



THE LENS BURY

JOURNEY THROUGH

India



A FEAST ACROSS FLAVOURS, ONE REGION AT A TIME -
DISCOVER A NEW CULINARY JOURNEY OF INDIA EVERY WEEK

A CULINARY JOURNEY OF...

Lucknow

2 COURSES
£26

3 COURSES
£29.50

STEP INTO THE ROYAL KITCHENS OF THE NAWABS AS WE BRING YOU THE FINEST AWADHI DELICACIES FROM LUCKNOW - RICH, AROMATIC, AND STEEPED IN TRADITION.

Tuesday Special
AVAILABLE 5.30PM – 9PM

Starters

1. TANDOORI GOBHI (VEG)

Char-grilled cauliflower florets marinated in spiced yogurt

2. BEEF SHAMI KEBAB

Minced beef and chana dal patty slow-cooked and pan-seared in aromatic spices

Main Course Curries

1. CHICKEN KORMA

Tender chicken simmered in a creamy blend of yogurt, fried onions, and subtle spices

2. NAVRATAN KORMA (VEG)

A rich, luxurious medley of nine vegetables, finished with cream and saffron

3. SIGNATURE DAL TADKA-AWADHI STYLE (VEG)

Classic arhar lentil (Toor dal), spiced with cumin, garlic and red chillies finished with butter, asafoetida and fresh coriander

Signature Rice Dish

LUCKNOW CHICKEN BIRYANI

Marinated chicken and fragrant basmati rice, slow-cooked in dum style, layered with saffron, rose water, kewra and spices

VEGETABLE TEHRI (VEG BIRYANI)

Rustic and comforting - seasonal vegetables spiced gently and cooked with rice in Awadhi style.

Salads

Kachumber Salad with Mint

Pickled Onion and Lemon Slaw

Dessert

SHAHI TUKDA

Fried bread soaked in saffron-infused milk and topped with nuts.