



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...

Amritsar

2 COURSE BUFFET

£26

3 COURSES BUFFET

£29.50

SAVOUR THE ESSENCE OF PUNJAB WITH OUR AUTHENTIC
AMRITSARI FEAST – BOLD TANDOORI FLAVOURS, RICH BUTTERY
GRAVIES, AND VIBRANT SPICES IN EVERY BITE.

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

AMRITSARI PANEER TIKKA (VEG)

Char-grilled paneer marinated in a spiced yogurt mixed with mustard oil, ajwain, and kasuri methi. Vegan option available with tofu.

MURGH MALAI TIKKA

Succulent, grilled chicken marinated in cream, cheese and cardamom.

Main Course Curries

BUTTER CHICKEN

Tender chicken in a rich tomato and butter gravy with a touch of cream and fenugreek.

BAINGAN BHARTA (VEG)

Smoky mashed eggplant cooked with onions, tomatoes, garlic and traditional Punjabi spices.

ROGAN JOSH

Slow-cooked lamb in a spiced yogurt-based gravy with Kashmiri chilli and garam masala.

SHAHI PANEER (VEG)

Paneer in a luxurious, creamy tomato-cashew gravy with subtle spices.

Rice

JEERA RICE

Fragrant basmati rice tempered with cumin seeds and whole spices.

Salads

KACHUMBER SALAD

Cucumber, tomato and onion tossed with lemon juice and chaat masala.

MOOLI & CARROT SLAW

Shredded radish and carrot with a tangy mustard seed dressing.

BOONDI RAITA SALAD

Spiced yogurt with soaked boondi, mint, and roasted cumin.

SPROUTED MOONG BEAN SALAD

Nutritious sprouted moong with onions, tomatoes and lemon dressing.

Chutneys

MINT-CORIANDER CHUTNEY

Fresh garden chutney with mint, coriander, green chillies and lemon.

IMLI (TAMARIND) CHUTNEY

Sweet and tangy tamarind chutney with jaggery and spices.

Dessert

GAJAR KA HALWA

Slow-cooked carrot pudding made with milk, ghee, and cardamom, garnished with nuts.