



of
MAYFAIR



WEEKDAYS LUNCH MENU





of
MAYFAIR

MADHU'S LUNCH SELECTION



SET LUNCH

Enjoy a starter, main (with rice, naan & salad), and dessert.

2 Courses 21.95pp | 3 Courses 24.95pp

SIGNATURE ROYAL THALI

A traditional, balanced meal served on a single platter
with a variety of dishes.

Madhu's Signature Royal Thali was first created for
HRH King Charles III at the inaugural Asian-catered
event at Windsor Castle.

Madhu's Signature Royal Thali 24.95pp

Vegetarian, non-vegetarian and vegan options available.

Weekdays only | Monday to Friday | 12:00-15:00

SET LUNCH

2 course 21.95_{pp} 3 course 24.95_{pp}

STARTERS

(Choose any one)

Murgh tikka (M) (Su)

Aromatic chicken marinated in spices and chargrilled on the robata.

Chilli & garlic prawns (Cr) (Ce) (M) (Su)

King prawns stir fried with garlic, red chillies and a touch of lime.

Paneer tikka (M) (Su)

Indian cheese marinated in chilli, turmeric and yoghurt.

Vegetable samosa (G) (Su) (Se)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas.

MAINS

(Choose any one)

Murgh makhni (M) (N) (Su)

Our house favourite of tandoori grilled chicken tikka, simmered in buttery fresh tomato sauce, flavoured with dried fenugreek leaves.

Saag gosht (M) (Su) (Mu)

Slow cooked lamb, robust spices blended with fresh mustard and spinach leaves.

Prawn moilee curry (Cr) (Mu) (Su) (F)

Succulent king prawns braised in a creamy coconut curry with fresh turmeric, ginger, mustard seeds and curry leaves.

Madhu's makhni dal (M) (Su)

Slow cooked black lentils braised with butter, tomato, flavoured with dried fenugreek leaves and garlic.

Channa masala (Su)

Chickpeas gently simmered in our unique spice blend.

All mains served with : carrot & cucumber raita (M), garden salad, muttar pilau, tandoori naan (G) (M) or roti (G).

DESSERTS

(Choose any one)

Rasgulla (G) (M) (Su)

A soft, pillowy dessert made from fresh paneer simmered in light sugar syrup.

Mango passion cheesecake (Su) (So)

Mango and passion fruit flavoured cheesecake.



MADHU'S SIGNATURE ROYAL THALI

A traditional, balanced meal, similar to a tasting menu, but served on a single platter with a variety of dishes.

NON VEGETARIAN

🌶 Murgh tikka (M) (Su)

Aromatic chicken marinated in spices and chargrilled on the robata.

Murgh makhni (M) (N) (Su)

Our house favourite of tandoori grilled chicken tikka, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.

Saag gosht (M) (Su) (Mu)

Slow cooked lamb, robust spices blended with fresh mustard and spinach leaves.

🌿 Baingan ka bhartha (Su)

Char-smoked aubergine mash, cooked with onion, cumin and green peas.

🍲 Madhu's makhni dal (M) (Su)

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, finished with cream.

Tandoori naan (G) (M)

🌿 Mutter pilau

Raita (M)

Achar (Su) (Mu)

Kachumber salad

Rasgulla (G) (M) (Su)

A soft, pillowy dessert made from fresh paneer simmered in light sugar syrup.

24.95_{pp}

🌿 :Vegan 🍲 :Madhu's Signature Dish 🌶 :Chilli

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean
(So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

Please inform our staff of any specific requirements, allergies, or special dietary needs before placing your order.

MADHU'S SIGNATURE ROYAL THALI

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VEGETARIAN

🌶️ Paneer tikka (M) (Su)

Indian cheese marinated in chilli, turmeric and yoghurt.

Saag paneer (M) (Su) (Mu)

Indian cheese cooked with mustard & spinach leaves.

Punjabi kadi (M) (Mu)

Vegetable dumplings simmered in a light gram flour & sour yoghurt curry tempered with mustard seeds & curry leaves.

🌿 Baingan ka bhartha (Su)

Char-smoked aubergine mash, cooked with onion, cumin and green peas.

🍲 Madhu's makhni dal (M) (Su)

Slow cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, finished with cream.

Tandoori naan (G) (M)

🌿 Mutter pilau

Raita (M)

Achar (Su) (Mu)

Kachumber salad

Rasgulla (G) (M) (Su)

A soft, pillowy dessert made from fresh paneer simmered in light sugar syrup.

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VEGAN

🌶️ Achari gobhi (Mu) (Su)

Cauliflower florets marinated in Indian pickling spices, grilled to perfection.

Mixed vegetable jalfrezi (Su)

Medley of garden vegetables cooked with ginger, cumin, onions and green chilli.

🌶️ Aloo bhindi masala (Su)

Stir fried okras and potatoes with onions, tomatoes and a touch of spice.

Baingan ka bhartha (Su)

Char-smoked aubergine mash, cooked with onion, cumin and green peas.

🌶️ Tarka chaana dal (Su)

Split yellow lentils tempered with turmeric, garlic, cumin and red chilli.

Tandoori roti (G)

Mutter Pilau

Vegan raita (So)

Achar (Su) (Mu)

Kachumber salad

Mango passion cake (So) (Su)

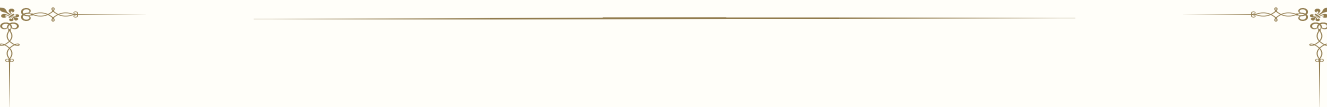
Mango and passion fruit flavoured cheesecake.

24.95_{pp}

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The Dilly Hotel, 21 Piccadilly, London W1J 0BH

