ROYAL SET MENU

A selection of our popular dishes for your enjoyment, served as sharing plates, enabling you to savour a little of everything.

VEGETARIAN

Poppadums and Chutneys (G,Su,Mu)

STARTERS

Chilli Paneer (G,M,So,Su,Ce)

Aloo Tikki (G,M,Su)

Khasta Vegetable Samosa (G,Su)

Achari Gobi & Malai Broccoli (M.Mu.Su)

MAINS

Kadai Paneer (M,Su)

Baingan Ka Bhartha (Su)

Methi Gobi (Su)

Makhani Dal (M.Su)

ACCOMPANIMENTS

Carrot & Cucumber Raita (M)

Tandoori Naan & Lacha Paratha (G.M)

Mattar Pilau

DESSERTS

Badam Kulfi (M.N)

Gajar Ka Halwa (M,N)

NON - VEGETARIAN

Poppadums and Chutneys (G,Su,Mu)

STARTERS

Murgh Tikka (M,Su)

Seekh Kebab (M)

Chilli Paneer (G,M,So,Su,Ce)

Aloo Tikki (G.M.Su)

MAINS

Murgh Makhani (M,N,Su)

Saag Gosht (Su,Mu,M)

Methi Gobi (Su)

Makhani Dal (M.Su)

ACCOMPANIMENTS

Carrot & Cucumber Raita (M)

Tandoori Naan & Lacha Paratha (GM)

Mattar Pilau

DESSERTS

Badam Kulfi (M.N)

Gajar Ka Halwa (M,N)

Vegetarian - 45 | Non-Vegetarian - 50





Scan the QR code to discover more about Madhu's offerings and experiences.

ALLERGENS

Please inform our staff of any specific requirements, allergies, or special dietary needs before

As part of our commitment to transparent pricing, we do not add a service charge to your final bill. The price you see on the menu is the price you pay.

MENU DEGUSTATION

VEGETARIAN

AMUSE-BOUCHE

Poppadums and Chutneys (G,Su,Mu)

STARTERS

Tandoori Paneer Tikka (M,Mu,Su)

Hara Bhara Kebab (M.Su)

Khasta Vegetable Samosa (G,Su)

Palak Patta Chaat (M.Su)

MAINS

Methi Gobi (Su)

Baingan Ka Bhartha (Su)

Saag Paneer (M,Su,Mu)

Makhni Dal (M,Su)

ACCOMPANIMENTS

Carrot and Cucumber Raita (M)

Tandoori Naan & Lachha Paratha (G.M)

Mattar Pilan

DESSERTS

Madhu's Trio (G,M,N)

Gulah Jamun, Gajar Halwa, Badam Kulfi

*Chilli Paneer Supplement 5

*Wine Supplement

A glass of Laurent Perrier Brut Champagne to start, plus a glass of wine with each course is priced at 30

NON - VEGETARIAN

AMUSE-BOUCHE

Poppadums and Chutneys (G,Su,Mu)

STARTERS

Salmon Dillwala (F,M,Su)

Murgh Tikka (M,Su)

Robata Chop (M,Su)

Palak Patta Chaat (M,Su)

MAINS

Murgh Makhni (M,N,Su)

Nalli Gosht (M,Su)

Saag Paneer (M,Su,Mu)

Makhni Dal (M,Su)

ACCOMPANIMENTS

Carrot and Cucumber Raita (M)

Tandoori Naan and Lachha Paratha (G.M)

Mattar Pilau

DESSERTS

Madhu's Trio (G,M,N)

Gulab Jamun, Gajar Halwa, Badam Kulfi

*Jhinga Achari Supplement 7

*Wine Supplement

A glass of Laurent Perrier Brut Champagne to start, plus a glass of wine with each course is priced at 30

Vegetarian - 50 | Non-Vegetarian - 55





Scan the QR code to discover more about Madhu's offerings

Allergens

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