



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 COURSE BUFFET

£26

3 COURSE BUFFET

£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.