

3 Courses @ 29.95
NEPALESE & INDIAN CUISINE

Per person



With Glass of Sparkling Wine

STARTERS

Duck Tikka

Duck Marinated with Garlic cumin & homemade spice served with salad mixed spice

Green Chicken

Chicken Marinated in fresh mint, Coriander cooked in clay oven and served with fresh green salad and chutney.

Cassava Cake

Mixed with ginger garlic green chili & CORIANDER AND CASSAVA DEEP FRIED.

South Indian Lover

Diced lamb cooked in mustard seed, onion tomato with ground spice with mini naan.

SEA DELIGHT

Stir fry Tiger Prawns with sweet sour & hot sauce

ONION BHAJI OR SAMOSA (MEAT OR VEG)

Plain Nan or Garlic Nan to share with Mains

MAIN COURSE

Ranee Duck

Duck Marinated on Nepalese Ground Spices Served with strawberry sauce & pilau rice.

Raja Chicken

Pan Seared Chicken served with roasted Red Peppers Sauce with Garlic Mash Potato.

Sea Bass Sizzlers

Pan Seared Sea Bass served with fresh spinach, green peas coriander sauce & served boil rice. (med)

Indian Cheese Balls (medium)

Indian Cottage Cheese Cooked with tomato, garlic, onion, fresh coriander and cream served with boiled rice.

Lekali Lamb (fiery hot)

North Indian Style Lamb Curry cooked with tomato, onion, garlic, ginger, fresh coriander served with pilau rice.)

Mix Vegetables

Seasonal Mix Vegetable Curry Cooked with fresh tomato garlic onion homemade spices and served with pilau rice

Desserts

Gulab Jamon with vanilla ice cream

Poached Pears with Vanilla Ice Cream

Please ask server for dietary requirements for all allergies. Our Chefs will be happy to cook if you like any other dishes which are not listed on Menu