



IMPERIAL

LOUNGE & RESTAURANT

ABOUT IMPERIAL

Imperial lounge and restaurant will take you on a journey of one of the finest eastern dining experience yet to be experienced in London. Interior and ambience have been carefully created to match the contemporary cuisine we have to offer.

Rich in history Airport House, formally known as Croydon Airport is located at the site of London's first major airport. Imperial Airways was the first international airline to fly from here to India and Far East.

Our chefs have come from some of the finest hotels in India to bring you mouth-watering Indian and Indo-Chinese cuisine accompanied with vibrant cocktails. Inspired by diverse and 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 and our Indo Chinese fusion serving the best of 'Hakka' and 'Sichuan' 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.



PRE-APPETISER

POPPADUMS

£1.95

PLAIN PRAWN CRACKERS
OR SPICY PRAWN CRACKERS

£2.50

MASALA PEANUTS (N)

£3.25

CHEESE MASALA PEANUTS (N)

£3.75

SOUPS

HOT 'N' SOUR SOUP •• (G)

Veg or Chicken
Hot with chili oil 'n' sour with soy vinegar

£4.95

SWEET CORN SOUP (G)

Veg or Chicken

£4.95

MANCHOW SOUP • (G)

Veg or Chicken
Flavored with hot garlic and garnished with crispy noodles

£4.95

DUCK

AROMATIC CRISPY DUCK (G)

*Served with plum sauce, thinly sliced cucumber and spring onions
quarter duck accompanied with 6 pancakes, half duck accompanied with 12 pancakes*

£10.95 / £18.45



G Contains Gluten N Contains Nuts

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 special needs



• HOT
• EXTRA HOT

A discretionary service charge of 10% will be added to your bill

ORIENTAL STARTERS

CHOW CHU CAULIFLOWER •

Crisp, battered florets of cauliflower tossed with sliced chilies

£6.25

CRISPY SALT 'N' PEPPER OKRA •

Crispy okra flash fried with red, green chilies and aromatic black pepper

£6.95

PEPPER CHILI PANEER • (G)

Cottage cheese combined with finely diced shallots, garlic, green chilies and ground white pepper

£6.95

KUNG PAO POTATO • (G) (N)

chips tossed with spicy tomato sauce, garlic and cracked golden fried cashews

£6.25

CHILI GARLIC MOGO •

Cassava flash fried and tossed in a chili garlic sauce

£6.95

TAI PAI PANEER | CHICKEN | PRAWNS •• (G)

Paneer, tofu or soya tossed with green and red peppers tossed in a tangy and spicy sauce, a must try!

CHICKEN £7.95
PRAWNS £11.96

CHICKEN LOLLIPOPS • (G)

Succulent, slow fried pulled chicken wings dusted with chef's spice mix

£6.95

BOMBAY CHILI CHICKEN DRY • (G)

Sliced boneless chicken, tossed with sliced onions, slit chilies, peppers and soy sauce

£6.95

CHICKEN SZECHUAN WONTONS •• (G)

Crispy wontons topped with a delicious shredded chicken and Szechuan sauce

£7.95

CHOW CHU CALAMARI • (G)

Crisp, battered calamari wok fried with sliced green chilies

£7.95

CRISPY PEPPER GARLIC PRAWNS

Crispy prawns tossed with burnt garlic and crushed black pepper

£11.95

SALT 'N' PEPPER FISH •

Lightly battered tilapia tossed with garlic, chili and aromatic black pepper

£7.45

CHAT BAZZAR

PAPDI CHAT KI TOKRI • (G) (N)

A cool and refreshing combination of crispy wheat shells, chickpeas topped with chilled yoghurt & chutneys

£6.95

SAMOSA CHAT • (G) (N)

Home made samosa crushed and topped with chilled yoghurt, chutneys and hot spices

£6.25

PAANI PURI SHOT • (G) (N)

Puffed flour and semolina crisps filled with potatoes and chickpeas, served with spiced chilled water

£5.45

ALOO TIKKI CHAT • (G) (N)

Pan fried patties of mashed potatoes filled with spiced lentil and green peas, served warm, topped with yoghurt, tamarind and mint chutney

£6.25

PUNJABI SAMOSA • (G) (N)

Served with Tamarind chutney

£5.95

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TANDOOR & GRILL

ACHARI PANEER TIKKA • (N)

Indian cottage cheese kebab in a pickle marinade

£7.95

CHICKEN TIKKA •

Chicken cubes marinated with youghurt and spices cooked in a tandoor

£7.95

GILAFI SEEKH KEBAB •

Prime lamb mince infused with spices and herbs, coated with caramelized mixed peppers and onions, delicate and juicy.

£7.95

MALAI TIKKA (N)

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

£7.95

JEERA WINGS • (N)

Chicken wings tossed in a cumin based sauce

£7.95

AJWAINI JHINGA •

King prawns marinated with carom seed and spices grilled to perfection

£12.95

HARA MASALA TIKKA - A HOUSE SPECIALTY

Boneless Chicken, marinated with kaffer, youghurt and spices, tangy and tasty!

£8.25

BARRA LAMB CHOPS - A HOUSE SPECIALTY • (G)

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

£8.95

MACHI SARSON •

Tilapia marinated with ginger, garlic and mustard cooked in a tandoor on the bone, you can enjoy it half or full

£7.95

NON VEG PLATTER (SUITABLE FOR TWO) • (G) (N)

A selection of grills and starters, gilafi seekh, malai tikka, machi sarson, lamb chop and murg ka chop

£19.45

VEG PLATTER (SUITABLE FOR TWO) • (G) (N)

A selection of vegetarian starters, tandoori subzi, achari paneer tikka, bharwan khumb and samosa

£14.45



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ORIENTAL MAIN COURSE

VEGETARIAN

VEGETABLE MANCHURIAN • (G)

A wonderful creation of matchstick veg fritters tossed in a ginger, garlic, coriander sauce
£7.25

PANEER SZECHUAN •• (G)

Fried batons of cottage cheese and peas in a red hot Szechuan sauce
£8.25

SEA FOOD

PRAWN I FISH SZECHUAN •• (G)

Prawns or fish cooked in szechuan sauce prepared with celery and crushed hot red chili

£ 10.95 / £ 9.95

PRAWN I FISH MANCHURIAN • (G) (N)

Cooked with ginger, garlic, onions and green chilies Indian style cooking

£ 10.95 / £ 9.95

CHICKEN

AMERICAN CHOP SUEY (G)

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!

£ 9.95

KUNG PAO CHICKEN • (G) (N)

Needs no introduction, diced chicken with spicy tomato garlic sauce and cashews

£8.45

CHILI CHICKEN •• (G)

Legend! tender boneless chicken stir fried with fresh green chilies, garlic and soya sauce

£8.45

CHICKEN MANCHURIAN • (G)

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

£8.45

SWEET 'N' SOUR CHICKEN • (G)

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

£ 8.45



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BREAD | RICE | NOODLES

STEAMED RICE

£ 3.00

EGG FRIED RICE

£ 5.25

VEGETABLE FRIED RICE

£ 5.25

VEGETABLE HAKKA NOODLES

*Traditional stir fried noodles
with mixed vegetables*

£ 6.95

SINGAPORE FRIED RICE

*Fried rice flavored with chef's special curry
powder*

£5.75

VEG SZECHUAN FRIED RICE (G)

Fried rice tossed in szechuan spices

£ 5.75

SZECHUAN NOODLES • (G)

Stir fried with szechuan spices and veg

£ 7.25

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

CHICKEN £ 1.00

PRAWN £ 1.50



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INDIAN MAIN COURSE

VEGETARIAN

JEERA ALOO

Dry potatoes cooked in cumin seeds

£6.95

BOMBAY ALOO •

Potato prepared in a tomatoes and onion sauce, tempered with onion seeds

£6.95

BAINGAN KA BHARTA •

'Smoked aubergine mashed with cumin, chili and coriander leaves'

£7.25

MUTTER PANEER

Cottage cheese with onions, spices and green peas

£8.25

SAAG PANEER

A flavorful preparation of cottage cheese with fresh spinach puree, fenugreek and coriander

£8.25

CHANA MASALA •

Chick peas cooked in a thick typical Punjabi sauce of mango powder and red chillies

£7.95

DIWANI HANDI • (N)

Mix vegetables in a tomato onion based sauce

£6.95

YELLOW TADKA DAL

Yellow lentils tempered with cumin, garlic, green chillies

£6.95

PANEER MAKHNI • (N)

Cottage cheese cooked in a tomato and cream based gravy, flavored with dried fenugreek leaves

£8.25

PANEER JALFREZI • (N)

Cottage cheese cooked with tomatoes, peppers and onions

£8.25

NARGISI MALAI KOFTA (N)

A kofta fit for royals, Vegetable paneer balls simmered in creamy nutty gravy

£8.25

METHI MATAR MALAI (N)

Fresh fenugreek leaves and green peas pureed and cooked with ginger, mixed spices and cream

£6.95

DAL MAKHNI - A HOUSE SPECIALTY (N)

Black lentils flavored with tomatoes and cream, cooked overnight on the tandoor

£7.25

PANEER TIKKA MASALA

Tandoor-grilled cottage cheese in tomato onion sauce and dried fenugreek leaves

£8.95

NON-VEGETARIAN

DAKSHSHNI FISH CURRY • (N)

A south Indian preparation, tilapia fish cooked with coconut milk, chillies and turmeric

£9.95

KARAHI CHICKEN •

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

£8.75

CHICKEN TIKKA MASALA • (N)

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

£8.95

KASHMIR! LAMB ROGANJOSH •

Tender lamb prepared in fragrant kashmiri spices, tomato and yoghurt

£9.45

KEEMA MUTTER •

Minced Lamb and green peas seasoned with cardamom and flavoured with fenugreek leaves cooked in traditional style

£9.45

GOAN PRAWN CURRY • (N)

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

£11.95

METHI MURGH (N)

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

£8.75

CHICKEN KORMA (N)

Tender pieces of chicken slow cooked in a thick cashewnut gravy rich and aromatic

£8.95

SAAG GOSHT

Lamb slow cooked with fresh spinach puree, fenugreek and coriander

£9.45

MURGH MAKHNI (BUTTER CHICKEN) (N)

Authentic butter chicken cooked bombay style, where you shred the tandoori chicken and simmer it in a tomato and cream based gravy, flavored with dried fenugreek leaves

£8.75

DESI CHICKEN CURRY •

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

£9.25

LAMB CHOP CURRY •

A punjabi dhaba special, lamb chops pot roasted with minced meat, flavored with mixed spices

£11.75

LAMB BHUNA •

Lamb slow cooked with fresh spinach puree, fenugreek and coriander

£9.45



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BIRYANI

MURGH BIRYANI (N)

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

£10.95

LAMB BIRYANI (N)

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

£10.95

VEGETARIAN BIRYANI (N)

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

£ 8.75

PRAWN BIRYANI (N)

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

£12.95

PULAV RICE (N)

Rice cooked with saffron & cumin

£4.50

JEERA RICE (N)

Steam Rice tossed with cumin & fresh coriander

£4.50

BREADS

PLAIN NAAN (G)

Served plain or with butter

£2.45

GARLIC NAAN (G)

£2.75

PESHAWARI NAAN (G) (N)

Naan stuffed with rich dry fruits

£3.45

KEEMA NAAN (G)

Naan stuffed with minced lamb

£3.95

TANDOORI ROTI (G)

£2.45

LACCHA PARATHA (G)

Layered tandoori paratha

£3.25

CHEESE AND CHILI KULCHA (G)

Stuffed bread with cheese and chili cooked in a tandoor

£3.45

BREAD BASKET (G)

Chefs selection of Bread

£10.00

ACCOMPANIMENTS

CUCUMBER RAITA

Chilled yoghurt and cucumber

£2.95

LACCHA PYAAZ AND GREEN CHILIES

Sliced onions and green chilies

£2.75

KACHUMBER

Finely chopped, onions, tomatoes, green chilies and coriander

£3.45

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DESSERTS

GULAB JAMUN (G)(N)

Spheres made of thickened milk, fried and infused with sweet rose flavoured syrup, served hot

£4.95

ANGOORI RASMALAI (G)(N)

Poached Indian cottage cheese dumplings, served in saffron reduced milk

£ 5.25

CRISPY HONEY NOODLE (G)

Ribbons of sesame dotted crispy fried noodles glisten with honey, served with vanilla ice cream

£ 5.25

WARM CHOCOLATE PUDDING (G)(N)

Served with madagascan vanilla ice cream or warm custard

£6.25

STICKY TOFFEE PUDDING (G)

Truly delicious! Served with madagascan vanilla ice cream or warm custard

£ 5.95

SELECTION OF ICE CREAMS (2 SCOOPS) (G)

STRAWBERRY | VANILLA | CHOCOLATE | MANGO

£ 4.75

KULFI (2 SCOOPS) (N)

MALA / I PISTACHIO / MANGO

£5.25

OREO CHEESECAKE (G)

£ 6.25

AFTER DINNER

CHOCOLATE MARTINI

Rum, dark chocolate, cream, frangelico, a perfect end to a meal

£ 8.00

ESPRESSO MARTINI

Vodka, coffee, vanilla syrup and coffee liquor

£ 8.00

TEA

SELECTION OF TEAS

Darjeeling | Assam | Fruit | Camomile | Jasmine | Green | Oo/ong

£2.50

FRESH MINT TEA

£ 2.95

COFFEE

AMERICANO

£ 2.50

ESPRESSO

£ 2.50

LATTE

£ 2.95

CAPPUCCINO

£ 2.95

DOUBLE ESPRESSO

£ 3.50

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