

ROZ·ANA 

Party Menus

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

Tel: 0208 546 6388

www.roz-ana.com



Menu A

2 Courses £28pp, 3 courses £33pp (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

Onion and Spinach Pakora

Crisp gram flour fritters with ginger and chillies

MAINS

Chicken Tikka Laphroaig Masala

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

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

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 12.5% optional service charge
All dishes may contain traces of nuts



Menu B

2 Courses £34pp, 3 courses £39pp (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 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

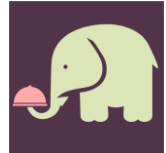
Valrohna Chocolate and Almond Samosa

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

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Menu C

2 Courses £44pp, 3 courses £49pp (Minimum of 6)

APPETISERS

Coconut Soft Shell Crab

Crispy softshell crab, tossed with toasted coconut, served 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 using Szechuan pepper, kokum coconut sauce

Chicken Tikka Laphroaig Masala

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

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 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

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Menu D - Vegetarian
2 Courses £28pp, 3 courses £33pp (Minimum of 6)

APPETISERS

Onion and Spinach Pakora

Crisp gram flour fritters with ginger and chillies

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

Mattar Paneer

Soft Indian cheese and green peas simmered in gently spiced tomatoes and onion 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 vanilla ice cream

Or

Madagascan Vanilla Ice Cream

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Canapé & Bowl Food Dinner Menu **3 courses £39pp (Minimum of 30)**

Live Chaat Corner:
Mango Paani Poori and
Samosa Chaat

Amritsari Fish
Desi tartare

Chicken Malai tikka
Mint chutney

Caramel Pepper Prawns
Szechuan Pepper

Chilli Chicken
Hakka Noodles

Lamb Shami Kabab Burgers
Onion Relish

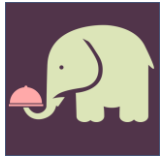
Hyderabadi Lamb Biryani
Cucumber and mint raita

White Chocolate Srikhand Cheesecake
Caramelised pistachio & Biscoff

Vegetarian alternatives available on request

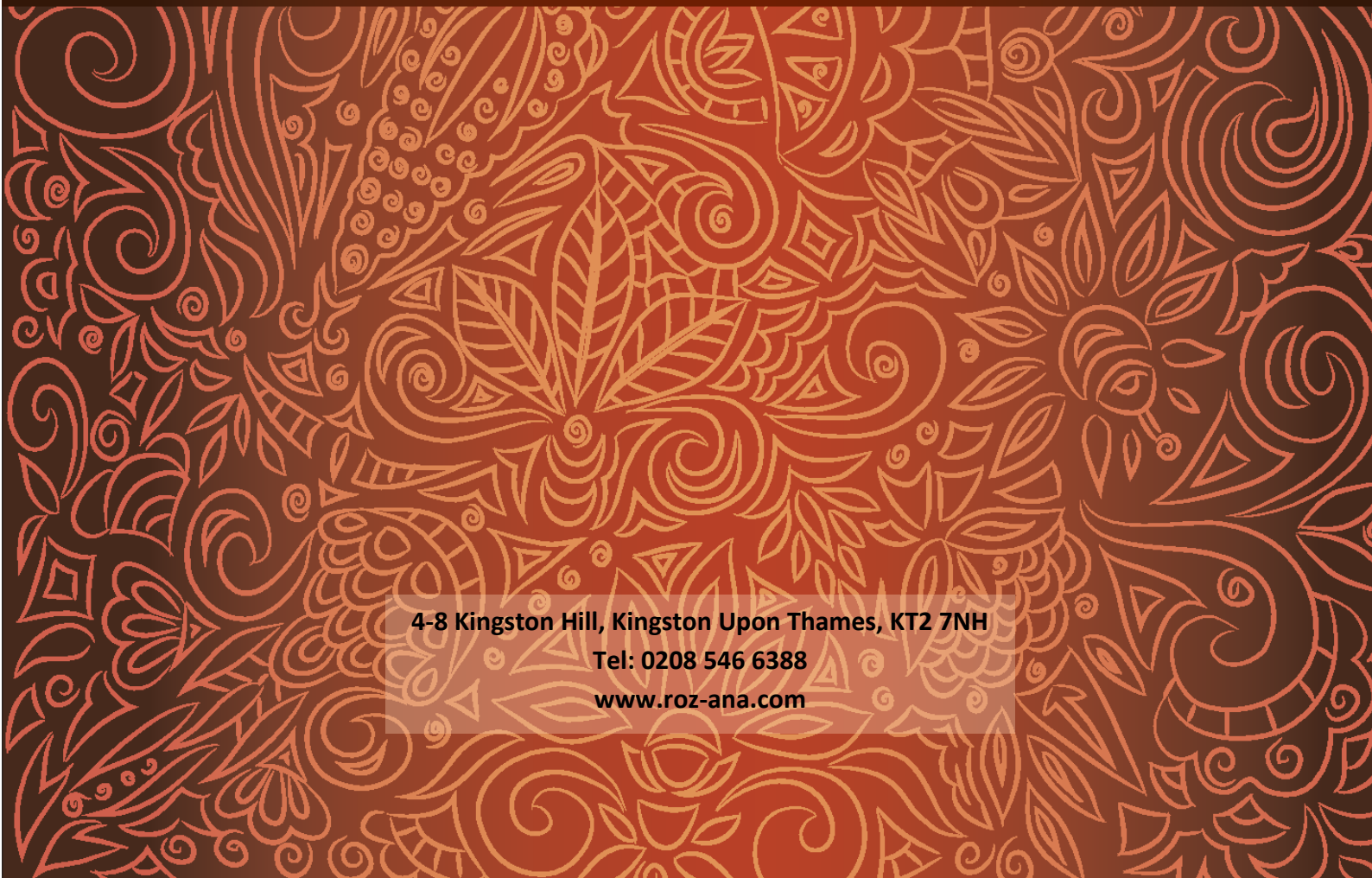


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