



£39.95

**2 Tapas dishes - 1 Main - 1 Side dish – 1 desert
Choice of Beer or Glass of Champagne**

Pani Puri

Puffed wheat crisp stuffed with spicy chick pea and potato, topped with sweet and sour chutney.

Ajwan Jhinga

Medium spiced Bay of Bengal King Prawns char grilled with crushed Ajwan Hing also known as Asafuetida and chef special spice and a touch of yogurt, served with mild chutney.

Officer Lamb Chop Barhar

Medium spiced lamb chop char grilled with red and yellow peppers, served with a side salad.

Lamb Tikka Pura

Medium spiced pieces of lamb, char-grilled with chefs special spice. Served mint chutney and salad.

Crispy Fried Jhinga

Bay of Bengal King Prawn Spiced with crushed sun roasted red chilli, red onions, ginger, garlic and then wrapped in corn flower and deep fried, served with tamarind chutney and salad.

Main Courses

Moidul's Special Chicken Korma

Moidul's very own homemade mild sauce, cooked with fresh cream, mango and lychee paste, with a touch of fresh coconut. Served with pilau rice

Hass Are Bass

Char-grilled pieces of duck, slow cooked with bamboo shoots in a medium spiced sauce. Served with pilau rice.

King Prawn Sag Khana

Large Bay of Bengal king prawns cooked with fresh spinach in chef's special medium spiced sauce. Served with pilau rice

Keema Aloo Matar

Medium spiced minced lamb cooked with baby potatoes, peas, spring onions, fresh green chillies and a touch of coriander. Served with pilau rice

Side: Choice of Rice or Bread