



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 COURSES

£26

3 COURSES

£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.

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.

A CULINARY JOURNEY OF...

Delhi

FROM THE BYLANES OF OLD DELHI TO THE HEART
OF NEW DELHI WITH BOLD, ICONIC DISHES.

2 COURSES

£26

3 COURSES

£29.50

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

CHICKEN SEEKH KEBABS

Spiced minced chicken, grilled on skewers for a juicy, smoky taste.

PANEER TIKKA (VEG)

Paneer marinated in spiced yogurt, grilled to a charred finish, served with green chutney and onions.

Main Course Curries

BUTTER CHICKEN (MURGH MAKHANI)

Tandoori chicken simmered in a rich tomato butter cream gravy.

ALOO GOBHI ADRAKI (VEG)

Potatoes and cauliflower tossed with ginger and spices.

MUTTON ROGAN JOSH

Tender mutton in a fragrant, spiced curry.

SHAHI PANEER (VEG)

Creamy and mildly sweet paneer curry made with nuts and saffron.

Special Dal

DAL MAKHANI (VEG)

A slow-cooked blend of whole black lentils and kidney beans with cream and butter for a rich, smoky taste.

Signature Rice Dish

SUBZ PULAO (VEG)

Aromatic basmati rice with seasonal vegetables and whole spices.

Salads

KACHUMBER SALAD

Diced cucumber, tomato, onion with lemon juice and chaat masala.

BEETROOT & CARROT SLAW

Lightly spiced and tangy, with roasted cumin and lemon dressing.

BOONDI RAITA

Cooling yogurt with crispy boondi and a hint of mint.

Dessert

SAFFRON KHEER

Rich Mughlai dessert rice cooked overnight in saffron infused milk.

A CULINARY JOURNEY OF...

Goā

2 COURSES

£26

3 COURSES

£29.50

EXPERIENCE THE BOLD, COASTAL FLAVOURS OF GOA WHERE EVERY DISH IS A TASTE OF TRADITION AND TROPICAL INDULGENCE.

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

GOAN-STYLE PEPPERED CREAM SQUID

Tender squid rings tossed in a peppery, creamy Goan-style masala with hints of garlic and spice.

STUFFED MUSHROOM CAFREAL (VEG)

Pan-seared button mushrooms marinated in green Cafreal masala.

Main Course Curries

CHICKEN XACUTI

Rich Goan curry made with roasted coconut, poppy seeds, and traditional spices.

GOAN FISH CURRY

Tangy coconut-based curry made with kingfish or pomfret, infused with kokum and mustard seeds.

CHICKPEAS XACUTI (VEG)

Chickpeas simmered in a deeply flavourful, roasted coconut and spice-based Xacuti gravy.

Rice and Bread

GOAN PULAO

Aromatic basmati rice with peas, mild spices, and a touch of coconut milk.

BUTTER NAAN

Soft, buttery Indian flatbread.

Salads

CABBAGE KISMUR

Shredded cabbage tossed with coconut, chili flakes, and a mustard seed tempering.

BEETROOT SALAD WITH COCONUT

Lightly spiced grated beetroot mixed with fresh coconut.

MIXED GREEN SALAD

Fresh lettuce, cucumber, tomato, and onion with a lime-chili dressing.

Chutneys

GREEN COCONUT & CORIANDER CHUTNEY

Refreshing, mildly spicy chutney with coconut and fresh herbs.

TAMARIND-DATE CHUTNEY

A sweet and tangy chutney with Goan jaggery and tamarind.

Dessert

BEBINCA

The classic Goan layered dessert made from coconut milk, egg yolks, sugar, and ghee, baked slowly for a caramelized finish.

A CULINARY JOURNEY OF...

Hyderabad

2 COURSES

£26

3 COURSES

£29.50

STEP INTO THE VIBRANT KITCHENS OF HYDERABAD WHERE BOLD SPICES MEET SLOW-COOKED TRADITION TO BRING YOU FRAGRANT AND HEARTY DISHES.

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

HYDERABADI CHICKEN 65

A spiced and tangy chicken fry, tossed with curry leaves and green chillies.

HYDERABADI PANEER 65 (VEG)

A spiced and tangy paneer fry, tossed with curry leaves and green chillies.

Main Course Curries

HYDERABADI DUM KA MURGH

A slow-cooked chicken curry in a yogurt-based, nutty gravy, cooked under dum.

HYDERABADI DUM KI SABZI (VEG)

Slow-cooked seasonal vegetables in a yogurt-based, nutty gravy cooked under dum.

GOSHT KA KORMA

Tender mutton in a rich, aromatic korma-style curry with coconut, poppy seeds, and fried onions.

Special Dal

KHATTI DAL (VEG)

A tangy Hyderabad-style toor dal tempered with garlic, curry leaves, dried red chillies, and tamarind.

Rice & Bread

HYDERABADI VEGETABLE TAHARI (VEG)

A spiced vegetable rice dish.

MINI NAAN BREADS & POPPADUM

Salads

ONION & LEMON SALAD

Thinly sliced onions tossed with lemon juice, coriander, salt and chilli powder.

CUCUMBER MINT RAITA

Cooling yogurt dip with grated cucumber and mint.

KACHUMBER WITH CHAAT MASALA

Diced tomatoes, onions, cucumber, tossed with lemon juice and chaat masala.

Dessert

DOUBLE KA MEETHA

Fried bread, soaked in cardamom scented sugar syrup, topped with overnight cooked thickened milk and garnished with nuts.

A CULINARY JOURNEY OF...

Kolkata

2 COURSES

£26

3 COURSES

£29.50

STEP INTO KOLKATA'S KITCHENS, WHERE SUBTLE SWEETNESS MEETS BOLD SPICES. INDULGE IN FRAGRANT FLAVOURS, CRISP BREADS, AND TIME-HONOURED SWEETS THAT DEFINE THE CITY'S LOVE FOR FOOD.

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

MURG RESHMI KEBAB

Tender chicken marinated in cream and mild spices, grilled to perfection.

PANEER TIKKA (VEG)

Cottage cheese cubes marinated in spiced yogurt, cooked in a traditional tandoor.

Main Course Curries

LAMB KOSHA

A rich, slow-cooked lamb curry with bold spices and caramelized onions.

CHICKEN REZALA

Aromatic chicken curry in a yogurt and cashew-based white gravy, subtly spiced and luxurious.

ALOO GOBI (VEG)

Classic potato and cauliflower curry with turmeric, cumin, and fresh coriander.

CHHANA'R DALNA (VEG)

Homemade paneer in a tomato-based curry with traditional Bengali spices.

Rice, Bread & Sides

TADKA DAL

Yellow lentils tempered with garlic, cumin, and a touch of ghee.

INDIAN BREADS

Naan, Roti, and Luchi (Bengali puffed bread).

STEAMED BASMATI RICE

Salads

CUCUMBER & MINT RAITA
BEETROOT & PEANUT CHAAT
RAW MANGO SLAW

Accompagniments

CORIANDER-MINT CHUTNEY
TAMARIND-DATE CHUTNEY
CRISPY POPPADOM

Dessert

PAYESH (PAES)

Traditional Bengali rice pudding made with slow-cooked milk, cardamom, and jaggery.

A CULINARY JOURNEY OF...

Lucknow

2 COURSES

£26

3 COURSES

£29.50

STEP INTO THE ROYAL KITCHENS OF THE NAWABS AS WE
BRING YOU THE FINEST AWADHI DELICACIES FROM LUCKNOW -
RICH, AROMATIC, AND STEEPED IN TRADITION.

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

1. TANDOORI GOBHI (VEG)

Cauliflower florets marinated in spiced yogurt, char-grilled to perfection - crisp outside, tender inside.

2. BEEF SHAMI KEBAB

from Lucknow is a melt-in-the-mouth patty made with finely minced beef, chana dal, and aromatic spices, slow-cooked and pan-seared - a royal snack once reserved for Nawabs who desired flavor without effort.

Main Course Curries

1. CHICKEN KORMA

Tender chicken simmered in a creamy blend of yogurt, fried onions, and subtle spices - a classic Awadhi delicacy rooted in royal kitchens.

2. NAVRATAN KORMA (VEG)

A rich, luxurious medley of nine vegetables, finished with cream and saffron.

3. SIGNATURE DAL TADKA-AWADHI STYLE

This classic lentil dish is made from slow cooked arhar (Toor) dal, gently spiced with cumin, garlic, dried red chilies then finished with tempering of butter, asafoetida and fresh coriander.

Signature Rice Dish

LUCKNOW CHICKEN BIRYANI

A regal masterpiece of marinated chicken and fragrant basmati rice, slow-cooked in the traditional dum style, layered with saffron strands, rose water, kewra essence, and a symphony of whole spices. Each bite is a whisper of Nawabi elegance - delicate, refined, and deeply aromatic.

VEGETABLE TEHRI (VEG BIRYANI)

Rustic and comforting - seasonal vegetables spiced gently and cooked with rice in Awadhi style.

Salads

Kachumber Salad with Mint

Pickled Onion and Lemon Slaw

Dessert

SHAHI TUKDA

Fried bread soaked in saffron-infused milk and topped with nuts.