

IT'S A SECRET
Shhh!

SECRET TUESDAYS



Five
RIVERS
À LA CARTE

TWO DINE FOR 49

Starters

Please choose from one of the following starters

PAPRI CHAAT ^{V/D/G}

A mouth-watering blend of crisp flour crackers, diced potatoes, chickpeas, and piaz, topped with a cooling spicy yogurt and tangy tamarind sauce.

TAWA TIKKI ^{V/D}

Authentic fried potato cakes, lightly spiced and coated in a crisp corn flour batter. Served with our flavourful Chana Amritsari for a perfect balance of texture and spice.

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.

CRISPY CORN BHAJIYA ^{V/VE/G}

Golden bites of sweet corn, mixed with aromatic spices and coated in a light chickpea flour batter. Fried to perfection, offering a taste of India's finest street food.

MURGH TIKKA ^D

Tender chicken breast marinated in our signature blend of spices, slow-roasted to perfection in the tandoor. Juicy, flavourful, and irresistible.

RAUNAQ-E-SHEEK ^D

Minced lamb, enhanced with the vibrant flavours of coriander, capsicum, ginger, and green chili. Each bite delivers a symphony of taste, cooked to perfection.

FISH AMRITSARI

Succulent chunks of fish marinated with ajwain and a delicate blend of spices, dipped in gram flour batter, and deep-fried to a rich golden hue.

Main Course

Please choose from one of the following dishes

DAAL BUKHARA ^{V/D}

A classic lentil dish inspired by the Mughals. Slow-cooked in aromatic spices, this dish offers a creamy texture and deeply spiced flavours that harken back to the royal kitchens of India.

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.

ALOO METHI ^V

Baby potatoes braised in a peppery fenugreek masala. This dish combines tender potatoes with the aromatic spice of fenugreek for a hearty, satisfying side.

ALOO MATAR GOBI ^{V/VE}

The perfect blend of fresh cauliflower, potatoes, and green peas, cooked with fragrant spices. A light, healthy dish that's as comforting as it is flavourful.

CHICKEN

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.

LASANI CHILLI CHICKEN

A personal favourite of our Head Chef. A native dish cooked with fresh garlic sauce, coriander and crisp green chilli with morsels of tender chicken.

LAMB

KARAHI GOSHT

Tender lamb braised in a fiery masala of garlic, ginger, onions, and tomatoes. Cooked in a traditional Karahi, this dish is bursting with the bold, spicy flavours of Punjab, balanced by fresh coriander.

LAMB ROGAN JOSH

A signature Kashmiri delicacy, where tender lamb is slow-cooked in its own juices, enriched with cardamom, hari mirch, and onions. Finished with a sprinkling of fresh coriander.

Accompaniments

Please choose from one of the following accompaniments

JEERA RICE ^{V/VE}

STEAMED BASMATI RICE ^{V/VE}

MATAR PILAU RICE ^{V/VE}

FRESH TANDOORI NAAN ^{V/D/G}

GARLIC & CORIANDER NAAN ^{V/D/G}

TANDOORI ROTI ^{V/VE/G}

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (VE) are vegan, (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.