



LUNCH  
£30 PER PERSON

Available till 4pm

# Christmasala

25th November to 25th December

DINNER  
£35 PER PERSON  
DINNER 4PM - 9.30PM

## A CHRISTMAS BANQUET IN FIVE WAVES

An Indian banquet unfolding in five waves of festive celebration.

### 1. THE WELCOME

#### PAPADAM BASKET WITH DIPS

Crisp golden papadoms served with a colourful quartet of chutneys.

### 2. THE FESTIVE PRELUDE

#### DELHI BAUBLES

A festive twist on a classic street food – puris filled with potato, chickpeas, yoghurt, and cranberry chutney. Pop the whole bauble into your mouth to enjoy the full burst of flavours.

### 3. STREET CELEBRATIONS

A selection of Delhi's favourite street plates and our own signature creations. Choose one:

#### PONDICHERY CROQUETTES

EXCLUSIVE

Crisp-fried chicken, brie and cheddar with molten centre – a touch of indulgence, carrying whispers of the French Quarter.

#### ONION BHAJI (vg)

Golden, crisp and fluffy onion fritters made in our signature Delhi style.

#### DELHI CHICKEN TIKKA

Tender chicken marinated in Delhi spices, tandoor-grilled for a perfect char.

#### ANJEERI PANEER TIKKA (v)

EXCLUSIVE

Paneer stuffed with fig and saffron, roasted over charcoal for a sweet-smoky finish. A soft-spoken showpiece – delicate, rich, quietly confident.

#### CAULIFLOWER MANCHURIAN (vg)

Golden-fried cauliflower florets coated in a rich, umami-laced Indo-Chinese Manchurian glaze.

#### AMRITSARI FISH

Lightly battered Indian fish fingers flavoured with Punjabi spices. Served with a curried tartar.

### 5. THE SWEET FINALE

Desserts to complete your festive journey. Choose one:

#### WHITE CHOCOLATE & RASPBERRY ROULADE (v)

Light sponge with white chocolate mousse & tart raspberries.

#### CHOCOLATE ORANGE INDULGENCE (vg)

Rich brownie base, chocolate filling, orange sauce, vegan, gluten-free.

### 4. THE CURRY FEAST

A spread of our signature curries. Choose one:

#### SHAHI TURKEY MASALA

EXCLUSIVE

Tender turkey breast in a creamy tomato & saffron sauce with festive spices.

#### BUTTER CHICKEN 1950s

Our famous tandoori-roasted chicken tikka smothered in a rich, creamy tomato sauce, embracing the authentic Delhi origins of this humble dish.

#### ROADSIDE CHICKEN BHUNA

A road style Punjabi chicken bhuna, inspired by the vibrant highways of North India.

#### KOZHI CHICKEN CURRY

Hailing from India's east coast seaport, a spicy rustic chicken curry bursting with rich flavour.

#### RAILWAY STATION LAMB CURRY

Mildly spiced imperial lamb curry with creamy coconut sauce, flavoured with our signature garam masala. Inspired by the pantries of Indian trains.

#### SOUTH INDIAN FISH CURRY

Delicately spiced fish, gently simmered in a rich Malabari coconut curry. A southern treasure long adored in Delhi.

#### DILLI PANEER BUTTER MASALA (v)

Soft paneer cooked in a classic butter masala sauce, a popular Delhi style curry.

#### CHETTINAD VEG KARI (vg)

A spice medley of seasonal vegetables stir-fried with South Indian roasted masala, curry leaves and mustard seeds.

SIDES TO SHARE

A table-filling feast of fluffy rice, pillowy naan, fire-roasted root vegetables, and hearty North Indian dal tadka.

(v) Vegetarian (vg) Vegan Medium Spicy

These dishes may contain allergens. An allergen chart is available on request, please ask our team for assistance.

We add an optional 10% service charge to your bill which goes to our wonderful restaurant staff. If you feel the service didn't meet your expectations, let us know and we'll be happy to remove it.

This menu is available for a minimum of two guests. For groups of 10 or more dining between 25th November and 25th December, this menu will apply. A deposit of £50 per group is required for parties of seven or more.