



I N D U S

AT PARK REGIS BIRMINGHAM

INDUS BRONZE MENU

STARTERS

Vegetable Samosa

Deep fried crispy dough stuffed with spiced savoury vegetables

Chana and Aloo Chaat

Coriander and ginger flavour chickpeas and potatoes mix served with tamarind and yoghurt sauce

Lamb Seek Kebab

Lamb mince, onion, peppers, coriander, and house blend of Garam Masala cooked in clay oven

Chicken Tikka

Chicken thigh marinated in aromatic homemade tandoori spices cooked in clay oven

All the above are served with a selection of sauces

MAINS

Butter Chicken Masala

Marinated Chicken cooked in a creamy cashew and red pepper tomato gravy

Saag Chana Masala

Slow cooked chickpeas in mustard and spinach leaves puree

Mutton Karahi

Mutton on the bone slowly cooked with peppers and onion in homemade karahi spice sauce

All of the above are served with a selection of steamed basmati rice, bread selection, mix of vegetable & leaves salad and poppadum

DESSERT

Carrot Fudge and Vanilla ice cream

Grated carrot, slowly cooked with clarified butter, Sweet Milk and Nuts

£54.99 PER PERSON

INDUS SILVER MENU

STARTERS

Paneer Tikka Masala

Indian cottage cheese marinated with homemade tikka masala sauce and cooked in clay oven

Fish Masala

Amritsari style deep fried Haddock with coriander seeds and chilli flakes

Lamb Seek Kebab

Lamb mince, onion, peppers, coriander, and house blend of garam masala cooked in clay oven

Chicken Malai Tikka

Chicken thigh marinated in aromatic spices along with yoghurt and cashew paste, cooked in clay oven

All the above are served with a selection of sauces

MAINS

Murg Methi Malai

Marinated chicken slowly cooked in a rich creamy, fenugreek, tomato and onion gravy

Palak Paneer

Indian cottage cheese cooked in aromatic spiced spinach puree

Mutton karahi

Mutton on the bone slowly cooked with peppers and onion in homemade karahi spice sauce

Dal Makhani

Slowly cooked Black lentil and kidney beans in spiced tomato gravy rich of butter and cream

All of the above are served with a selection of steamed basmati rice, bread selection, mix of vegetable & leaves salad and poppadum

DESSERT

Gulab jamun with Vanilla ice cream

Deep fried dough balls, Coated with rose flavour sugar syrup

£64.99 PER PERSON

INDUS GOLD MENU

STARTERS

Papri Chaat

Crispy wheat tortillas, coriander marinated potato and chickpea salad served with sweet yoghurt

Paneer Tikka Masala

Indian cottage cheese marinated with homemade tikka masala sauce, cooked in clay oven

Tandoori Salmon Tikka

Scottish salmon pieces marinated with ginger, garlic and homemade tandoori spice, cooked in clay oven

Lamb Seek Kebab

Lamb mince, onion, peppers, coriander, and house blend of garam masala, cooked in clay oven

Chicken Tikka

Chicken thigh marinated in homemade tandoori spices, cooked in clay oven

All the above are served with a selection of sauces

MAINS

Chicken Kadhai

Marinated chicken slowly cooked with peppers and onions in a homemade karahi spice

Butter Paneer Masala

Marinated Indian cottage cheese cooked in a creamy cashew and red pepper tomato gravy

Mutton Korma

Mutton on the bone slowly cooked in rich almond, onion and aromatic spices

Dal Makhani

Slowly cooked black lentil and kidney beans with lots of butter, cream and tomato gravy

All of the above are served with a selection of vegetable pulao rice, bread selection, mix of vegetable & leaves salad and poppadum

DESSERT

Coconut and mango cheesecake with berry compote

£74.99 PER PERSON