



À LA CARTE MENU

Platters

IMPERIAL PLATTER (Serves 2) (V) (D) (G)

Onion Bhajee, Chilli Paneer, Manchurian & Tandoori Khumb

The imperial platter takes you through a journey, where the best sourced local produce meets rashpal’s culinary experience of China, India and Nepal.

PRESIDENTIAL PLATTER (Serves 2) (D)

Murgh Tikka, Tandoori Lamb Chop, Fish Amritsari & Raunaq -e- Sheekh

A platter that is dedicated to one of the many great highlights of Rashpal’s career. Served to the leaders of the G8 summit, hosted in Birmingham, Those including Tony Blair, Jacques Chirac, Boris Yeltsin and Bill Clinton.

SUMANDARI KHAZANA (Serves 2) (D) (G) (E)

Scallops of Sotlej, Salmon ka Tikka, Masala Crab Cake, Tandoori Jingha & Chilli Pepper Lobster

A selection that is brought to you by demand! A call from the loyal patrons of Five Rivers, from over the years. Five treasures from the ocean that you all love. The headline act is an exclusive.

Classic Starters

PAPRI CHAAT (V) (D) (G)

A mouth watering mixture of crisp flour crackers with diced potatoes, chickpeas, red onions and sev. Topped with sweet yoghurt, tamarind sauce and pomegranate.

ONION BHAJEE (V) (VE)

This world famous indian snack needs no introduction. Crisp onions lightly coated in gram flour and deep fried into a fluffy golden sphere.

TAWA TIKKI (V) (D)

Authentic tawa fried potato cakes lightly spiced, flavoured with chef’s Spices. Served with mulli, gajar and Chana Amritsari.

CHILLI PANEER (V) (D) (G)

An Indo-oriental style of cooking - diced cubes of indian cottage cheese, onion, mixed peppers and green chillies, tossed together in a dark soya sauce.

FISH AMRITSARI

Succulent chunks of fish immersed in an ajwain and gram flour batter, delicately spiced and deep-fried to a rich golden colour.

MURGH ASSIETTE (D)

Tender cuts of chicken breast pieces marinated in five rivers signature spices and slow roasted in the tandoor. Be spoiled for choice with Malai, Hariyali and the classic Murgh Tikka, creating a medley of flavours on the palate.

RAUNAQ -E- SHEEKH

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

TANDOORI LAMB CHOPS (D)

Tender chops of lamb marinated in a rustic special blend of spices finished to perfection in the tandoor.

Connoisseurs Starters

MANCHURIAN (V) (G)

Garden fresh vegetables, finely diced and bound together - deep fried, Simmered in a full bodied flavorsome jus.

PANEER SHASHLIK (V) (D)

Home made Indian cottage cheese, peppers, pineapple and piaz marinatedin yoghurt, ginger and garlic roasted in the tandoor.

TANDOORI KHUMB (V) (D)

A mushroom delicacy. Lightly spiced minced vegetable’s and mozzarella stuffed in button mushrooms, smoked in the tandoor.

MIRCHI MURGH (G) (E)

Succulent breast fillet of chicken, marinated and deep fried before being infused with the flavours and aroma of tossed bell peppers, spring onion, fresh chilli and garlic.

SCALLOPS OF SUTLEJ

Enjoy the subtle sweet richness of seared scallops served with an intoxicating chutney made with handpicked cilantro and mint from Rashpal’s home grown herbs inoculated with signature Five Rivers spices. Simply delicious.

SALMON KA TIKKA (D)

Fillet of pink Scottish salmon gently marinated in dill, fennel and ginger with a trace of fresh lemon.

MASALA CRAB CAKES (G) (E)

Spiced crab meat flavoured with ginger, chilli and lime, cooked slowly over the flames of Chef’s tawa.

TANDOORI JINGHA (D)

Jumbo prawns marinated in a blend of spices, cooked on a skewer over the charcoal flames of the tandoor.

LAMB THREE WAY (D) (G)

A twist on the classic samosa - packed of finely minced lamb - in a home made pastry, dating back from a recipe of Rashpal’s ancestral kitchen. Marry this with the robust flavours of our Raunaq-e-Sheekh and the slow roasted Lamb Chops from the flames of the clay oven.

Main Course		
Goan & Seafood	Lamb	Chicken
LASANI CHILLI DUCK Seasoned duck breast sautéed and simmered in its own juices made heady with aromatic chillies, coriander and freshly ground herbs and spices.	KEEMA MATAR Fine mince of lamb cooked with ginger, garlic paste, cumin, cardamom and bayleaf finished with fresh green garden peas.	METHI CHICKEN (D) (N) Roasted chicken from the flames of the tandoor, braised in a fresh, peppery fenugreek masala sauce.
GOAN FISH CURRY Fillets of Tilapia simmered in a traditional Goan masala of piaz, coriander seeds, green chillies and coconut milk.	KARAHI GOSHT Tender meat braised in a spicy masala of garlic, ginger, onions, tomatoes, green chillies and fresh green coriander, cooked in a Karahi. A real McCoy Punjabi turka!	KARAHI CHICKEN Chicken slow roasted and then pan fried in a traditional Indian Karahi, infused with tomatoes, bell peppers, garlic and ginger.
GRILLED SEA BASS Fillets of Sea Bass cooked with ripe alphonso mangoes, fresh curry leaves, aromatic ginger, green chillies and freshly ground spices. served on a bed of potatoes infused with jeera. A must for all seafood lovers.	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 Chef’s. A native dish cooked with fresh garlic sauce, coriander and crisp green chilli with morsels of tender chicken.
JINGHA JAIPURI Chef uses a traditional method of cooking king prawns - in a karahi - with hoops of piaz, green peppers and mushrooms. He infuses distinctive fresh herbs to create a speciality of Jaipur.	LAMB ROGAN JOSH (N) A classic. Tender diced lamb is cooked in its own cardamom tinged juices, hari mirch and piaz, finished with fresh coriander and garnished with crushed cashew nuts.	DHABA MURGH (D) (N) Exquisite Punjabi country fayre of barbecued pieces of chicken cooked with ginger, onions, coriander, fresh herbs and native spices.
	NIHARI SHANK Lamb shank cooked on a slow flame in a piaz based turka with ginger, garlic and garam masala flavoured with nutmeg, mace and fresh coriander.	CHOOZA MAKHANI (D) (N) A specialty Punjabi dish. Morsels of roasted chicken simmered in a smooth smoked tomato, yoghurt and cashew nut makhani sauce, blended with a fragrance of redolent kasoori fenugreek.
		MURGH KHAS KORMA (D) (N) Tikka of tender fillet of chicken sizzled in the tandoor, finished in a mild spicy yoghurt, coconut cream, mace and cardamom sauce.

THE CHEF’S TAWA (Serves 2) (V)(VE)		
A selection of chefs handpicked seasonal vegetables for you to toss from either side of the tawa into a sizzling onion based gravy.		
The following dishes are available to order as sides. Please ask your server for more information.		
TARKA DAAL (V)(VE) The word tarka is a fusion of garlic, ginger and oil which is then poured over the daal as it cooks to give it a rich and distinctive flavour; a must for all daal lovers.	DAAL BUKHARA (V)(D) This lentil and kidney bean delicacy is cooked in a style taken from the Moghul Emperors.	KHAZAN -e- LAZAT (V)(N)(D)(G) A creamy cheese kofta bound with tiny fresh vegetables simmered in a silky smooth, full bodied tomato gravy.
AWARD WINNING SAAG PUNJABI (V)(D) 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.	BHINDI DOPIAZA (V)(VE) Fresh okra sautéed with dry roasted spices, diced tomato, piaz, green chillies, coriander and cumin.	SOYA MATAR (V)(VE) Fine mince of soya cooked with ginger, garlic paste, cumin cardamom and bayleaf finished with fresh green garden peas.
	ALOO MATAR GOBI (V)(VE) A classic. Florets of fresh cauliflower and potatoes cooked in a fusion of herbs and spices,finished with fresh garden peas.	MAKHANI PANEER (V) (N) (D) Roasted cubes of homemade indian cheese cooked with chopped tomatoes and spices in a delicate creamy sauce.
	ALOO METHI (V)(D) New potatoes braised in a fresh, peppery fenugreek masala.	KARAHI PANEER (V) (D) Indian cottage cheese tossed in a spicy masala of garlic, ginger, piaz, tomatoes, green chillies and fresh green coriander.

Breads		Biriyani & Rice	
TANDOORI BREAD BASKET (V) (D) (G) Including Tandoori Roti, Naan, Lacha Paratha and Garlic Coriander Naan.		BIRYANI (N)(D) Aromatic preparation of basmati rice layered with your choice of either garden vegetables, roasted chicken, braised lamb or prawns, garnished with nuts, raisin and saffron, Individually baked under a special flaky crust. Served with Chef’s Raita and a complimenting sauce.	
TANDOORI ROTI (V) (G) (VE) Crisply whole wheat bread, cooked on the live flames of the tandoor.		VEGETABLE CHICKEN	
TANDOORI NAAN (V) (D) (G) Glazed with Indian ghee.		LAMB PRAWN	
ROOMALI ROTI (V) (D) (G) Wafer thin bread cooked slowly on a large tawa and then browned on the flames of an open fire.		JEERA RICE (V) (VE) Fragrant basmati rice cooked with whole cumin and piaz.	
GARLIC & CORIANDER NAAN (V) (D) (G) Soft naan cooked with an abundance of freshly ground garlic cloves and fresh coriander.		STEAMED BASMATI RICE (V) (VE) Aromatic basmati rice, the perfect companion for any meal.	
KEEMA NAAN (D) (G) Naan bread stuffed with a fine mince of lamb, delicate spices and fresh coriander leaves.		MATAR PILAU RICE (V) (VE) Seasoned basmati rice, cooked with whole cumin, cardamoms, cloves, kali mirch and fresh green garden peas.	
PESHWARI NAAN (V) (N) (D) (G) Soft naan bread coated with cherries, sultanas, coconut, cashews and almonds.		MUSHROOM PILAU (V) (VE) Aromatic basmati rice cooked with fresh mushrooms.	
LACHA PARATHA (V) (D) (G) An exotic layered bread enriched with butter and baked over the open flames of the tandoor.			

Raita & Salad			
CHEF’S RAITA (V) (D) A refreshing natural yoghurt with crunchy onions, diced tomatoes, cucumber and pomegranate.		LAAL PIAZ & HARI MIRCH (V) (VE) Sprinkled with crushed black pepper, namak and a fresh lemon dressing.	
NATURAL YOGHURT (V) (D) Simply a plain and natural yoghurt to cool the palate.		ACHAAR (V) Mixed Achaar.	
PUNJABI SALAD (V)(VE) A mixed salad of tomatoes, cucumber, lettuce, onions, radish and green chillies. Sprinkled with crushed black pepper, namak and a fresh lemon dressing.		PLAIN POPPADOMS / SPICED TANDOORI POPPADOMS (Served per guest) (V) (D) (G) Served with a selection of Chef Rashpal’s recommended chutneys.	