



THE LENSURY

JOURNEY THROUGH

# India



A FEAST ACROSS FLAVOURS, ONE REGION AT A TIME -  
DISCOVER A NEW CULINARY JOURNEY OF INDIA EVERY WEEK



A CULINARY JOURNEY OF...

# Chennai

2 COURSES

£26

3 COURSES

£29.50

EMBARK ON A FLAVOURFUL VOYAGE THROUGH THE HEART OF SOUTH INDIA WITH OUR AUTHENTIC CHENNAI-STYLE BUFFET. EXPERIENCE THE COASTAL AROMA OF CHETTINAD SPICES, SAVOUR THE FLAVOURS OF CHENNA MASALA, AND MUCH MORE.

Tuesday Special

AVAILABLE 5.30PM – 9PM

## Starters

### CHICKEN PEPPER FRY BITES

Tender chicken pieces sautéed with crushed black pepper, curry leaves, and South Indian spices.

### MADRAS VEGETABLE CUTLET (VEG)

Spiced mashed vegetables, shaped into patties, crumbed and shallow-fried. Served with green chutney.

## Main Course Curries

### CHETTINAD CHICKEN CURRY

A bold, aromatic curry with roasted spices, coconut, and black pepper.

### PRAWN MADRAS

A rich and slightly spicy tomato and coconut-based curry with South Indian flavours and curry leaves.

### CHENNA MASALA (SOUTH INDIAN CHICKPEA CURRY) (VEG)

Chickpeas simmered in a tangy tomato and coconut gravy, lightly spiced and hearty.

## Special Dal

### PARUPPU (YELLOW MOONG DAL) (VEG)

Mild, comforting dal tempered with mustard seeds, garlic, curry leaves, and dry red chili.

## Rice & Bread

### LEMON RICE

Fragrant rice tempered with mustard seeds, curry leaves, turmeric, and lemon juice.

### PLAIN NAAN

Soft tandoor-baked naan brushed with a touch of butter.

## Salads

### CUCUMBER & MINT SALAD

Diced cucumber with fresh mint, a touch of lime juice, and a pinch of salt.

### ONION & TOMATO SALAD

Sliced red onion and tomato with lemon juice, coriander, and a dash of chaat masala.

### CARROT RIBBON SALAD

Thinly shaved carrots tossed in a light mustard and lemon dressing with fresh coriander.

## Chutneys

### COCONUT CHUTNEY

Creamy chutney made with fresh coconut, green chili, and tempered with mustard seeds and curry leaves.

### TOMATO & GARLIC CHUTNEY

Spicy, tangy chutney with roasted tomato, garlic, and red chilies.

## Dessert

### SEMOLINA SAFFRON KHEER

Creamy kheer made with fine semolina (rava), milk, saffron, and garnished with cardamom, roasted nuts, and raisins.