



Essence

at The Pantiles

MAHARANI MENU

Amuse Bouche

Chef's choice



Appetisers

Achari Paneer Tikka (d,mu)

Paneer tikka marinated in pickled spices, caramelised onions and peppers

Broccoli Malai Tikka (d)

Chargrilled broccoli florets, fresh cream, hung curd, wild garlic, parmesan shavings

Tokri Chaat (d)

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate



Mains

Paneer Kadai (d)

Cottage cheese batons cooked in a fragrant tomato-onion sauce with mixed bell peppers

Essence Makhmali Kofta (d,n)

Vegetable dumplings stuffed with spiced baby spinach and cottage cheese, awadhi korma sauce

Main course is served with uruli potato roast, dal makhani, jeera pulao and assorted bread basket (d,e,gl,n)



Dessert

Duo Chocolate Delice (d)

Cocoa nibs, orange curd ice cream

Lunch £49.95 | Dinner £57.95

(Minimum order 4 persons)

Despite our best efforts and whilst we have strict controls in place, our food and drink is prepared in areas where cross contamination may occur, and therefore, we are unable to guarantee that our dishes are free from any allergens. Not all ingredients are listed in each dish, please inform your server of any allergies, or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan



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YUVRAJ MENU

Amuse Bouche Chef's choice



Appetisers

Punjabi Murg Tikka (d)

Chicken supreme marinated with dried red chillies, hung curd, and fenugreek

Tandoori Machhli (mu)

Tandoori mustard salmon infused with dill leaves

Lamb Seekh Kebab (d)

Fine spiced minced lamb skewered in the tandoor



Mains

Dilli Ka Chicken Tikka Masala (d)

Tandoori chicken tikka cooked in a creamed tomato and fenugreek sauce

Elaichi Bhuna Gosht

Boneless leg of kid goat cooked with onions, peppercorn, cardamom - A Nawab Lucknowi speciality

Main course is served with saag makai (d), urulai roast aloo (mu), jeera pulao, assorted bread basket (d,g,l,e,n) salad and raita (d)



Dessert

Duo Chocolate Delice (d)

Cocoa nibs, orange curd ice cream

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SHAHI MAHARAJA MENU

Amuse Bouche



Tangra Chilli Prawns (cr,so,gl)

Kolkata inspired king prawns, peppers, spring onions, chilli garlic sauce



Punjabi Murg Tikka (d)

Chicken supreme marinated with dried red chillies, hung curd, and fenugreek

Tandoori Lamb Chop (d)

Fennel scented lamb chop – Essence signature grill

Mustard Salmon (mu)

Chargrilled salmon marinated with mustard and dill



Exotic Sorbet



Chicken Dopiazza (d)

Chargrilled chicken supreme, aromatic dopiazza sauce with roscoff onion and charred spring onions



Dhungar Lamb Rogan Josh

Boneless leg of lamb cooked in a brown onion gravy with saffron, sun-dried ginger and fennel

Main course is served with urulai roast aloo (mu), saag makai (d), jeera pulao, assorted bread basket (d,gl,e,n) salad and raita (d)



Chef's Special Platter

Lunch £58.95 | Dinner £68.95

(Minimum order 4 persons)

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