

R I V A J

o f I N D I A

WELCOME TO OUR
PRIVATE DINING EXPERIENCE

—
COCKTAIL LOUNGE

PRIVATE EVENTS

RIVAJ OF INDIA PRIVATE DINING EXPERIENCE

Our two private dining rooms can accommodate 30 and 40 people, for lunch or dinner, and up to 60 for cocktail parties.
Both rooms are elegant and self-contained, with a 'wash' of MODERN INDIA.

Tables can be dressed for a celebration, or laid smart for more formal events. Whichever way you choose to use our stylish and exclusive venue, our Private Dining Area is very adaptable and (if needed) table arrangements can be made for fewer guests. You have use of our Media System and we can also offer Karaoke or DJ if you so wish.

For larger functions, the entire restaurant can be customised for example, a sumptuous wedding where we will take the guests on a gourmet ride through the Best of India.. Making this the most intimate
Private Dining Rooms available today.

CELEBRATIONS

A FASCINATING VENUE FOR CELEBRATING

From birthdays to anniversaries, the ambience is perfect for all your special occasions.

All Rivaj Private Dining tables are candlelit with mood lighting, and the occasional chandelier provides the perfect ambience. The lounge is bursting with atmosphere, a place where you can enjoy our fabulous water features.

Our Birthday Packages includes a cake and sparkling candles. For anniversaries, why not commence your evening with Prosecco or Champagne?



BUSINESS

PRIVATE CONFERENCE ROOM FOR BUSINESS PEOPLE

Our dedicated Conference Room can accommodate up to 30 people.

Our Gold Room offers a stylish intimate setting which is ideal for smaller events. Equipped with a large screen TV, complimentary WiFi and Air Conditioning.

COCKTAIL BAR

A COSY COCKTAIL LOUNGE WHERE YOU CAN ENJOY EXOTIC COCKTAILS

Our cocktail list features a range of exotic and classic cocktails, blended to exacting standards, including flavoursome mojitos and martinis, using seasonal fruit, as well as festive bellinis.

WINES

WINES – BY COLOUR AND CREEED

The range of wines available at Rivaj have been cherry-picked to be ultimately compatible with our cuisine. All our wines are of exceptional quality, which can be served by the glass, or bottle – whichever you prefer.

Our knowledgeable staff are always happy to guide you through our wine list..

AMAZING FOOD OF THE HIGHEST QUALITY



A RANGE OF
SOPHISTICATED
SALADS



A WIDE RANGE OF
SEAFOOD AND FISH
DISHES



SMOKED CHILLI
LAMB CHOPS



WILD VENISON
SEEKH KEBABS
AND MORE



We have a personal butler service bell in your private dining room for your very own personal service.

The room is discreet and has your own climate control

PRIVATE DINING SET MENU

SET MENU 1

APPETISERS

- Pappadum** Traditional thin Indian crisp served with RIVAJ finely selected pickle tray.

STARTERS

- Murghi Bhaji** Strips of chicken breast pan fried tossed slowly with sweet peppers fried onions and selected with the best spices.
- Sheek Kebab** Marinated in tandoori style, skewered mince lamb barbecued in clay oven.
- Onion Bhaji** Finely sliced onions mixed with Rivaj's spices of grounded curry powder and cumin seeds. Favourite Indian snack.
- Prawn Puri** Fresh water prawn peeled and cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat masala.
- Hoppers** Crisp rice spring roll pancakes filled with finely diced chicken with selective mild spices.

MAIN COURSE

- Exotic Shaslik** Tender cubes and pieces of Chicken, Capsicum, Onions and tomatoes marinated in spices and skewered on a fiery grill, sprinkled with coriander and fresh chillies (optional).
- Lamb Nepali** Slow cooked tender lamb, prepared with variation of spices then adding onions and peppers slowly cooked with soya sauce to bring out a mouth-watering palate.
- Akbari Cham Cham** Selected Chicken fillets cooked with curry leaf mustard seed and aromatic herbs and spices garnished with pepper and fresh coriander.
- Chicken Tikka Masala** Very favourite of Indian dish - Pre- marinated and barbecued chicken cubes added with a delicious blend of fresh cream, almond and coconut mixture which brings the richness of this dish.

SUNDRIES

- Rices** Khumbi Rice or Pilau Rice.
- Naan** Garlic / Peswari / Naan.

DESSERT choose one of the following

- Gulabgonj Jamun** Indian doughnuts in a warm cardamon infused syrup.
- Aam ki Kulf** Mango ice cream.
- Assorted ice cream** Vanilla / Chocolate.

£24.95
PER PERSON

PRIVATE DINING SET MENU

SET MENU 2

APPETISERS

- Pappadum** Traditional thin Indian crisp served with RIVAJ finely selected pickle tray.

STARTERS

- Sheek Kebab** Marinated in tandoori style, skewered mince lamb barbecued in clay oven.
- Onion Bhaji** Finely sliced onions mixed with Rivaj's spices of grounded curry powder and cumin seeds. Favourite Indian snack.
- Prawn Puri** Fresh water prawn peeled and cooked with sweet tomatoes, finely chopped onions and selected spices with coriander and chat masala.
- Hoppers** Crisp rice spring roll pancakes filled with finely diced chicken with selective mild spices.

MAIN COURSE

- Lamb Nepali** Slow cooked tender lamb, prepared with variation of spices then adding onions and peppers slowly cooked with soya sauce to bring out a mouth-watering palate.
- Akbari Cham Cham** Selected Chicken fillets cooked with curry leaf mustard seed and aromatic herbs and spices garnished with pepper and fresh coriander.
- Chicken Tikka Masala** Very favourite of Indian dish - Pre- marinated and barbecued chicken cubes added with a delicious blend of fresh cream, almond and coconut mixture which brings the richness of this dish.

SUNDRIES

- Rices** Khumbi Rice or Pilau Rice.
- Naan** Garlic / Peswari / Naan.

£21.95

PER PERSON

PRIVATE DINING SET MENU

SET MENU 3

APPETISERS

- Pappadum** Traditional thin Indian crisp served with RIVAJ finely selected pickle tray.

STARTERS

- Sheek Kebab** Marinated in tandoori style, skewered mince lamb barbecued in clay oven.

- Onion Bhaji** Finely sliced onions mixed with Rivaj's spices of grounded curry powder and cumin seeds. Favourite Indian snack.

- Hoppers** Crisp rice spring roll pancakes filled with finely diced chicken with selective mild spices.

MAIN COURSE

- Lamb Nepali** Slow cooked tender lamb, prepared with variation of spices then adding onions and peppers slowly cooked with soya sauce to bring out a mouth-watering palate.

- Chicken Tikka Masala** Very favourite of Indian dish - Pre- marinated and barbecued chicken cubes added with a delicious blend of fresh cream, almond and coconut mixture which brings the richness of this dish.

SUNDRIES

- Rices** Pilau Rice.

- Naan** Plain naan.

£18.95

PER PERSON

WINES

WINES – BY COLOUR AND CREED

The range of wines available at Rivaj have been cherry-picked to be ultimately compatible with our cuisine. All our wines are of exceptional quality, which can be served by the glass, or bottle – whichever you prefer.

Our knowledgeable staff are always happy to guide you through our wine list..

UNDER £30

White Wines:

Buitenverwachting Sauvignon Blanc - South Africa
Madfish Riesling - Australia

Red Wines:

Artisan's Blend - Shiraz Viognier - Deakin Estate - Australia
Montepulciano D'Abruzzo Barrique Aged - Itynera - Italy

£30 - £40

White Wines:

Viognier Grenache Blanc - Domaine Coste - Languedoc - France 2014
Gavi di Gavi - Minaia - Italy 2013

Red Wines:

Rioja Reserve - Vina Carrada - Spain
Aleegory Pinot Noir - Western Australia 2010

£40 - £50

White Wines:

Sancerre - Pruniers - France 2013
Chablis 1er Cru - Vau Ligneau - Hamelin - France 2012

Red Wines:

McLaren Vale Grenache - Chapel Hill - Australia 2010
Chateau Gaudin - Pauillac - Bordeaux - France 2009



COCKTAIL BAR

A COSY COCKTAIL LOUNGE WHERE YOU CAN ENJOY EXOTIC COCKTAILS

Our cocktail list features a range of exotic and classic cocktails, blended to exacting standards, including flavoursome mojitos and martinis, using seasonal fruit, as well as festive bellinis.

OUR 3 TOP COCKTAILS ARE

Porn Star Martini - £8.50

Long Island Tea - £8.50

Bellini Fizz - £10.00

VESPER MARTINI

Gordon Gin, Vodka and Lillet Blanc, stirred with ice and serve straight up in a Martini Glass.

(Also available: Dirty Gin Martini; Dirty Vodka Martini)

£8.50

CLASSIC MOJITO

White Rum with Crushed Lime, a Mint Leaf and Simple Syrup, topped with a splash of Soda.

Stirred and served over crushed ice.

£8.50

BALTIMORE ZOO

Vodka Light Rum, Gin, Triple Sec, Southern Comfort, Amaretto, Grenadine Syrup. Sweet & Sour mix shook over ice, then strained into a high ball glass and topped with a dash of Champagne or Beer.

£10.00

ZOMBIE

Dark Rum, Gold Rum, White Rum, Apricot Brandy, Lime Juice, Pineapple Juice, Orange Juice, Grenadine, Simple Syrup, and a dash of Bitter. Mix all ingredients in a shaker with ice, poured in a glass and with Over The Roof Rum.

£14.00



RIVAJ NEW APPROACH DINING MENU - COMING SOON IN THE BROCHURE

STARTERS

PUDHINA CHOPS

Lamb chops with mint, tomato & coriander chutney

KALONJI JHINGA

Jumbo tiger prawns with ginger, yoghurt, spices and toasted nigella seeds

HARIYALI MACCHI

Monkfish marinated with mint, coriander and pine nuts; pickled golden beets

PESHAWARI CHAMPEN

Lamb chops marinated with raw papaya, fennel and yoghurt

RONAKI SEEKH

Lamb kabab with cheese, coriander, cumin and glazed onion

MAIN DISHES

MIRCHI GOSHT

Lamb simmered with browned onion, tomato, ginger and green chillies

KADHAI MURGH

Chicken thighs tossed with pepper, tomato, garlic and freshly ground spices

HYDERABADI SHANK

Slow-cooked lamb shank with turmeric, yoghurt and freshly ground spices

VEGETABLE DISHES

PANEER TIKKA MASALA

Paneer tikka with tomato, chillies and fresh fenugreek leaves

ACHARI BHINDI

Okra tossed with ginger, red onions, coriander and pickling spices

SPROUTS MASALA

Brussels sprouts with shallots, mustard, red chilli and coconut

KALONJI BAINGAN

Aubergine with onion-tomato masala flavoured with nigella seeds

PINDI CHOLE

Traditional chickpeas masala with Assam tea leaves, onion, whole spices

All of the above dishes are available as main

ACCOMPANIMENTS

AVOCADO RAITA

Yoghurt with puréed avocado and chilli

PUNJABI PYAZ

Red onions with cumin, chaat masala and coriander

STUFFED NAAN

Date, coconut & poppy seed / cheese & coriander stem / spiced potato

RIVAJ NEW APPROACH ON WINES BY COLOUR AND CREED - COMING SOON

FRENCH WHITE

RULLY BLANC, CHANSON - 75CL

Linear and tight and well-balanced. Beautiful aromatic freshness.

Long and supple aftertaste with a delicate minerality

£44.95

FRENCH RED

DOMAINE DE VALMOISSINE PINOT NOIR, LOUIS LATOUR - 75CL

Sparkling ruby coloured with garnet tints, the Domaine de Valmoissine 2010 has a bouquet redolent of raspberry, blackberry and game

£39.95

SPANISH WHITE

MARQUES DE MURRIETA CAPELLANIA RIOJA - 75CL

Murrieta Capellania is a modern take on the traditional white Rioja style

£44.95

SPANISH RED

MARQUES DE RISCAL FINCA TORREA RIOJA - 75CL

A superlative Rioja from meticulously-tended organic vineyards

£49.95

ITALIAN RED

LA GROLA, ALLEGRENI - 75CL

A full bodied, intense and elegant wine. The high plant density and resulting low yields give this wine its unique concentration

£44.95

AUSTRALIAN WHITE



YALUMBA EDEN VALLEY VIOGNIER - 75CL

The Yalumba Eden Valley Viognier is perfumed and luscious – displaying all the essence of the Viognier variety

£39.95

AUSTRALIAN RED



KILIKANOON PRODIGAL GRENACHE - 75CL

A melting pot of dark chocolate, cocoa and cherries with a hint of subtle French oak char on the palate, further enhanced by its natural acidity, general freshness and fine natural tannins. A seamless wine

£44.95

NEW ZEALAND WHITE



GREYWACKE SAUVIGNON BLANC - 75CL

Kevin Judds Greywacke Sauvignon Blanc displays a generous palate with citrus and cassis flavours, deliciously ripe and succulent, finishing with that classic Marlborough zing

£44.95

NEW ZEALAND RED



SPY VALLEY PINOT NOIR - 75CL

Decanter Gold Medal winning Pinot Noir! Light red cherry fruits and a touch of sweet spice and nutmeg – thoroughly moreish

£44.95

SOUTH AFRICAN WHITE



LIFE FROM STONE SAUVIGNON BLANC, SPRINGFIELD ESTATE - 75CL

Brilliant greenish in appearance, this is a dramatic wine full of ripe red peppers and passion fruit

£39.95

SOUTH AFRICAN RED



THE WORK OF TIME, SPRINGFIELD ESTATE - 75CL

Springfield's very own Bordeaux Blend. Deep and concentrated with excellent balance, crisp cassis fruit, smoky edges and a hint of green pepper

£39.95

USA WHITE



CHARLES SMITH EVE CHARDONNAY - 75CL

Shimmering in the glass. This Chardonnay has a lot of energy. Hibiscus flower, stone fruit, apple blossom & a touch of lemon cream. Long and beautiful; minerally and delicious

£39.95

USA RED



CHARLES SMITH VELVET DEVIL MERLOT - 75CL

Pure Velvet, this wine is full of wild blackberries, spice with an elegant perfume

£29.95

ARGENTINIAN WHITE



AMAUTA ABSOLUTO TORRONTES, EL PORVENIR DE CAFAYATE - 75CL

Forget those awful soapy Torrontes' you've tasted in the past - this is the real deal!

£24.95

ARGENTINIAN RED



FIN SINGLE VINEYARD TANNAT - 75CL

This single vineyard Tannat is dark garnet red, with violet, almost black highlights and aromas of red fruit, raspberries, spicy, with notes of black pepper

£39.95

CHILEAN WHITE



SIGNOS DE ORIGEN CHARDONNAY MARSANNE VIognier ROUSSANNE - 75CL

Big rich wine, with lots of lemon and aromatic toasty oak

£29.95

CHILEAN RED



VENTISQUERO GREY GLACIER PINOT NOIR - 75CL

Deep ruby in colour, the nose reveals red and black berries. Great complexity typical of the Leyda Valley, which translates into excellent acidity and mineral notes

£29.95

DESSERT WINE



VENTISQUERO GREY GLACIER PINOT NOIR - 75CL

Don't get any ideas about the name of this wine - Chester insists that it's all in the name of science...

It's a heady mix of complexity and decadence

£29.95

RIVAJ NEW APPROACH ON COCKTAILS - COMING SOON

CHAMPAGNE BASED



BENGALI BELLINI

Muddled lychees, lychee liqueur and Champagne

BERRY FIZZ

Muddled forest fruits, lemon juice, creme de casis, Champagne

VODKA BASED



RICKSHAW

Ketel one vodka, coconut, passion fruit, lychee juice and lime

MUMBAI SLING

Ketel One vodka, strawberries, raspberries , chamboard, cranberry juice, lime and lemon juice

GIN BASED



SINGAPORE SLING

First originated from Raffles, thus drink has tanqueray gin, cherries, pineapple and spice

MONKEY MAGIC

Monkey 47, pink grapefruit, bitter lemon

WHISKEY BASED



ORIENTAL OLD FASHIONED

Woodford Reserve Bourbon, Jack Daniels Honey, fresh ginger, bitters and orange zest

RUM BASED

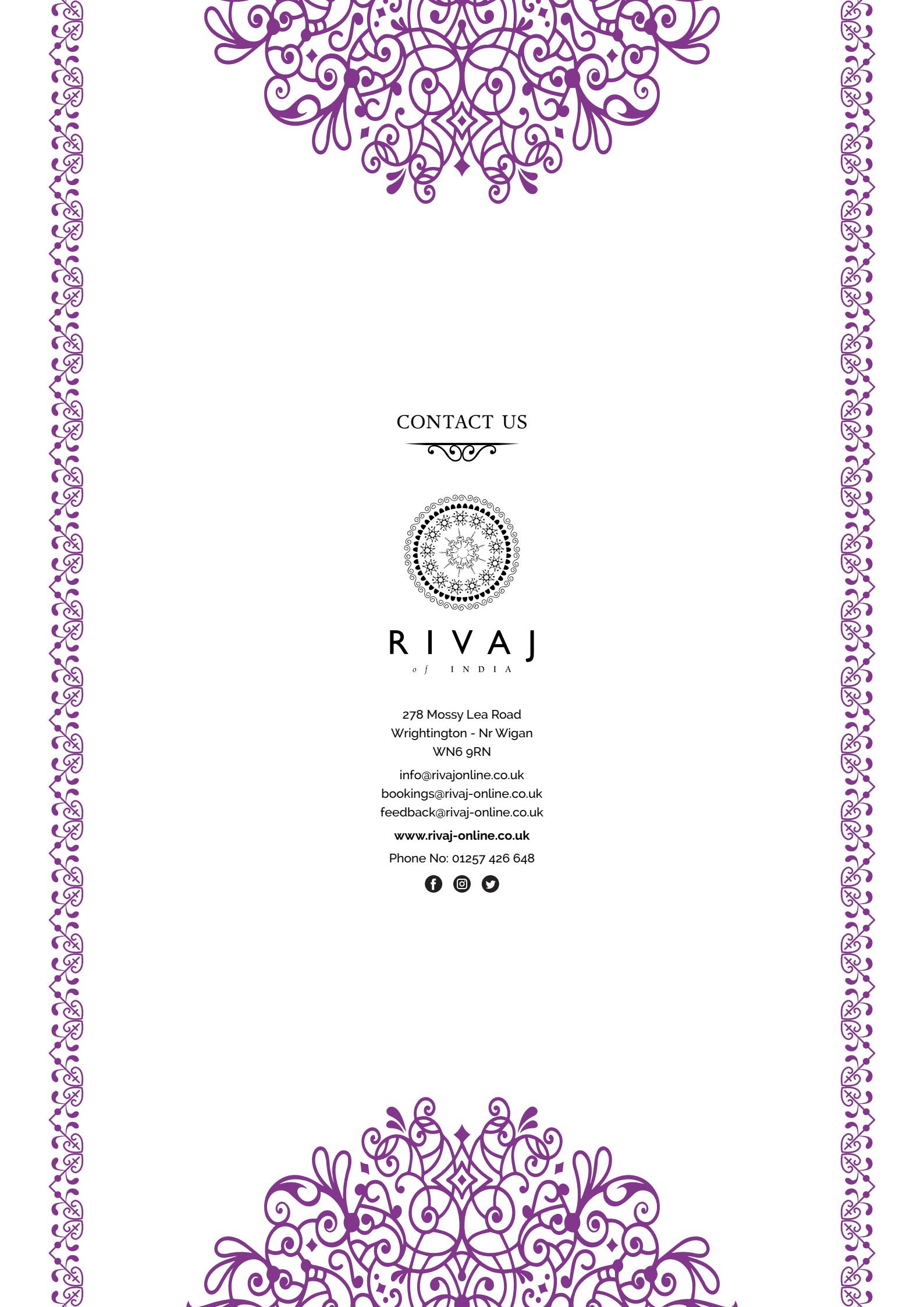


MOJITO

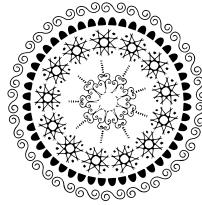
Cuban inspired drink with mint, Havana Rum, brown sugar and soda

LYCHEE AND PASSION FRUIT MOJITO

Like original Mojito but with lychee liquor and passion fruit



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