

Le Raaj

INDIAN DINING ROOM

NEW YEAR'S EVE TASTING MENU

'TOUR OF INDIA' - NO VISA REQUIRED

Let us take you on a culinary tour of our vast continent, where flavours, spices and styles of cooking vary widely by region, from the chicken and lamb based dishes of the north and east, to the coconut milk and mustard seed-flavoured seafood of the south. Let us transport you to our vibrant, colourful country, with a selection of tasting dishes from every corner of the continent.

We are committed to sourcing as many of our ingredients as possible from local suppliers, and are proud that our meat and fresh produce comes from the locality.

Indian Street Food ©

Crispy pastry stuffed with spicy chickpeas, diced potatoes and pomegranate seeds, served with soothing mint sauce and tamarind water.

Raaj Exclusive ① ©

Marinated tender cuts of chicken cooked in a mixture of aromatic spices prepared to our chefs own recipe served with fresh leavened warm bread made from fine flour with a very thin layer of butter.

Sweet Potato Shami

Spiced chicken mince sweet potato shami cooked with mild spices, ginger, peppers and homemade green coriander chutney.

Sylhet Old Style Butter Chicken ① ©

Fresh tandoori chicken tikka simmered in a tangy tomato, cashew and creamy sauce with butter and a dash of honey.

Bengal Lamb

Blade of locally sourced lamb fillets cooked with pan fried chick peas, cumin, garlic and caramelised onions.

Saffron Rice ①

Fresh Dough Nan ① ©

Gulab Jamun ① ① ©

A traditional Indian dessert of sweet milk dumplings served with warm custard infused with cardamom and cinnamon sticks.

Adults 49.95 per person

Child 29.95 per person (Eight years old and under)

If our set menu isn't for you please choose any four courses from our Le Raaj menu for a set price stated above.