

# CHEF'S WINTER MENU

## APPETISERS

### CRAB KEBAB £6.95

Fresh crab meat mixed with exotic spices, potatoes, onions, garlic and ginger and then fried.

### SPICY SQUID RINGS £7.95

Sea squid marinated with mix spices, deep fried. Served with mix salad and sauces.

### FRIED CHILLI CHICKEN £5.95

Finely chopped chicken tikka stir-fried with fresh green chilli, herbs, coriander and spices.

### CHEESY SPRING ROLLS (v) £5.95

Indian cottage cheese, chopped mixed spices, spring onion breaded with vermicelli and deep fried.

## MAINS

*(All mains served with pilau rice and naan bread)*

### DHAB CHINGRI £18.95

King prawns in shell, cooked with coconut milk, ginger, curry leaf, green chilli spice and served with fresh baby coconut bottom. A very unique dish. WORTH A TRY!

### CHICKEN OR LAMB ANANASA £14.95

Tender pieces of lamb / baby chicken breast cooked in a pan-fried butter, garlic, honey and balsamic vinegar as a tangy sauce. Served with fresh whole pineapple. A very creative and exotic dish.

### PUMPKIN LAMB £15.95

Tender pieces of lamb cooked with fresh pumpkin, mix ground spice, crushed garlic in a medium spiced sauce. Served with baby fresh pumpkin. A unique but very tasty dish!

### CHICKEN OR LAMB KADAI £12.95

Succulent boneless chicken cooked with pounded spices, mushroom, tamarind sauce and fresh coriander. Served inside a basket shaped poppadum.

### RUPCHANDA £14.95

Pan-fried Pomfret with red onions, mixed peppers, green chilli, cooked in medium spice.

V – Suitable for vegetarians

This menu is available until 31<sup>st</sup> January 2017. Available for dining in only.