

C E L E B R A T I N G

Mothers Day

Five
R I V E R S
À LA CARTE

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 select one of the following starter options

CHILLI PANEER V/D/G

An Indo-Oriental fusion of diced cottage cheese, piaz, mixed peppers, and green chilies 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

MAIN COURSE

The following dishes will be served for all to share

TARKA DAAL V/VE

A rich, comforting Daal cooked to perfection. Finished with a flavourful tarka of garlic, ginger, and oil poured over the lentils for a bold, distinctive flavour. A must for any Daal lover

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

JEERA ALOO V/VE

Baby potatoes braised in sautéed cumin seeds. The dish combines tender potatoes with the aromatic spice of cumin seeds, fresh green chillies, turmeric powder and coriander for a hearty, satisfying side

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.