



North Indian Food Festival

TUESDAY 16TH – SUNDAY 21ST OCTOBER 2007

~ DRINKS ~

Saffron Gin & Tonic ~ £5.50

saffron gin made to an old French-Indian recipe, poured over ice in a long glass with tonic ~ more refreshing and less dry than an English gin

~ STARTERS ~

Reshmi Kebab ~ £4.50

tender chicken breast minced with light spices and a touch of cream, then grilled in the tandoor; served with our own dressing

~ MAIN COURSE ~

Methi Murg ~ £9.95

chicken cooked with fresh fenugreek leaves and green herbs
~ one of the most traditional dishes in Northern India

Lamb Shank ~ £11.95

created for us by King Hussein of Jordan's personal chef, this luxurious Rajasthani banqueting dish is cooked in a melange of rich spices and finished with green herbs

~ SIDE DISHES ~

Nepalese Dal ~ £3.95

slow-cooked lentils finished with Nepalese spices, cream, tomatoes and fresh coriander; a dish with a rich and nutty taste

~ RICE & BREAD ~

Spinach Rice ~ £2.95

basmati rice cooked with baby spinach leaves

Ada Nan ~ £2.95

fresh onion-seed nan with garlic and finely shredded fresh ginger

THE INDIAN DINING CLUB

Restaurant | Club Room & Private Bar | Home Dining

244 Gipsy Road London SE27 9RB

Reservations: 020 8670 7588 www.IndianDiningClub.com