



Chef Hiral

Presents a

Royal Thali Dining

Experience

*Ultimate showstopping Indian
tasting menu for a luxurious,
elegant, memorable experience!*



Chef Hiral presents her Special
Royal Thali Menu
Aloo Samosa Chaat

My family's favourite (fight for the last bit) moreish,
appetiser

Fried samosa topped with greek yoghurt, tamarind, mint,
apple coriander chutney, onions, pomegranate, crispy sev

Coconut Patra

My Mum's ultimate go to (the more she made the better)
appetiser

Rolled Colocasia leaves, steamed and pan fried in spices,
topped with desiccated coconut

Tarka Spinach Daal

My favourite comfort
(please can you make this when i come home mum) curry

Split lentil curry mixed with a blend of Indian spices in
a green spinach sauce

Bateta Nu Shaak

My mums classic, humble (makes my heart fuzzy) curry

Aromatic dry potato curry, tossed in sesame seeds and
indian spices

Kala Chana Masala

My forever memorable (I smelt the deliciousness
from my bedroom) curry

Black chickpea curry in a rich and spicy masala tomato
gravy with warm, fragrant spices

Lemon Bhaat

My fragrant, fresh (my mum does it perfect) side

Warm, fresh, fluffy lemon basmati rice



Chef Hiral presents her Special
Royal Thali Menu
Chapati

My (imperfect ill never get them round) irresistible,
humble breads

Soft, warm, indian, flatbread

Kachumber Mint Salad

My refreshing (we never ate a meal without it) side

Chopped cucumber, tomato, onion, mint salad

Spiced Papar

My much loved moreish,
(every meal should have it) addition

Crunchy charred poppadom

Mango Chundo

My superbly sweet, (I always raid the cupboard for it) pickle

Grated raw mangos, pickled in a sugar syrup and mild
spices

Charred Marchu

My (always have to have a spicy bite of) charred
chilli

Chargrilled blackened padron chilli tossed in salt

Kesar Nu Raas

My mums classic, heavenly, (i could jump in the
bowl) dessert

Juicy mango extract, topped with coconut icecream,
pistachios and rose petals



Chef Hiral

Presents a

*A Royal Indian
Feast*

*Authentic 4 course indian menu
with classic spices and flavours
unlike any restaurant you've
ever dined at!*

Royal Indian Feast Courses

Starters

Aloo Samosa Chaat

Classic, moreish, street food style appetizer
Fried samosa topped with greek yoghurt, tamarind,
mint coriander chutney, onions, pomegranate, crispy
sev

OR

Coconut Patra

Traditional, authentic, comforting starter
Rolled Colocasia leaves, steamed and pan fried in
spices, topped with desiccated coconut

Mains

Tarka Spinach Daal

Heart warming, rich curry
Split lentil curry mixed with a blend of indian spices
and green spinach sauce

AND

Bateta Nu Shaak

Historic favourite, humble curry
Aromatic dry potato curry, tossed in sesame seeds and
indian spices.

OR

Kala Chana Masala

Authentic, rich, aromatic curry
Black Chickpea curry in a rich and spicy masala
tomato gravy, with warm, fragrant spices.

Royal Indian Feast Courses

Dessert

Kesar Nu Raas with Coconut Icecream

Classic, refreshingly sweet

Juicy mango extract served with scoop of coconut ice-cream, topped with pistachios and dried rose petals

OR

Ginger Lime & White Chocolate Cheesecake

Zesty, light and refreshingly sweet

Deconstructed style, with crushed ginger biscuit crumb, lime and white chocolate cream cheese filling

Sharing for the Table

Chapatis

Irrestible, traditional humble bread

Soft, warm, indian flatbread

Kachumber Mint Salad

Refreshing, crisp, colourful side

Cucumber, tomato, onion, mint salad

Basmati Lemon Rice

Fresh, fragrant, aromatic accompaniment

Warm, fresh, fluffy lemon basmati rice



Chef Hiral

Presents a

Bollywood Brunch

An

Indian twist on the
classic afternoon tea

Bollywood Brunch

Selection of:

Masala Sandwiches

Cheddar and Mango Pickle

Toasted Masala Paninis

Paneer Tikka Wraps

Par Bhaji Sliders

Savoury Snacks

Samosas

Coconut Patra

Pani Pooris

Sweet Treats

Coconut Ladoos

Pistachio Chocolate Barfis

Mini Ginger Lime Cheesecake

Drinks List

Cocktail List

Exotic Mango Mimosa

Prosecco with Mango Juice and Fresh Pomegranate

Rose Gin Fizz cocktail

Bombay Sapphire Gin, Elderflower tonic, Rose Syrup, Mint