

MASALCHI
— THE SPICE MASTER —
BY ATUL KOCHHAR

FESTIVE MENU
NON-VEGETARIAN
1-24 DECEMBER 2025
*EXCLUDING EVENT DAYS

MALAI THYME CHICKEN TIKKA

Chicken tikka marinated in thyme, yoghurt, cream cheese & cardamom

LAMB SEEKH KEBAB

Tandoori lamb seekh kebab - a Lucknowi family recipe

ZAITOONI SALMON TIKKA

Grilled Scottish salmon, olives, yoghurt and spices

LAAL MAAS

Traditional Rajasthani diced lamb leg braised with caramelised onion, red chilli and whole spices

BUTTER CHICKEN

Classic butter chicken in a rich tomato butter sauce finished with cream

ROASTED VILAYTI SUBZI

Oven roasted exotic vegetable tossed with homemade spices and herbs

SERVED WITH BLACK DAL, PULAO RICE & ROSEMARY BUTTER NAAN

DATE STICKY TOFFEE PUDDING

Date pudding, salted toffee sauce

£45 PER PERSON

If you have a food allergy or intolerance, please ask a member of staff about the ingredients in your meal. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

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SMOKED RAGDA SAMOSA CHAAT

Smoked white pea, crispy samosa & chutneys

BEETROOT CHAAP

Beetroot & pine nuts croquettes with beet hummus

MALAI SOYA CHAAP

Grilled soya chaap marinated in thyme, yoghurt & mild spices



PUNJABI PANEER MAKHAN MASALA

Grilled cottage cheese simmered in rich onion tomato gravy

KATHAL PEPPER FRY

Jack fruit tossed with curry leaf, mustard and crushed peppercorns

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