



**IMPERIAL**

BAR & RESTAURANT

*Menu*

*An exquisite taste of  
Indo-Chinese cuisine*



@ImperialLoungeCroydon

## Our Story

Rich in history Airport House, formally known as Croydon Airport is the heart of the site for London's first major airport. Imperial Airways was the first international airline to fly from here to India & the far east.

Enjoy beautiful contemporary Interiors that give ambience & have been carefully selected to match the unique & tasteful cuisine.

Whether you choose to have a drink in the lounge or dine in the restaurant our staff will offer you everything you need to ensure you have a memorable experience.

Imperial will take you on a journey of one of the finest eastern dining experiences with a taste of the Indo-Chinese cuisine.

Our chefs have come from some of the finest hotels in India to bring you mouth-watering Indian & Indo-Chinese cuisine accompanied with vibrant cocktails.

Inspired by diverse & vibrant food culture of India we bring you an array of dishes such as the 'Chaats' from the streets of Mumbai, Mughlai speciality enjoyed by the Nawaabs, rustic kebabs from the Indian clay oven & our Indo-Chinese fusion serving the best of 'Hakka' & 'Sichuan' cuisine.

We hope you enjoy the food as much as we enjoy having you.

Management

*Imperial Lounge*

## PRE-APPETISER

|   |      |
|---|------|
| POPPADUMS   | 3.25 |
| PLAIN PRAWN CRACKERS (SF) OR SPICY PRAWN CRACKERS | 3.65 |
| MASALA PEANUTS (N)                                | 4.35 |
| WITH CHEESE (N) (D)                               | 4.75 |



## SOUPS

*To Warm Ones Heart*

**HOT 'N' SOUR SOUP (G) (E)**  6.95  
HOT WITH CHILLI OIL 'N' SOUR WITH SOY VINEGAR | VEG OR CHICKEN

**SWEET CORN SOUP** 6.95  
CREAMY AMERICAN CORN WITH SALT & SUGAR | VEG OR CHICKEN (E)

**MANCHOW SOUP (G) (E)**  6.95  
FLAVOURED WITH HOT GARLIC & GARNISHED WITH CRISPY NOODLES VEG OR CHICKEN

**TOM YUM SOUP**  7.95  
DICED RED CHILLI, MUSHROOM, LEMONGRASS AND TOM YUM PASTE. VEG OR CHICKEN OR PRAWN



## DUCK

**AROMATIC CRISPY DUCK (G)**  
SERVED WITH PLUM SAUCE, THINLY SLICED CUCUMBER & SPRING ONIONS, DUCK WITH PANCAKES

**QUARTER DUCK** 15.95  
WITH 6 PANCAKES

**HALF DUCK** 23.95  
HALF DUCK ACCOMPANIED WITH 12 PANCAKES

### ALLERGY INFORMATION


(G) Contains Gluten (N) Contains Nuts (D) Contains Dairy (C) Contains Celery (E) Contains Egg (F) Contains Fish (SF) Contains Shell fish (S) Contains Sulphites (V) Vegan Note: Some of our dishes may contain traces of nuts please ask your server for more information.


**Allergies:** We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment which includes these ingredients. We will do our best to isolate these ingredients, please tell the waiter of your requirements.


## CHAAT BAZAAR



CHAAT OR CHAT IS A SAVOURY SNACK THAT ORIGINATED IN INDIA, TYPICALLY SERVED AS HORS D'OEUVRE AT ROADSIDE TRACKS FROM STALLS OR FOOD CARTS. CHAATS ARE TANGY & REFRESHING


**PAPDI CHAAT KI TOKRI (G)(D)**  8.55  
A COOL & REFRESHING COMBINATION OF CRISPY WHEAT SHELLS, CHICKPEAS TOPPED WITH CHILLED YOGHURT & CHUTNEYS

**ALOO TIKKI CHAAT (G) (D)**  8.25  
PAN FRIED PATTIES OF MASHED POTATOES FILLED WITH SPICED LENTIL & GREEN PEAS SERVED WARM ON A BED OF CHICKPEAS, TOPPED WITH YOGHURT, TAMARIND & MINT CHUTNEY

**SAMOSA CHAAT (G) (N) (D)**  8.25  
HOME MADE SAMOSA CRUSHED & TOPPED WITH CHILLED YOGHURT, CHUTNEYS & HOT SPICES

**PUNJABI SAMOSA (G) (N)**  6.95  
SERVED WITH TAMARIND CHUTNEY

**PAANI PURI SHOT (G)**  6.95  
PUFFED FLOUR & SEMOLINA CRISPS FILLED WITH POTATOES & CHICKPEAS, SERVED WITH SPICED CHILLED WATER

**CHINESE BHEL (G) (E)**  9.25  
A POPULAR DISH ON THE STREETS OF BOMBAY, CRISPY NOODLES, SHALLOTS, PEPPER TOSSED IN A SPICY & TANGY SAUCE, **A MUST TRY!**

 HOT  EXTRA HOT  EXTREME


## NON VEG

**HAKKA CHICKEN (G) (E)**  9.55  
BRITISH BONELESS CHICKEN TOSSED IN A MIX OF DICED CHILLIES, GARLIC & LIGHT SOY SAUCE

**STEAMED CHICKEN WONTONS (G) (E)** 9.95  
STEAMED WONTONS TOSSED IN BLACK PEPPER, LIGHT SOYA SAUCE AND SPRING ONION

**CHICKEN SZECHUAN WONTONS (G) (E)**  11.75  
CRISPY WONTONS TOPPED WITH DELICIOUS SHREDDED CHICKEN & SZECHUAN SAUCE

**CHICKEN SPRING ROLLS (G) (E)** 9.75  
HOME MADE FRESHLY PREPARED WITH STIR FRIED MIXED VEGETABLES & CHICKEN

**BOMBAY CHILLI CHICKEN DRY (G) (E)**  10.95  
BRITISH BONELESS CHICKEN, TOSSED WITH SLICED ONIONS, SLIT CHILLIES, PEPPERS & SOY SAUCE

**CHICKEN LOLLIPOPS (G)(C)(E)**  10.95  
SUCCULENT, SLOW FRIED PULLED CHICKEN WINGS DUSTED WITH CHEF'S SPICE MIX

**SZECHUAN LOLLIPOPS (G) (C) (E)**  11.95  
SUCCULENT, SLOW FRIED PULLED CHICKEN WINGS, TOSSED IN A SZECHUAN SAUCE

**PEPPER CHILLI SLICED LAMB (G)**  12.95  
SLICED LAMB STIR FRIED WITH SHALOTS, GREEN CHILLIES AND CRUSHED PEPPERCORN.

**BOMBAY CHILLI LAMB DRY (G)**  12.95  
SLICED BONELESS LAMB, TOSSED WITH SLICED ONION, SLIT CHILLIES, PEPPERS AND SOY SAUCE

**BBQ LAMB RIBS (G)**  12.95  
TENDER AND SMOKY BABY RIBS SMOTHERED WITH CHEF'S SPECIAL BBQ SAUCE.

## FISH/SEAFOOD

**SZECHUAN FISH FILLET (G)(C)(F)**  13.95  
FRESH TILAPIA FILLET TOSSED IN A BOMBAY STYLE SZECHUAN SAUCE

**CHOW CHU CALAMARI (G)(F)** 12.25  
CRISP, BATTERED CALAMARI WOK FRIED WITH SLICED GREEN CHILLIES


**CRISPY PEPPER GARLIC PRAWNS (SF)(G)** 16.25  
CRISPY PRAWNS TOSSED WITH BURNT GARLIC & CRUSHED BLACK PEPPER

**SALT 'N' PEPPER FISH (F) (G)** 11.95  
SALT 'N' PEPPER FISH LIGHTLY BATTERED TILAPIA TOSSED WITH GARLIC, CHILLI & AROMATIC BLACK PEPPER

## ORIENTAL STARTERS


**CHOW CHU CAULIFLOWER (G) (V)**  9.45  
CRISPY, BATTERED FLORETS OF CAULIFLOWER TOSSED WITH SLICED CHILLIES

**KUNG PAO POTATO (G) (N) (V)**  9.95  
CHIPS TOSSED WITH SPICY TOMATO SAUCE, GARLIC & CRACKED GOLDEN FRIED CASHEWS


**KUNG PAO VEG (G) (N) (V)**  9.95  
CRISPY FRITTERS OF VEG TOSSED IN A SPICY, TANGY SAUCE WITH CASHEW NUTS

**VEG SPRING ROLLS (G) (E)** 9.25  
HOME MADE FRESHLY PREPARED WITH STIR FRIED MIXED VEGETABLES

**CHILLI GARLIC MUSHROOM (G) (V)**  9.95  
CRISPY BATTERED BUTTON MUSHROOM TOSSED IN OUR SPECIAL SPICY SAUCE

**CRISPY SALT 'N' PEPPER OKRA (G)(V)**  10.45  
CRISPY OKRA FLASH FRIED WITH RED, GREEN CHILLIES & AROMATIC BLACK PEPPER

**CHILLI GARLIC MOGO (V)**  9.95  
CASSAVA FLASH FRIED & TOSSED IN A CHILLI GARLIC SAUCE

**PEPPER CHILLI PANEER (G)(D)**  10.45  
COTTAGE CHEESE COMBINED WITH FINELY DICED SHALLOTS, GARLIC, GREEN CHILLIES & FINE BLACK PEPPER

**TAI PAI (G)**  11.45  
ANY OF THE BELOW TOSSED WITH GREEN & RED PEPPERS TOSSED IN A TANGY & SPICY SAUCE, **A MUST TRY**

|                    |       |                 |       |
|--------------------|-------|-----------------|-------|
| <b>PANEER (D)</b>  | 11.45 | <b>FISH (F)</b> | 13.95 |
| <b>CHICKEN (E)</b> | 12.45 | <b>SOYA</b>     | 11.25 |
| <b>PRAWNS (SF)</b> | 16.45 | <b>TOFU</b>     | 11.25 |

**ALLERGY INFORMATION**  
(G) Contains Gluten (N) Contains Nuts (D) Contains Dairy (C) Contains Celery (E) Contains Egg (F) Contains Fish (SF) Contains Shell fish (S) Contains Sulphites (V) Vegan Note: Some of our dishes may contain traces of nuts please ask your server for more information.  
**Allergies:** We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment which includes these ingredients. We will do our best to isolate these ingredients, please tell the waiter of your requirements.


 HOT  EXTRA HOT  EXTREME

## VEGETARIAN

## TANDOORI & GRILL

**ACHARI PANEER TIKKA (N)(D)**  10.95  
INDIAN COTTAGE CHEESE KEBAB IN A PICKLE MARINADE

**CHICKEN TIKKA (D)**  11.25  
CHICKEN CUBES MARINATED WITH YOGURT & SPICES COOKED IN A TANDOOR

**GILAFI SEEKH KEBAB (D)**  12.45  
PRIME LAMB MINCE INFUSED WITH SPICES & HERBS, COATED WITH CARAMELIZED MIXED PEPPERS & ONIONS, DELICATE & JUICY

**MALAI TIKKA (N) (D)** 11.25  
BITE SIZED CHICKEN MARINATED WITH MATURED CHEDDAR & CASHEW PASTE, GRILLED IN A TANDOOR

**TANDOORI WINGS (D)**  11.95  
CHICKEN WINGS MARINATED WITH YOGURT, CUMIN AND SPICES COOKED IN A TANDOOR

**AJWAINI JHINGA (D) (SF)**  16.45  
KING PRAWNS MARINATED WITH CAROM SEED & SPICES GRILLED TO PERFECTION

**TANDOORI CHICKEN (D)**  12.95  
SPICY AND FLAVOURFUL WITH A SLIGHTLY SMOKY TASTE MARINATED WITH YOGURT & SPICES TO GIVE A WARM AROMATIC FLAVOUR COOKED IN CHARCOAL TANDOOR.

**TANDOORI BROCCOLI (D) (G)** 8.95  
DELICIOUS SPICY FINGER LICKING FLORETS OF BROCCOLI MARINATED WITH YOGURT, CREAM, BLACK PEPPER & CHEESE, AND RICH IN FLAVOUR.

**BARRA LAMB CHOPS (D)**  16.95  
**A HOUSE SPECIALITY**  
NEW ZEALAND & PRIME LAMB CHOPS, MARINATED OVERNIGHT WITH RAW PAPAYA, GINGER GARLIC & CHEF'S SPECIAL SPICES

**IMPERIAL MASALA MACCHI (F) (D)**  12.25  
FRESH TILAPIA FILLET MARINATED WITH CHEFS SPECIAL SPICES, COOKED IN A TANDOOR

### Platters

**NON VEG PLATTER (D) (N) (F)**  35.95  
A SELECTION OF GRILLS & STARTERS, GILAFI SEEKH, MALAI TIKKA, IMPERIAL MASALA MACCHI, LAMB CHOP & CHICKEN TIKKA

**VEG PLATTER (G) (D) (N)**  24.95  
A SELECTION OF VEGETARIAN STARTERS, TANDOORI SUBZI, ACHARI PANEER TIKKA, ALOO TIKKI & SAMOSA



**ALLERGY INFORMATION**  
(G) Contains Gluten (N) Contains Nuts (D) Contains Dairy (C) Contains Celery (E) Contains Egg (F) Contains Fish (SF) Contains Shell fish (S) Contains Sulphites (V) Vegan Note: Some of our dishes may contain traces of nuts please ask your server for more information.  
**Allergies:** We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment which includes these ingredients. We will do our best to isolate these ingredients, please tell the waiter of your requirements.

*Did you know?*

*The dragon symbolizes supernatural power, wisdom, strength, and hidden knowledge.*



 HOT  EXTRA HOT  EXTREME

## ORIENTAL MAIN COURSE


### VEGETARIAN

**MANCHURIAN (G) (V)**   
A WONDERFUL INDIAN CREATION OF ANY OF THE FOLLOWING TOSSED IN A GINGER & CORIANDER SAUCE

**VEGETABLE** 10.75  
**CAULIFLOWER** 10.75  
**PANEER (D)** 11.95

**PANEER SZECHUAN (G)(D)(C)**  11.95  
FRIED BATONS OF COTTAGE CHEESE AND PEAS IN A RED HOT SZECHUAN SAUCE

**STIR FRIED BROCCOLI (G) (V)** 8.95  
STEAMED, ROASTED WITH GARLIC SPRING ONION, TOSSED IN A LIGHT SOY SAUCE


**TOFU BLACK BEAN SAUCE (V)(G)**  11.95  
FRESH DICED TOFU WITH CHOPPED GREEN CHILLI, BLACK BEANS, DICED ONION & PEPPERS, BEST SERVED WITH EGG FRIED RICE.

### SEA FOOD / FISH

**MANCHURIAN (G)(C)**   
A WONDERFUL INDIAN CREATION OF FRITTERS TOSSED IN A GINGER, GARLIC, CORIANDER SAUCE

**PRAWN (SF)** 16.45

**FISH (F)** 13.55

**SZECHUAN (G) (C)**   
COOKED IN A SZECHUAN SAUCE PREPARED WITH CELERY & CRUSHED RED CHILLI

**PRAWN (SF)** 16.45


**FISH (F)** 13.55

### ALLERGY INFORMATION

(G) Contains Gluten (N) Contains Nuts (D) Contains Dairy (C) Contains Celery (E) Contains Egg (F) Contains Fish (SF) Contains Shell fish (S) Contains Sulphites (V) Vegan Note: Some of our dishes may contain traces of nuts please ask your server for more information.


**Allergies:** We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment which includes these ingredients. We will do our best to isolate these ingredients, please tell the waiter of your requirements.

### CHICKEN

**CHICKEN MANCHURIAN (G)(E)** 12.25  
A WONDERFUL INDIAN CREATION OF TENDER BONELESS CHICKEN  COOKED IN A GINGER, MINCED GARLIC, FRESH CORIANDER SAUCE


**SWEET 'N' SOUR CHICKEN (G)(E)** 11.95  
BONELESS CHICKEN, CUCUMBER, CARROTS, PEPPERS AND PINEAPPLE SERVED WITH A REFRESHING SWEET 'N' SOUR SAUCE

**AMERICAN CHOP SUEY (G)(E)** 13.95  
A MUST HAVE ON EVERY CHINESE MENU IN MUMBAI SWEET 'N' SOUR CHICKEN ON A BED OF FRIED NOODLES AND FRIED EGG ON TOP BOMBAY STYLE!


**KUNG PAO CHICKEN (G)(N)(E)** 11.95  
NEEDS NO INTRODUCTION, DICED CHICKEN WITH SPICY TOMATO GARLIC SAUCE AND CASHEWS 

**CHILLI CHICKEN (G) (E)**  11.95  
**A LEGENDARY DISH**  
TENDER BONELESS CHICKEN STIR FRIED WITH FRESH GREEN CHILLIES, GARLIC AND SOY SAUCE

**CHICKEN WITH BLACK BEAN SAUCE (G) (E)**  12.25  
BONELESS CHICKEN TOSSED IN A BLACK BEAN SAUCE

**CHICKEN SZECHUAN (G) (E) (C)**  12.25  
**A LEGENDARY DISH**  
BONELESS CHICKEN COOKED IN SZECHUAN SAUCE PREPARED WITH CELERY AND CRUSHED HOT RED CHILLIES

### LAMB

**LAMB MANCHURIAN (G)**  13.95  
A WONDERFUL INDIAN CREATION OF TENDER BONELESS LAMB COOKED IN A GINGER, MINCED GARLIC, FRESH CORIANDER SAUCE

**LAMB WITH BLACK BEAN SAUCE (G)**  14.55  
LAMB TOSSED IN A BLACK BEAN SAUCE

 HOT  EXTRA HOT  EXTREME

## RICE & NOODLES

### RICE/NOODLES

**STEAMED RICE (V)** 4.25

**EGG FRIED RICE (E)** 7.95

**VEGETABLE FRIED RICE (V)** 7.75

**BURNT GINGER RICE (V)** 7.75  
FRIED WITH SCORCHED GINGER, FAVOURITE

**VEG SZECHUAN FRIED RICE (V)(G)(C)**  7.95  
FRIED RICE TOSSED IN SZECHUAN SPICES

**SINGAPORE FRIED RICE** 7.95  
FRIED RICE FLAVOURED WITH CHEF'S SPECIAL CURRY POWDER

**SINGAPORE RICE NOODLES** 9.95  
STIR FRIED RICE NOODLES FLAVOURED WITH CHEFS SPECIAL CURRY POWDER

**VEGETABLE HAKKA NOODLES (G)(V)(E)** 9.75  
TRADITIONAL STIR FRIED NOODLES WITH MIXED VEGETABLES

**SZECHUAN NOODLES(G)(C)(E)**  9.95  
STIR FRIED WITH SZECHUAN SPICES AND VEG

IF YOU WISH TO ADD CHICKEN OR PRAWNS TO YOUR RICE OR NOODLES, THERE IS A SUPPLEMENT CHARGE OF

**CHICKEN (E)** 1.60

**PRAWNS (SF)** 2.20

### ALLERGY INFORMATION

(G) Contains Gluten (N) Contains Nuts (D) Contains Dairy (C) Contains Celery (E) Contains Egg (F) Contains Fish (SF) Contains Shell fish (S) Contains Sulphites (V) Vegan Note: Some of our dishes may contain traces of nuts please ask your server for more information.

**Allergies:** We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment which includes these ingredients. We will do our best to isolate these ingredients, please tell the waiter of your requirements.



## INDIAN MAIN COURSE

### VEGETARIAN

|   |       |
|---|-------|
| <b>KHATE MEETHE BAINGAN (D)</b><br>A SWEET & SOUR BABY EGGPLANT DISH TOSSED IN SPICES & PEPPED UP WITH TANG OF TAMARIND.  | 10.95 |
| <b>BOMBAY ALOO (D) (N)</b> <br>POTATO PREPARED IN A TOMATOES AND ONION SAUCE, TEMPERED WITH ONION SEEDS                | 10.45 |
| <b>CHANA MASALA (V)</b> <br>CHICK PEAS COOKED IN A THICK TYPICAL PUNJABI SAUCE OF MANGO POWDER AND RED CHILLIES        | 10.45 |
| <b>DIWANI HANDI (N) (D)</b> <br>MIX VEGETABLES IN A TOMATO ONION BASED SAUCE   | 10.45 |
| <b>KAJU CURRY (N) (D)</b><br>WHOLE JUMBO, CASHEW NUTS IN A TOMATO BASED GRAVY   | 12.45 |
| <b>BHINDI DO PYAZA</b> <br>OKRA WITH ONIONS IN A SEMI-THICK GRAVY.   | 11.45 |
| <b>PANEER TIKKA MASALA (N) (D)</b> <br>TANDOOR-GRILLED COTTAGE CHEESE IN TOMATO ONION SAUCE AND DRIED FENUGREEK LEAVES | 12.25 |
| <b>PANEER MAKHNI (N) (D)</b><br>COTTAGE CHEESE COOKED IN A TOMATO AND CREAM BASED GRAVY, FLAVOURED WITH DRIED FENUGREEK LEAVES  | 12.25 |
| <b>PANEER JALFREZI (N) (D)</b> <br>COTTAGE CHEESE COOKED WITH TOMATOES, PEPPERS AND ONIONS                           | 12.45 |
| <b>SAAG PANEER (D)</b><br>A FLAVOURFUL PREPARATION OF COTTAGE CHEESE WITH FRESH SPINACH PUREE, FENUGREEK AND CORIANDER  | 12.25 |
| <b>NARGISI MALAI KOFTA (N) (D) (G)</b><br>A KOFTA FIT FOR ROYALS, VEGETABLE PANEER BALLS SIMMERED IN CREAMY NUTTY GRAVY   | 12.25 |
| <b>METHI MAKAI MASALA (D)</b> <br>CORN COOKED WITH FRESH FENUGREEK LEAVES IN A SPICY CREAMY GRAVY                    | 10.95 |
| <b>DAL MAKHNI (N) (D)</b><br><b>A HOUSE SPECIALITY</b><br>BLACK LENTILS FLAVOURED WITH TOMATOES AND CREAM, COOKED OVERNIGHT ON THE TANDOOR  | 10.95 |
| <b>YELLOW TADKA DAL (D)</b> <br>YELLOW LENTILS TEMPERED WITH CUMIN, GARLIC, GREEN CHILLIES                           | 9.95  |

 HOT  EXTRA HOT  EXTREME



## INDIAN MAIN COURSE

### NON VEG

|  |       |
|--|-------|
| <b>CHICKEN KORMA (N) (D)</b><br>TENDER PIECES OF CHICKEN SLOW COOKED IN A THICK CASHEW-NUT GRAVY RICH AND AROMATIC   | 12.95 |
| <b>CHICKEN TIKKA MASALA (N) (D)</b> <br>TANDOOR-GRILLED CHICKEN IN TOMATO-ONION SAUCE & DRIED FENUGREEK LEAVES  | 12.95 |
| <b>CHICKEN JALFREZI (N) (D)</b> <br>CHICKEN COOKED WITH TOMATOES, PEPPERS AND ONIONS  | 13.25 |
| <b>KARAH CHICKEN (D)</b> <br>A PUNJAB SPECIAL, CHICKEN CUBES, COOKED IN A TOMATO ONION GRAVY AND CRUSHED CORIANDER SEEDS  | 12.95 |
| <b>MALABAR CHICKEN (D)</b> <br>BRITISH BONELESS TENDER CHICKEN COOKED IN A RICH LUSCIOUS COCONUT SAUCE WITH GREEN CHILLIES, ONIONS & SPICES, BEST ENJOYED WITH NAAN OR RICE   | 13.25 |
| <b>MURGH MAKHNI (D) (N)</b><br>BUTTER CHICKEN - AUTHENTIC BUTTER CHICKEN COOKED BOMBAY STYLE, SIMMERED IN A TOMATO AND CREAM BASED GRAVY, FLAVOURED WITH DRIED FENUGREEK LEAVES.   | 12.95 |
| <b>METHI MURGH (D)</b><br>CHICKEN CUBES COOKED WITH FRESH FENUGREEK LEAVES, GINGER & MIXED SPICES  | 12.95 |
| <b>DESI CHICKEN CURRY</b> <br>A KENYAN HOUSE HOLD PREPARATION OF BABY CHICKEN COOKED OFF THE BONE, SIMMERED GENTLY IN LIGHTLY SPICED GRAVY                                    | 12.45 |
| <b>KARAH LAMB (D)</b> <br>A PUNJAB SPECIAL, LAMB CUBES, COOKED IN A TOMATO ONION GRAVY AND CRUSHED CORIANDER SEEDS  | 15.25 |
| <b>KASHMIRI LAMB ROGANJOSH</b> <br>TENDER LAMB PREPARED IN FRAGRANT KASHMIRI SPICES IN A TOMATO CURRY SAUCE.  | 15.25 |
| <b>KEEMA MUTTER (D)</b> <br>MINCED LAMB AND GREEN PEAS SEASONED WITH CARDAMOM AND FLAVOURED WITH FENUGREEK LEAVES COOKED IN TRADITIONAL STYLE                               | 13.45 |
| <b>SAAG GOSHT (D)</b><br>LAMB SLOW COOKED WITH FRESH SPINACH PUREE, FENUGREEK AND CORIANDER  | 14.95 |
| <b>RADA GOSHT ON THE BONE (D)</b> <br><b>A HOUSE SPECIALITY</b><br>A PUNJABI DHABA SPECIAL, GOAT MEAT ON THE BONE POT ROASTED WITH MINCED MEAT, FLAVOURED WITH MIXED SPICES | 15.55 |
| <b>LAMB BHUNA (D)</b> <br>SUCCULENT PIECES OF LAMB COOKED WITH ROASTED SPICES<br><b>(BHUNA MASALA)</b>  | 15.45 |
| <b>GOAN PRAWN CURRY (N) (SF) (D)</b><br>A CLASSIC FROM THE COASTS OF GOA PRAWNS SIMMERED WITH RED CHILLIES, COCONUT AND TAMARIND   | 15.95 |
| <b>MOILEE FISH CURRY (D) (F)</b> <br>KERALA STYLE FISH IN A COCONUT CURRY MILDLY SPICED, FLAVOURED WITH CURRY LEAVES, TURMERIC AND ONION                                    | 14.75 |

## BIRYANI

|   |       |
|---|-------|
| <b>MURGH BIRYANI (D)</b><br>CHUNKS OF CHICKEN MARINATED IN SPICES, ROSE WATER, BROWN ONIONS COOKED WITH FRAGRANT BASMATI RICE AND SERVED WITH RAITA     | 14.75 |
| <b>PRAWN BIRYANI (SF) (D)</b><br>PIECES OF PRAWNS MARINATED IN SPICES, ROSE WATER, BROWN ONIONS COOKED WITH FRAGRANT BASMATI RICE AND SERVED WITH RAITA | 16.95 |
| <b>LAMB BIRYANI (D)</b><br>CHUNKS OF LAMB MARINATED IN SPICES, ROSE WATER, BROWN ONIONS COOKED WITH FRAGRANT BASMATI RICE AND SERVED WITH RAITA         | 15.95 |
| <b>VEGETARIAN BIRYANI (D)</b><br>MIXED VEGETABLES COOKED WITH SPICES, ROSE WATER, BROWN ONIONS AND FRAGRANT BASMATI RICE, SERVED WITH RAITA             | 12.95 |

|   |      |
|---|------|
| <b>PILAV RICE</b><br>RICE COOKED WITH SAFFRON & CUMIN | 5.75 |
|---|------|

|   |      |
|---|------|
| <b>JEERA RICE</b><br>STEAM RICE TOSSED WITH CUMIN & FRESH CORIANDER | 5.75 |
|---|------|

## ACCOMPANIMENTS

|   |      |
|---|------|
| <b>CUCUMBER RAITA (D)</b><br>CHILLED YOGHURT AND CUCUMBER                           | 3.95 |
| <b>LACCHA PYAAZ AND GREEN CHILLIES</b> 🌶️🌶️ (V)<br>SLICED ONIONS AND GREEN CHILLIES | 3.95 |
| <b>KACHUMBER (V)</b><br>CHOPPED ONIONS, TOMATOES, GREEN CHILLIES AND CORIANDER      | 3.95 |
| <b>CHIPS (V)</b>  | 5.95 |

## NAANS/BREADS

|  |       |
|--|-------|
| <b>TANDOORI ROTI (G)</b><br>SERVED PLAIN OR WITH BUTTER  | 3.55  |
| <b>NAAN (G) (E) (D)</b><br>SERVED PLAIN OR WITH BUTTER   | 4.15  |
| <b>GARLIC NAAN (G) (E) (D)</b>   | 4.35  |
| <b>CHILLI AND GARLIC NAAN (G, E, D)</b>  | 4.35  |
| <b>PESHAWARI NAAN (G) (N) (D) (E)</b><br>NAAN STUFFED WITH COCONUT, MANGO PULP AND PISTACHIO                               | 4.55  |
| <b>KEEMA NAAN (G) (E) (D)</b><br>NAAN STUFFED WITH MINCED LAMB   | 5.45  |
| <b>LACCHA PARATHA (G) (D)</b><br>LAYERED TANDOORI PARATHA  | 4.15  |
| <b>CHEESE AND CHILLI KULCHA (G) (D) (E)</b><br>STUFFED BREAD WITH CHEESE AND CHILLIES COOKED IN A TANDOOR                  | 4.75  |
| <b>BREAD BASKET (G) (D) (E) (N)</b><br>CHEFS SELECTION OF BREAD: LACCHA PARATHA, GARLIC NAAN, PESHAWARI NAAN & BUTTER NAAN | 13.75 |

## DESSERTS

|  |      |
|--|------|
| <b>GULAB JAMUN (G) (D)</b><br>SPHERES MADE OF THICKENED MILK, FRIED AND INFUSED WITH SWEET ROSE FLAVOURED SYRUP, SERVED HOT  | 6.75 |
| <b>ANGOORI RASMALAI (G) (N) (D)</b><br>POACHED INDIAN COTTAGE CHEESE DUMPLINGS, SERVED IN SAFFRON REDUCED MILK   | 7.25 |
| <b>WARM CHOCOLATE (G) (E) (D) PUDDING</b><br>SERVED WITH MADAGASCAN VANILLA ICE CREAM OR WARM CUSTARD  | 8.25 |
| <b>STICKY TOFFEE PUDDING (G) (E) (D)</b><br>TRULY DELICIOUS! SERVED WITH MADAGASCAN VANILLA ICE CREAM OR WARM CUSTARD  | 8.25 |
| <b>CRISPY HONEY NOODLE (G) (E) (D)</b><br>RIBBONS OF SESAME DOTTED CRISPY FRIED NOODLES GLISTEN WITH HONEY, SERVED WITH VANILLA ICE CREAM                            | 7.45 |
| <b>OREO COOKIE CHEESECAKE (G) (D)</b>  | 8.25 |
| <b>SELECTION OF (G) (D) (E) ICE CREAMS (2 SCOOPS)</b><br>STRAWBERRY   VANILLA   CHOCOLATE  | 6.25 |
| <b>KULFI (2 SCOOPS) (N) (D)</b><br>MALAI   PISTACHIO   MANGO   | 6.95 |
| <b>WHITE &amp; DARK CHOCOLATE MOUSSE (G) (D) (E)</b><br>A DARK CHOCOLATE MOUSSE ON A CHOCOLATE SPONGE, TOPPED WITH WHITE CHOCOLATE MOUSSE AND A DARK CHOCOLATE GLAZE | 8.25 |

## TEA/COFFEE

|   |      |
|---|------|
| <b>SELECTION OF TEAS</b>  | 3.25 |
| <b>DARJEELING   ASSAM   LEMON &amp; GINGER   CAMOMILE   JASMINE   GREEN   OOLONG</b>            |      |
| <b>MASALA TEA</b>   | 4.25 |
| <b>FRESH MINT TEA</b>   | 3.75 |
| <b>AFTER DINNER</b>   |      |
| <b>CHOCOLATE MARTINI (D)</b><br>RUM, DARK CHOCOLATE, CREAM, FRANGELICO, A PERFECT END TO A MEAL | 9.45 |
| <b>ESPRESSO MARTINI</b><br>VODKA, COFFEE, VANILLA SYRUP AND COFFEE LIQUOR                       | 9.45 |
| <b>BAILEYS COFFEE (D)</b><br>BAILEYS, CREAM AND COFFEE  | 8.75 |
| <b>IRISH COFFEE (D)</b><br>IRISH WHISKEY, CREAM AND COFFEE                                      | 8.75 |
| <b>AMERICANO (D)</b>  | 3.25 |
| <b>CAPPUCCINO (D)</b>   | 3.75 |
| <b>ESPRESSO</b>   | 3.25 |
| <b>DOUBLE ESPRESSO</b>  | 4.25 |
| <b>LATTE (D)</b>  | 3.75 |

### ALLERGY INFORMATION

(G) Contains Gluten (N) Contains Nuts (D) Contains Dairy (C) Contains Celery (E) Contains Egg (F) Contains Fish (SF) Contains Shell fish (S) Contains Sulphites (V) Vegan Note: Some of our dishes may contain traces of nuts please ask your server for more information.

**Allergies:** We cannot guarantee that any of our foods are free from nuts or nut derivatives or dairy products as we work in an environment which includes these ingredients. We will do our best to isolate these ingredients, please tell the waiter of your requirements.

