



Menu A

Starter

Shammi Kebab

Spiced Lamb Cakes with Mint and Tamarind Chutney

Jal Tarang

Pan-fried Hand Dived Scallops with Textures of Parsnip

Karara Kekda

Crisp Fried Soft Shell Crab with Tomato, Cucumber and Passion Fruit Salsa

Khasta Murgh

Chicken Tikka Pie with Wild Berry Compote

Gosht Ke Dhuandhar Sooley

Marinated Smoked Beef Skewers with a Mushroom Ketchup

Karari Gobhi

Tandoori Cauliflower Parcel with Piccalilli and Smoked Tomato Chutney (v)

Main Course

Konju Kari

Native Lobster Fricassée with Rice Pancakes, Asparagus and Atul's Signature Malabar Sauce

Jal Pari

Pan Seared Cod Fillet with Oyster Leaves, South Indian Spices and Alleppey Sauce

Murgh Biriyani

Indian Style Baked Chicken and Rice served in a Traditional Handi

Batak Falliyan

Seared Gressingham Duck Breast in Punjabi Masala with Three Bean Stew and Crispy Duck Skin

Traditional Lamb Rogan Josh

Saffron Spiced Kashmiri Lamb with Pilaf Rice

Sukkha Maans

Pan Roasted Beef Tenderloin with Aubergine, Artichokes and Black Pepper Sauce

Khumb Khichidi

Stir Fried Wild Mushrooms with Lentils, Seasonal Truffle and Rice Kedgerree (v)

Atul's Signature Plate

Lamb Rogan Josh, Chicken Murgh Kesari Korma and Cod Jal Pari

Dessert

Masaledar Chaklet

Warm Five Spiced Chocolate Pudding with Tarragon and Blood Orange Sorbet

Rhubarb Soufflé

with a Pistachio Crumble Topping

Berry Bhapia Doi

Yoghurt Cheese Cake with Hibiscus Tea Jelly and Textures of Raspberry

Atul's Tropical Trifle

Deconstructed Trifle with Mango, Coconut and Passion Fruit

Kulfi

Trio of Indian Ice Cream Mango, Chocolate and Malai



Menu B

Starter

Karara Kekda Aur Avocado

Crisp Fried Soft Shell Crab with Avocado Panna Cotta and Apple Salad

Tandoori Ratan

Rajasthani Smoked Lamb Chop, Basil Marinated King Prawn and Chicken Seekh Kebab

Machchi Amritsari

Pan Fried Cod Fillet with Ajwain Seeds and Crushed Spiced Peas

Galinha Cafreal

Grilled Chicken in a Mixed Indian Spice Marinade with Smoked Tomato Chutney

Resha Galouti

Slow Cooked Pulled Beef with Potato Salad and Horseradish Raita

Tikki Teen Tarike Se

Potato, Green Pea and Red Kidney Bean Gallettes with a Mint and Tamarind Chutney (v)

Main Course

Samudri Khazana Do Pyazaa

King Prawns, Scallops and Squid with Spring Onion and Tomato Masala

Tandoori Machhi

Taggiasca Olive Marinated Salmon, Cumin Baked Potatoes and White Asparagus

Murgh Kesari Korma

Saffron Infused Chicken Korma with Raisin Pilau Rice

Laal Maas

Pan Roasted Beef Tenderloin with Red Masala Sauce, Sesame Cauliflower and Spiced New Potatoes

Akha Gosht

Lamb Rump, Slow Cooked Shoulder and Mini Lamb Burger with Spinach Gnocchi, Asparagus, Channa Lentils and Nihari Sauce

Achari Venison

Roast Venison Loin with Biryani and Mint Raita

Kolkatta Cutlets

Beetroot and Carrot Potato Dumplings with White Pea Curry (v)

Atul's Signature Plate

Lamb Rogan Josh, Chicken Murgh Kesari Korma and Tandoori Salmon Machhi

Dessert

Dark Chocolate Sphere

Raspberry Coulis and White Chocolate Mousse

Anglo Indian Cassatta

Ice Cream with Cardamom and Orange Sponge, Summer Berries and Chocolate Almonds

Tarbooz Ka Meetha

Watermelon Jelly with Melon and Mint Granite and Rose Syrup

Mungfali aur Chaklet

Peanut Butter Parfait with Palm Sugar Ice Cream

Kulfi

Trio of Indian Ice Cream Mango, Chocolate and Malai

To reserve your table call the booking line on 16263.

For menu dates please see insert. Deck 7, Aft. A cover charge applies but your taste buds will thank you.

(v) Denotes vegetarian choice