

ROZ·ANA 

Party Menus

4-8 Kingston Hill, Kingston Upon Thames, KT2 7NH

Tel: 0208 546 6388

[www.roz-ana.com](http://www.roz-ana.com)



## Menu A

**2 Courses £26pp, 3 courses £29pp (Minimum of 6)**

### APPETISERS

#### Amritsari Fish

Carom seed infused crispy fried white fish fillets accompanied with 'Desi tartare'

#### Chicken Malai Tikka

Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

#### Batata Vada

Crisp fritters of crushed potatoes flavoured with mustard seeds, curry leaves and ginger

### MAINS

#### Chicken Tikka Laphroaig Masala

The nation's favourite dish flambéed with smokey single malt Laphroaig whiskey

#### Keema Mattar

Minced lamb braised with onion, tomatoes, ginger, spices and green peas

#### Dal Makhani

Black lentils simmered overnight and finished with tomatoes, ginger and cream

#### Zeera Aloo

Chunks of potatoes gently cooked with cumin and ginger

Plain Naan, Steamed Basmati Rice, Pickles, Papad and Chutney

### DESSERT

#### Gulab Jamun

Warm and soft milk, semolina and dumplings served with cardamom ice cream

Or

#### Cardamom Ice Cream

Appetisers are served individually plated with all the mentioned items. Main course is served sharing style and we top up dishes if you run out at no extra charge. We are happy to discuss substitutions if you have particular allergies or preferences

**Vegetarian alternatives available on request**

All prices inclusive of VAT & exclusive of a 10% optional service charge  
All dishes may contain traces of nuts



## Menu B

**2 Courses £32pp, 3 courses £36pp (Minimum of 6)**

### APPETISERS

#### Amritsari Fish

Carom seed infused crispy fried white fish fillets accompanied with 'Desi tartare'

#### Chicken Malai Tikka

Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

#### Lamb Seekh Kabab

Traditional minced lamb kababs with green chillies, ginger and cardamom cooked in the tandoor

### MAINS

#### Prawn Methi Malai

Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

#### Chicken Tikka Laphroaig Masala

Once the Nation's favourite dish flambéed with Smokey single malt Laphroaig whiskey

#### Lamb Kashmiri Roghanjosh

Tender chunks of lamb in a Kashmiri sauce spiced with fennel, Kashmiri chillies and dry ginger

#### Lasooni Spinach

Smooth lightly spiced spinach sautéed with garlic and dill

#### Dal Makhani

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita, Pickles, Papad, and Chutney

### DESSERT

#### Valrohna Chocolate and Almond Samosa

Made with one of the world's best dark chocolates coated with almond flakes served with crème Malibu

Appetisers are served individually plated with all the mentioned items. Main course is served sharing style and we top up dishes if you run out at no extra charge. We are happy to discuss substitutions if you have particular allergies or preferences

**Vegetarian alternatives available on request**

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All dishes may contain traces of nuts



## Menu C

**2 Courses £38pp, 3 courses £42pp (Minimum of 6)**

### APPETISERS

#### Coconut Soft Shell Crab

Crispy softshell crab, tossed with toasted coconut, accompanied with pickled tomato and shrimp dip

#### Chicken Malai Tikka

Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal

#### Lamb Chop

Tender lamb cutlets in a ginger, fenugreek and yoghurt marinade, grilled over charcoal

**Palate Cleanser – Strawberry and basil sorbet**

### MAINS

#### Fish Tepla Ambat

Popular curry from the west coast of India made using Szechuan pepper, kokum and coconut sauce

#### Chicken Tikka Laphroaig Masala

Once the Nation's favourite dish rejuvenated, flambéed with Smokey single malt Laphroaig whiskey

#### Lamb Kashmiri Roghanjosh

Tender chunks of lamb in a Kashmiri sauce spiced with fennel, Kashmiri chillies and dry ginger

#### Bagar e Baingan

Aubergine chunks in a tangy peanut, sesame and coconut sauce

#### Green Vegetable Porial

Asparagus, French beans, mange tout and broccoli stir friend with coconut and mustard seeds

#### Dal Makhani

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita, Pickles, Papad and Chutney

### DESSERT

#### Valrohna Chocolate and Almond Samosa

Made with one of the world's best dark chocolates coated with almond flakes served with crème Malibu

Or

#### Chocolate Fondant

Luscious rum drenched rich chocolate cake served with Madagascan vanilla ice cream

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## **Menu D - Vegetarian**

### **2 Courses £26pp, 3 courses £29pp (Minimum of 6)**

#### **APPETISERS**

##### **Batata Vada**

Crisp fritters of crushed potatoes flavoured with mustard seeds, curry leaves and ginger

##### **Paneer Tikka Achaari**

Soft Indian cheese, coated with tongue tickling spices roasted in tandoor over charcoal

##### **Aloo Tikki Chaat**

Stuffed potato cutlet topped with chickpeas, chilled slightly sweet yoghurt, tamarind and mint chutney

#### **MAINS**

##### **Bagar e Baingan**

Aubergine chunks in a tangy peanut, sesame and coconut sauce

##### **Karahi Paneer**

Paneer tossed with tomatoes, onions, peppers in a tangy sauce

##### **Dal Makhani**

Black lentils simmered overnight and finished with tomatoes, ginger and cream

##### **Zeera Aloo**

Chunks of potatoes gently cooked with cumin and ginger

**Plain Naan, Steamed Basmati Rice, Pickles, Papad and Chutney**

#### **DESSERT**

##### **Gulab Jamun**

Warm and soft milk, semolina and dumplings served with cardamom ice cream

Or

**Cardamom Ice Cream**

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## **Canapé Dinner Menu**

### **3 courses £36pp (Minimum of 30)**

#### **Bhalla Papadi Chaat**

Crisp semolina crisps, chutneys, chickpeas & pomegranate

#### **Mini Punjabi samosa**

Crushed potato spices, tamarind chutney

#### **Amritsari Fish**

Desi tartare

#### **Chicken Malai tikka**

Mint chutney

#### **Lamb Boti Kabab**

Mint Chutney

#### **Chicken Chilly Fry**

Mini Idli and coconut chutney

#### **Lamb Shami Kabab Burgers**

Onion Relish

#### **Chettinad Prawn Biryani**

Cucumber and mint raita

#### **White Chocolate Srikhand Cheesecake**

Caramelised pistachio

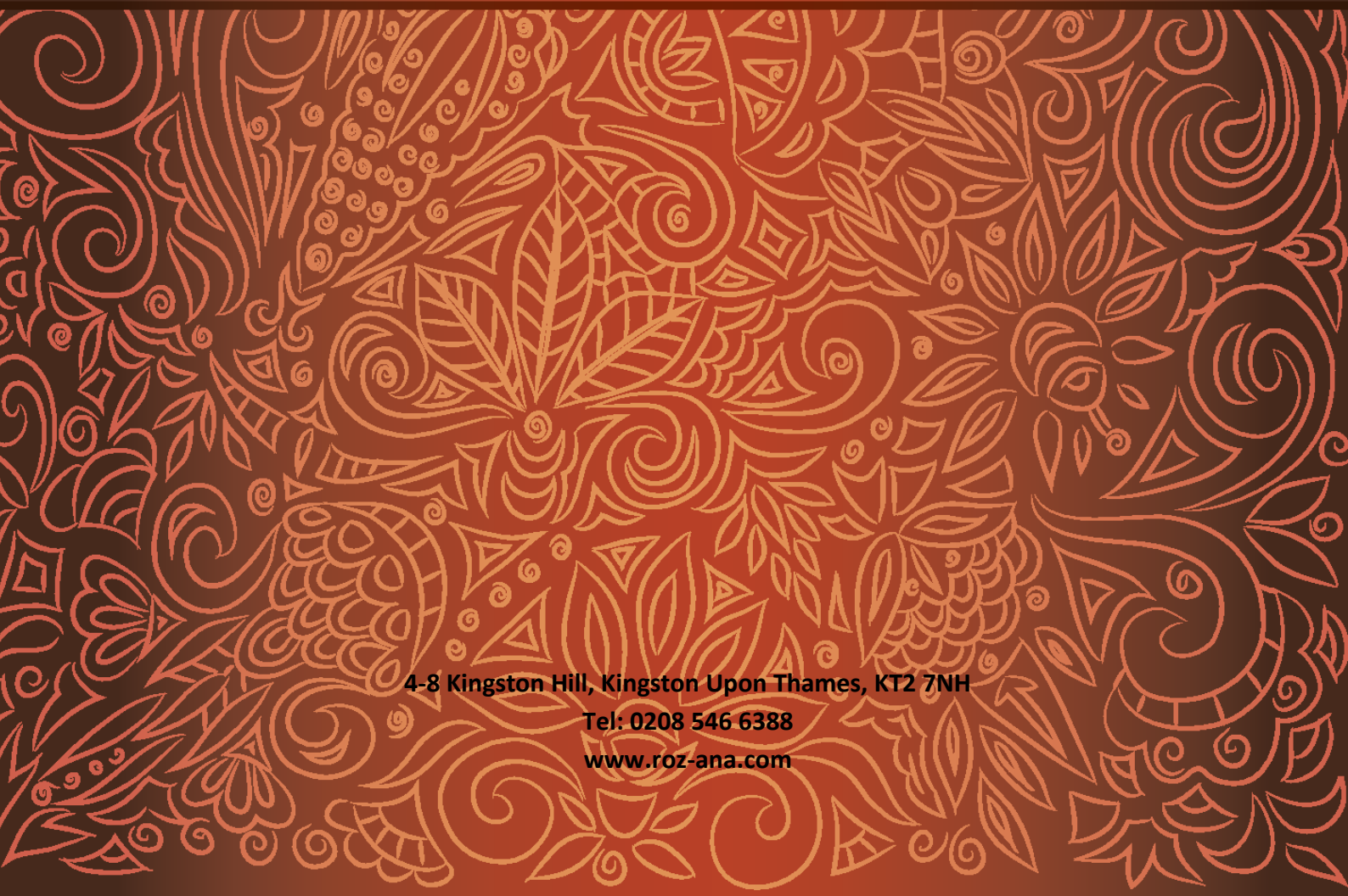
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