



Le Raaj[®] INDIAN DINING ROOM

APPETISERS

Bengal Fiyazi – V

Finely chopped onions & cabbage with a mixture of spices and herbs, served with a hint of spicy mayonnaise.

Murghi Puree – M

Diced chicken breast cooked in masala spices, wrapped in homemade fresh, light traditional Indian bread.

Lamb Gilafi Sheek Kebab – M

Spiced lamb mince over thick skewers, rolled in peppers and onions, glazed golden on live charcoal.

Chatpoti Tokir Chaat – V

Lightly fried leavened bread, filled with lentils, chickpeas, cucumber, pomegranate, tamarind & yoghurt.

MAIN COURSES

Jal Special – M

Yorkshire chicken breast, cooked in a traditional Bengal sauce in homemade spices, with simmered onions.

Chicken Imli – M

Breast of chicken, cooked in a mild curry sauce with a hint of cream, drizzled with honey on top.

Lamb Reza – M

Tender lamb cooked in a home style method, with fresh cream, diced onion, simmered mixed peppers, finely chopped garlic and fresh coriander.

Golden Sylhet Butter Chicken – GF

Smoked chicken tikka, cooked in a creamy sauce in very mild spices, tossed in butter.

SUNDRIES

Saffron Rice –

Steamed basmati rice with a hint of traditional ingredients from Bangladesh.

Fresh Dough Nan –

Leavened warm bread made from fine flour, served with a very thin layer of fresh butter.

DESSERT

Gulabjamon – Freshly handmade traditional Indian dessert, served with a scoop of vanilla cream.

ADULTS £59.95pp / CHILDREN £29.95pp (10 years and under)

If our set menu isn't for you, please choose any four courses from our main menu for a set price of £59.95pp.

