



## LUNCH GRAND THALI

SPICY POPODOMS  
MINT -CORIANDER SAUCE

SEASONAL SALAD

ALOO PAPRI CHAAT (G)

Crisp fried dough wafers Known as papri served with chickpeas, potato, spices then garnished with sweet yoghurt, tamarind sauce, mango sauce, fresh coriander, pomegranate and onions.

GUJARATI SAMOSA (G)

Crisp savoury pastry stuffed with mixed vegetables Gujarati spices and then deepfried.

CHICKEN TIKKA

Succulent chicken breast pieces marinated with garlic, ginger, yoghurt, selection of spices grilled in a clay oven known as a Tandoor.

SEEK KEBAB

Minced meat, onions, garlic, ginger, herbs, spiced and then grilled in the clay oven Tandoor

CHICKEN KHRAHI OR LAMB KHRAHI

A traditional north Indian style dish cooked with onion, tomatoes, garlic, ginger, with a mixture of dry herbs and spices.

CHICKEN MAKHANI

Chicken breast diced into cubes mixed with garlic, ginger, herbs, spices and then slow cooked in a creamy sauce.

SUBZI MILLONI

Seasonal mixed vegetables cooked with garlic, ginger, herbs and spices.

PILAU RICE

Basmati rice cooked with onions, garlic, ginger and selection of aromatic spices.

NAAN (G)

Tradition Indian bread cooked in clay oven known as a Tandoor.

Dessert (G)

Chocolate Fudge Cake

**£21.00**  
PER PERSON



## TANDOORI MURGHI

**£19.95**

(pre order only 48 hours notice required)

Whole chicken marinated with yogurt, garlic, ginger, selection of spices then stuffed with potatoes onions and slow cooked in the oven. Served with Saffron lemon rice and vegetable sauce.

## LAMB LEG

**£69.95**

(pre order only 48 hours notice required)

Lamb leg marinated in yogurt, garlic, ginger, and a mixture of Scene secret blend of aromatic spices wrapped in banana leaf then steam cooked to give it a delicate taste. Served with Kashmiri vegetable biryani rice which is cooked with plums saffron and kashmiri spices.

### Terms and conditions

Throughout the months of November and December all parties of 10 or more guest must be choose from these allocated set menus.

Every single item listed with be prepared and placed on the table for sharing.

### Booking Required

hello@scenedining.com

or

0161 839 3929

For more information

### Deposit

Deposit is required at £5 per person to confirm any booking.

This is non-refundable if any cancellations are made less than 7 days Prior the event date.

Any special dietary requirements or allergies must be send via email no later than 72 hours before the start of the event or to cancel or make changes to a booking please email

hello@scenedining.com or call 0161 839 3929

Looking forward to seeing you soon

*The Scene Team*



### Allergy Advice

We cannot guarantee that all our dishes are dairy/nut/gluten/egg free (or any allergen free) as several dishes we make contain these products and they are all prepared in the same kitchen. Please advise your waiter/waitress if you have any allergies.



## CHRISTMAS FEASTS



**scene**  
indian street kitchen

**0161 839 3929**

4a Leftbank, Spinningfields, Manchester M3 3AN

[www.scenedining.com](http://www.scenedining.com)

Scene Indian Street Kitchen @sceneMCR sceneislk #sceneMCR

## LUNCH VEGETARIAN THALI

**SPICY POPODOMS**  
**MINT & CORIANDER SAUCE**  
**SEASONAL SALAD**

### ONION BHAJI

Onions moulded in to sphere mesh mixed with herbs, spices, gram flour then deepfried until golden brown.

### GUJARATI SAMOSA (G)

Crisp savoury pastry stuffed with mixed vegetables Gujarati spices and then deepfried.

### ALOO PAPRI CHAAT (G)

Crisp fried dough wafers known as papri served with chickpeas, potatoes, spices then garnished with sweet yogurt, tamarind sauce, mango sauce, fresh coriander, pomegranate, onion and sev.

### PANEER BUTTER MASALA

Paneer cubes cooked with fresh cream, butter, selection of mild spices and aromatic herbs.

### SUBZI MELLONI

Seasonal mixed vegetables cooked with garlic, ginger, herbs and spices.

### PILAU RICE

Basmati rice cooked with onions, garlic, ginger and selection of aromatic spices.

### NAAN (G)

Tradition Indian bread cooked in clay oven known as a Tandoor

### DESSERT (G)

Chocolate Fudge Cake

**£18.00**  
PER PERSON



## STARTERS

### POPODOMS & CHUTNEY DHABA

#### AFGHANI TIKKA

Succulent chicken breast pieces marinated with garlic, ginger, selection of Afghani spices grilled in a clay oven known as a Tandoor.

#### SWEET CHILLI CHICKEN KEBAB

Minced chicken mixed with north Indian spiced, garlic, ginger, onions, coriander and sweet chilli.

#### LAMB CHOPS (G)

Tender lamb chops, infused with garlic, ginger, lemon juice, and scene special blend of spices then charcoal grilled.

#### FISH AMRITSARI (G)

Crispy light pieces of fish mixed with Punjabi spices then fried

#### ALOO PAPRI CHAAT (G)

Crisp fried dough wafers known as papri served with chickpeas, potatoes, spices then garnished with sweet yogurt, tamarind sauce, mango sauce, fresh coriander, pomegranate, onion and sev.

## MAIN MEALS

### CHICKEN PUNJABI

A traditional Punjabi dish cooked with garlic, ginger, onions, tomatoes, and a secret blend of grandma's spices.

### CHICKEN MAKHANI

Chicken breast diced into cubes mixed with garlic, ginger, herbs, spices and then slow cooked in a creamy sauce.

### LAMB KHARAH

A traditional north Indian style dish cooked with onion, tomatoes, garlic, ginger, with a mixture of dry herbs and spices.

### DAAL TARKA

Yellow split lentils cooked with garlic, ginger and a selection of herbs and spices.

### PILAU RICE

Basmati rice cooked with onions, garlic, ginger and selection of aromatic spices.

### NAAN

Tradition Indian bread cooked in clay oven known as a Tandoor

## DESSERT

Chocolate Fudge Cake with Vanilla Ice Cream

**£26.95**  
FEAST ONE

## STARTERS

### POPODOMS & CHUTNEY DHABA

#### CHICKEN CHAPPLI KEBAB

Minced chicken cooked with garlic, ginger and a special blend of Afghani spices.

#### MEAT GUJARATI SAMOSA

Crisp savoury pastry stuffed with mixed vegetables Gujarati spices and then deepfried.

#### LAHORI MACHLI

Fish blended with garlic, ginger, and traditional blend of aromatic Lahori spices.

#### MALAI TIKKA

Chicken breast marinated with garlic, ginger, cream, cheese & light aromatic spices.

#### ALOO TIKKICHAAT

Potatoes, green peas, onions, garlic, ginger, fresh coriander and a selection of spices.

#### GUNPOWDER POTATOES

Baby potatoes coated with a special gunpowder seasoning to make you go BOOM!

## MAIN MEALS

### CHICKEN BALOCHI

A traditional dish from the region of Balochistan cooked with garlic, ginger, tomatoes and Balochi spices.

### CHICKEN CHANARI

A sweet and sour south Indian dish slow cooked with plums, garlic, ginger and a unique blend of aromatic spices, truly a mouth watering dish.

### LAMB HANDI

Lamb leg diced in to cubes slow cooked with a blend of traditional north Indian spices.

### MACHLI MASALA PIAZ

Fish marinated in Punjabi spices cooked on a tawa with onions, mushrooms, peppers and then seved on a sizzling platter.

### ALOO GHOBI

Potatoes cooked with cauliflower, cumin, mustard seeds, & light aromatic spices.

### DAAL PUNJABI

A mixture of black lentils, yellow lentils slow cooked in a clay pot with garlic, ginger, cumin and a mixture of light aromatic spices.

### PILAU RICE

Basmati rice cooked with onions, garlic, ginger and selection of aromatic spices.

### NAAN

Tradition Indian bread cooked in clay oven known as a Tandoor

## DESSERT

Chocolate Fudge Cake with Vanilla Ice Cream

**£32.95**  
FEAST TWO