGRANATE SEEDS

DAL MAKHANI

BLACK LENTIL SPECIALITY

PULAO AND TANDOOR BAKED BREADS

Cline Los Carneros Syrah, Sonoma, 2005, USA

CHEF'S CHOICE OF KULFI SELECTION

Chateau Fayau, Grand vin de Bordeaux, 2005, France

£43 per person | £59 with wines

A DISCRETIONARY 12.5% SERVICE CHARGE AND A £1 COVER CHARGE WILL BE ADDED TO THE BILL
ALL PRICES ARE INCLUSIVE OF THE CURRENT RATE OF VAT