



# Restaurant Menu

*Fine Indian Cuisine*

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Le *Raja*



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# welcome to Le Raaj

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Authentic Indian cuisine and a unique venue creates a truly memorable dining experience. The North's most premier Indian cuisine. With a service to mirror the quality of our food, we invite you to relax, unwind and enjoy a dining experience that promises traditional Indian cooking with a modern twist.

Le Raaj offers a contemporary yet Asian dining experience within a luxurious and refined setting. The finest exotic spices and highest quality locally sourced produce are combined to create intense dishes second to none.

Delicious cuisine, exclusive wines and a sensational atmosphere make Le Raaj an unforgettable experience.

**“A matter of taste”**

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*The lunchtime menu is available. Please ask a member of staff*

*\*Some of our dishes contain nuts. Before ordering please inform a member of staff if you have any allergies*

*\*Prices can change without any prior notification*

# starters...

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**Sabji Pakora** **£3.95**

A selection of cauliflower, aubergine and potato deep fried in gram flour. Battered and served with salad

**Mach Tandoori** **£4.95**

Pieced of Tilipia Indian fish marinated and barbecued in the Tandoor. Served with salad

**King Prawn Suka** **£5.50**

Tamarind, garlic, honey, chilli, salt and tumeric. Served with puree

**Lamb Chop** **£4.95**

On the bone lamb, marinated with mixed spices in yoghurt

**Chicken Momo** **£4.95**

Spicy stir fried chicken, spring onion, coriander, chilli, tumeric and green pepper wrapped in filo pastry. Served with salad

**Fish Momo** **£4.95**

Spicy stir fried fish, spring onion, coriander, chilli, tumeric and green pepper wrapped in filo pastry. Served with salad

**Tikka Chicken Paneer** **£4.95**

Marinated boneless chicken cooked in Tandoor and served with homemade Indian cheese

**Palak Pakora** **£3.95**

Lightly spiced spinach and onion savoury

**Chingri Mirch** **£4.95**

Lightly spiced prawns served in a grilled pepper

**Boti Kebab** **£4.95**

Tandoori lamb cubes, stir fried with spices, onions, green peppers and herbs

**Baja Mach** **£4.95**

Lightly spiced fish pan fried and served with spicy onion sauce

**Chefs Special Kebab** **£4.25**

**Tandoori Mixed Kebab** **£4.25**

**Tandoori Chicken (on the bone)** **£4.25**

**Tandoori King Prawn** **£5.50**

**Chicken Tikka** **£3.95**

**Lamb Tikka** **£4.15**

**Sheek Kebab** **£3.95**

**Bhuna Prawn or Chicken on Puree** **£3.95**

**King Prawn Butterfly** **£5.50**

**Bhuna King Prawn on Puree** **£5.50**

**Onion Baji** **£3.95**

**Chicken Chat Masala** **£3.95**

**Samosa** **£3.95**

Minced lamb or mix vegetable lightly spiced in filo pastry

**Garlic Mushroom Chicken on puree** **£3.95**

**Shurbu-e-Katta** **£2.95**

Soup with garlic, tomatoes, onion, fish and herbs

**Grilled Garlic King Prawn** **£5.50**

**Prawn Cocktail** **£3.95**

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# poultry dishes...

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## **Chicken Bhuna**

**£8.95**

Diced chicken with garlic, tomatoes, onion and freshly ground spices. Medium spiced

## **Chicken Dansak**

**£8.95**

A Dansak is prepared with aromatic spices from the Indian sub-continent and is laced with lemon juice and prepared with lentils which together create a sharp, sweet and sour texture and taste

## **Chicken Dupiaza**

**£8.95**

A medium strength dish where onions and spices are briskly fried

## **Chicken Korma**

**£8.95**

A preparation of mild spices in which cream and coconut is used to create the delicacy of its flavour and creamy texture (N)

## **Malayan Chicken**

**£8.95**

Mild spices in which cream, banana and pineapple are used to create a unique flavour (N)

## **Methi Chicken**

**£8.95**

Diced chicken in freshly ground fenugreek seeds and dried methi leaves. Medium dry, cooked with herbs and spices

## **Chicken Sabsi Bahar**

**£8.95**

Pieces of chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices

## **Goan Chicken**

**£8.95**

A classic northern Indian dish, slow cooked with aromatic spices, whole zera, garlic goan chilli and coconut - spicy dish (N)

## **Chicken Zhal Roshun**

**£8.95**

Cubes of spring chicken cooked with garlic and fresh green chillies

## **Chicken Badami**

**£8.95**

Breast of chicken cooked in a creamy sauce with ground cashew nuts and nut powder (N)

## **Chicken Achar**

**£8.95**

Tender cuts of chicken simmered with pickles, chutney and mango slices. A rich, sweet and sour taste

## **Chicken Patil**

**£8.95**

Tender cuts of chicken cooked in a mixture of spices and prepared to our chefs own special recipe

## **Chicken Biryani**

**£9.95**

Stir fried chicken cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry (N)

## **Chicken Madras**

**£8.95**

Pieces of chicken cooked in strong spices

## **Chicken Vindaloo**

**£8.95**

Cooked in strong spices - very hot

## **Chicken Rogan**

**£8.95**

Medium hot cubes of chicken cooked with tomato and garlic. Served in a special fresh tomato and onion sauce

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# poultry tikka dishes...

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## **Chicken Tikka Bhuna** **£8.95**

Cubes of chicken with garlic, tomatoes, onion and freshly ground spices. Medium spiced

## **Chicken Tikka Dansak** **£8.95**

Cubes of chicken prepared with lentils which together create a sharp, sweet and sour texture and taste

## **Chicken Tikka Masalla** **£8.95**

Special Tikka chicken barbecued in tandoor then cooked with fresh coconut and nut powder with a mixture of medium spices giving a unique taste and rich flavour (N)

## **Chicken Tikka Dupiaza** **£8.95**

Cubes of chicken cooked in medium strength sauce where onions and spices are briskly fried

## **Chicken Tikka Korma** **£8.95**

A preparation of mild spices in which cream and coconut is used to create the delicacy of its flavour and creamy texture (N)

## **Chicken Tikka Sri Lanka** **£8.95**

Prepared with coconut and strongly spiced for a hot taste

## **Chicken Tikka Singapore** **£8.95**

Fairly hot, cooked with okra

## **Chicken Tikka Rogan** **£8.95**

Medium hot cubes of chicken cooked with tomato and garlic. Served in a special fresh tomato and onion sauce

## **Chicken Tikka Pathia** **£8.95**

The characteristics of this dish is derived from the use of tomatoes and a mixture of hot spices

## **Chicken Tikka Karahi** **£8.95**

A medium hot chicken dish cooked with crispy onion, green chilli, tomato and green peppers, tossed in butter

## **Makhoni** **£8.95**

Tikka chicken in a rich creamy sauce - preparation of the sauce consists of butter, fresh cream, nut powder, ground coconut and Mango flavour and a mixture of usual mild spices (N)

## **Chicken Tikka Shashlick** **£8.95**

Special pieces of chicken barbecued on skewer with tomatoes, capsicum and onion

## **Chicken Tikka Biryani** **£10.95**

Stir fried chicken Tikka cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry (N)

## **Mirchi Masala Chicken Tikka** **£8.95**

Our chef will specially prepare individually - very hot

## **Chicken Tikka** **£8.95**

Pieces of chicken breast marinated in yoghurt with mild spices. Barbecued in a charcoal oven and served with green salad

## **Tandoori Chicken** **£8.95**

Tender half spring chicken on the bone, marinated in yoghurt and ginger, garlic, lemon juice and spices, cooked in a charcoal tandoori oven, served sizzling with salad

## **Chicken Tikka Jalfrezi** **£8.95**

Pieces of chicken Tikka cooked in a hot, spicy sauce with green chillies, capsicum, onion and tomatoes, served on a sizzler

## **Chicken Tikka Madras** **£8.95**

Cubes of chicken cooked in strong spices

## **Chicken Tikka Vindaloo** **£8.95**

Cooked in strong spices - very hot

## **Chicken Tikka Sabsi Bahar** **£8.95**

Pieces of tikka chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices

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# lamb dishes...

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## Lamb Bhuna

**£9.95**

Diced lamb with garlic, tomatoes, onion and freshly ground spices. Deliciously medium dry

## Lamb Dansak

**£9.95**

Diced lamb prepared with lentils which together create a sharp, sweet and sour texture and taste

## Lamb Rogan Josh

**£9.95**

Medium hot tender lamb, cooked with tomato and garlic, served in a special fresh tomato and onion sauce

## Lamb Badami

**£9.95**

Diced lamb cooked in creamy sauce with ground cashew nuts and nut powder (N)

## Lamb Dupiaza

**£9.95**

A medium strength dish where onions and spices are briskly fried

## Sag Ghost

**£9.95**

Spring lamb cooked with fresh spinach, herbs garlic flavoured with fenugreek and fresh coriander

## Lamb Dum Chatinat

**£9.95**

Fairly hot dish cooked with baby leaf spinach with a runny sauce

## Lamb Tikka Masala

**£9.95**

Specially marinated lamb barbecued then cooked on a mildly spiced sauce (N)

## Lamb Pasanda

**£9.95**

Fillet of lamb cooked in fresh cream, cultured yoghurt with cus cus, almonds and cashew nuts in a subtle delicate sauce (N)

## Lamb Tikka Bhuna

**£9.95**

Cubes of marinated lamb barbecued and cooked with garlic, tomatoes, onions and freshly ground spices, deliciously medium dry

## Lamb Chilli Masala

**£9.95**

Cubes of tender lamb slowly cooked in a special blend of hot spices with fresh green chillies

## Lamb Sabsi Bahar

**£9.95**

Diced lamb, stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices

## Lamb Jalfrezi

**£9.95**

Cubes of lamb cooked in a hot, spicy sauce with green chillies, capsicum, onion, tomatoes, served on a sizzler

## Goan Lamb

**£9.95**

A classic northern Indian dish, slow cooked with aromatic spices, whole zera, garlic goan chilli and coconut - spicy dish (N)

## Lamb Biryani

**£10.95**

Stir fried lamb cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry (N)

## Shally Lamb

**£9.95**

Cooked in a spicy masala sauce, topped with crispy straw potatoes - medium hot

## Lamb Madras

**£9.95**

Diced lamb cooked in strong spices

## Lamb Vindaloo

**£9.95**

Diced Lamb cooked in strong spices - very hot

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# seafood & fish dishes...

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## **Prawn Bhuna**

**£8.95**

Prawns cooked with tomato and capsicum, medium spices and served in a special thick sauce

## **Prawn Dupiaza**

**£8.95**

A medium strength dish with onion and spices briskly fried

## **Prawn Sagwala**

**£8.95**

Prawns and fresh spinach mostly cooked with garlic, ginger and cumin and a mixture of herbs and spices, garnished with coriander

## **King Prawn Bhuna**

**£13.95**

King prawns cooked with tomato and capsicum, medium spiced and served in a special thick sauce

## **Tandoori King Prawn**

**£13.95**

King prawns marinated in yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with salad

## **Tandoori Chilli Chingri Masala**

**£13.95**

Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies

## **Tandoori King Prawn Shashlick**

**£13.95**

Super king prawns barbecued on a skewer with tomatoes, capsicum and onions

## **King Prawn Sabsi Bahar**

**£13.95**

King prawns stir fried with capsicum, tomato and bindi in a mixture of aromatic Indian spices

## **Tandoori King Prawn Masala**

**£13.95**

Charcoal grilled king prawns cooked with a special unique masala sauce (N)

## **Prawn Biryani**

**£10.95**

Stir fried prawns cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry (N)

## **King Prawn Biryani**

**£13.95**

Stir fried King prawns cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry (N)

## **Grilled Garlic Tandoori King Prawn**

**£13.95**

Served with salad

## **Madras Prawn**

**£8.95**

Prawns cooked with strong spices

***The finest fish available, unless specifies. Served as fillet, to produce a unique choice of main courses***

## **Ayre Mass Masala**

**£10.95**

Slices of king of Bangladeshi fish known as Ayre, marinated overnight and served in wonderful onion flavour sauce

## **Ayre Jalfrezi**

**£10.95**

Fillet of Ayre in a terrific, hot spicy sauce of green chillies, capsicum, onion, tomatoes

## **Karai Ayre**

**£10.95**

Fillet of Ayre cooked in the Karai with green chilli, fresh ginger, garlic, tomatoes, onions and capsicum

## **Macher Shira**

**£10.95**

Very lightly spiced fish, cooked with onions, green chilli, mustard seed and fresh herbs

## **Fish Kuphta Bhuna (Mince Bowl)**

**£10.95**

101 different flavours combined to make an exquisite, aromatic mince bowl dish. It is a medium strength in a thick sauce

## **Saloni Fish**

**£10.95**

Medium hot dish cooked with onions and tomato, coriander, garlic, chilli and baby spinach

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# chefs recommendations...

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## **Hariali**

**£9.50**

Lean chicken breast, marinated and cooked with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Hariali (green)

## **Nawabi**

**£9.50**

Tender pieces of chicken breast, marinated and cooked in a wonderful subtle mango flavoured creamy sauce, mild to medium strength (N)

## **Exclusive Lamb Shanks**

**£14.95**

A special cut of spring lamb cooked in a method of a traditional manner as to preserve the flavour and authenticity of the dish. It is a dish full of flavour and pleasantly aromatic and of medium strength, served with fragrant Basmati rice and all the trimming

## **Exclusive Chicken Breast (on the bone)**

**£13.95**

A special cut of spring chicken cooked in a method of a traditional manner as to preserve the flavour and authenticity of the dish. It is a dish full of flavour and pleasantly aromatic and of medium strength, served with fragrant Basmati rice and all the trimmings

## **Zaffron King Prawn**

**£15.95**

King prawns cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with basmati rice, brinjal bhaji, crispy okra etc

## **Mushori (chicken or lamb)**

**£9.50**

Bhuna style with red lentils with tomatoe and capricum, medium spiced served in a special thick sauce.

## **Satkora (chicken or lamb)**

**£9.50**

Bhuna style cooked with citrus fruit, giving it a unique flavour, medium spiced.

## **Gost Kata Masala**

**£14.95**

Diced deboned lamb braised in golden brown in sliced onion, ginger, garlic and underground garam masala, prepared in a thick sauce - medium hot, served with rice and vegetable side dish

## **King Prawn Jhinga**

**£15.95**

Tiger king prawn cooked with olive oil and garlic, peppers, mango chutney and chefs own spices, garnished with Indian marrow. Served with rice and vegetable side dish

## **Thali Non-Vegetable**

**£14.95**

Served with chicken tikka masala, lamb bhuna, Bombay potatoes, onion bhjai, pilau rice and nan bread (N)

## **Exclusive Lamb Chops (New)**

**£11.95**

On the bone lamb, marinated in spices overnight, stir fried with lightly spiced onions and peppers. Served on sizzler

## **Thali Tandoori**

**£15.95**

Sheek kebab, tandoori king prawn, tikka chicken, lamb tikka, tikka chicken masala, pilau rice and keema nan

## **Tandoori Mixed Grill**

**£11.95**

Tandoori chicken, tikka chicken, sheek kebab, tandoori king prawn and lamb tikka, served with green salad and mint sauce

## **King Prawn Uri Bisi (New)**

**£13.95**

Cooked with runner beans, flavoured with green chilli, coriander and a special blend of spices

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# duck dishes...

# balti dishes...

## **Hansh Jalfrezi** **£10.95**

Cooked in fresh ground spices with tomatoes, green peppers, green chillies and capsicum, served on a sizzler

## **Chot Poti Hansh** **£10.95**

Medium hot dish, cooked with garlic, green chillies and potatoes

## **Jal - Jhool - Hansh** **£10.95**

Breast of duck cooked in a spicy sauce, very hot - a traditional Bengal curry

## **Imlidar Misti Hansh** **£10.95**

Lean slices of duck breast cooked with tamarind and honey in a mild cream sauce

## **Roshuni - Hansh** **£10.95**

Bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs

These genuine and authentic dishes have been cooked with an exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Punjab and Northwest Pakistan. We carefully select and freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (balti) which enhances the flavour and aroma of this type of cuisine.

## **Mixed Balti** **£14.95**

## **Balti Garlic Chicken Sag** **£12.95**

## **Balti Chicken** **£12.95**

## **Balti Special Garlic Chicken** **£12.95**

## **Balti Chicken Tikka** **£12.95**

## **Balti Special Garlic Chicken Tikka** **£12.95**

## **Balti Chicken Chilli** **£12.95**

## **Balti Lamb** **£12.95**

## **Balti Tandoori King Prawns** **£14.95**

## **Balti Garlic Tandoori King Prawns** **£14.95**

Balti dishes served with plain nan

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# vegetarian...

# sundries...

*These can be served as a main dish or side dish*

	<i>main dish</i>	<i>side dish</i>
<b>Sag Paneer</b> Spinach and cheese	<b>£6.95</b>	<b>£3.95</b>
<b>Bindi Bhaji</b> Tender okra, stir fried with herbs and spices	<b>£6.95</b>	<b>£3.95</b>
<b>Aloo Gobi</b> Fresh cauliflower and potatoes cooked with medium spices	<b>£6.95</b>	<b>£3.95</b>
<b>Mushroom Bhaji</b> Fresh mushrooms moistly cooked with onions	<b>£6.95</b>	<b>£3.95</b>
<b>Sag Bjaji</b> Fresh spinach with garlic and onions	<b>£6.95</b>	<b>£3.95</b>
<b>Bombay Aloo</b> Spicy hot potatoes	<b>£6.95</b>	<b>£3.95</b>
<b>Sag Aloo</b> Fresh spinach cooked with potatoes	<b>£6.95</b>	<b>£3.95</b>
<b>Tarka Dall</b> Lentil flavoured with garlic	<b>£6.95</b>	<b>£3.95</b>
<b>Vegetable Curry</b> Mixed vegetables in a medium spicy sauce	<b>£6.95</b>	<b>£3.95</b>
<b>Raita</b> Cultured yoghurt and herbs with cucumbers or bananas		<b>£1.50</b>
<b>Thali Vegetable</b> Served with vegetable curry, bindi bhaji, dall tarka, aloo gobi, boiled rice and chapati		<b>£13.95</b>
<b>Vegetable Biryani</b> Stir fried vegetables cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry (N)		<b>£9.95</b>

<b>Plain Nan</b> Leavened bread made from fine flour	<b>£2.50</b>
<b>Tikka Nan</b> With spicy tikka chicken	<b>£2.75</b>
<b>Keema Nan</b> With spiced minced lamb	<b>£2.75</b>
<b>Garlic Nan</b> With garlic	<b>£2.75</b>
<b>Peshwari Nan</b> Stuffed with almonds and sultanas	<b>£2.75</b>
<b>Stuffed Paratha</b> Leavened whole-wheat bread with vegetables & topped with butter	<b>£2.75</b>
<b>Cheese Nan</b> Stuffed with grated cheese	<b>£2.75</b>
<b>Plain Paratha</b> Leavened wholewheat bread with butter	<b>£2.50</b>
<b>Chapati</b> Made with whole-wheat flour	<b>£1.50</b>
<b>Chips/Spicy</b>	<b>£2.50</b>
<b>Papadoms &amp; Pickles (per person)</b>	<b>£1.00</b>
<b>Papadoms</b> Different flavours	<b>£0.50</b>
<b>Assorted Pickle</b> Lime, mango, onion etc	<b>£0.50</b>
<b>Rice</b> choices below:	
<b>Vegetable</b>	<b>£3.40</b>
<b>Keema</b>	<b>£3.40</b>
<b>Garlic</b>	<b>£3.40</b>
<b>Boiled</b>	<b>£3.35</b>
<b>Onion</b>	<b>£3.40</b>
<b>Mushroom</b>	<b>£3.40</b>
<b>Egg</b>	<b>£3.40</b>
<b>Plain Basmati</b>	<b>£3.35</b>

*Many other Vegetarian specialities are available - please ask a member of staff*

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# lunch menu...

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## Starters

### Tikka Chicken

Marinated boneless chicken cooked in tandoor

### Palak Pokra

Lightly spiced spinach and onion savoury

### Onion Bhaji

Lightly spiced onion savoury, deep fried in gram flour. Served with salad (1 piece)

### Sheek Kebab

Lightly Spiced minced meats

## Main Course

*All served with basmati rice or nan (excluding Biryani)*

### Chicken Dupiaza

A medium strength dish where onions and spices are briskly fried

### Chicken Tikka Masala

Special tikka chicken barbecued in tandoor then cooked with fresh coconut and almond with a mixture of medium spices giving a unique taste and rich flavour (N)

### Chicken Rogan

Medium hot cubes of chicken cooked with tomato, green peppers and garlic. Served in a special fresh tomato and onion sauce

### Vegetable Madras

Fresh vegetables with garlic, cooked in strong spices

### Chicken Bhuna

Chicken with garlic, tomatoes, onion and freshly ground spices. Deliciously medium dry

### Chicken Dansak

A Dansak is prepared with aromatic spices from the Indian subcontinent and is laced with lemon juice and prepared with lentils which together create a sharp, sweet and sour texture and taste

### Chicken Korma

Mild dish made with cream and coconut to create a unique flavour (N)

### Chicken Madras

Pieces of chicken cooked in strong spices

### Chicken Biryani

Chicken cooked with basmati rice and served with curry sauce

*Any other type of meat available for main courses above at an extra charge of **£1.00** exc seafood and duck.*

### Plain Basmati Rice or Plain Nan

Any other rice or nan available at extra charge of **£1.00**

## Desserts

### Ice Cream or Coffee

**Only £8.95**

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# GRANDÉ BANQUET

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Le Raaj will turn your party into our party!  
We cater for Special Occasions, Weddings and Corporate Events.

## SET PARTIES FROM £24.95

**Poppadoms and Chutney**

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**Mixed Starter**

(selection of 3)

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**Extensive choice of Main Courses**

(ask for details)

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**Including Rice/Nan Bread**

(ask for details)

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# special guest set meal

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LeRaaj offers new and exciting fine dining Indian experience. This unforgettable 'Set Meal' is reserved for that special occasion you want to make really memorable.

The restaurant offers an exceptional choice of dishes for your party, all made with exotic spices cooked using traditional cooking techniques. These are prepared by chefs that originate from India to offer our customers a mouthwatering menu.

**Selection of homemade starters, pasanda, nawabi, staff curry and traditional homemade Bangladeshi fish dishes served with rice and nan bread.**

**Dessert and Coffee**

**Price per Person - £29.95**

*Available for 10 people or over - pre order onlys*

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[www.leraaj.co.uk](http://www.leraaj.co.uk)