

# *Masala Moments by Chef Gopal*

(Five Course Tasting Menu £42pp)

## **PAPAD & CHUTNEYS**

Crisp Fried Lentil Poppadums  
Served with Mango & Spiced Tomato Chutney

## **ALOO CHANNA CHAAT**

Cumin Flavoured Potato Galette, Spiced Chickpea  
Masala, Sweet Yoghurt, Tamarind & Mint Chutney

## **MURGH MALAI MAKHANI**

Tandoori Cream Marinated Free Range Chicken,  
Classic Buttery Tomato Sauce, Aloo Jeera Mash,  
Spring Greens  
Served with Paratha

## **RASMALAI TRES LECHES**

Saffron Infused Silky Sponge Cake, with a  
touch of Cardamom & Rose

## **MASALA CHAI / COFFEE**

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(Five Course Tasting Menu £42pp)

## **PAPAD & CHUTNEYS**

Crisp Fried Lentil Poppadums  
Served with Mango & Spiced Tomato Chutney

## **SPRING VEGETABLE CHAAT**

Tandoor Spice Grilled Vegetables, Channa Masala  
Hummus, Sweet Yoghurt, Tamarind & Mint Chutney

## **TANDOORI CHICKEN KORMA**

Grilled Free Range Chicken, Classic Korma Sauce,  
Spiced Potato Gratin, Spinach & Corn  
Served with Yellow Lentils & Rice

## **MANGO BHAPA DOI**

Steamed Yoghurt with Mango & Cardamom,  
Spiced Mango Salsa

## **MASALA CHAI / COFFEE**

# *Masala Moments by Chef Gopal*

(Five Course Tasting Menu £45pp)

## **PAPAD & CHUTNEYS**

Crisp Fried Lentil Poppadums  
Served with Mango & Spiced Tomato Chutney

## **CHICKEN TIKKA SALAD**

Tandoor Spice Grilled Chicken with Rocket, Baby Gem, Spinach, Curried Mayo

## **ALLEPPEY MEEN KARI**

Lentil Crusted Salmon, Alleppey Mango Coconut Sauce, Butternut Squash Thoran

## **RICE KHEER**

Cardamom flavoured Basmati Rice Pudding

## **MASALA CHAI / COFFEE**