



Essence

at The Pantiles

DIWALI

AMUSE BOUCHE

Diwali Chaat (d,gl)

Chef's seasonal interpretation of an Indian street-food classic



STARTERS

Makali Fry: Crisp-fried squid ring with chillies and lime dressing

Koliwada Jhinga: Crisp-fried king prawns with coastal spices, curry leaf, green chilli and kokum dressing **(cr)**

Lucknowi Galouti Kebab: Silken lamb kebab delicately spiced with aromatic herbs and spices, served with saffron yoghurt **(d)**

Amritsari Murg Tikka: Chicken breast marinated with dried red chillies, yoghurt and garam masala, baby leaf salad, mint chutney onions, peppers, chilli garlic sauce **(d)**

Raj Kachori: regal street food – a large wheat crisp, spiced chickpeas, splash of chutneys, Mumbai sev, pomegranate (d,gl) **(V)**



MAIN COURSE

Kebab Platter: Lime scented king prawn, lamb boti, mustard salmon, hariyali chicken tikka, amritsari chicken tikka, **(cr,mu,d)**

Jhinga Kalimirch: King prawns cooked with crushed peppercorns, tomato onion masala, curry leaves, dried red chillies **(cr,d)**

Malvani Fish Curry: Roasted halibut, Malvani coconut masala, kokum, curry leaf and green chilli **(mu)**

Delhi Ka Butter Chicken: Pulled tandoori chicken pieces cooked in an aromatic creamed tomato and fenugreek sauce **(d,n)**

Lamb Nihari: Pan roasted lamb shank cooked in an aromatic nihari sauce – a Lucknow delicacy **(d)**

Tandoori Cauliflower, Makhani & Truffle: Whole roasted cauliflower, tandoori spices, makhani sauce, truffle and toasted almonds **(d,n)** **(V)**



DIWALI DESSERT TRIO

Shahi Tukda: Caramelised brioche, saffron rabri, pistachio, rose and vanilla ice cream **(d,nu)**

Mango and Passion Fruit Crème Brûlée: Alphonso mango and vanilla custard, passion fruit, coconut and caramel **(d)**

Kulfi Falooda: Pistachio and saffron kulfi, rose falooda, basil seeds, raspberry and pistachio **(d,nu)**

£46.95 per person

7th lunch only | 8th November lunch and dinner only

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