

A close-up photograph of two snifter glasses filled with whiskey and ice cubes, resting on a dark slate tray. The background is a rustic wooden surface. The lighting is warm and focused on the glasses.

*Five*  
RIVERS  
À LA CARTE

FATHERS DAY MENU  
2018

# Fathers 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 and simmered in a full bodied flavoursome jus.  
(V) (G)

OR

### MURGH TIKKA

Tender cuts of chicken breast pieces marinated in Five Rivers signature spices and slow roasted in the tandoor.  
(D)

OR

### FISH AMRITSARI

Succulent chunks of cod immersed in an ajwain and gram flour batter, delicately spiced and deep fried rich golden finish.

## 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)

### CHATPATA GOSHT

Lamb two way as chef marries fillet with a fine mince, slow cooked with five selected spices. A Kashmiri speciality.

### LASANI CHILLI CHICKEN

A personal favourite of our Chefs. A native dish cooked with fresh garlic, coriander and crisp green chilli with morsels of tender chicken.

## 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