

## **AQUANAUT & AMPHIBIAN MENU**

# 2 Courses £38.50pp, 3 courses £44pp (inc 12.5% Service Charge)

#### **APPETISERS**

#### Amritsari Fish

Carom seed infused crispy fried white fish fillets accompanied with 'Desi tartare'

## Chicken Malai Tikka

Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

#### Lamb Seekh Kabab

Traditional minced lamb kababs with green chillies, ginger and cardamom cooked in the tandoor

#### **MAINS**

#### Prawn Methi Malai

Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

## Chicken Tikka Laphroaig Masala

Once the Nation's favourite dish flambéed with Smokey single malt Laphroaig whiskey

## Kashmiri Lamb Roghanjosh

Welsh lamb leg chunks in a onion and tomato sauce with Kashmiri chillies and spices

#### Lasooni Spinach

Smooth lightly spiced spinach sautéed with garlic and dill

#### Dal Makhani

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita, Pickles, Papad, and Chutney

### **DESSERT**

#### Valrohna Chocolate and Almond Samosa

Made with one of the world's best dark chocolates coated with almond flakes served with crème Malibu

Appetisers are served individually plated with all the mentioned items. Main course is served sharing style and we top up dishes if you run out at no extra charge. We are happy to discuss substitutions if you have particular allergies or preferences

Vegetarian alternatives available on request

Price inclusive of VAT & inclusive of a 12.5% service charge All dishes may contain traces of nuts