

PAKISTANI & INDIAN NIGHT * 26 MARCH 2026

Rooh Afza sharbat

A classical flavoured drink, chilled and refreshing

Masala papad

Chaprikh kebab with minted yogurt

Spicy minced lamb kebabs, grilled and served with a cooling mint yogurt

Chicken pakora with tangy tomato sauce

Crispy gram flour coated chicken fritters served with a tangy tomato relish

Aloo tikka bhaji with tamarind sauce

Golden potato patties with spiced chickpeas, coated with flour, drizzled with a sweet and tangy tararind dip

Lamb karahi with jeera rice

Tender slow cooked lamb simmered in a garlic, ginger and tomato gravy, served with a buttery cumin braised rice

Malai panner kofta curry with jeera rice

Soft paneer and potato dumplings in a creamy cashew curry served with a buttery cumin braised rice

Peshawari naan

Fluffy naan bread filled with coconut, dried fruit and nuts, mildly sweet and perfectly soft

Sheer khurma

A traditional dessert of fine vermicelli infused in saffron milk with dates and nuts

Khoya kulfi

Rich and creamy frozen dessert made with cardamom, pistachios and condensed milk

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



