

PLATTERS

The Following Platters Serve Two

Shakahari Platter (D)(G)(V)

Aloo Tikki, Vegetable Samosa, Chilli Paneer and Chickpeas.

Maharaja Platter (D)

Murgh Tikka, Adraki Lamb Chops and Khas Sheek Kebab.

Jalpari Platter (D)(E)

Sarson Ka Jhinga, Salmon Tikka and Vermicelli Crab.

TRADITIONAL STARTERS

Kurkure Onion Bhaji (V) (Vg)

The most famous street snack. Diced onions coated in gram flour to create a crispy golden sphere.

Home-Made Samoseh (G) (V)

Samosa dough prepared by our in-house Chefs, generously stuffed with cumin tempered vegetables.

Chandni Chowk Ki Aloo Tiki (D) (V)

Gently spiced Indian potato cakes served on a bed of chickpeas, drizzled with sweet yoghurt and tamarind coulis.

Paneer Shashlick (D) (V)

Indian cottage cheese marinated and roasted on a skewer with chunks of piaz, bell peppers and tomato.

Chilli Paneer (D) (V)

Cubes of paneer and bell peppers tossed in a famous Indo-Chinese jus.

Khas Seekh Kebab

Nation's favourite lamb kebabs, seasoned with traditional spices and fresh coriander brushed with edible gold.

Amritsari Fish

Fish of the day, marinated in a spiced ajwain batter, deep fried until golden.

Salmon Dildar (D)

Roasted Scottish Salmon coated with a piquant marinade of dill, curry leaves, red peppers and lime.

Sarson Ka Jhinga (D)

Finest King Prawns marinated in North Indian spices and roasted in the tandoor.

WITH A BIT OF PANACHE

3 Tikka ^(D)

Tender cut of chicken breast pieces marinated in Panache Signature Spices and slow roasted in the tandoor. Be Spoilt for choice - Malai, Haryali and the classic Murgh Tikka, creating a medley of flavours on the palate.

Sikampur

A Hyderabad roadside speciality. Hand made succulent minced chicken patties, stuffed with green peppers, herbs and a melt in the mouth cheese filling.

Chicken 65

An elevated version of the South Indian street food speciality. Deep fried battered chicken strips, tossed in a delicately balanced sweet and tangy jus.

Adraki Lamb Chops ^(D)

Tender chops of locally sourced lamb, marinated in a rustic special blend of spices finished to perfection in the tandoor.

Petit Prawn Puri

Mediterranean prawns fried with onions and selected herbs, slightly spiced and served on a tower of deep fried flat bread.

The Famous Trio ^{(D)(G)}

Trio of Lamb Chop, Lollipop Chicken and Chicken Samosa.

Vermicelli Crab ^{(D)(E)}

Deep fried crab in a crispy vermicelli breading - spiced with fresh ginger, chilli and lime.

Jalpari Scallop ^(D)

Enjoy the subtle sweet richness of seared scallops, delicately seasoned and served on a bed of our Chef's Signature Sauce.

Seafood Medley ^(D)

A medley of squid, scallops and mussels embedded in a Panache Special Seafood Jus.

GAME & SEAFOOD

Panjim Sea bass (D)

Panjim - The state capital of Goa has its own signature fish curry. Fillets of Sea Bass cooked with fresh curry leaves, aromatic ginger, green chillies and freshly ground spices. Served on a bed of Jeera infused potatoes. A must for all seafood lovers.

Clementine Duck

A dish that excelled during the preparation of this menu, drawing influence from all corners of South Asia. Pan seared breast of duck cooked to medium rare, rested on a citrus infused spicy sauce.

Quail Rishmisa (D)

Our signature game dish of precisely cooked Quail Breast. Sautéed and stewed to perfection in it's own juices, enriched with a finely balanced seasoning of freshly ground spices and herbs.

King Prawn Karahi

Traditionally cooked in the Karahi by Our Chefs with slivered piaz and green peppers. The infusion of distinctive fresh herbs showcases this Jaipur speciality.

Goan King Prawn (D)

Venice of the East, we showcase this seafood masterpiece of prawns cooked in coconut milk, ginger and tomatoes to create a delicate balance of flavours.

Lobster Balchao (D) - (Please allow 45 minutes preparation time)

Whole lobster from Birmingham Fish Market - served on a bed of spicy Goan sauce.

CHICKEN

Karahi Chicken

A real McCoy Punjabi Tadka. Tender chicken breasts cooked in the traditional Karahi in a spicy garlic and onion based masala. Garnished with green chillies and fresh coriander.

Chicken Jalfrezi

Chicken Tikka strips cooked with bell peppers in an onion and tomato gravy, spiced with garam masala.

North Indian Garlic Chilli Chicken

A recipe used in the northern suburbs of India. A traditional North Indian dish extensively prepared with fresh garlic and chillies.

The British Tikka Masala (D)

The famous and ever popular dish. Smokey pieces of chicken breast marinated in a special Tikka spice blend, flame grilled in a tandoor oven. Served in a creamy tomato based sauce.

Ceylon Curry

Ceylon, a curry sauce infused with coconut, lime and Kashmiri chillies. A recipe originating from modern day Sri Lanka.

Old Dehli Butter Chicken (D)

Originated from the capital territory of India - Delhi. Chargrilled and pulled chicken cooked in a smoked tomato and fenugreek sauce.

Palak-E-Murgh (D)

Diced chicken breasts marinated with Chef's spices and barbecued in the tandoor and cooked with fine spinach leaves, turmeric and jeera spice.

LAMB

Lucknow's Rogan Josh

A classic favourite. Boneless lamb curry from Lucknow. Tender lamb slow cooked in a gravy of onions and tomatoes, finished with garam masala and fresh coriander.

Lamb Do-Pyaza (D)

A stand out Hyderabadi recipe of succulent lamb pieces served with onions cooked two ways creating a rich fragrant sauce.

Karahi Lamb

A real McCoy Punjabi Tadka. Succulent lamb pieces cooked in the traditional Karahi in a spicy garlic and onion based masala. Garnished with green chillies and fresh coriander.

North Indian Garlic Chilli Lamb

A recipe used in the northern suburbs of India. A traditional North Indian dish extensively prepared with fresh garlic and chillies.

The Railway Lamb

A historic dish created by the Chefs of the Indian railway during the British Raj accidentally mellowed for British officers, this dish has now become a culinary legend.

Dalcha (D)

Tender and delectable pressure cooked British Lamb Chops with turmeric, bay leaves, cinnamon and dried red chilli. Served nestled in a flavourful chana daal sauce.

Patiala Shank

Lamb Shank cooked on a slow flame in a piaz based tadka with ginger, garlic and garam masala flavoured with nutmeg, mace and fresh coriander.

FROM THE TANDOOR

Murgh Tikka (D)

Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic and spices. Yet another classic.

Chicken Shashlick (D)

Finely diced chicken breast marinated and roasted on a skewer with chunks of piaz, bell peppers and tomato.

Adraki Lamb Chops (D)

Tender chops of locally sourced lamb, marinated in a rustic special blend of spices finished to perfection in the tandoor.

Salmon Dildar (D)

Roasted Scottish Salmon coated with a piquant marinade of dill, curry leaves, red peppers and lime.

Milan-E-Kebab (D)

Freshly roasted out of the tandoor - Tandoori Chicken, Adraki Lamb Chops, Sarson Ka Jhinga, Salmon Ka Tikka & Khas Seekh Kebab.

Sarson Ka Jhinga (D)

Finest King Prawns marinated in North Indian spices and roasted in the tandoor.

King Prawn Shashlick (D)

Finest King Prawns marinated and roasted on a skewer with chunks of piaz, bell peppers and tomato.

VEGETARIAN

Daal Makhani (D)

Classic vegetarian dish of buttery creamy black lentils and kidney beans - Slow cooked overnight with tomatoes. A cooking style influenced by Mogul Emperors.

Daal Tadka

Tadka means to temper, this lentil dish is finished with tempered spices, onion and garlic in ghee creating a sizzling, distinctive and rich dish.

Sag Aur Aloo (D)

Nutritious spinach makes the base for this traditional, healthy Indian dish combined with potato and spices.

Aloo Matar Gobi (Vg)

Florets of fresh cauliflower and potatoes cooked in a fusion of herbs and spices, finished with garden peas.

Makhani Paneer (D)

Roasted cubes of Indian cottage cheese cooked with chopped tomatoes and spices in a delicate creamy sauce.

Karahi Paneer (D)

Indian cottage cheese tossed in a spicy masala of garlic, ginger, piaz, tomatoes and fresh green coriander.

Quorn Karahi (V)(Vg)

Cubes of quorn tossed in a spicy masala of garlic, ginger, piaz, tomatoes and fresh green coriander.

DUM BIRYANI
&
RICE SELECTION

Dum Biryani

Dum Biryani is an exotic preparation of saffron infused basmati rice layered with either Vegetables, Chicken, Lamb or King Prawns, sealed under a special dough to lock in the aromas and flavours. Served with Chef's Signature Sauce.

Vegetable (D)

Chicken (D)

Lamb (D)

King Prawn (D)

Rice selection

Steamed Basmati

Aromatic basmati rice, the perfect accompaniment for any meal.

Pulao Rice

Seasoned basmati rice, cooked with whole cumin, cardamoms and cloves.

Mushroom Pulao

Aromatic basmati rice cooked with fresh mushrooms.

Jeera & Onion

Fragrant basmati rice cooked with whole cumin and piaz.

Vegetable Pulao

Aromatic basmati rice cooked with fresh garden vegetables.

BREAD SELECTION

Butter Nan ^(D)

Layered bread from refined flour.

Roti

Crispy whole wheat bread, cooked on the live flames of the tandoor.

Lachha Paratha ^(D)

A popular flatbread from North India, made from whole wheat flour.

Garlic Coriander Nan ^(D)

Soft naan cooked with an abundance of freshly ground garlic cloves and fresh coriander.

Chilli Nan ^(D)

Indian bread made from refined flour, sprinkled with indian chillies.

Peshwari Nan ^{(D)(N)}

Soft naan bread coated with sultana, coconut, cashews and almonds.

Cheese Kulcha ^(D)

Indian bread made from refined flour, stuffed with cheese.

Keema Kulcha ^(D)

Indian bread made from refined flour, stuffed with mince lamb.