

Awards & Recognition

Winners - Restaurant of the Year

Voted People's Choice Restaurant of the Year by Leicester Mercury readers.





Winners - Restaurant of the Year

At the Leicester Curry Awards, Celebrated in a Gala Dinner at Athena.





Winners - Best Fine Dining Restaurant

At the Leicester Curry Awards, Celebrated in a Gala Dinner at Athena.





Executive Banquet

Minimum of 4 Guests

Appetiser **Poppadoms**

With an assortment of chutneus.

Starters - Mixed Platter All items are included on the platter, with one of each item per guest.

Ajwaini King Prawns 1)

Marinated overnight in upqurt flavoured with garlic, ginger, and spices and cooked in clau oven.

Chicken Shoshlik))

Succulent morsels of chicken coated with a nicelu spiced upahurt marinade and barbecued with freshly cut onions and peppers.

Gilafi Sheekh Kebab))

Lamb mince with finely chopped onions and peppers creating an extraordinary play on tastes.

Onion Bhaji))

Onions coated with aram flour batter deep fried to a crispy texture.

Main Course All items are included

Garlic Chilli King Prawns))) This is a superb dish from Cochin. King Prawns cooked in a hot curru sauce flavoured with chunks of garlic and green chillies.

Chicken Tikka Masala)

We present our very own exclusive recipe of succulent chicken tikko in mosolo souce.

Lamb Tawa !)

Lamb pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and ainaer.

Aloo Methi 11

Diced potatoes and fresh fenugreek leaves, cooked with chopped onions, tomotoes and Indian spices.

Accompaniments All items are included

Pulgo Rice

Soffron Rice.

Per Guest Minimum 4 Guests

Indian Bread

Assortment of breads.

Mild Medium Hot Metra Hot

Gourmet Banquet

Minimum of 4 Guests

Appetiser

Poppadoms With an assortment of chutneus.

Starters - Mixed Platter All items are included on the platter, with one of each item per guest.

Chicken Shoshlik)) Succulent morsels of chicken coated with a nicelu spiced uppart marinade and barbecued with

freshlu cut onions and peppers.

Gilofi Seekh Kebob)) Lamb mince with finely chapped onions and peppers creating an extraordinary play on tastes.

Garlic and ajwain laced tilapia fillets deep fried in Fish Amritsori)) aram flour batter.

Cocktail punjabi samosa topped with a chick peas Samosa Chaat III masala, onions, sev and a mixture of chutneus.

Moin Course All items are included

Goan fish curry 1) This dish is from the western coast of India. A spicy delicacy of fish cooked in a coconut based

smooth gravy.

Butter Chicken) The perennial favorite of marinade and tandoor grilled tikka of chicken simmered in a satin smooth

tomato gravy made with juices of the roasted

chicken and fenuareek.

Lamb Tawa !) Lamb pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and

ginger.

Torko Dool 11 A lentil preparation made into an exotic dish with a tempering of garlic, ginger and whole red

chillies

Accompaniments All items are included

Pulgo Rice Bosmoti rice cooked with soffron.

Indian Bread

Assortment of breads. Per Guest Minimum 4 Guests

Vegetarian Banquet

Minimum of 4 Guests

Appetiser Poppadoms

With an assortment of chutneys.

Starters - Mixed Platter All items are included on the platter, with one of each item per guest.

Paneer Shashlik 11

Chunks of Indian cheese, with a spicy yogurt marinade, and barbequed with onions and peppers.

Garlic Mushrooms))

Mushrooms marinated in a garlic, ginger and tandoori sauce, grilled in the clay oven.

Onion Bhaji))

Onions coated with gram flour batter deep fried to a crispu texture.

Samosa Chaat 111

Cocktail punjabi samosa topped with a chick peas masala, onions, sev and a mixture of chutneys.

Main Course All items are included

Channa Masala 11

Chick peas cooked in a tomato, onion and cumin gravy.

Paneer Tawa 11

Paneer pieces cooked on a flat pan with coarsely chopped onions, tomato, fresh coriander and ginger.

Aloo Methi 11

Diced potatoes and fresh fenugreek leaves, cooked with chopped onions, tomotoes and Indian spices.

Tarka Doal 1)

A lentil preparation made into an exotic dish with a tempering of garlic, ginger and whole red chillies.

Accompaniments All items are included

Pulao Rice

Saffron Rice.

Indian Bread

Assortment of breads.

Per Guest Minimum 4 Guests

Mild Medium Hot Hot Ktra Hot

Terms & Conditions

Reservations

- A £5.00 Per Guest Non Refundable Deposit is required to confirm all reservations
- If a guest as part of a group does not show, the deposit for that guest will not be refunded and it can not be used towards the rest of the table's bill.
- 3. All prices include VAT at the prevailing rate.
- 4. A Discretionary 10% service charge will be added to your bill.

Notice

- Please let us know if anyone in your party can not make it at least 24 hours in advance.
- Please let us know if you want to add to your party, we will do our best to fit you all in, however we cannot guarantee it.
- If you do not let us know that fewer people are coming, we will have to charge you for their food.

Exclusions & Restrictions

All guests need to order food as we do not cater for drinks only in our restaurant. also, you can only eat and drink food and drink bought from Shimla Pinks while you are in our restaurant.

Damages

As the signatory on the booking, you are responsible for making sure all members of your party behave responsibly. If anyone does break or damage anything, you will be asked to pay for it.

Payment Terms

You can pay with all major credit cards, including AMEX and cash. We do not accept cheques and do not offer account facilities.

Reservation Form

Menu: Executive Gourmet Vegetarian
Name:
Company:
Contact Number:
Reservation Date:
Reservation Time:
Number of Guests:
Non Refundable Deposit Amount £5.00 Per Guest £
Total: £
Reservation Number: Guest Notice: Please ask a member of staff for a receipt for the deposit you pay.
Signed:
Print Name:
Date: In signing this form you confirm that you have read, understood and agree to the terms and conditions overleaf.

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