

Mother's Day @ Rasoi



£13.50

PER PERSON | 2 COURSES

(CHILDREN UNDER 10 £9.95 PER PERSON)

LUNCH SERVED FROM

12  4pm

Appetisers

DUCK CAKES

Mildly spiced duck cakes coated in breadcrumbs with chilli tomato chutney.

MURGH TIKKA

Garlic and mint marinated Chicken Cooked in a Tandoori Oven.

MASALA MUSHROOMS

Mushrooms coated in a corn and rice flour batter with masala sauce.

ONION BHAJI

Thinly sliced onion, Gram flour, herbs and deep fried.

KUR KURA GOSHT

Crispy fried Lamb with onion tomato mix and Fenugreek Sauce.

Main Courses

CHICKEN TIKKA MASALA*

An exciting twist to the ever popular chicken tikka, we present our own exclusive recipe of succulent chicken in a smooth and creamy masala sauce, garnished with crushed cashew nuts.

CHICKEN KORMA

Mildly spiced Chicken with flaked almonds and coconut sauce.

DESI GHOST*

Spring lamb slow cooked in homemade garam masala sauce.

CHICKEN JALFRAZI*

Chicken tossed with ginger, juliennes of capsicum, tomato, onion and garlic.

MACHI CHAPATI

Pan fried sea bass, Bombay potatoes, curried pistachio sauce and vine tomato confit.

TARKA DAAL*

The word Tarka is a fusion of garlic, ginger and oil which is then poured over the daal as it cooks to give it a rich and distinctive flavour; a must for all daal lovers.

ALOO MATAR GOBI

A classic. Florets of fresh cauliflower and potatoes cooked in a fusion of herbs and spices, finished with fresh garden peas.

*One side dish is included

choose any
one of the sides below

TOSSED GREEN SALAD

STEAMED RICE/PILAU RICE 
Aromatic basmati rice; the perfect companion to any meal.

CUCUMBER AND MINT RAITA 
Yoghurt mixed with mint and cucumber.

TANDOORI NAAN 
Classic Indian bread cooked in the tandoor.

Desserts

GULAB JAMAN

Light sponge dumplings delicately laced with cardamom nectar; Accompanied by Vanilla ice cream. £3.50

ICE-CREAM

Selection of Homemade ice cream
-ask your server for details £3.50

PISTACHIO CAKE

Served with Lime and Mint yogurt £3.50

FIRE FUSION PASSION

Rasoi

INDIAN FUSION CUISINE