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MAYFAIR

PRE - THEATRE MENU



Available from 17:00 - 18.00



## Pre-Theatre Vegetarian Set Menu

Variety of poppadoms with a selection of chutneys (G) (Su) (Mu)

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### Royal Thali

#### Paneer Tikka (M)

Indian cottage cheese marinated in chilli, turmeric and yoghurt, from our robata grill.

#### Karahi Paneer (M) (Su)

Indian cottage cheese simmered in a mild creamy gravy enriched with butter and spiced with fennel and fenugreek.

#### Punjabi Kadi (G) (M) (Mu)

Traditional Punjabi vegetarian dish of yoghurt and gram flour made with mini vegetable dumplings.

#### Aloo Bhindi (Su)

Spiced diced potato and okra in a tangy sauce.

#### Madhu's Makhni Dal (M) (Su)

Slow cooked black lentils cooked with butter and tomatoes, flavoured with fenugreek, garlic and finished with cream.

#### Pillau Rice

Rice spiced using whole spices, cardamom, cloves, fresh green peas & black pepper.

### Accompaniments

Jeera & cucumber raita dressed with pomegranate mixed with roasted cumin black pepper & coriander (M) mixed salad topped with Amarnath mango chutney (Su)

& pickle (Mu) (G) (M) & tandoori naans (G) (M)

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#### Rasmalai (M) (N)

Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.

### Supplement

A glass of Laurent-Perrier La Cuvée £14 / A glass Laurent Perrier Rosé Champagne £20

## £40 per person

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu)  
Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

\*As part of our commitment to transparent pricing, we DO NOT add a service charge on your final bill. The Price you see on the Menu is the price you pay\*



## Pre-Theatre Vegan Set Menu

Variety of poppadoms with a selection of chutneys (G) (Su) (Mu)

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### Royal Thali

#### Asparagus Choma (Su) & Achari Gobi (Mu)

Chilli and lemon asparagus & grilled cauliflower, marinated in Indian pickling spices, from our Robata Grill.

#### Aloo Bhindi (Su)

Spiced diced potato and okra in a tangy sauce.

#### Baingan Ka Bhartha (Su)

Char-smoked aubergine mash cooked with onion, cumin and green peas.

#### Mixed Vegetable Jalfrezi (Su)

Medley of garden vegetables sautéed in a rich tomato, cumin, ginger, garlic and onions sauce.

#### Tarka Dal (Su)

Split Yellow lentils tempered with turmeric, garlic, cumin and red chilli.

#### Pillau Rice

Rice spiced using whole spices cardamom, cloves, fresh green peas & black pepper.

### Accompaniments

Jeera & cucumber vegan plant based raita dressed with pomegranate mixed with roasted cumin black pepper & coriander Salad: peppers, romaine, cucumber, carrots, red onion, cherry tomato, green chilli, lemon & micro herbs topped with Amarnath mango chutney (Su) & pickle (Mu) (G) & tandoori roti (G)

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Chocolate and Cardamon Cake with Passionfruit Sorbet (So) (Su)

### Supplement

A glass of Laurent-Perrier La Cuvée £14 / A glass Laurent Perrier Rosé Champagne £20

## £40 per person

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu)  
Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

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## Pre-Theatre Non-Vegetarian Set Menu

Variety of poppadoms with a selection of chutneys (G) (Su) (Mu)

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### Royal Thali

#### Robata Chops (M)

Lamb chops, marinated in ginger and aromatic spices, from our Robata Grill.

#### Saag Gosht (M) (Su) (Mu)

Spring Lamb cooked using fresh spinach and mustard leaves.

#### Makhani Chicken (M) (N) (Su)

Chicken pieces simmered in a mild creamy gravy enriched with butter and spiced with cardamom and cinnamon.

#### Aloo Bhindi (Su)

Spiced diced potato and okra in a tangy sauce.

#### Madhu's Makhni Dal (M) (Su)

Slow cooked black lentils cooked with butter and tomatoes, flavoured with fenegreek, garlic and finished with cream.

#### Pillau Rice

Rice spiced using whole spices cardamom, cloves, fresh green peas & black pepper.

#### Accompaniments

Jeera & cucumber raita dressed with pomegranate mixed with roasted cumin black pepper & coriander (M) mixed salad topped with Amarnath mango chutney (Su)

& pickle (Mu)(G) & tandoori naans (G) (M)

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#### Rasmalai (M) (N)

Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.

#### Supplement

A glass of Laurent-Perrier La Cuvée £14 / A glass Laurent Perrier Rosé Champagne £20

## £40 per person

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

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## Pre-Theatre Pescatarian Set Menu

Variety of poppadoms with a selection of chutneys (G) (Su) (Mu)

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### Royal Thali

#### Tandoori Salmon (F) (M)

Spiced marinated fillets of Scottish salmon in a dill marinade, from our Robata Grill.

#### Prawn Moilee Curry (F) (C)(Su)(Mu)

Succulent Prawns cooked in a light masala sauce infused with mustard seeds, finished with coconut cream and fresh coriander.

#### Masala Fish (F) (Su)

Tilapia fish curry made with tempered Ajwain seeds.

#### Aloo Bhindi (Su)

Spiced diced potato and okra in a tangy sauce.

#### Madhu's Makhini Dal (M) (Su)

Slow cooked black lentils cooked with butter and tomatoes, flavoured with fenegreek, garlic and finished with cream.

#### Pillau Rice

Rice spiced using whole spices cardamom, cloves, fresh green peas & black pepper.

#### Accompaniments

Jeera & cucumber raita dressed with pomegranate mixed with roasted cumin black pepper

& coriander (M) Mixed salad topped with Amarnath mango chutney (Su)

& pickle (Mu)(G) & tandoori naans (G) (M)

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#### Rasmalai (M) (N)

Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond.

#### Supplement

A glass of Laurent-Perrier La Cuvée £14 / A glass Laurent Perrier Rosé Champagne £20

## £40 per person

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu)  
Mustard - (C) Crustacean - (So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame

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