

THE 
LaLIT

LONDON

A Luxury Boutique Hotel
(Managed by The Lalit)

Baluchi

A PAN INDIAN DESTINATION

AT THE GREAT HALL



Merry Christmas
and Happy New Year

AMUSE BOUCHE

Beetroot Rasam Shots (Ve,GF,DF)

A vibrant twist on a classic! These warm, tangy shots combine the earthiness of beetroot with the zesty flavours of South Indian Rasam. Rooted in centuries-old Ayurvedic practices, Rasam is known for its soothing qualities, now reimagined with beetroot for a bold, modern twist, perfect for a cosy Christmas sip with a burst of spice.

STARTERS

Turkey ki Galauti

Originating from the kitchens of Lucknow's Nawabs, the Galauti Kebab is a legendary dish known for its exquisite melt-in-your-mouth texture. Succulent turkey kebabs, delicately spiced with fennel and paired with a tangy apple and cranberry chutney. Served on flaky bread for a festive flavour explosion. A true feast of royal indulgence, reimagined for the holiday season.

OR

Subz Ki Galauti (V)

Inspired by the royal kitchens of Lucknow, delicately spiced and irresistibly soft, these kebabs are crafted from a medley of winter vegetables like Parsnips, Butternut-Squash & Carrots, Paired with a coriander mint gel and served on flaky bread for a perfect festive bite.

MAIN COURSE

Murgh Kori Gassi (DF, N)

French-trimmed tender & juicy chicken breast, drawing inspiration from Karnataka's coastal cuisine, the rich and aromatic Kori-Gassi sauce is made from a fragrant blend of coconut, tamarind and mild spices. This dish adds a bold twist with tossed carrots and seasonal greens, offering a true Christmas indulgence with a touch of exotic warmth.

OR

Chargrilled Paneer Steak (V)

Smoky and savoury chargrilled paneer steaks, evoking the rustic flavours of India's royal kitchens served with a vibrant mix of tossed seasonal greens, all complemented by a rich, nutty tomato fenugreek sauce inspired by earthy spices from north of India for a festive vegetarian delight.

SHARING

Dal Baluchi (V, GF)

Black lentils prepared overnight to a rich creamy perfection

Lasooni Palak (Ve, GF)

flavourful dish of sautéed spinach infused with aromatic garlic and spices, offering a perfect blend of health and savoury indulgence.

Jeera Aloo (V)

Cumin and ginger tossed potatoes

Zaffrani Pulao (V, GF)

Dum cooked rice with Saffron

Breads

Kalonji Naan (Onion seed Naan), Lasooni Naan (Garlic & Coriander), Masala Missi-Roti (Ve)

DESSERT

Shahi Tukra (N)

This classic Mughlai dessert, once favoured by the emperors in Hyderabad, features crisp golden bread slices soaked in a luxurious saffron and cardamom infused sugar syrup. Topped with creamy, decadent Rabri which is made by simmering milk for an extended period until to a rich creamy consistency, delicate rose petals, and crunchy nuts, Shahi Tukra offers a taste of royal indulgence, bringing centuries of rich culinary heritage to your plate.



VE – Vegan, V -Vegetarian, GF – Gluten Free, DF – Dairy Free, N - Contains Nuts

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.

A discretionary service charge of 12.5% will be added to your bill. Prices are inclusive of VAT.