



LUNCH SET ORIENTAL MENU

ONLY VALID ON: TUESDAY,
WEDNESDAY, THURSDAY & FRIDAY

TWO COURSES 14.99

THREE COURSE 17.99

**ADD A GLASS OF HOUSE WINE
OR A PINT OF BEER 4.00**
PRAWHA, MADRI OR STAROPRAMEN

+ COMPLIMENTARY TEA OF COFFEE

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.



@ImperialLoungeCroydon



STARTERS (CHOOSE ONE)

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

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

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

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

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

MAINS (CHOOSE ONE)

ALL MAINS SERVED WITH STEAMED RICE OR EGG
FRIED RICE

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

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

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

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

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

DESSERTS (CHOOSE ONE)

ANGOORI RASMALAI (G) (N) (D)
POACHED INDIAN COTTAGE CHEESE DUMPLINGS, SERVED IN SAFFRON
REDUCED MILK

SELECTION OF ICE CREAM (G) (D) (E)
STRAWBERRY | VANILLA | CHOCOLATE

GULAB JAMUN (G) (D)
SPHERES MADE OF THICKENED MILK, FRIED AND
INFUSED WITH SWEET ROSE FLAVOURED SYRUP, SERVED HOT



LUNCH SET INDIAN MENU

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STARTERS (CHOOSE ONE)

VEGETABLE SAMOSA (V) (G)
SERVED WITH TAMARIND CHUTNEY

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

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

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

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

MAINS (CHOOSE ONE)

ALL MAINS SERVED WITH STEAMED RICE OR
PLAIN NAAN

SAAG PANEER (D)
A FLAVOURFUL PREPARATION OF COTTAGE CHEESE WITH
FRESH SPINACH PUREE, FENUGREEK AND CORIANDER

CHANA MASALA (V) 
CHICK PEAS COOKED IN A THICK TYPICAL PUNJABI
SAUCE OF MANGO POWDER AND RED CHILLIES

MURGH MAKHNI (D) (N)
BUTTER CHICKEN – AUTHENTIC BUTTER CHICKEN COOKED
BOMBAY STYLE, SIMMERED IN A TOMATO AND CREAM BASED
GRAVY, FLAVOURED WITH DRIED FENUGREEK LEAVES.

LAMB ROGANJOSH 
TENDER LAMB PREPARED IN FRAGRANT KASHMIRI
SPICES IN A TOMATO CURRY SAUCE.

CHICKEN KORMA (N) (D)
TENDER PIECES OF CHICKEN SLOW COOKED IN A THICK
CASHEW-NUT GRAVY RICH AND AROMATIC

CHICKEN TIKKA MASALA (N) (D) 
TANDOOR-GRILLED CHICKEN IN TOMATO-ONION SAUCE
& DRIED FENUGREEK LEAVES

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