

Kama Sutra Restaurant

Gourmet Menu

£22:50 per person

4 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

Dessert Selection

(please choose one of the following)

Lemony Ice Cream Cake / Gulab Jaman & Ice Cream

Please note dishes may have traces of nuts