

*Five*  
RIVERS  
À LA CARTE

CELEBRATING

*Mother's Day*



MOTHER'S DAY VEGETARIAN MENU

# 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)

**£29.00**  
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.