

APPETISER

Pappadum Plain or Spicy £1.00
Pickles Assorted £1.00 pp

TO BEGIN

Starters

Goa King Prawn £10.95pp **N** **D**
Almond, cream sauce with coriander mint oil

Sheek Kebab with Exotic Mango Salsa £10.70pp **E** **H**
Garam masala, jeera, ginger, sweet sour mango coriander, dressing.

Fish Amritsar £10.50pp
Ginger, garlic, lime, carom seeds, infused batter.

Onion Pakora & Beetroot Chat £8.00pp **E**
Delicious famous crispy onion fritters.

Kebab Sharma Chat £11.25pp **E** **H**
Tamrind, chilli, coriander, chat masala

Scallops in Saffron £12.00pp **N** **D**
Creamy curried and saffron jus

Tiger Prawn Puri with beetroot £11.50pp **H**
Sweet sour hot spice with pineapple, infused puri

Mango Glazed Duck £11.50pp **D**
Roasted duck, kashmiri spice, onions, green peppers
& mint yogurt dressing

Chef's Khazana **D**
Platter For 4 Person £36.00 or for 2 £19.00 or for 1 £11.00
Fabulous selection of bites
Sheek kebab, chicken tikka, lamb tikka, onion bhaji & samosa.

TO FOLLOW

Main

These dishes are unique to Amaze philosophy &
ethos for tantalizing new flavours.

Lobster and Puff £17.00pp
Tamarind, chilli, lemon, Indian Pasty.

2 Way Jalpiazzi Chicken Masala £15.95pp **H** **V** **O**
Charred, stewed chicken, crispy onions, tomatoes & green chillies

Dakeswari Chicken £16.50pp **N** **D**
Fenugreek, butter, sweet almond creamy korma curry.

Lason Bhuna Chicken £19.00pp
Garlic & tomato onion reduction with pilau rice.

Green Korma Goanese Chicken (Mild) £21.00pp **V** **O** **N** **D** **G**
Butter, spinach, coriander, garlic, sweet almond coconut cream & Rice.

Balti Chicken £16.00pp **V** **O** **@**
Jeera, methi, aubergine, coriander, spicy garam masala
onion reduction.

Akbari Muglai Chicken £17.50 **H**
Chared Chicken, medium spiced mince lamb sauce, egg.

Coconut Chilli Chicken £16.00pp **N** **H**
South Indian curry. Fresh chilli, cinnamon,
curry leaf & coconut milk.

Allergen Menu Coding

N Nuts **E** Eggs **D** Milk **F** Fish **G** Gluten **V** Vegetarian

Mild vegan dishes can be cooked with coconut milk



MAINS

Rawlpindi Lamb £17.00pp **H**
Cardamon, cloves, dry red chillies, bay leaf,
tomato & hint of sweet vinegar.

Railway Lamb & Aloo Bartha £21.00pp **H**
Chops in garlic, onions & tomatoes cardamom stew.
spiced mash potato.

Citrus Beef £24.00pp **D** **H**
Fresh peppercorn garlic, seasoned sirloin, sauce of famous
Sylheti shatkara lemon rind.

Lamb Khatta Masala (South Indian) £16.00pp **V** **O** **H**
Sweet tamarind, lemon, chilli & coconut.

Ginger Lamb and Split Lentils £17.00pp **H**
Ginger, coriander, turmeric, chilli, lemon, jaggery.
split lentils, dhansak style curry

Black Pepper Chicken Spinach £17.95pp **D** **H**
Black pepper corn, garlic, spinach, onions, tomato, lemon.

King Prawn Silchar £23.00pp **V** **O** **H**
Pickled vegetable in a spicy creamy curry.

Fish Tarka Rogan £22.00pp **H**
Five spices, shrimp garnish, garlic, turmeric &
onion tomato reduction.

Fish Makani *Locally Sourced* £22.00pp
Honey, lemon, shrimp garnish, butter, sweet tomatoes,
in reduced creamy jus.

Duck Achari £23.00pp
Charred lean duck, garlic, herbs, pickled vegetables & jaggery

Duck Korahi £23.00pp **V** **O** **H**
Methi, capsicum, coriander, crispy onions & tomato

Roaring Tiger House Special Biryani £24.00pp **V** **O** **@**
Basmati rice in a fragrance of whole spices, chicken,
prawns, king prawn, with a minced lamb curry.

CHARCOAL SPECIAL

Special emphasise is given to flavours .

Tandoori Mix Platter £24.00pp **D**
Famous selections of tandoor. Sheekh kebab, chicken tikka,
tandoori chicken, lamb tikka & king prawn.

Avanti Tikka Masala Chicken (Mild) £18.00pp **N** **D**
Almond, coconut & tomato aromatic masala

Gunpowder King Prawn £23.00pp **D** **H**
Tandoori roasted king prawn with lemon, garlic chilli pickle,
Bangla spice, tomato in creamy jus.

Malai Chicken Korma £21.00pp **N** **D**
Roasted ginger, garlic, coriander mint coconut almond curry.

Chicken Dynamite £21.00pp **D** **H** **H** **H**
Naga chilli, Kashmiri spice, tandoori roasted.
Accompanied with naga spicy jus.

Lamb Chops £10.50pp
Chops in garlic, cloves, onions.

H=Slightly Hot **H****H**=Hot **H****H****H**=Very Hot **N**=Contains Nuts **@**= Specify strength required

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