



AURUM

RESTAURANT

9 COURSE INDIAN TASTING NIGHT

THURSDAY 27TH FEBRUARY 2020

45 PER PERSON

POPPADOM

mango chutney / chilli sauce

(13) (3) (v) (vg)

PANI PURI CHAAT

potatoes / chaat masala / yoghurt / tamarind

(3) (9) (v)

CHAPLI KEBAB

coriander & mint yogurt / kachumber

(9)

OR

ONION BHAJI

onions / garam masala / turmeric

(5) (9) (vg) (v)

HARIYALI CHICKEN

coriander / mint / green chilli

(9)

OR

OKRA FRIES

chilli / gram flour / garam masala / cumin

(vg)

TANDOORI KING PRAWNS

tandoori masala / fried onions / lemon

(4) (9)

OR

LAHORI SAMOSA CHAAT

potatoes / green peas / garam masala /

(3) (11) (vg) (v)

LAHORI LAMB KARAHI

garlic / ginger / green chilli / naan bread

(3)

OR

SAAG ALOO

wild spinach / green chilli / mustard seeds / potato

(11) (9) (v)

MIXED VEGETABLE BIRYANI

salad / raita

(v)

KHEER

pistachio / almonds / rice / cashews

(1) (9)

MASALA CHAI

black tea / fennel seeds / fresh ginger / cardamom pods / whole milk

(9)

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin

Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan