

LILU TASTING MENU

£39 per person

Maximum of 4-6 guests
Taster menu must be taken by the whole table

Papad & Chutney

Poppadoms with assorted condiments

Amuse Bouche of the day

Chefs special to get your appetite going....

'Dorangi Paneer'

Two varieties of Paneer cooked in a tandoori – Spiced Beetroot marinade and Mint-Coriander marinade

'Salmon Dillwalla'

Tandoor baked Salmon marinated in Dill and Indian spices accompanied with a Crispy Salmon fritter

'Pani Puri'

Mumbai street snack done three ways with assorted chutneys, spiced tamarind water and raita

'Celebration of Lamb'

Tandoori 'Gosht Ki Pasliyan' Lamb cutlet served with Slow cooked Lamb Biryani and Daal Makhani

Gajjar Halwa

Sweet carrot pudding with Vanilla Ice cream

Indian Tea

Cardamom spiced milky tea served with a home made biscuit

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