

# 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.*

## 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 KUZHAMBHU

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

 VEGAN

 CONTAINS DAIRY

 CONTAINS GLUTEN

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

# 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