

Set Menu



£16 THALI/GRILLS | 2 COURSES £25 | 3 COURSES £32

SMALL PLATES (COURSE 1)

PAPADI CHAAT, Yoghurt, delicata pumpkin, tomato, pomegranate, mint & tamarind chutney

BOMBAY BHAJI, Bombay bun, rosevale potato, cauliflower & spring peas

MANGALORE BUN & SCOTTISH CRAB SUKKHA, Fennel seeds & ginger

THALI & GRILLS (COURSE 2)

CANTEEN THALI VEG/CHICKEN/FISH/LAMB, Paneer makhani, okra masala, dal tadka, papad & pickle

PANEER TIKKA/CHICKEN TIKKA/BROCCOLI, Salad & chutney

(Thali and Grills are served with Tandoori Roti/Flaky Flat Bread/Naan/Saffron Pulao)

PAPER DOSA, Drumstick sambar, turmeric potato, coconut & spicy tomato chutney

BEEF SIRLOIN, Brown onion - saffron sauce & sauteed bok choy

BIG PLATES (COURSE 2)

PALAK ALOO, Spinach, fresh ginger & chillies & fenugreek leaves

PANEER MAKHANI, Cottage cheese, plum tomatoes, cream, cashew & fenugreek leaves

HOMESTYLE CHICKEN CURRY, Star anise, coriander seeds & fennel

BUTTER CHICKEN, Plum tomatoes, cashew, honey, cardamom & fenugreek butter

MANGLOIRIAN FISH CURRY, Wild halibut, green mango, ginger, tamarind & coconut

(Served with Tandoori Roti/Flaky Flat Bread/Naan/Saffron Pulao)

SWEET PLATES (COURSE 3)

GULAB JAMUN, Saffron infused rabdi cream

DARK CHOCOLATE CAKE, Whipped cream

MANGO/PEAR SORBET

3 COURSES INCLUDES TEA OR COFFEE

Set lunch is available from 12 midday to 2:45pm Tuesday to Friday

Set dinner is available from 5pm to 6:30pm Monday to Thursday

All dishes come as they're ready. We make every effort to avoid cross-contamination, but cannot guarantee dishes and drinks are allergen-free. If you have any food related allergies or dietary requirements, please let us know. 12.5% discretionary service charge.

pahlhillbandrabhai.com



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