

LOVE IS THE
Secret INGREDIENT

Five
RIVERS
À LA CARTE

NON VEGETARIAN MENU

AMUSE BOUCHE

CHAAT EXPLOSION V/D/G

Sweet Yoghurt, Crisp Sev, Tamarind Chutney,
Fresh Pomegranate

PLATED STARTERS

Please select one of the following starter options

TAWA TIKKI V/D/G

Tawa Tikki, Sweet Yoghurt,
Tamarind Sauce

FISH AMRITSARI

Chunks of Fish, Deep Fried, Ajwain,
Pakora Chutney

OR

CHANA AMRITSARI V/VE

Aromatic Chickpeas, Red Onions, Ginger,
Garlic, Coriander

MURGH TIKKA D/M

Breast Chicken, Five Rivers Signature Spices,
Beetroot & Mint Chutney

CHILLI PANEER V/D/G

Indo-Oriental Paneer, Dark Soya Sauce,
Green Chillies, Mixed Peppers

TANDOORI LAMB CHOPS D

Tender Lamb Chops, Five Rivers Signature
Spices, Beetroot & Mint Chutney

MAIN COURSE

The following dishes will be served for all to share

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.

DAAL BUKHARA V/D

Brown Lentils, Kidney Beans,
Cream, Simmered for 8 Hours

METHI CHICKEN D

Breast Chicken,
Fenugreek, Cream

KARAHI GOSHT

Diced Lamb, Garlic, Ginger, Onions,
Green Chillies, Coriander

MAIN COURSE WILL BE ACCOMPANIED BY

Jeera Rice V/VE, The Chefs Rata V/D, Fresh Tandoori Naan V/D/G

PRE - DESSERT

COMPRESSED WATERMELON V/VE

DESSERT

STRAWBERRY RABRI TART V/D/G/N

Classic Rabri, Fresh Strawberries,
Crisp Tart, Crumble

OR

RED VELVET SEMI FREDO D/E/G/N

Red Velvet Sponge, White Chocolate Mousse,
Chantilly Cream, Fresh Raspberries

Allergy Information:

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (VE) are vegan, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (C) are crustaceans, (M) contain mustard. Whilst we take extreme caution to prevent cross-contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen. A discretionary 10% service charge will be added to your bill.