



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.

 [IMPERIALLOUNGEANDRESTAURANT](#)

 [IMPERIALLOUNGECROYDON](#)



IMPERIAL
BAR & RESTAURANT

PRE-APPETISER

POPPADUMS	2.45
PLAIN PRAWN CRACKERS OR SPICY PRAWN CRACKERS	2.95
MASALA PEANUTS (N)	3.55
CHEESE MASALA PEANUTS (N)	3.95

SOUPS

HOT 'N' SOUR SOUP (G) 🌶️🌶️ Veg or Chicken Hot with chili oil 'n' sour with soy vinegar	5.95
SWEET CORN SOUP (G) Veg or Chicken	5.95
MANCHOW SOUP (G) 🌶️ Veg or Chicken Flavored with hot garlic and garnished with crispy noodles	5.95

DUCK

AROMATIC CRISPY DUCK (G)	11.95/19.45
Served with plum sauce, thinly sliced cucumber and spring onions quarter duck accompanied with 6 pancakes, half duck accompanied with 12 pancakes	

**ORIENTAL
STARTERS**

CHOW CHU CAULIFLOWER 🌶️	7.45
Crispy, battered florets of cauliflower tossed with sliced chillies	
KUNG PAO POTATO (G) (N) 🌶️	7.25
Chips tossed with spicy tomato sauce, garlic and cracked golden fried cashews	
CHICKEN LOLLIPOPS (G) 🌶️	7.95
Succulent, slow fried pulled chicken wings dusted with chef's spice mix	
CHOW CHU CALAMARI (G) 🌶️	9.25
Crisp, battered calamari wok fried with sliced green chillies	
CRISPY SALT 'N' PEPPER OKRA 🌶️	7.95
Crispy okra flash fried with red, green chillies and aromatic black pepper	
CHILI GARLIC MOGO 🌶️	7.95
Cassava flash fried and tossed in a chili garlic sauce	
BOMBAY CHILI CHICKEN DRY (G) 🌶️	8.25
Sliced boneless chicken, tossed with sliced onions, slit chillies, peppers and soy sauce	
CRISPY PEPPER GARLIC PRAWNS	12.75
Crispy prawns tossed with burnt garlic and crushed black pepper	
PEPPER CHILI PANEER (G) 🌶️	8.25
Cottage cheese combined with finely diced shallots, garlic, green chillies and ground white pepper	
TAI PAI PANEER CHICKEN PRAWNS (G) 🌶️🌶️	
Any of the below tossed with green and red peppers tossed in a tangy and spicy sauce, a must try	
PANEER	8.95
CHICKEN	9.95
PRAWNS	12.95
CHICKEN SZECHUAN WONTONS (G) 🌶️🌶️	8.95
Crispy wontons topped with a delicious shredded chicken and Szechuan sauce	
SALT 'N' PEPPER FISH 🌶️	8.75
Lightly battered tilapia tossed with garlic, chili and aromatic black pepper	
CHILI GARLIC MUSHROOM 🌶️	7.95
Crispy battered bottom mushroom tossed in our special spicy sauce	

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

CHAT BAZAAR

PAPDI CHAT KI TOKRI (G) 7.25
A cool and refreshing combination of crispy wheat shells, chickpeas topped with chilled yoghurt & chutneys

ALOO TIKKI CHAT (G) 6.75
Pan fried patties of mashed potatoes filled with spiced lentil and green peas, served warm, topped with yoghurt, tamarind and mint chutney

SAMOSAS CHAT (G) (N) 6.75
Home made samosa crushed and topped with chilled yoghurt, chutneys and hot spices

PUNJABI SAMOSA (G) (N) 5.95
Served with Tamarind chutney

PAANI PURI SHOT (G) 5.95
Puffed flour and semolina crisps filled with potatoes and chickpeas, served with spiced chilled water

CHINESE BHEL (G) (N) 7.25
A popular dish on the street of Bombay, crispy noodles, shallots, pepper tossed in a spicy and tangy sauce, a must try!

TANDOOR & GRILL

ACHARI PANEER TIKKA (N) 8.75
Indian cottage cheese kebab in a pickle marinade

CHICKEN TIKKA 8.75
Chicken cubes marinated with yoghurt and spices cooked in a tandoor

GILAFI SEEKH KEBAB 8.95
Prime lamb mince infused with spices and herbs, coated with caramelized mixed peppers and onions, delicate and juicy

MALAI TIKKA (N) 8.95
Bite sized chicken marinated with matured cheddar and cashew paste, grilled in tandoor

JEERA WINGS (N) 8.95
Chicken wings tossed in a cumin based sauce

AJWAINI JHINGA 12.95
King prawns marinated with carom seed and spices grilled to perfection

HARA MASALA TIKKA – A HOUSE SPECIALTY 9.25
Boneless Chicken, marinated with kaffer, yoghurt and spices, tangy and tasty!

BARRA LAMB CHOPS – A HOUSE SPECIALTY 11.75
New zealand prime lamb chops, marinated overnight with raw papaya, ginger garlic and chef's special spices

MACHI SARSON 9.25
Tilapia marinated with ginger, garlic and mustard cooked in a tandoor

NON VEG PLATTER (SUITABLE FOR TWO) (G) (N) 26.99
A selection of grills and starters, gilafi seekh, malai tikka, machi sarson, lamb chop and Hara Masala Tikka

VEG PLATTER (SUITABLE FOR TWO) (G) (N) 19.45
A selection of vegetarian starters, tandoori subzi, achari paneer tikka, bharwan khumb and samosa

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ORIENTAL MAIN COURSE

VEGETARIAN

VEGETABLE MANCHURIAN (G) 8.25

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

PANEER SZECHUAN (G) 9.25

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

STIR FRIED BROCCOLI (G) 7.45

Tossed with butter and garlic

SEA FOOD

PRAWN I FISH SZECHUAN (G) 12.25/10.45

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

PRAWN I FISH MANCHURIAN (G) (N) 12.25/10.45

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

CHICKEN

AMERICAN CHOP SUEY (G) 10.75

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) 9.25

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

CHICKEN MANCHURIAN (G) 9.25

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

SWEET 'N' SOUR CHICKEN (G) 9.25

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

CHILI CHICKEN (G) 9.25

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

RICE I NOODLES

STEAMED RICE 3.45

EGG FRIED RICE 6.25

VEGETABLE FRIED RICE 6.25

VEGETABLE HAKKA NOODLES 7.95

Traditional stir fried noodles with mixed vegetables

BURNT GINGER RICE 6.25

Fried with scorched ginger, chef's favourite

SINGAPORE FRIED RICE 6.45

Fried rice flavored with chef's special curry powder

SZECHUAN NOODLES (G) 8.25

Stir fried with szechuan spices and veg

VEG SZECHUAN FRIED RICE (G) 6.45

Fried rice tossed in szechuan spices

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

- KAJU CURRY (N)** 9.75
Whole jumbo, cashew nuts and tomato breaded gravy
- BOMBAY ALOO** 7.95
Potato prepared in a tomatoes and onion sauce, tempered with onion seeds
- BAINGAN KA BHARTA** 8.25
Smoked aubergine mashed with cumin, chili and coriander leaves
- CHEESE BUTTER MASALA (N)** 9.75
Cubes of cheese in a tomato onion sauce
- SAAG PANEER** 9.25
A flavorful preparation of cottage cheese with fresh spinach puree, fenugreek and coriander
- CHANA MASALA** 8.95
Chick peas cooked in a thick typical Punjabi sauce of mango powder and red chillies
- DIWANI HANDI (N)** 7.95
Mix vegetables in a tomato onion based sauce
- YELLOW TADKA DAL** 7.95
Yellow lentils tempered with cumin, garlic, green chillies
- PANEER MAKHNI (N)** 9.25
Cottage cheese cooked in a tomato and cream based gravy, flavored with dried fenugreek leaves
- PANEER JALFREZI (N)** 9.25
Cottage cheese cooked with tomatoes, peppers and onions
- NARGISI MALAI KOFTA (N)** 9.25
A kofta fit for royals, Vegetable paneer balls simmered in creamy nutty gravy
- METHI MATAR MALAI (N)** 7.95
Fresh fenugreek leaves and green peas pureed and cooked with ginger, mixed spices and cream
- DAL MAKHNI - A HOUSE SPECIALTY (N)** 8.25
Black lentils flavored with tomatoes and cream, cooked overnight on the tandoor
- PANEER TIKKA MASALA (N)** 9.95
Tandoor-grilled cottage cheese in tomato onion sauce and dried fenugreek leaves
- EGG CURRY** 9.25
Hard boiled eggs, simmered in a delicious tomato and onion based curry sauce

NON VEGETARIAN

- DAKSHNI FISH CURRY (N)** 10.95
A south Indian preparation, tilapia fish cooked with coconut milk, chillies and turmeric
- KARAHI CHICKEN** 9.75
A punjab special, chicken cubes, cooked in a tomato onion gravy and crushed coriander seeds
- CHICKEN TIKKA MASALA (N)** 9.95
Tandoor-grilled chicken in tomato-onion sauce & dried fenugreek leaves
- KASHMIRI LAMB ROGANJOSH** 10.95
Tender lamb prepared in fragrant kashmiri spices, tomato and yoghurt
- KEEMA MUTTER** 9.95
Minced Lamb and green peas seasoned with cardamom and flavoured with fenugreek leaves cooked in traditional style
- GOAN PRAWN CURRY (N)** 12.45
A classic from the coasts of Goa, prawns simmered with red chillies, coconut and tamarind
- METHI MURGH** 9.75
Chicken cubes cooked with fresh fenugreek leaves, ginger, mixed spices
- CHICKEN KORMA (N)** 9.95
Tender pieces of chicken slow cooked in a thick cashewnut gravy rich and aromatic
- SAAG GOSHT** 10.75
Lamb slow cooked with fresh spinach puree, fenugreek and coriander
- MURGH MAKHNI (BUTTER CHICKEN) (N)** 9.75
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
- DESI CHICKEN CURRY** 9.95
A kenyan house hold preparation of baby chicken cooked off the bone, simmered gently in lightly spiced gravy
- RADA GOSHT ON THE BONE A HOUSE SPECIALTY** 11.25
A punjabi dhaba special, goat meat on the bone pot roasted with minced meat, floured with mixed spices
- LAMB BHUNA** 10.95
Succulent pieces of lamb cooked with roasted spicy sauce(bhuna masala)
- GOAT VINDALOO** 12.95
Slow cooked spicy goat in a classic goan white wine vinegar

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INDIAN MAIN COURSE

BIRYANI

MURGH BIRYANI

10.95

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

PRAWN BIRYANI

12.95

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

LAMB BIRYANI

11.75

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

VEGETARIAN BIRYANI

9.75

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

PULAV RICE

4.50

Rice cooked with saffron & cumin

JEERA RICE

4.50

Steam Rice tossed with cumin & fresh coriander

ACCOMPANIMENTS

CUCUMBER RAITA

3.25

Chilled yoghurt and cucumber

LACCHA PYAAZ AND GREEN CHILIES

3.25

Sliced onions and green chilies

KACHUMBER

3.45

Chopped onions, tomatoes, green chilies and coriander

BREADS

TANDOORI ROTI (G)

2.75

PLAIN NAAN (G)

3.25

Served plain or with butter

GARLIC NAAN (G)

3.35

CHILLI AND GARLIC NAAN (G)

3.45

PESHAWARI NAAN (G) (N)

3.65

Naan stuffed with rich dry fruits

KEEMA NAAN (G)

3.95

Naan stuffed with minced lamb

LACCHA PARATHA (G)

3.45

Layered tandoori paratha

CHEESE AND CHILI KULCHA (G)

3.75

Stuffed bread with cheese and chili cooked in a tandoor

BREAD BASKET (G)

10.95

Chefs selection of Bread

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DESSERTS

GULAB JAMUN (G) (N) Spheres made of thickened milk, fried and infused with sweet rose flavoured syrup, served hot	5.45	MIXED-BERRY CHEESECAKE (G)	6.95
ANGOORI RASMALAI (G) (N) Poached Indian cottage cheese dumplings, served in saffron reduced milk	5.95	PASSIONFRUIT AND YUZU CHEESECAKE (G)	6.95
WARM CHOCOLATE PUDDING (G) (N) Served with madagascan vanilla ice cream or warm custard	6.95	OREO CHEESECAKE (G)	6.95
STICKY TOFFEE PUDDING (G) Truly delicious! Served with madagascan vanilla ice cream or warm custard	6.75	SELECTION OF ICE CREAMS (2 SCOOPS) (G) STRAWBERRY VANILLA CHOCOLATE COFFEE	5.25
CRISPY HONEY NOODLE (G) Ribbons of sesame dotted crispy fried noodles glisten with honey, served with vanilla ice cream	5.95	KULFI (2 SCOOPS) (N) MALA PISTACHIO MANGO	5.75

AFTER DINNER

CHOCOLATE MARTINI Rum, dark chocolate, cream, frangelico, a perfect end to a meal	8.50	BAILEY'S COFFEE Baileys, cream and coffee	6.50
ESPRESSO MARTINI Vodka, coffee, vanilla syrup and coffee liquor	8.50	IRISH COFFEE Irish whiskey, cream and coffee	6.50

TEA

SELECTION OF TEAS Darjeeling Assam Fruit Camomile Jasmine Green Oolong	2.75
FRESH MINT TEA	3.25

COFFEE

AMERICANO	2.75	ESPRESSO	2.75	LATTE	3.25
CAPPUCCINO	3.25	DOUBLE ESPRESSO	3.75		

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