

Indulgence Menus

When you want the Very Best

For Two : 85

Papadum and chutney tray

Mixed Platter

(Vegetable pakora, Sheek kabab, chicken tikka and onion bhajee served on sizzler.)

King Prawn Dupiaza

(King Prawns cooked with maximum quantity of onion with dozens of spices to produce a taste that is medium hot.)

Butter Chicken

(Chicken Breast marinated in yogurt and spices, barbequed in Tandoor and cooked with creamy tomato gravy. Ideal for all. Very Mild)

Chana Masala

(Chickpeas cooked in spices.)

Pulao Rice

(Basmati rice cooked with a very small amount of onion, cumin and mild spices.)

Naan

(Leavened bread of fine flour baked in our tandoor.)

Desserts

(Premium Desserts)

Coffee

For Four : 160

Papadum and chutney tray

Mixed Platter

(Vegetable pakora, Sheek kabab, chicken tikka and onion bhajee served on sizzler.)

King Prawn Tikka

(King Prawns marinated in aromatic spices and herbs; Grilled on skewers in a special Tandoor clay oven; served on sizzler.)

Butter Chicken

(Chicken Breast marinated in yogurt and spices, barbequed in Tandoor and cooked with creamy tomato gravy. Ideal for all. Very Mild)

Garlic Chilli Beef

(Cubes of beef cooked with extra garlic and green chili in hot spicy sauce.)

Chana Masala

(Chickpeas cooked in spices.)

Sag Paneer

(Spinach cooked with homemade cottage cheese, cooked in spices and butter.)

Pulao Rice

(Basmati rice cooked with a very small amount of onion, cumin and mild spices.)

Peas Pulao

(Basmati rice cooked with peas, onion and almonds.)

Naan and Garlic Naan

(Leavened bread of fine flour baked in our tandoor.)

Desserts

(Premium Desserts)

Coffee

A celebration of food. When you have the time, sit back and let your chef indulge your taste buds. We take care of the details, while you relax and enjoy the very best that The Raja has to offer. Welcome.

*Lamb items will be \$1 extra