

## **Lunch Thalis (12pm – 4.30pm)**

### **Vegetarian Thali £ 12.95**

#### **Shahi Paneer Makhani**

Cottage cheese marinated in yoghurt and aromatic spices, cooked with almonds and cashew nuts in a creamy sauce



### **Non-Vegetarian Thali £ 14.95**

#### **Shahi Butter Chicken**

Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked with almonds and cashew nuts in a creamy sauce



### **Seafood Thali £ 16.95**

#### **Kadai King Prawn**

Marinated king prawn charcoal grilled, served in a house made sauce with herbs, almonds and coconut



### **All served with**

#### **Tarka Dal**

Medley of yellow lentils with herbs and spices

#### **Cucumber Raita**

Mildly spiced yoghurt with chopped cucumber, potatoes and tomato

#### **Saffron Pilau Rice**

Basmati rice cooked with special herbs and saffron

#### **Naan**

Tandoori-baked bread made from refined leavened flour, enriched with butter and milk

---

Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.