

ROZ·ANA 

Party Menus

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

Tel: 0208 546 6388

www.roz-ana.com





Canapé Dinner Menu **3 courses £39pp (Minimum of 25)**

Live Chaat Corner
Strawberry Paani Poori and
Samosa Chaat

Kerala Fish
Desi tartare

Chicken Malai tikka
Mint chutney

Caramel Pepper Prawns
Szechuan Pepper

Onion and Spinach Pakora
Tamarind Chutney

Harra Paneer Tikka
Aubergine Chutney

Chilli Chicken/Chilli Gobhi
Hakka Noodles

Mini Lamb Shami Kabab/Vegetable Burgers
Brioche buns, mint relish

Goat/Vegetable Biryani
Pomegranate and Cucumber Raita

Christmas Pudding Crisp Rolls
Crème Malibu Dip

Vegetarian alternatives available on request



All prices inclusive of VAT & exclusive of a 12.5% optional service charge
All dishes may contain traces of nuts

Menu A

2 Courses £29pp, 3 courses £34pp (Minimum of 6)

APPETISERS (tasting plates)

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

Onion and Spinach Pakora

Crisp gram flour fritters with ginger and chillies

MAINS (sharing style – free top ups if needed)

Chicken Tikka Laphroaig Masala

Tandoor roasted tikka finished in a buttery creamy tomato sauce with Laphroaig 10

Lamb Roghanjosh

Welsh lamb leg chunks in a onion and tomato sauce with Kashmiri chillies and spices

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 vanilla ice cream

Or

Madagascan Vanilla Ice Cream

Vegetarian alternatives available on request



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All dishes may contain traces of nuts





Menu B

2 Courses £34pp, 3 courses £39pp (Minimum of 6)

APPETISERS (tasting plates)

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 (sharing style – free top ups if needed)

Prawn Methi Malai

Tiger prawns simmered in a creamy fresh fenugreek flavoured sauce

Chicken Tikka Laphroaig Masala

Tandoor roasted tikka finished in a buttery creamy tomato sauce with Laphroaig 10

Lamb Roghanjosh

Welsh lamb leg chunks in a onion and tomato sauce with Kashmiri chillies and spices

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, 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

Vegetarian alternatives available on request



All prices inclusive of VAT & exclusive of a 12.5% optional service charge
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Menu C

2 Courses £39pp, 3 courses £44pp (Minimum of 6)

APPETISERS (tasting plates)

Caramel Pepper Prawns

Tiger prawns coated in a stick Sichuan pepper and garlic sauce

Chicken Malai Tikka

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

Adraki Lamb Chop

Welsh lamb cutlet in a ginger, home ground spices and hung curd marinade, roasted over charcoal

Palate Cleanser – Strawberry and basil sorbet

MAINS (sharing style – free top ups if needed)

Malbar Red Mullet

Crisp fillets in a tangy coconut and curry leaf flavoured sauce

Chicken Tikka Laphroaig Masala

Tandoor roasted tikka finished in a buttery creamy tomato sauce with Laphroaig 10

Lamb Roghanjosh

Welsh lamb leg chunks in a onion and tomato sauce with Kashmiri chillies and spices

Bagar e Baingan

Aubergine chunks in a tangy peanut, sesame and coconut sauce

Green Vegetable Poriyal

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 Manjari and Bahibe chocolates served with crème Malibu

Vegetarian alternatives available on request



All prices inclusive of VAT & exclusive of a 12.5% optional service charge
All dishes may contain traces of nuts





Menu D - Vegetarian
2 Courses £29pp, 3 courses £34pp (Minimum of 6)

APPETISERS

Harra Paneer Tikka

Tandoor Roasted, mint and coriander marinade, tandoori salad, aubergine chutney

Beetroot Tikki

Crisp cutlet stuffed with spiced lentils, beetroot chutney, coriander chutney

Onion and Spinach Pakora

Crunchy gram flour fritters with ginger and chillies

MAINS (sharing style – free top ups if needed)

Paneer Butter Masala

Paneer simmered in a buttery Kasoori methi and ginger flavoured tomato sauce

Gobhi Mattar

Cauliflower florets and green peas tossed in a tangy masala

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 vanilla ice cream

Or

Madagascan Vanilla Ice Cream



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