

Panache Charity Night Menu

In Aid of Kids Club Kampala

Menu

PAPADOM AND RELISHES

Papadoms served with onion salad, mint sauce and red emil sauce

TRIO OF STARTERS

Jaipuri Desi Raan

Marinated drumstick with carefully selected herbs and spices roasted in tandoori

Amritsari Fish Pakora

A popular Indian appetizer of lighted spiced filleted tilapia coated with gram flour and deep fried

Paneer Roll

Soft paneer, sweetcorn and peas delicately spiced and filled in a filo pastry – served crispy

MAIN COURSES

Rajasthani Jeera Murgh

Breast of chicken spiced and flame grilled in the tandoori and then extensively cooked with royal cumin seeds, strips on onions and peppers in an exclusive medium thick sauce.

Dum Pukht Dhal Ghust

Tender chunks of lamb spiced with herbs and fresh ground spices cooked dum pukht style with onions, whole dried red chillies and chana dhal. A semi dry savoury spicy dish

Niramish

A collection of fresh vegetables steam coked with turmeric and coriander

Sabzi Pilau Rice

A speciality biryani cooked in a sealed pot consisting of diced vegetables, saffron, pure ghee, various spices, rose water and basmati rice.

Nan

Light flat leavened bread made from freshly prepared white flour dough

AFTER DINNER

A choice of tea or coffee served with mint chocolate

PRICE PER PERSON £25.00