



2/3 COURSE SET MENU – 30TH MARCH

Come in to dine-in with your Mother or simply send your love via our gift card, enjoy this specially crafted menu from our Mayfair trained chefs...

CHOOSE ONE INDIVIDUAL DISH FROM EACH SECTION OR ONE SHARER BETWEEN TWO
Bottle of Rose Prosecco 20cl - £9.95 | Desi Daru Mango Chilli Caprioska Cocktail £9.95

NIBBLES

Poppadums with Trio of Chutney’s

STARTERS

SHARING NON-VEGARIAN STARTER PLATTER (for 2)

Murg Malai Tikka, Tandoori Chicken Tikka, Vegetable Samosa
Chaat masala fries, mint & coriander chutney

SHARING VEGETARIAN PLATTER (V) (for 2)

Tandoori Paneer Tikka Shashlik, Matar aur Saag ki Tikki (vegan), Onion Bhaji (vegan)
Chaat masala fries, mint & coriander chutney

Lamb Chop Adraki (GF)

New Zealand Lamb Chops, double marinated in Tandoori Mix and grilled in clay oven

Mild Salmon Tikka (GF)

Norwegian Salmon, aromatic marinade, grilled in clay oven

INFUSE CHOORI CHAAT (V)

Infuse Signature street food snack of papdi, cornflakes, spiced potato, mango chutney, tamarind chutney, mint chutney, yoghurt and pomegranate pearls on a bed of rice poppadum
Vegan version available

MAIN COURSE (CHOOSE ONE PER PERSON)

LOBSTER TAIL COCONUT CURRY (GF) (DF) (£5 surcharge)

Lobster Tail cooked in coconut and turmeric bisque infused with fragrant curry leaves

INFUSE DUM BIRYANI – CHOICE OF PRAWN/LAMB/CHICKEN/VEG/VEGAN

Long grain Basmati rice cooked on Dum with biryani spices and choice of seafood/meat/veg/vegan. Served with raita.

BUTTER CHICKEN (GF) (contains nuts)

Delhi style creamy chicken tikka curry, plum tomatoes, aromatic herbs and butter

RAILWAY LAMB CURRY (GF)(DF)

Boneless lamb cubes in a simple but robust medium spicy curry, infused with ginger and herbs. This iconic dish finds its roots in early 1900’s when it was cooked on the railways during long train journey’s in Northern India.

VEGETARIAN/VEGAN CURRY

Please choose any vegetarian/vegan curry from main menu

Served with following accompaniments to share

Long grain Basmati Saffron pulao
Naan / Butter Naan / Garlic and Chives Naan / Kulcha, truffle oil

DESSERT (PLEASE CHOOSE ONE TO SHARE)

GULAB JAMUN with VANILLA I/C

KULFI ON STICK – CHOICE OF MALAI, MANGO OR PITACHIO

CHOCOLATE BROWNIE WITH ICE-CREAM

Absolute taste bombshell chocolate brownie with Vanilla I/c and chocolate drizzle

£29.95 per person. Minimum 2 persons. 10% service charge shall be added to the bill. 2 hr seating
VEGAN/GLUTEN FREE ALTERNATIVES AVAILABLE