



Essence

at The Pantiles

MAHARANI MENU

Amuse Bouche

Chef's choice of street food



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

Tandoori Portobello Mushrooms

Chargrilled pickle spiced portobello mushrooms



Main Course

Paneer Kali Mirch (d)

Cottage cheese batons cooked with black pepper, cream and aromatic spices

Shahi Jackfruit Ka Kofta (d,n)

Delicate jackfruit kofta in a velvety, aromatic tomato and cashew sauce

Main course is served with saag makai (d), chatpati aloo gobi masala, jeera pulao, assorted bread basket (d,gl,n), salad and raita (d)



Dessert

Chocolate & Orange (d,gl)

Dark chocolate delice, cocoa nibs, orange ice cream

Lunch £49.95 | Dinner £57.95

(Minimum order 4 persons)

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

Allergens: (CR)-Crustaceans, (M)-Mussels, (MO)-Mollusc, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan, (C)-Celery



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YUVRAJ MENU

Amuse Bouche

Chef's choice of street food



Appetisers

Lehsuni Malai Tikka (d)

Chargrilled chicken breast marinated in hung curd cheese and wild garlic

Tandoori Machhli (mu)

Tandoori mustard salmon infused with dill leaves

Lamb Seekh Kebab (d)

Fine spiced minced lamb skewered in the tandoor



Main Course

Dilli Ka Butter Chicken (d)

Chargrilled boneless chicken tikka cooked in an aromatic tomato-onion sauce tinged with fenugreek – reminiscent of old Delhi royalty

Junglee Maas (mu)

Tender diced kid goat, slow-cooked in a bold Rajasthani curry of Mathania chillies, garlic and aromatic whole spices, a rich fiery finish

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



Dessert

Chocolate & Orange (d,g,l)

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SHAHI MAHARAJA MENU

Amuse Bouche

Chef's choice of street food



Tangra Chilli Prawns (cr,so,gl)

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



Bhatti ka Murg (d)

Chargrilled chicken breast marinated with cumin and mace

Tandoori Lamb Chop (d)

Fennel scented lamb chop – Essence signature grill

Mustard Salmon (mu)

Chargrilled salmon marinated with mustard and dill



Seasonal Sorbet



Dum Ka Murg (d)

Saffron-infused chicken supreme, slow-cooked on dum with
caramelised onion and aromatic spices



Awadhi Lamb Nihari (d)

Slow-braised best cuts of lamb leg in an aromatic Nihari gravy,
infused with whole spices and ginger, finished with fresh coriander,
green chilli and a delicate touch of lime

Main course is served with saag makai (d), chatpati aloo gobi masala,
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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