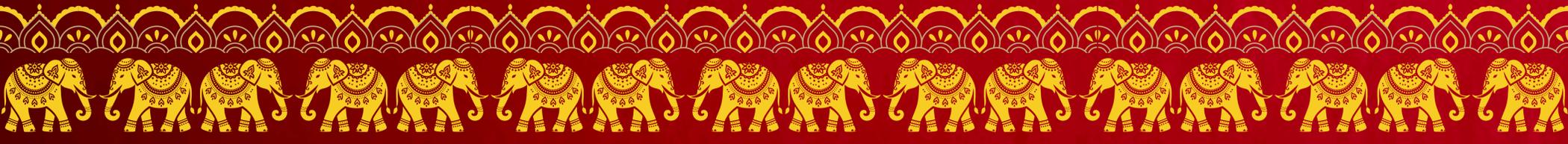




IMPERIAL LOUNGE

BAR & RESTAURANT





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	3.55
PLAIN/SPICY PRAWN CRACKERS 🍤	3.85
MASALA PEANUTS 🥜	4.55
MASALA PEANUT WITH CHEESE 🥜🧀	4.95

SOUPS

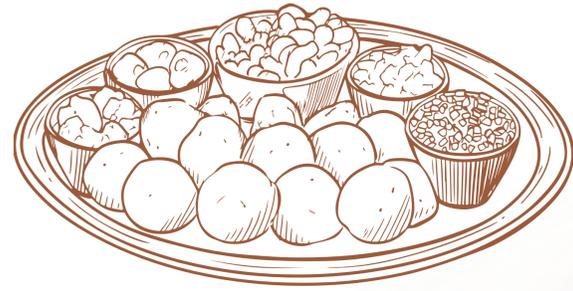
HOT 'N' SOUR SOUP 🌿🥚🔥 Hot with chilli oil 'n' sour with soy vinegar - Veg/Chicken	6.95
SWEET CORN SOUP Creamy American corn with salt & sugar - Veg/Chicken 🥚	6.95
MANCHOW SOUP 🌿🥚🌶️ Flavoured with hot garlic & garnished with crispy noodles - Veg/Chicken	6.95
TOM YUM SOUP 🌶️ Diced red chilli, mushroom, lemongrass and tom yum paste - Veg/Chicken/Prawn	7.95

DUCK

AROMATIC CRISPY DUCK 🍗 Served with plum sauce, thinly sliced cucumber & spring onions, duck with pancakes	
QUARTER DUCK With 6 pancakes	17.95
HALF DUCK Accompanied with 12 pancakes	25.95

CHAAT BAZAAR

Chat or chat is a savoury snack that originated in India, typically served as hors d'oeuvre at roadside tracks from stalls or food carts. Chats are tangy and refreshing.



PAPDI CHAAT KI TOKRI 🌿🧀🌶️ A cool & refreshing combination of crispy wheat shells, chickpeas topped with chilled yoghurt & chutneys	8.75
ALOO TIKKI CHAAT 🌿🧀🌶️ 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	8.75
SAMOSA CHAAT 🌿🧀🥜🌶️ Home made samosa crushed & topped with chilled yoghurt, chutneys & hot spices	8.75
PUNJABI SAMOSA 🌿🥜🌶️ Served with tamarind chutney	6.95
PAANI PURI SHOT 🌿🌶️ Puffed flour & semolina crisps filled with potatoes & chickpeas, served with spiced chilled water	6.95
Try it! CHINESE BHEL 🌿🥚🌶️ A popular dish on the streets of Bombay, crispy noodles, shallots, pepper tossed in a spicy & tangy sauce, a must try!	9.95



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A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

ORIENTAL STARTERS

NON - VEG

- HAKKA CHICKEN**   9.55
British boneless chicken tossed in a mix of diced chillies, garlic & light soy sauce
- STEAMED CHICKEN WONTONS**  9.95
Steamed wontons tossed in black pepper, light soya sauce and spring onion
- CHICKEN SZECHUAN WONTONS**   12.75
Crispy wontons topped with delicious shredded chicken & Szechuan sauce
- CHICKEN SPRING ROLLS**  10.55
Home made freshly prepared with stir fried mixed vegetables & chicken
- BOMBAY CHILLI CHICKEN DRY**   11.95
British boneless chicken, tossed with sliced onions, slit chillis, peppers and soy sauce
- CHICKEN LOLLIPOPS**   11.95
Succulent, slow fried pulled chicken wings dusted with chef's spice mix
- SZECHUAN LOLLIPOPS**   12.95
Succulent, slow fried pulled chicken wings, tossed in a Szechuan sauce
- PEPPER CHILLI SLICED LAMB**  14.95
Sliced lamb stir fried with shallots, green chillies and crushed peppercorn
- BOMBAY CHILLI LAMB DRY**  14.95
Sliced boneless lamb, tossed with sliced onion, slit chillies, peppers and soy sauce
- NEW!** **BOMBAY HOT GARLIC CHICKEN**   11.95
Crispy diced chicken tossed in garlic, tangy tomato ketchup, and spicy chilli oil for a bold, fiery kick!

Try it! **TAI PAI** 
Any of the below tossed with green & red peppers tossed in a tangy & spicy sauce

PANEER 	11.95	CHICKEN 	12.95
SOYA	11.75	FISH 	13.95
TOFU	11.75	PRAWN 	16.95

VEG

- CHOW CHU CAULIFLOWER**   9.95
Crispy, battered florets of cauliflower tossed with sliced chillies
- KUNG PAO POTATO**   10.55
Chips tossed with spicy tomato sauce, garlic & cracked golden fried cashews
- KUNG PAO VEG**   10.55
Crispy fritters of veg tossed in a spicy, tangy sauce with cashew nuts
- VEG SPRING ROLLS**  9.95
Home made freshly prepared with stir fried mixed vegetables
- CHILLI GARLIC MUSHROOM**   10.55
Crispy battered button mushroom tossed in our special spicy sauce
- CRISPY SALT 'N' PEPPER OKRA**   10.95
Crispy okra flash fried with red, green chillies & aromatic black pepper
- CHILLI GARLIC MOGO**  10.55
Cassava flash fried tossed in a chilli garlic sauce
- PEPPER CHILLI PANEER**   11.95
Cottage cheese combined with finely diced shallots, garlic, green chillies & fine black pepper

FISH & SEA FOOD

- SZECHUAN FISH FILLET**   13.95
Fresh tilapia fillet tossed in a Bombay style Szechuan sauce
- CHOW CHU CALAMARI**  12.95
Crisp, battered calamari wok fried with sliced green chillies
- CRISPY PEPPER GARLIC PRAWNS**  16.95
Crispy prawns tossed with burnt garlic & crushed black pepper
- SALT 'N' PEPPER FISH**  11.95
Salt 'n' pepper fish lightly battered tilapia tossed with garlic, chilli & aromatic black pepper



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MOMOS

VEG MOMO

Chopped white cabbage, carrots, spring onions, ginger, mashed potatoes and marinated with Himalayan garam masala

7.95

CHICKEN MOMO

British chicken thigh minced, marinated with chopped onion, ginger, garlic and Himalayan garam masala

8.95

SZECHUAN MOMO

Steamed momos tossed with Szechuan sauce

VEG 10.45

CHICKEN 11.45

TANDOORI & GRILL

ACHARI PANEER TIKKA

Indian cottage cheese kebab in a pickle marinade

11.95

CHICKEN TIKKA

Chicken cubes marinated with yogurt & spices cooked in a tandoor

11.95

GILAFI SEEKH KEBAB

Prime lamb mince infused with spices & herbs, coated with caramelised mixed peppers and onions, delicate and juicy

12.95

MALAI TIKKA

Bite sized chicken marinated with matured cheddar & cashew paste, grilled in a tandoor

11.95

TANDOORI WINGS

Chicken wings marinated with yogurt, cumin and spices cooked in a tandoor

12.95

NEW! CHICKEN SEEKH KEBAB

Juicy British chicken thighs, expertly marinated in chef's special Indian herbs and grilled to perfection!

11.95

TANDOORI CHICKEN

Spicy and flavourful with a slightly smoky taste marinated with yogurt & spices to give a warm aromatic flavour cooked in charcoal tandoor

13.95

TANDOORI BROCCOLI

Delicious spicy finger licking florets of broccoli marinated with yogurt, cream, black pepper & cheese, and rich in flavour

9.95

BARRA LAMB CHOPS

New Zealand & prime lamb chops, marinated overnight with raw papaya, ginger garlic & chef's special spices

18.95

IMPERIAL MASALA MACCHI

Fresh tilapia fillet marinated with chef's special spices, cooked in a tandoor

12.95

PLATTERS

NON VEG PLATTER

A selection of grills & starters, gilafi seekh, malai tikka, Imperial masala macchi, lamb chop & chicken tikka

38.95

VEG PLATTER

A selection of vegetarian starters, tandoori subzi, achari paneer tikka, aloo tikki & samosa

26.95



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ORIENTAL MAIN COURSE

VEGETARIAN

MANCHURIAN

A wonderful Indian creation of any of the following tossed in a ginger and coriander sauce

VEGETABLE 11.75

CAULIFLOWER 11.75

PANEER  12.95

PANEER SZECHUAN

Fried batons of cottage cheese and peas in a red hot Szechuan sauce

12.95

STIR FRIED BROCCOLI

Steamed, roasted with garlic spring onion, tossed in a light soy sauce

9.95

TOFU BLACK BEAN SAUCE

Fresh diced tofu with chopped green chilli, black beans, diced onion & peppers, best served with egg fried rice.

12.55

SEA FOOD / FISH

MANCHURIAN

A wonderful Indian creation of fritters tossed in a ginger, garlic, coriander sauce

PRAWNS  16.95

FISH  13.95

SZECHUAN

Cooked in a Szechuan sauce prepared with celery & crushed red chilli

PRAWNS  16.95

FISH  13.95

CHICKEN

CHICKEN MANCHURIAN

A wonderful Indian creation of tender boneless chicken cooked in a ginger, minced garlic, fresh coriander sauce

12.95

SWEET 'N' SOUR CHICKEN

Boneless chicken, cucumber, carrots, peppers and pineapple served with a refreshing sweet 'n' sour sauce

12.75

AMERICAN CHOP SUEY

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!

14.95

KUNG PAO CHICKEN

Needs no introduction - diced chicken with spicy tomato garlic sauce & cashews

12.95

Try it

CHILLI CHICKEN

Tender boneless chicken stir fried with fresh green chillies, garlic and soy sauce

12.95

CHICKEN WITH BLACK BEAN SAUCE

Boneless chicken tossed in a black bean sauce

12.95

Try it

CHICKEN SZECHUAN

Boneless chicken cooked in Szechuan sauce prepared with celery & crushed hot red chillies

12.95

LAMB

LAMB MANCHURIAN

A wonderful Indian creation of tender boneless lamb cooked in a ginger, minced garlic, fresh coriander sauce

14.95

LAMB WITH BLACK BEAN SAUCE 14.95

Lamb tossed in a black bean sauce 



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RICE

STEAMED RICE 🌿 4.55

EGG FRIED RICE 🍳 8.95

VEGETABLE FRIED RICE 🌿 8.75

Try it

BURNT GINGER RICE 🌿 8.95
Fried with scorched ginger

VEG SZECHUAN FRIED RICE 🌿 🌿 🌿 8.95
Fried rice tossed in Szechuan spices 🌶️

SINGAPORE FRIED RICE 8.95
Fried rice flavoured with chef's special curry powder

NOODLES

SINGAPORE RICE NOODLES 10.45
Stir fried rice noodles flavoured with chef's special curry powder

VEGETABLE HAKKA NOODLES 🌿 🍳 9.95
Traditional stir fried noodles with mixed vegetables

SZECHUAN NOODLES 🌿 🌿 🍳 🌶️ 10.45
Stir fried with Szechuan spices and veg

If you wish to add Chicken or Prawns to your Rice and Noodles, there is a supplement charge of

CHICKEN 🍳 1.80 PRAWNS 🦐 2.40

INDIAN VEG MAIN COURSE

KHATTE MEETHE BAINGAN 🍷 11.95
A sweet & sour baby eggplant dish tossed in spices & pepped up with tang of tamarind.

BOMBAY ALOO 🍷 🌶️ 🌶️ 10.95
Potato prepared in a tomatoes & onion sauce tempered with onion seeds

CHANA MASALA 🌿 🌶️ 10.95
Chickpeas cooked in a thick typical Punjabi sauce of mango powder & red chillies

DIWANI HANDI 🍷 🌶️ 🌶️ 10.95
Mix vegetables in a tomato onion based sauce

KAJU CURRY 🍷 13.45
Whole jumbo, cashew nut in a tomato based gravy

NEW!

PANEER LABABDAR 🍷 🌶️ 🌶️ 12.95-
Roasted paneer cubes tossed in chef's special Indian herbs, finished with rich, grated paneer for a creamy, flavorful delight!

PANEER MAKHNI 🍷 12.95
Cottage cheese cooked in a tomato & cream based gravy, flavoured with dried fenugreek leaves

PANEER TIKKA MASALA 🍷 🌶️ 🌶️ 12.95
Tandoor-grilled cottage cheese in tomato onion sauce & dried fenugreek leaves

PANEER JALFREZI 🍷 12.95
Cottage cheese cooked with tomatoes, peppers and onions

SAAG PANEER 🍷 🌶️ 12.95
A flavourful preparation of cottage cheese with fresh spinach puree, fenugreek and coriander

NARGISI MALAI KOFTA 🌿 🍷 🍷 12.95
A kofta fit for royals, vegetable paneer balls simmered in creamy nutty gravy

METHI MAKAI MASALA 🍷 🌶️ 11.95
Corn cooked with fresh fenugreek leaves in a spicy creamy gravy

Try it

DAL MAKHNI 🍷 11.95
Black lentils flavoured with tomatoes and cream, cooked overnight on the tandoor

YELLOW TADKA DAL 🍷 🌶️ 10.95
Yellow lentils tempered with cumin, garlic, green chillies



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INDIAN NON VEG MAIN COURSE

CHICKEN KORMA 13.95

Tender pieces of chicken slow cooked in a thick cashew-nut gravy rich and aromatic

CHICKEN TIKKA MASALA 13.95

Tandoor-grilled chicken in tomato-onion sauce & dried fenugreek leaves

CHICKEN JALFREZI 13.95

Chicken cooked with tomatoes, peppers and onions

KARAHI CHICKEN 13.95

A Punjab special, chicken cubes, cooked in a tomato onion gravy and crushed coriander seeds

MALABAR CHICKEN 13.95

British boneless tender chicken cooked in a rich luscious coconut sauce with green chillies, onions & spices, best enjoyed with naan or rice

MURGH MAKHANI 13.95

Butter chicken - authentic butter chicken cooked Bombay style, simmered in a tomato and cream based gravy, flavoured with dried fenugreek leaves

METHI MURGH 13.95

Chicken cubes cooked with fresh fenugreek leaves, ginger & mixed spices

DESI CHICKEN CURRY 13.95

A Kenyan house hold preparation of baby chicken cooked off the bone, simmered gently in lightly spiced gravy

KARAHI LAMB 15.95

A Punjab special, lamb cubes, cooked in a tomato onion gravy & crushed coriander seeds

KASHMIRI LAMB ROGAN JOSH 15.95

Tender lamb prepared in fragrant Kashmiri spices in a tomato curry sauce

KEEMA MUTTER 15.95

Minced lamb & green peas seasoned with cardamom & flavoured with fenugreek leaves cooked in traditional style

SAAG GOSHT 15.95

Lamb slow cooked with fresh spinach puree, fenugreek & coriander

RADA GOSHT ON THE BONE 16.95

A Punjabi dhaba special, goat meat on the bone pot roasted with minced meat, flavoured with mixed spices

LAMB BHUNA 15.95

Succulent pieces of lamb cooked with roasted spices (bhuna masala)

GOAN PRAWN CURRY 15.95

A classic from the coasts of Goa prawns simmered with red chillies, coconut & tamarind

MOILEE FISH CURRY 14.95

Kerala style fish in a coconut curry mildly spiced, flavoured with curry leaves, turmeric and onion

BIRYANI

MURGH BIRYANI 14.95

Chunks of chicken marinated in spices, rose water, brown onions cooked with fragrant basmati rice and served with raita

LAMB BIRYANI 15.95

Chunks of lamb marinated in spices, rose water, brown onions cooked with fragrant basmati rice and served with raita

PRAWN BIRYANI 16.95

Pieces of prawns marinated in spices, rose water, brown onions cooked with fragrant basmati rice and served with raita

VEGETARIAN BIRYANI 12.95

Mixed vegetables cooked with spices, rose water, brown onions and fragrant basmati rice, served with raita

PILAV RICE 5.75

Rice cooked with saffron & cumin

JEERA RICE 5.75

Steam rice tossed with cumin & fresh coriander



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NAAN / BREAD

TANDOORI ROTI 🌾 3.55
Served plain or with butter

NAAN 🌾🥚🧀 4.15
Served plain or with butter

GARLIC NAAN 🌾🥚🧀 4.35

CHILLI & GARLIC NAAN 🌾🥚🧀 4.35

BREAD BASKET 🌾🥚🧀🥜 13.75
Chefs selection of Bread:
Lachha paratha, garlic naan,
Peshawari naan & butter naan

PESHWARI NAAN 🌾🥚🧀🥜 4.55
Naan stuffed with coconut, mango pulp
and pistachio

KEEMA NAAN 🌾🥚🧀 5.45
Naan stuffed with minced lamb

LACCHA PARATHA 🌾🥚 4.15
Layered tandoori paratha

CHEESE & CHILLI KULCHA 🌾🥚🧀 4.75
Stuffed bread with cheese & chillies
cooked in a tandoor

ACCOMPANIMENTS

CUCUMBER RAITA 🧀 3.95
Chilled yoghurt & cucumber

**LACCHA PYAAZ & GREEN
CHILLIES** 🌿🌶️ 3.95
Sliced onions and green chillies

KACHUMBER 🌿 3.95
Chopped onions, tomatoes, green
chillies & coriander

CHIPS 🌿 5.95



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