

Five
RIVERS
À LA CARTE

CELEBRATING

Mother's Day



MOTHER'S DAY VEGETARIAN MENU
2019

Mother's Day Menu

AMUSE BOUCHE

PANEER HARA BARA

One of India's most famous barbeque dishes. Indian cottage cheese marinated with mint & coriander to give that vibrant green colour and texture, cooked with chefs signature spices and deep fried for that crisp perfection.

(V) (D) (G)

PLATED STARTERS

PLEASE CHOOSE ONE OF THE FOLLOWING OPTIONS BELOW

ALOO TIKKI CHAAT

A Mumbai Street Food classic which needs no introduction! Crisp deep-fried aloo tikki on a bed of spicy chickpeas garnished with red onions, coriander, pomegranate drizzled with sweet yoghurt, green chutney and tamarind sauce!

(V) (D) (G)

OR

MANCHURIAN

Garden fresh vegetables, finely diced and bound together – deep fried, simmered in a full bodied flavoursome jus.

(V) (G)

MAIN COURSE

A SELECTION OF THE FOLLOWING DISHES WILL BE SERVED FOR ALL TO SHARE

DAAL BUKHARA

This lentil and kidney bean delicacy is cooked in a style taken from the Moghul Emperors.

(V) (D)

AWARD WINNING SAAG PUNJABI

This dish was crowned number one, in the Hello Curry Awards hosted by Birmingham Airport.

In total 7 finalists from the city's most prestigious restaurants put their Chefs to the test in order to create a signature curry to represent Birmingham globally.

This award winning dish has been recreated – using a special recipe from Rashpal's ancestral kitchen – at international airports across the globe, including Abu Dhabi, Bangkok, Mumbai and Las Vegas.

(V) (D)

BHINDI DOPIAZA

Fresh okra sautéed with dry roasted spices, diced tomato, piaz, green chillies, coriander and cumin.

(V) (VE)

SOYA MATAR

Fine mince of soya cooked with ginger, garlic paste, cumin cardamom and bayleaf finished with fresh green garden peas.

(V) (VE)

MAIN COURSE WILL BE ACCOMPANIED BY

The Chef's Raita (V) (D)
Jeera Rice (V)
& Garlic and Coriander Naan (V) (D) (G)

£25.00
PER HEAD

Pre-orders of starters are required for parties of 8 or more

Please note dishes that are marked with a (V) are vegetarian, dishes marked with a (N) may contain nuts and/or traces of nuts, dishes marked with a (D) contain dairy, dishes marked with a (G) contain gluten, dishes marked with a (E) contain egg, and dishes marked with a (VE) are vegan.