

PANAS

By Sujan Katuwal MBE

Brunch

90 Minute Brunch Experience

Friday and Saturday 12-4 pm

Bottomless red wine, white wine or beer with food - £50pp (90 minutes)

Brunch food only - £40pp (minimum 2 people)

BRUNCH SELECTION

Samosa Chaat

Crisp pastry filled with spiced potatoes and peas with refreshing yogurt, mint, fresh pomegranate and tamarind chutney.

Chilli Momo

Nepalese vegetable dumplings, delicately wok-tossed with garlic, chilli, and peppers.

Vegetable Manchurian

Crispy vegetables fritters in a garlic-chilli Manchurian sauce

Garlic Chilli Cassava

Crisp cassava finished with garlic, chilli, and carefully balanced spices, offering heat, texture, and depth.

Chicken Chops

Spice-marinated grilled chicken chops

Chicken Dry Fry

Crispy chicken tossed with garlic, chilli, and peppers.

Spinach and Fig Tikki

Fresh spinach, spiced potato, ginger, green and red peppers, stuffed with figs.

Corn Cheese Ball

Crispy golden balls filled with sweet corn and melted cheese.

Venison Seekh Pilau Rice

Stir-fried rice with venison kebab and vegetables

MBE Signature Vegetables

Sauteed asparagus, oyster mushrooms, paneer and garlic cooked in homestyle onion and tomatoes

A discretionary service charge of 12.5% will be added to your bill.

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens, including peanuts.