



APRICOT THREE COURSE LUNCH MENU

Monday to Saturday 12:00 pm to 2:30 pm

VEGETABLE DISHES £6.95

CHICKEN DISHES £7.95

LAMB OR PRAWN DISHES £8.95

(Choose any starter from the selections, final price will be based on the selection of main course dishes)

THE ORIGINAL INDIAN AND NEPALESE EXPERIENCE IS BROUGHT TO YOU BY OUR HIGH CLASS 5 STAR CHEFS WHO HAS EXPERIENCE IN FINE DINING CUISINE, LEARNT IN OBEROI'S, TAJ AND JUMEIRAH INTL. GROUPS (WORKED IN INDIA, DUBAI AND ENGLAND), WE AIM TO PROVIDE A QUALITY MEAL WHICH HAS NO COMPROMISE ON ITS EXCELLENCE TASTE AND INGREDIENTS

STARTERS

GARLIC MUSHROOM (V)

MUSHROOMS TOSSED IN CREAMY GARLIC SAUCE

CHICKEN CAESER SALAD (V)

GARDEN LEAVES, CHICKEN STRIPS TOSSED IN CAESER DRESSING

MIX VEGETABLE PAKORA (V)

LIGHT SPICED ASSORTED VEGETABLES GRAM FLOUR BATTERED FRIED

PRAWN COCTAIL

FRESH WATER PRAWNS SERVED ON GARDEN FRESH LEAVES

CHICKEN PAKORA

LIGHTLY SPICED CHICKEN STRIPS BATTERED FRIED

TRADITIONAL CHICKEN TIKKA

CHICKEN BREAST CHUNKS IN TANDOORI SPICES CHAR GRILLED

GALAFI SEEKH KEBBAB

MINCED LAMB BARRELS FLOVoured WITH PEPPERS RED ONIONS AND CORIENDER LEAVES

MAIN COURSE

VEGETABLE DISHES

LAMB DISHES

KORMA

A VERY MILD CURRY PREPARED WITH FRESH CREAM COCONUT AND CASHEW NUT

BHUNA

SEMI DRY MEDIUM HOT DISH

MADRAS

MEDIUM HOT DISH TEMPERED WITH MUSTARD SEED AND CURRY LEAVES IN A MEDIUM SPICED SAUCE

VINDALOO

VERY HOT STRONGLY FLAVORED SPICES IN A RICH SAUCE

SAAG

FRESH SPINACH COOKED WITH ONION AND GARLIC IN A MEDIUM SPICED SAUCE

CHICKEN TIKKA MASALA

CHICKEN TIKKA SIMMERED IN TRADITIONAL TIKKA MASALA SAUCE

RICE

STEAMED BASMATI RICE

PULAO RICE

OR

BREADS

PLAIN NAAN

GARLIC NAAN

TANDOOR ROTI

PESHAWARI NAAN

DESSERTS

CHOICE OF (VANILLA, STRAWBERRY OR CHOCOLATE)

GULABJAMUN