

# Mother's Day @ Rasoi

£15.50

PER PERSON | 2 COURSES

(CHILDREN UNDER 10 £10.50 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.

## 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.

### 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 **  
Plain 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. £4.50

### COCONUT KHEER

A Twist to the traditional indian rice pudding. £4.00

FIRE FUSION PASSION

# Rasoi

INDIAN FUSION CUISINE