



A JOURNEY ACROSS INDIA

Presenting guest chef Karan Gokani
at the Royal Over-Seas League

23 OCTOBER - 12 NOVEMBER 2024

SET MENU

(ALL DISHES ARE INCLUDED)

£50 PER PERSON

ONE BOTTLE OF COBRA BEER OR COBRA ZERO PER PERSON INCLUDED

SHARED STARTERS

Papadums on arrival

TUNA OR SWEET POTATO CHAAT (v)

Fresh tuna or sweet potato and yoghurt tart inspired Delhi's aloo chaat

PAV BHAJI

A Mumbai street food classic of spiced mashed vegetables served with pillowy pav buns (v) (vg upon request)

BANANA LEAF FISH AND SPROUT SALAD

Keralan style Bream wrapped in banana leaf with aubergine and sprout salad

MAINS

SMOKED CHICKEN OR SMOKED PANEER MAKHANI (v)

Grilled chicken tikka or paneer simmered in a smoky makhani sauce

PALAK MUSHROOM CURRY

Mushrooms in spinach and garlic sauce (v)

SIDES

(ALL SERVED WITH MAIN DISHES)

YAKHNI PILAU

Basmati rice cooked in a rich spiced broth (v)

DHABA DAL

Overnight lentils cooked to a traditional Punjabi recipe (v)

CUCUMBER AND MINT RAITA

Cucumber, cumin and herb raita (v)

DESSERT

BHAPA DOI CHEESECAKE

Baked Bengali yoghurt served with a pistachio crumble (v)