



Bowl Food Menu

Select minimum 4 bowls per guest:

Vegetarian Selection

Aloo tikki Chaat

Spiced chickpeas topped with potato patties, creamy yogurt, sweet-tangy chutneys and Sev

Shahi Paneer with Basmati Rice

Royal cottage cheese cooked in a rich, creamy tomato gravy served with fragrant basmati rice

Aloo Gobi Bowl

Spiced cauliflower & potato, chickpeas & mint chutney

Aubergine and Chickpeas Curry with Basmati Rice

Smoky roasted eggplant and chickpeas in a spiced gravy, served over fluffy basmati rice.

Vegetable Kofta with Naan

Mixed vegetable and paneer balls simmered in a rich, creamy gravy, served with soft naan.

Chilli Paneer with Noodles

Spicy Indo-Chinese cottage cheese tossed with onions and peppers served with hakka noodles

Vegetable Biryani

Aromatic basmati rice cooked with mixed vegetables, saffron and aromatic spices.

Sarson da Saag with Makki Roti

Traditional creamy green saag slow-cooked with spices, served with hot makki roti



Aloo Tikki and Chana Masala

Crispy spiced potato patties served with tangy chickpea curry, yogurt, chutneys and sev.

Chana Masala Bowl

Spicy chickpea curry, basmati rice, tomatoes, onions, salasa & sev

Paneer Tikka Bowl

Grilled paneer tikka, quinoa-rice mix, peppers, onions & mint yogurt

Dal Makhani Bowl

Slow-cooked black lentils, jeera rice, cream swirl & garlic naan bites

Palak Paneer Bowl

Spinach-paneer curry served with basmati rice & pomegranate

Baingan Bharta Bowl

Smoky mashed eggplant, lentils, rice & yogurt

Malai Kofta Bowl

Paneer-potato ball in creamy gravy, saffron rice & nuts

Kadai Paneer Bowl

Bell pepper & paneer stir-fry, rice & garam masala

Bhindi Masala Bowl

Masala okra, dal, rice & mini popodum

Samosa Chaat Bowl

Crushed samosa, chickpeas, yogurt, chutneys, sev & potatoes

Jackfruit Curry Bowl

Young jackfruit curry, rice & mango salsa

Thai Green Curry Bowl

Steamed rice, tofu, broccoli & Thai basil curry



Mediterranean Falafel Bowl

Quinoa, falafel, hummus, tabbouleh, olives & tossed sesame

Buffalo Cauliflower Bowl

Quinoa, buffalo Chicken/cauliflower & ranch

Vegetable Sushi Bowl

Sushi rice, marinated vegetable with soya sauce

Non-Vegetarian Selections

Butter Chicken with Basmati Rice

Tender chicken simmered in a classic creamy tomato-butter sauce, paired with basmati rice.

Lamb Karahi with Basmati Rice

Succulent lamb stir-fried with tomatoes, green chillies, ginger and bold spices with basmati rice.

Chicken Korma with Naan Bread

Mild and aromatic chicken cooked in a creamy cashew-coconut gravy, served with soft naan bread

Lamb Rogan Josh with Naan

Fragrant Kashmiri-style lamb curry cooked with aromatic spices and yogurt, served with naan.

Chicken Manchurian with Noodles

Crispy chicken in a tangy garlic-soy Manchurian sauce, served with stir-fried noodles.

Lamb Stir Fry with Noodles

Tender lamb strips stir-fried with vegetables in a spicy garlic-chilli sauce with hakka noodles.

Chicken Biryani

Fragrant basmati rice layered with tender chicken, caramelised onions, saffron and aromatic spices

Lamb Pulao



Slow-cooked basmati rice with tender lamb pieces caramelised onions and spices

Chicken Tikka Masala

Basmati rice, juicy chicken tikka masala with cucumber raita

Keema Matar Bowl

Spiced minced lamb & peas, rice and saago papad

Shrimp Korma Bowl

Mild coconut-cashew shrimp, rice, peas & toasted coconut

Fish Curry Bowl

Masala coconut fish curry, rice & mango pickle

Chicken Curry Bowl

Fiery peppery chicken, rice & mini naan

Mexican Burrito Bowl

Rice, black beans, grilled chicken, corn salsa, guacamole

Thai Green Curry Bowl

Steamed rice, chicken, broccoli & Thai basil curry

Tuna / Salmon Sushi Bowl

Sushi rice, marinated fish with soya sauce

Peri-Peri Chicken Bowl

Rice, peri-peri chicken, coleslaw, corn & spicy peri sauce

Lemon Herb Salmon Bowl

Quinoa, salmon, asparagus, tomatoes & dill yogurt

Buffalo Chicken Bowl

Quinoa, buffalo Chicken/cauliflower & ranch



****There are more options available on request***

* Please ask the staff member for Allergen information.

Please refer to the allergy information.

All our dishes may contain traces of Soya, Sesame, Gluten and Nut

