

DINING ROOM

early supper & pre-theatre

Available for reservations Tuesday to Saturday from 5pm to 6.30pm, for parties of up to 10 people.

TWO COURSES 20 *per person*

THREE COURSES 24 *per person*

Our early supper menu offers a fixed price showcase with a selection of some of our signature contemporary dishes. Ideal for guests trying the dining room for the first time.

V vegetarian · VG vegan · N contains nuts | Follow us on Instagram @rotichai

Dishes may have been in contact with nuts or contain other allergen traces. Please inform your server of dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

STARTERS

Lamb samosas 3pcs

crisp filo pastry, spiced lamb keema, duo of house chutneys

Seasonal kofta VG 3pcs

crispy vegetable 'kofta', sesame & coconut tamarind sauce

Dahi puri V 4pcs

semolina shell, spiced potato, tangy imli, sweet yoghurt, chickpea sev

MAINS

Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy & fenugreek

Koliwada fish kari

traditional fisherman style, coconut & South Indian spices

Paneer tikka saag V

smoked tandoori paneer tikka, nutmeg tempered spinach

served with a choice of side dish per person

small Tandoori naan V plain **or** garlic **or** **Basmati rice** VG steamed

DESSERTS

Gulab jamun V N

two mini donuts, toasted almonds, sugar & rose syrup

Mango malai cheesecake V

'malai' clotted cream, mango coulis & lime zest

Sorbet duo VG

refreshing pairing of mango & raspberry *one scoop of each*