

St Valentine Set Menu £26.99

~ Sundries ~

Popadoms with three different chutneys

~ Lover's Platter ~

Pero tikka

Spicy char grilled chicken marinated with chef's special tikka spices with crushed ginger, garlic with low fat yogurt.

Jumbo Ghinga Macha Sekuwa

Fresh Jumbo king prawns off shell-marinated in traditional Nepali spices before being cooked to perfection in a charcoal-fired tandoor oven.

Khasi Choyla

Moist, char-grilled lamb slices, tossed in a fabulous dressing of spices, olive oil, and fenugreek seeds. This popular Nepalese starter is social food at its best.

~ Main Course ~

(Please Select One)

Kashi Ko Mashu (Lamb Curry)

Authentic taste of Nepal crafted by our in-house Nepalese Chef, tender pieces of bite sized lamb curry cooked in dozens of spices garnish with tomato and coriander.

Lamb Jalfrezi

Delicately cooked diced lamb with tomato, onions, green pepper and Nepalese spices.

Kukukhara Ko Jhol (Chicken Curry)

Authentic taste of Nepal crafted by our in-house Nepalese Chef, Succulent chicken curry made with unique blend spices.

Makhani Chicken

Tender cubes of chicken cooked in a tandoor and finished in a rich tomato and creamy sauce.

King Prawn Chilli Garlic

Jumbo prawns cooked with garlic, onions and chilli and simmered with green peppers and lemon juice.

Chutney Fish

Our special fish curry - cod fish cooked in a unique blend of coriander chutney infusion.

~ Accompaniments ~

Nepalese Style lauka Dal, Steam Basmati Plane or Pilau Rice, Naan/Roti

~ Dessert ~

Warm Gulab Jaman with slice of homemade Kulfi ice cream

All food items can contain nuts or traces of nuts. Any special requirements please inform the server.

Note: A 10% discretionary service charge will be added to your bill

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~ Lover's Platter ~

Chilli Aloo

Potato cooked very slowly in rich authentic Nepalese spices with coriander.

Vegetable Singara (Samosa)

Fresh vegetable combination, with authentic spices wrapped in a fresh traditional pastry & fried until crisp & golden brown.

Paneer Shashlik

Marinated in spices with homemade cottage cheese served with capsicum, onion, tomatoes and gently cooked in Tandoor clay oven.

~ Main Course ~ (Please Select One)

Tama Aloo

Traditional Nepalese vegetables prepared with tender bamboo shoots, potatoes, black eyed bean and tomato.

Mughlai Kofta

Mix vegetable balls mildly spiced with cream sauce.

Paneer Makhani

Homemade cubes of cottage cheese cooked in a rich tomato, cream & buttery gravy (contains nuts).

Ramtoriya

Okra gently sautéed with onions and spices.

Seasonal Mix Vegetable Curry

A combination of cauliflower, Carrot, Mushroom, Onions, Green beans, Peas, Potato & tomato cooked to perfection with a touch of garlic tomato sauce.

~ Accompaniments ~

Nepalese Style lauka Dal, Steam Basmati Plane or Pilau Rice, Naan/Roti

~ Dessert ~

Warm Gulab Jaman with slice of homemade Kulfi ice cream

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