

AMETHYST NON-VEGETARIAN MENU £75

AMUSE BOUCHE (g)(d)



Turkey Tikka Kali Mirch (d)

Sarawak pepper infused turkey tikka with betroot chutney Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt



MAIN COURSE

Macchi Amritsari (g)

Crisp fried marinated seabass, apple chutney
Chicken Tikka Masala (d)

Chicken cooked with tomato and onion gravy

Saag Paneer (v)(d)

Fresh spinach purée with cottage cheese

Chukandar Poriyal (v)

Beetroot with mustard, curry leaf and coconut

Tadka Daal (v)

Garlic tempered yellow daal

Served with Kesar Pulao (v), Black Daal, and Breads (g)(d)



DESSERT

Burnt Cream

Saffron cream brûlée, Biscotti, Saffron Pineapple

Please alert our staff if you have any food allergies before you order your food and drink.

All prices are inclusive of VAT a discretionary service charge of 15% willl be added to your bill.

D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish, S – Soy, SS - Sesame





AMETHYST VEGETARIAN MENU £75

AMUSE BOUCHE (g)(d)



Tandoori Romensco (v)(d)

Romanesco spiced with mace and cardamom with betroot chutney

Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt



Shahi Kofta (v)(d)

Seasonal vegetables and cottage cheese dumpling in malai sauce
Kahadi Paneer (v)(d)

Cottage cheese cooked with coriander and peppers
Saag Aloo (v)(d)

Fresh spinach purée with baby potato
Chukandar Poriyal (v)

Beetroot with mustard, curry leaf and coconut
Tadka Dal (v)

Garlic tempered yellow dal

Served with Kesar Pulao (v), Black Daal, and Breads (g)(d)



DESSERT

Burnt Cream

Saffron cream brûlée, Biscotti, Saffron Pineapple

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