

A close-up, artistic photograph of two snifter glasses filled with amber-colored whiskey and ice cubes. The glasses are set on a dark, textured tray. The lighting is warm and dramatic, highlighting the reflections on the glass and the texture of the ice. The background is softly blurred, suggesting an indoor setting.

Five
RIVERS
À LA CARTE

FATHERS DAY MENU

Fathers Day Menu

AMUSE BOUCHE

PANI PURI

A miniature puffed crisp-puri filled with either potatoes or chick peas, complimented by a masala water.

(V) (G)

PLATED STARTERS

PLEASE CHOOSE ONE OF THE FOLLOWING OPTIONS BELOW

MANCHURIAN

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

(V) (D) (G)

OR

TANDOORI KHUMB

A mushroom delicacy. Lightly spiced minced vegetables and mozzarella stuffed in button mushrooms and smoked in the tandoor.

(V) (D)

OR

RUHANI CHICKEN TIKKA

Indulge in this classic. Morsels of chicken marinated in Chef Rashpal's signature garlic masala paste – Punchy and packed with flavour – Sure to tickle those taste buds!

(D)

OR

RAUNAQ -E- SHEEKH

Minced lamb complimented by the singing flavours of coriander, ginger and green chilli creating an extraordinary play of tastes.

MAIN COURSE

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

TARKA DAAL

The word tarka is a fusion of garlic, ginger and oil which is poured over the daal as it cooks to give it a rich and distinctive flavour; a must for all daal lovers.

(V)

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)

KOLHAPUR CHICKEN

Spicy, hot & exotic! Freshly ground spices, grated coconut and a velvety texture is what makes this classic dish a firm favourite in our kitchen! A chicken lovers delight.

(D) (N)

LAMB DOPIAZA

Fresh tender diced Lamb sautéed with dry roasted spices, diced tomato, onions, green chillies, coriander and cumin.

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