
PDR VEG & NON VEG SET MENU

Non Vegetarian

Hariyali paneer tikka (D)

Khatta meetha chicken tikka (D, MUS)

Lamb chilli fry

Fried strips of lamb, onion, chilli, peppers

Methi monk fish (F, MUS)

Garlic naan (D, G)

Prawn Simla mirch (C)

Black tiger prawns, roasted bell pepper

Handi murg (D, N)

Cornfed chicken, cashew, yoghurt spices

Bombay aloo*

Baby potato, chilli, garlic, spices

Warqi paratha (D, G)

Vegetarian

Hariyali paneer tikka (D)

Crispy pepper cauliflower (E)

Karara asparagus (D, G)

Mango, tomato salsa on ragi papad (D, G)

Garlic naan (D, G)

Mushroom babycorn moilee

Palak singada (D)

Tempered spinach chestnut

Bombay aloo*

Baby potato, chilli, garlic, spices

Warqi paratha (D, G)

Subz Biryani (D)

Seasonal vegetables, basmati rice

Dal makhani (D)

Chestnut halwa, Rose chocolate, Jamun kulfi (D, G, N)

Tea & Coffee

ALL PRICES INCLUDE VAT AND ALL CHARGES.

WE HAVE A NO TIPPING POLICY.

* Denotes spicy dish. Some of our dishes may contain traces of, crustaceans (C), dairy (D), eggs (E), fish (F), gluten (G), mustard (MUS), molluscans (M*), nuts (N), sesame (S)

We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food •
Please check with staff for any other allergens.

PDR VEG & NON VEG SET MENU

Non Vegetarian

Palak patta chaat (D)

Fried baby spinach, yoghurt, date and tamarind chutney

Chicken champen (D)

Adraki muttar scallops* (M)

Grilled ginger marinated scallops, garden peas mash

Crab claw flakes (C, G, S, M)

Crab flakes on ragi papad

Olive naan (D, G)

Masala seabream (D, F)

Railway lamb curry

Lamb diced, baby potatoes, aromatic gravy

Tawa asparagus, mangetout, baby corn (D)

Mint paratha (D, G)

* *****

Prawn biriyani (C, D)

Dal makhani (D)

Vegetarian

Palak patta chaat (D)

Fried baby spinach, yoghurt, date and tamarind chutney

Soya muttar tikki (G)

Hariyali Paneer tikka (D)

Chargrilled cottage cheese, green herbs

Makkai seekh kebab (D)

Skewered mince sweetcorn kebabs

Olive naan (D, G)

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Palak paneer kofta (D)

Bhindi lal pyaz (S)

Okra,,red onion,dry mango powder

Tawa asparagus, mangetout, baby corn (D)

Mint paratha (D, G)

* *****

Unripe jackfruit biriyani (D)

Dal makhani (D)

Desserts

Cinnamon rice pudding, baked jamun, rose kulfi (D, G, N)

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PDR NON VEG SET MENU

Green asparagus, lemon grass soup (D)

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Avacado, rocket, micro sprout, camembert salad (D, M)

'*****

Achari partridge, Dum ki pasliyan (D, M, N)

'*****

Green peppercorn seabass (D, F)

'*****

Lobster hawa mahal (D, C, R)

'*****

Salli margi, Brown onion pulao (D,G)

'*****

Nellore lamb shanks

Bharwan morel muttar (D)

Aloo katliyan (D)

Missi roti, goat cheese kulcha malabari paratha (D, G)

'*****

Kala moti biriyani (D)

Whole black gram, basmati rice

Mango kadhi (D)

'*****

Strawberry chenna payesh, Brioche butter pudding, roasted almond Ice cream (D, G, N)

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