



K²H

THALI

THE ULTIMATE
TASTING EXPERIENCE...



THALI

Punjabi Butter Chicken*)

One of our signature chicken curries. Chargrilled chicken breast in a creamy tomato gravy with ginger, garam masala and a touch of honey, finished with brown garlic

Lamb Rogan Josh*))

One of our signature lamb curries, an all time favourite – aromatic curry of diced leg of lamb, with home-ground spices, ginger powder and fennel, cooked Kashmiri-style

Ghobi Matar Masala))

Cauliflower and petit-pois, cumin, ginger juliennes, lime juice and coriander, cooked dry in an North Indian style

Dal Tadka))

Yellow and red lentils tempered with cumin, chopped onion, ginger and garlic

Jeera Aloo)

Potatoes tempered with cumin, asafoetida and ginger sprinkled with raw mango powder

Pulao Rice

Braised rice with browned onions and whole spices

Naan Bread

Soft naan cooked just as it should be - in the tandoor for that authentic soft-and-smoky flavour

Vegetable Raita

Yoghurt with cucumber, onion and tomato finished with roasted cumin powder

Kachumber Salad

A refreshing and crunchy Indian salad made with carrots, cucumbers and onions, tossed with fresh coriander and seasoned.

Sweet Treat

The perfect finish to your Thali experience!

CLASSIC THALI

£19.95pp

Punjabi Butter Chicken*

Ghobi Matar Masala

Dal Tadka

Steamed Rice

Naan Bread

Vegetable Raita

Kachumber Salad

* Our signature curry dishes are subject to change, please ask your server for further information

MAHARAJA THALI

£25.95pp

Punjabi Butter Chicken*

Lamb Rogan Josh*

Ghobi Matar Masala

Dal Tadka

Jeera Aloo

Pulao Rice

Naan Bread

Vegetable Raita

Kachumber Salad

Sweet Treat

**VEGAN
THALI
AVAILABLE**

Max 6 Thali per table | Tuesday - Thursday 4-6pm | Sunday 12.30 - 6pm

All dishes may contain traces of nuts and allergens. Kindly let your server know of any food intolerances.