

Starter / Canapé

Meat

Surinami Wings

Organic Chicken wings inspired by the Indian settlers of Surinam. We fuse Indian spice with South American flavour cooked over coal to finish this culinary union

Chicken Tikka

Succulent Chicken takes yogurt & spices to deliver a tender delicate flavour

Tandoori Duck

A dry spice rub is used to give pop & focus to the spices to hero this duck dish

Lamb Chops

Tender farm fresh Lamb chops cooked with yogurt & spices finished over fire

Lamb Kebab

Premium cuts of Lamb mince marinated with spices cooked over open fire

Batair Afghani

Delicate Quail cooked with spices & cream to deliver a tasty mild dish

Iberico Soar Tikka

Award winning Pata Negra Pork lightly spiced & cooked over hot coals

Hiran Tikki with Foie Gras

Scottish highland Venison meat combined with silky smooth premium Foie Gras infused with Indian spice

Jungli Soar Tikka

The most tender part of the wild boar fused with a special wet rub

Seafood

Fresh Oysters

Opening, dressing & serving with a choice of squeezed lemon or chilli

Caviar

Sevruga, Beluga, Imperial Oscietra or Aquitane served with fizz or frozen vodka

Tandoori Tilapia

Fresh & delicate tilapia pieces lightly spiced & seasoned with lemon cooked in a tandoor

Spicy Crab Cakes

Made from handpicked Cornish crab, spiced & lightly fried

Chilli Garlic Prawns

Glazed in butter & lightly fried with garlic and chilli

Amritsari Fish

Crispy battered fresh fish spiced with garlic, ginger & cumin

Soft Shell Crab

Delicately marinated Soft-Shell crab fried in a flavoursome batter

Spicy Squid

Marinated squid fried in spicy coating

Starter / Canapé

Vegetarian

Papri Chaat

Popular Indian street food combines crunchy, tangy, hot & sweet flavours with yogurt, potatoes & chick peas

Gol Gappa

Aka Pani Puri, a crispy pastry shell filled with tamarind chutney with onions & potatoes

Poussin Mogo

East African dish. Cassava wedges tossed in a mix of red chilli, garlic & butter

Chilli Paneer

Fried Cottage Cheese sautéed with onion & peppers

Paneer Tikka

Cottage cheese marinated in yogurt & spices cooked in a tandoor

Aloo Tikki

Lightly spiced potato cutlet

Samosa

Fried pastry stuffed with potato & vegetables

Spring Rolls

Fried pastry stuffed with vegetables

Chilli Garlic Mushrooms

Shiitake Mushrooms tossed with garlic & chilli

Crispy Bhindi

Fried Okra coated in rice flour & spices

Mumbai Bhel

Puffed rice, vegetables & a tangy tamarind sauce

Main Course

Meat & Seafood

Tava Pork

Succulent pork belly marinated over 24-hours is cooked on a skillet in a rich tomato gravy

Butter Boar

A Shikaar exclusive dish taking Wild Boar served in a mildly spiced tomato sauce

Methi Chicken

Fenugreek based curry sauce compliments tender chicken on the bone

Handi Chicken

Chicken cooked in a creamy tomato sauce

Tarka Titar

Pheasant cooked in a north Indian style "tarka"

Goat Lal Maas

Royal Rajasthani Classic dish takes tender Goat with Yogurt, Garlic & fiery Chillies

Haleem

Lamb meat & lentils cooked for hours slowly with spice to showcase this Pakistani Dish

Masala Lamb

Marinated lamb cooked in a rich sauce poached in spices

Lamb Biryani

Rice based dish with tender lamb

Lobster Curry

Kerala style Lobster curry cooked with coconut milk

Hiran Kofta

Spicy Venison meatball served in a smooth creamy curry

Vegetarian

Tarka Dhaal

Creamy yellow orange lentils cooked in a tomato gravy

Dal Makhani

Also known as Maa ki Dhaal. Whole black lentil, red kidney beans, butter & cream

Veg Keema

Vegetarian mince cooked in signature spices

Chilli Paneer Jalfrezi

Cottage Cheese stir fried in a thick sauce with chillies

Palak Paneer

Cottage Cheese in puréed spinach & seasoned with ginger, garlic & garam masala

Vegetable Kofta

Mixed Veg Kofta balls served in a rich gravy

Bhindi Masala

Sauteed okra in a lightly spiced onion & tomato base

Mumbai Aloo

Boiled Potato seasoned with various spices & lightly fried

Rice

Steamed Basmati Rice

Jeera Rice

Mix Vegetable Biryani

Breads

Tandoori Naan

Butter, Chilli & Garlic

Paratha

Plain or Stuffed

Roti

Salads

Fresh Green Salad

Onion & Chilli Salad

Kachumbari

Condiments

Chutney

Mint, Chilli & Garlic

Yogurt

Plain, Raita & Bhoondi

Dessert

Purple Gajjar Halwa

Carrot-based sweet dessert pudding

Kheer

Indian Rice Pudding dressed with silver, rose & pistachios

Ras Malai

Bengali delicacy made from cottage cheese in a sweet milk

Gulab Jamun

Deep-fried donuts made of dried milk dipped in a rose-cardamom flavoured syrup

Barfi Selection

Variety of milk based sweets with a touch of fusion

Jalebi

Deep fried flour, glazed in sugar syrup with almonds & pistachios

Ice Cream

Variety of luxury Artisan Gelato

Paan Shots

Shot glass filled with betel leaf, sweet paan mixture & vanilla ice cream

Kulfi

"Traditional" Ice cream made to taste creamier available in variety of flavours

Assortment of Cheese Cakes & Mousses

Mini dessert selection