

Set Menus

FOR GROUPS
OF 4 OR MORE

To make the most of your dining experience and explore the full range of our culinary offerings, we've thoughtfully designed these set menus.

Each menu comprises a carefully curated selection of dishes that showcase our diverse flavours – perfect for groups of four or more.

Whether you're dining with friends, family, or colleagues, these menus provide a delightful journey through our cuisine.

For more information, please consult your server.

 VEGAN

 CONTAINS DAIRY

 CONTAINS GLUTEN

In case of allergies or dietary restrictions, please let your server know before ordering.

BESANT

29.95 per person

— Poppadoms —

With Spiced Onions & Mango Chutney

— Starters —

GRILLED MASALA WINGS

The barrage of flavours make these chicken wings with ground spices an irresistible treat!

CHICKEN SIXTY-FIVE

A street food speciality spiced with red chilli and curry leaves. Legend has it this dish was created way back in 1965. Spicy and incredibly flavourful.

ALOO TIKKI

Traditional homemade spiced potato fritters flavoured with cumin, ginger and coriander. Crispy, crunchy and oh so good!

VEGETABLE PAKODA

Crunchy fritters of shredded spinach, fenugreek leaves, onion, cauliflower and coriander seeds.

— Mains —

LAMB BHUNA

Lamb expertly cooked with tomatoes, onions, and chillies, infused in hot oil to unlock deep, natural flavours. This dish boasts a thick, rich gravy, brimming with intense spices, making it a favourite for its robust taste.

CHICKEN TIKKA MASALA

A mild and flavoursome dish, this sumptuous culinary wonder considered a testament to the Glasgow's status as a multicultural epicentre, needs no introduction.

CHICKEN MADRAS

A rich, fragrant and tangy hot curry with crushed *Guntur* chillies in a thick textured sauce of onions and tomatoes. Not for the faint-hearted!

OKRA KUZHAMBU

A *Tamilian* delicacy of okra fingers tossed in well-spiced masala of tomato, onion and fennel giving it a unique character and flavour.

served with

SAFFRON BASMATI RICE

PLAIN NAAN

PULICAT

35.95 per person

— Poppadoms —

With Spiced Onions & Mango Chutney

— Starters —

SPICY LAMB CHOPS 🌶️ 🍷

Succulent lamb chops, an exotic chilli marinade, flame roasted. Finger licking good!

GRILLED MASALA WINGS 🌶️ 🌶️

The barrage of flavours make these chicken wings with ground spices an irresistible treat!

CHICKEN SIXTY-FIVE

A street food speciality spiced with red chilli and curry leaves. Legend has it this dish was created way back in 1965. Spicy and incredibly flavourful.

PANEER FRANKIE ROLL 🍷 🌿

A well-loved street food from *Old Bombay*. Skewer-roasted paneer cheese rolled in a refined flour chapati. It's frankielicious!

— Mains —

LAMB CAFREAL 🍷

A recipe brought to Goa from the old Portuguese colonies in the Africa, this dish of tender lamb is cooked with fresh baby spinach and cream. Herby and aromatic.

LAMB BHUNA

Lamb expertly cooked with tomatoes, onions, and chillies, infused in hot oil to unlock deep, natural flavours. This dish boasts a thick, rich gravy, brimming with intense spices, making it a favourite for its robust taste.

CHICKEN KORMA 🍷

A dish created in the kitchens of the old Mughal emperors — tandoori chicken in a rich sauce of coconut and cream balanced with exquisite spices.

SOUTH INDIAN GARLIC CHILLI CHICKEN 🍷

If you like spicy and garlicky chicken dish this will satisfy your palate like never before.

served with

SAFFRON BASMATI RICE 🌿

JEERA FRIED RICE 🌿

PLAIN NAAN 🌿 🌿

GARLIC CORIANDER NAAN 🌿 🌿

EGMORE

39.95 per person

— Poppadoms —

With Spiced Onions & Mango Chutney

— Starters —

COCONUT TIGER PRAWNS

A traditional fisherman's snack, these coconut covered flavoursome tiger prawns will summon the sounds of the sea to your senses.

SPICY LAMB CHOPS 🌶️ 🍷

Succulent lamb chops, an exotic chilli marinade, flame roasted. Finger licking good!

CHICKEN FRANKIE ROLL 🍷 🌿

A well-loved street food from *Old Bombay*. Skewer-roasted chicken rolled in a refined flour chapati. It's frankielicious!

ALOO TIKKI 🌿

Traditional homemade spiced potato fritters flavoured with cumin, ginger and coriander. Crispy, crunchy and oh so good!

— Mains —

MYSORE LAMB

Originating in the palaces of old South Indian royalty, this delectable lamb and potato preparation is simmered in rich coconut milk flavoured with hints of green chillies.

ROGAN JOSH 🌶️

With a heady combination of intense spices in a sauce of tomatoes and Kashmiri chillies this tender lamb delicacy is cooked at intense heat and packed full of flavour.

CHICKEN CHETTINAD 🌶️ 🍷

A famed recipe from the *Nattukotai Chettiar* clan of Tamil Nadu, this chicken dish is prepared with roasted coconut, a variety of herbs and freshly ground spices. Warm and flavoursome!

BOMBAY BUTTER CHICKEN 🍷

Arguably India's most famous export, this dish has succulent chicken marinated overnight, tandoori roasted and cooked in a sauce of tomato, cream, sun-dried herbs and fragrant spices.

served with

JEERA FRIED RICE 🌿

MUSHROOM & PEA RICE 🌿

GARLIC CORIANDER NAAN 🌿 🌿

MANGO PESHWARI NAAN 🌿 🌿