

## The Chef's Mid-day Meal Selection

Choose from a three course set menu, or have everything together in a traditional Indian Thali.

Enjoy the perfect lunch at The Dhabba.

Weekdays: 12pm to 2pm. Available for groups of up to 8.

## Thali 11.95pp

The perfectly balanced Indian lunch — a thali is a traditional round metal platter with small fitted bowls featuring an assortment of different dishes.

### Veg Thali

Chef's choice selection of vegetables, paneer, lentils and yogurt with rice, bread and dessert.

### Non Veg Thali

Chef's choice selection of chicken, lamb, lentils and yogurt with rice, bread and dessert.

## Extras

### Chota Papad

Mini poppadoms with a tomato & mango dip and a coriander & mint dip. 2.95

### Raita

Incredibly refreshing smooth yogurt, spices and fresh vegetables. 4.50

### Kachumbar

A jumble of tomatoes, cucumber, lettuce and red onions. 4.50

### Laal Pyazz

Sliced red onions, red chilli powder, lemon wedges and green chillies. 2.95

## 3 Course Lunch 11.95pp

### STARTERS

#### Bharloan Dhingri

Mushrooms stuffed with gently spiced paneer cheese and batter fried.

#### Aloo Tikki

Delicate potato patties with herbs and aromatics.

#### Hariyali Mokal

Tender chicken finely basted with basil and lemon.

### MAINS

#### Bhuna Gosht

A most famous dish of sautéed lamb with onions, tomatoes, and peppers.

#### Dhania Gosht

Lamb simmered with fresh coriander. Fragrant, smooth and silky.

#### Dhabba Khas

Traditional dish of chicken with onion, tomatoes, ginger and garlic.

#### Murg Maskawala

Tandoori chicken in a rich and buttery, cream, tomato and melon seed sauce.

#### Paneer Shimla

Paneer tossed together with mixed peppers and onions. A tad spicy!

#### Aloo Gobi

A traditional tumble of spiced potatoes, cauliflower and garden peas.

### served with

#### Ubla Chawal

Steamed basmati rice.

#### Tandoori Roti

The classic whole-wheat bread baked in the tandoor.

#### Naan

The quintessential Indian refined flour bread.

### DESSERT

#### Gulab Jamun

Soft reduced milk dumplings in sugary syrup, served warm with ice cream.