

# Kama Sutra Restaurant

## Gourmet Menu

£19:50 per person

### 3 Course Meal

#### Chat Pati Tokri

*nibbly bits of popadoms, complemented by a trio of aromatic spiced onions, mouthwatering mango chutney & mint sauce to tantalise your taste buds*

#### Khajuraho Sensual Selection Platter

A veritable feast of chef's selected starters available in vegetarian or non vegetarian

### Main Dishes

*(please choose one of the following)*

#### Chicken Tikka Masala

Marinated chicken sauteed in a flavoursome fusion of ginger, garlic, peppers and onions

#### Chicken Korma

Mild dish, swathed in a sumptuously creamy coconut sauce.

#### Butter Chicken

Tandoori chicken breast, gently poached in a buttery tomato sauce flavoured with fenugreek

#### Machli Jhol

Traditional Bengali fish curry marinated with turmeric, lemon juice with chillies and mustard oil

#### South Indian Garlic Chilli

Choice of chicken or lamb simmered with lashings of wicked green chillies in a rich garlicky sauce

#### Traditional Bhoona

Your choice of chicken or lamb in a tasty condensed sauce with additional ginger and garlic

#### Himalyan Hot Pot

Lamb or chicken cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions and carrots

#### Saag Paneer

Indian cottage cheese, cooked with spinach and cream and flavoured with fenugreek

#### Bakra Rogan Josh

Lamb simmered until tender in a fusion of tomatoes, paprika and a host of delicate spices

#### Kadhai Paneer

Indian cottage cheese simmered in a rich bhoona style gravy with onions and capsicums

#### Chicken Tikka Chasni

Breast of chicken with chopped green chillies in a piquant pepper sauce

#### 10oz Sirloin Steak (£3 supplement)

Marinated and grilled to your preference served with sautéed vegetables, fries and sauce

### Accompaniments

All Indian dishes are served with basmati pilau rice or naan bread

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*Please note dishes may have traces of nuts*