



Amaya takes its inspiration from an age-old approach to dining. Traditionally Indian gourmets would graze their way through a succession of grilled delicacies and then finish with a grandstand dish – a special curry and/or a flavourful biryani. We invite you to try this for yourself. Choose six to eight dishes to share and some bread (the waiter can guide you). All kebabs are cooked to order and will be served the moment they are ready to eat, so expect a gentle flow of dishes, and graze your way through a memorable meal.

The India Collection

Amaya * Chutney Mary * Veeraswamy

Dinner Menu

Salad

	Regular	Small
FIRST TO ARRIVE		
Crispy Cabbage & Noodle Salad sesame, almond & lemon dressing	22.00	14.00
Minced Chicken Lettuce Parcel coconut and lime dressing	22.00	14.00
Baby Spinach, Kale & Avocado Salad peanut & tamarind dressing, lentil bhujia	22.00	
Crispy Lotus Stem Chaat with Burrata curry leaf oil tadka	22.00	
Mandarin & Goat's Cheese Salad radicchio, wild rocket, lemon dressing	22.00	14.00

Meat & Game

LATER ARRIVALS		
Gilafi Dori Kebab unzipped at the table – lean leg of lamb kitchen ground with fresh herbs in the tandoor	22.00	
Smoked Chilli Lamb Chops charcoal grilled, pickled onion	55.00	28.00
Pheasant Seekh Kebab stuffed with cranberry chutney	26.00	15.00
Beef Short Rib Boti Squares wayanad black pepper, green chilli, mint	32.00	16.50

Seafood

	Regular	Small
FIRST TO ARRIVE		
Seafood Platter – our signature dish wild prawn, king scallop, rock oyster	39.00 per person minimum for 2	
Rock Oysters Crispy Bhajia Flash grilled, coconut & ginger sauce	28.00	15.00
King Scallop in Shell large, diver caught, griddled in a light herb sauce	18.00 per piece	
Tandoori Salmon from Norwegian Waters mustard, honey, pepper, dill		30.00

LATER ARRIVALS		
Griddled Flaked Crab Cake ginger, lime, green chilli (pure crabmeat)	18.00 per piece	
Chargrilled Fillet of Seabass coconut, curry leaf, chilli	28.00 per fillet	
Tandoori Ocean Wild Prawn tomato & ginger - 4 large prawns in regular	54.00	28.00
Griddled Native Spicy Lobster served off the shell	72.00	

Poultry

	Regular	Small
FIRST TO ARRIVE		
Black Pepper Chicken Tikka rich pepper marinade – with wayanad estate pepper	27.00	16.00
Zaffran Chicken Seekh saffron flavoured charcoal grilled skewered minced breast, fresh herbs and spices	19.00	
Jaipur Shikaar Grilled Quail roasted cumin, tamarind glaze	27.00	

LATER ARRIVALS		
Curry Leaf Chicken Chops	27.00	15.00
Tandoori Duck Leg orange and chilli glaze, mash, spiced orange	28.00	

Curry & Biryani

Tandoori Leg of Lamb marinated overnight and slow tandoor cooked for tenderness	39.00	
Ludhianvi Butter Chicken caramelised tomato with cardamom & mace	35.00	
Spicy Malabar Prawn Curry southern indian flavours – madras, chili curry leaf, fenugreek seeds – mellowed with coconut	36.00	
Kadai Paneer homemade paneer with peppers	32.00	
Nizam's Chicken Biryani star dish of the nizams of hyderabad - aged basmati rice is slow cooked in a sealed pot with chicken and a blend of spices – and opened at your table	36.00	26.00
Lucknowi Lamb Dum Biryani lamb slow-cooked for 5 hours and then layered with fragrant aged basmati rice and opened at the table	38.00	
Stuffed Chillies & Edamame Biryani spiced paneer stuffing	32.00	17.00

Vegetarian

	Regular	Small
FIRST TO ARRIVE		
Wild Mushroom & Porcini Cutlets	18.00	
Navratan Seekh Kebab nine jewels – vegetable kebab	22.00	13.00
Chilli Paneer with Date & Sesame	24.00	
Indian Sweet Potato Chaat tawa crisped warm with tamarind & yoghurt	22.00	
Goat's Cheese & Yogurt Kebab	22.00	13.00
Stuffed Beetroot Tawa Kebab kasaundi, raisins, red onion with mustard sauce	22.00	13.00
Tandoori Broccoli ginger & yoghurt dressing	19.00	
LATER ARRIVALS		
Chargrilled Aubergine Tikka slow charcoal grilled with tomato glaze	22.00	13.00
Punjabi Channa Chaat in a Tart street food goodies in spiced pastry	22.00	
Wok Stirred Crispy Corn chilli garlic chutney	22.00	
Caramelised Chilli Brussel Sprouts chestnuts	22.00	

Accompaniments

Yellow Dal Tarka	8.00
Kerala Ghee Roast Potato <i>GF</i> wok crisped with mustard, chilli & garam masala	9.00
Crispy Boondi Raita with Pomegranate	8.00
Amaya Chutney Tray	8.00
Wok Tossed Mustard & Spinach sarson ka saag	11.00

Bread & Rice

Aged Long Grain Basmati Rice	7.50
Yakhni Pulao – full of flavour	10.00
Plain Naan / Butter Naan	7.50 / 8.00
Garlic / Green Olive & Cumin Naan	8.50
Masala & Ghee Naan	8.50
Truffle Naan	10.00
Multigrain Roti	7.50

Tasting Menu

needs to be ordered by whole table
minimum 2 persons

food £75 / wine selection £47 125ml each glass

Crispy Cabbage and Noodle Salad
Rock Oyster
King Scallop
Nyetimber, Classic Cuvée, West Sussex & Hampshire, England MV

Tandoori Black Pepper Chicken Tikka
Navratan Seekh Kebab
Smoked Chilli Lamb Chop
Naan
Riesling Calaires Jaunes, Famille Muré, Alsace, France 2023

Nizam's Chicken Biryani
Crispy Boondi Raita with Pomegranate
Côtes du Rhône Samorëns, Ferraton Pere et Fils, Rhône, France 2024

Multilayered Chocolate Slice
Lustau East India Solera Sherry, Jerez, Spain

Veg menu option available-please ask your server

Menu of Amaya Favourites

4 courses
needs to be ordered by whole table
& minimum 2 persons

food £55 / wine selection £42 125ml each glass

Mandarin & Goat's Cheese Salad
Etna Bianco, Contrada Monte Gorna, Cantine Nicosia, Sicily, Italy 2023

Tandoori Salmon
Black Pepper Chicken Tikka
Lyme Bay Bacchus, England 2022
Gilafi Lamb Dori Kebab
Kerala Ghee Roast Potato
Naan
The Bee-side Grenache, Roussillon, France 2022

Nizam Chicken Biryani
Crispy Boondi Raita with Pomegranate

Banana & Toffee Kulfi
with Ginger crumble

Veg menu option available-please ask your server

Every effort is made to avoid cross-contamination, but regrettably we cannot guarantee food & drinks are allergen-free. Food Allergies & Intolerances: Please scan this QR code or ask one of our staff



Service charge of 15% is added to your total bill, of which 7.25% is discretionary & 7.75% is fixed. All prices include VAT.

Minimum spend expected per person £60 for food, drink, service.