



VEGETABLE SIDE DISHES V

Freshest vegetables are an excellent way to enhance every meal.

Bombay Potato £6.00
Potatoes lightly spiced

Tarka Dhal £6.00
Selection of yellow split lentils. Stir fried spiced mushrooms

Sag Aloo or Sag Paneer £6.00 D
Tempered garlic & coriander.

Aloo Gobi £6.00
Potato & cauliflower tossed with onion & green peppers.

Bangla Masala Wedges (Indian Chips) £5.50

Raita £4.00 D
Yoghurt, cucumber & onion.

Indian Green Salad with Onions Slices £6.00
Onions, lettuce, coriander, red onions, radish, tomatoes & chat masala

INDIAN BREADS D V

(Freshly baked bread)
All breads can be prepared for Vegan on request

Nan £4.00
(Leavened bread)

Peshwari Nan £4.50 N
Almond & coconut filling

Keema Nan £4.50
Spiced mince lamb

Garlic Nan £4.50
Fresh garlic

Cheese Chilli Nan £5.00 D

Roti £4.00
Tandoori baked Unleavened bread

Puri £3.00
Deep fried fluffy bread

Small Basket Nan £8.50
Selection of 4 Nan

RICE (Chawal)

Steamed Rice £4.50

Pilau Rice £4.90 D
Clarified butter, cardamom & cinnamon.

Mushroom Rice £5.00
Sautéed mushrooms, basmati rice slightly spiced

Chilli Fried Rice £5.00
Onions, chillies & basmati rice

Gold Keema Rice £5.50
Turmeric, minced lamb, petit pois & basmati rice

CUSTOMER CARE POLICY & ALLERGY AWARENESS
Please kindly appreciate that one main meal per person is required.
Also if there is a dish that is not on the menu, eg. chilli masala, rogan josh, balti, or biryani.
Providing all ingredients are available we will be happy to prepare in our own unique way.
V/O Vegetarian Option Available eg V/O

Some food may contain nuts and almonds trace. If you are allergic to these dishes or any other allergies please inform member of staff

Allergen Menu Coding

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

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THE JOURNEY HERITAGE

(Please Allow 2-3 hours)

A unique 4 course taster menu with our unique signature selection, with balanced spices. A must for gathering of 4 people or more.

TO BEGIN

Appetisers of pappadums and pickles on arrival

AMUSE BOUCHE

PART ONE

Chef's Vegetable Duo

Fabulous delicacies, selected to begin this culinary journey, all served in our unique way

Onion Bhaji D

Delicious famous crispy onion fritters.

Veg Samosa

Vegetable stuffed with petit pois & baby spinach into pastry parcels

PART TWO

Chef's Tandoori Trio D

Fabulous delicacies of tandoori bite served in our unique way

Tikka Roast (Chicken & Lamb) D

Mildly spiced, then roasted in the tandoor

Sheek Kebab

Spiced mince lamb grilled in the tandoor.

TO FOLLOW

Main

Dakeswari Chicken N D

Fenugreek, butter, sweet almond creamy korma curry

Rawlpindi Chicken (Madras) S S

Cardamon, cloves, dry red chillies, bay leaf, tomato & hint of sweet vinegar.

Mustard Chilli Lamb (Sizzler) (Medium) D S

Tomatoes in a mustard sauce of coriander and garlic.

Bangla Achari Lamb Curry (Medium) S

Tenderise lamb in a light achari curry

All dishes are served with basmati pilau rice and combination of nan breads, and a compliment of 2 seasonal side vegetable.

£35pp

Entire table (Min 5 Person or more)
change of any dish to seafood additional cost £5.00

ADDITIONAL COST FOR DESSERTS & COFFEE FOR £8.95pp

Main dishes can be cooked with vegetarian option in mind or other dietary needs please ask manager. Seafood addition charge of £3.00pp

Any starter or main dish on this set menu also available for A La Carte Menu

S = Slightly Hot S S = Hot S S S = Very Hot N = Contains Nuts @ = Specify strength required



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Spring & Summer Menu Chef's 7 Course Taster

A great indulgent of courses passionately created by our chef emphasising sublime experience for those special moments.

Tasting menu please allow at least 2 hours for dining, entire table only.

Course

1 **Amuse Bouche** V
(Chef's Teaser)

2 **Scallops in Saffron Sauce** V
Creamy curry and saffron sauce

3 **Duck Mango Glazed Shashlick with Anorosh**
Pineapple, Kashmiri spice, green peppers & mango glaze.

4 **Malai Chicken Makhani** N V
Roasted ginger, garlic, coriander mint
coconut almond curry

5 **Bhuna Lamb** V
Garlic, lemon, ginger, tomato in pickle.
Served with nan bread.

6 **Amuse Bouche** V
(House sorbet)

7 **Indian Kulfi & Apple Crumble** N V
Home made Indian ice cream & cardamom apple crumble

£57pp

(entire table)

Wine pairing flight available with 7 courses at additional £32pp

Tasting menu available from 5.30pm till 8.00pm
(Prior booking only Please allow 2hrs service time)

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VEGAN & VEGETARIAN SELECTION

STARTER

Please choose one of the following starters

Vegetable Trio (ST)

Onion Bhaji, Vegetable Samosa, Aloo Vada
Served with beetroot, tamarind dressing

Paneer / Tofu Shashlik

Marinated pieces of paneer/tofu roasted with tomatoes, capsicum and onions. Served with coriander mint dressing

Samosa in Tamarind

Vegetable stuffed with petit pois, pastry parcels, broth of imli rus (tamarind)

Onion Bhaji

Our famous delicious crispy onion fritters, tomato & onion salsa tamarind dressing.

Aloo Chat & Puri

Chat masala, potatoes, cucumber, coriander, lemon reduction with puri

Please ask the manager for vegan option or any other dietary needs some food may contain nuts and allergens

TO FOLLOW

Please choose one of the following main dishes

Chana Saag Black Pepper

Pan fried chick peas, spinach, onion, garlic, chillies & black peppers. spicy lemon. nan bread.

Dakeswari Aloo Paneer (Mild)

Creamy sauce with fenugreek leaves, savoury. pilau rice.

Chilli Paneer Mushroom

Ginger, coriander, garlic, tomatoes, onions, peppers & nan bread.

Korai Gobi Began @

Aubergine, cauliflower, potatoes, sauce of tomato, onions, capsicum, fresh coriander & basmati pilau rice.

Green Korma Veg

Okra, potato, aubergine, spinach, cauliflower, almond coconut creamy sauce & basmati pilau rice.

Rawlpindi Aloo & Mushroom

Dried red chillies, vinegar, garlic, ginger, spinach & nan bread

= Slightly Hot = Hot = Very Hot = Contains Nuts @ = Specify strength required

One course £17.00pp

Two course £24.00pp

Vegan dishes can be cooked with tofu instead of paneer

APPETISER

Pappadam 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.

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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.

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Mild vegan dishes can be cooked with coconut milk