

VALENTINES MENU

4 COURSE SET DINNER £32.95 PER PERSON

AMUSE BOUCHE

POPPADOMS & HOME-MADE CHUTNEYS

STARTERS (all served with Indian Katchumber Salad)

NON- VEGETARIAN

*A sumptuous platter of tandoori lamb cutlet, duck & mushroom samosa and tandoori chicken tikka.
Served with mint chutney*

VEGETARIAN (V)

A medley of paneer pakora, onion bhaji and a home-made vegetable samosa. Served with tamarind chutney

SEAFOOD

A lavish combination of tandoori salmon, char-grilled king prawn and fish pakora. Served with coconut chutney

MAIN COURSE (dishes can be prepared to a desired strength)

TANDOORI CHICKEN

A combination of tandoori chicken supreme (on the bone) and chicken tikka. Served with curry sauce and salad

SEAFOOD GRILL

A combination of marinated swordfish and jumbo king prawns. Accompanied with coconut chutney and salad

BEEF & POTATO MADRAS

Rich and spicy with green chillies and coriander

FISH BHUNA

A rustic dish of cod in a thick sauce flavoured with ginger, tomato and a generous helping of fresh coriander

GARLIC CHILLI CHICKEN

Supreme chicken in a garlic and chilli sauce, garnished with coriander and green chillies. "Hot and Spicy"

LAMB SHANK

Braised shank cooked in an authentic rogan sauce, scented with cardamom and ginger

BUTTER CHICKEN

Tender chicken fillets in smooth butter sauce, lightly spiced with a creamy texture

LAMB NIHARI

Tender chunks of lamb in a thin lamb shank stock, finished with secret spices. "Full of intense flavours"

MALAI KOFTA (V)

Dumplings of paneer and spiced potatoes served in a sauce of fresh cream, tomatoes and onions

BAINGAN BHORTA (V)

Caviar of aubergines simmered with onions and ginger. Garnished with fresh coriander

The following dishes are served in a choice of Chicken, Lamb, Beef, Tiger Prawns, King Prawns (surcharge £3.00), Seasonal Vegetables or Paneer (Indian cottage cheese)

TIKKA MASALA *A smooth tandoori masala sauce with ground cashew nuts*

KORMA *A mild dish with light spices, coconut milk and mango*

JAIPURI *An earthy dish in a medium spiced sauce with onions, peppers, mushrooms and coriander*

ROGAN JOSH *Tomatoes and garlic features in this popular Indian dish*

PALAK *Fresh spinach in a ginger and onion base. Garnished with fresh tomatoes*

RICE & BREADS (choose any 3 items between 2 persons)

MUSHROOM, PILAU OR BOILED RICE

PLAIN, GARLIC, PESHWARI, KEEMA NAAN OR TANDOORI ROTI

DESSERT

HOME-MADE RICH CHOCOLATE BROWNIE

A rich moist home-made brownie served warm with vanilla ice-cream and raspberry coulis

CHOCOMOSA

Chocolate samosas served with vanilla ice-cream and berry fruit. "Mem-Saab signature dessert"

PISTA KULFI

Pistachio flavoured Indian ice-cream

(V) Vegetarian

A discretionary service charge of 10% will be added to your bill

