

C E L E B R A T I N G

Mothers Day

Five
R I V E R S
À LA CARTE

N O N - V E G E T R I A N M E N U

AMUSE BOUCHE

SABUDANA TIKKI ^{V/VE}

Spiced tapioca pearls patties, lightly marinated with cumin seeds, amchur, ginger, green chillies and then pan fried to perfection

STARTER

Please choose one of the following options below

CHILLI PANEER ^{V/D/G}

An Indo-Oriental fusion of diced cottage cheese, piaz, mixed peppers, and green chillies tossed in a rich, dark soy sauce. A bold combination of flavours that is both comforting and adventurous

OR

PALAK PATTA CHAAT ^{V/D/G}

A traditional street food classic which needs no introduction! Crisp deep-fried spinach lightly battered and garnished with red onions, coriander, pomegranate.

Drizzled with sweet yoghurt, green chutney and tamarind sauce

GALOUTI KEBAB ^D

This dish is originated in Lucknow and is known for its incredibly soft, melt-in-the-mouth texture. Traditionally made with finely minced lamb, infused with a rich blend of aromatic spices, including cardamom, cloves and saffron

OR

TANDOORI FISH TIKKA ^D

Succulent chunks of fish marinated with ajwain, ginger, garlic and Five Rivers signature spices, cooked over live flames in the tandoor for a smoky finish. A must for seafood lovers

MAIN COURSE

The following dishes will be served for all to share

AWARD WINNING SAAG PUNJABI ^{V/D}

This award-winning dish claimed the top spot at the prestigious Hello Curry Awards hosted by Birmingham Airport, where seven of the city's finest restaurants competed to create a signature curry worthy of representing Birmingham on the global stage. Crafted using a cherished recipe from Rashpal's ancestral kitchen, this celebrated dish has been showcased at leading international airports, including Abu Dhabi, Bangkok, Mumbai, and Las Vegas, bringing a taste of authentic Punjabi heritage to discerning palates worldwide

KARAHI PANEER ^(V/D)

Indian cottage cheese, pan-fried with garlic, ginger, onions, tomatoes, and green chillies. This dish offers a delightful balance of spicy masala and the creamy richness of paneer

CHOOZA MAKHANI ^(D)

A specialty from Punjab, this dish features morsels of roasted chicken simmered in a velvety smoked tomato and yogurt sauce. Finished with kasoori Methi, it offers a perfect balance of rich creaminess and delicate spice

CHATPATA GOSHT

A masterful combination of lamb chunks and minced lamb, slow-cooked with a special blend of five Kashmiri spices. This dish is a chef's favourite, offering a balance of textures and flavours that reflect the essence of Kashmiri cooking

MAIN COURSE WILL BE ACCOMPANIED BY

JEERA RICE ^(V/VE)

THE CHEF'S RAITA ^(V/D)

GARLIC & CORIANDER NAAN ^(V/D/G)

35.00 PER HEAD

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.