



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	2.90
PLAIN PRAWN CRACKERS (SF)	3.45
OR SPICY PRAWN CRACKERS	
MASALA PEANUTS (N)	4.15
WITH CHEESE (N) (D)	4.55

SOUPS

To Warm Ones Heart

HOT 'N' SOUR SOUP (G) (E)  6.75
HOT WITH CHILLI OIL 'N' SOUR WITH
SOY VINEGAR
VEG OR CHICKEN

SWEET CORN SOUP 6.75
CREAMY AMERICAN CORN WITH SALT
& SUGAR
VEG OR CHICKEN (E)

MANCHOW SOUP (G) (E)  6.75
FLAVOURED WITH HOT GARLIC &
GARNISHED WITH CRISPY NOODLES
VEG OR CHICKEN

DUCK

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

QUARTER DUCK 13.95
WITH 6 PANCAKES

HALF DUCK 21.95
HALF DUCK ACCOMPANIED WITH 12
PANCAKES

ALLERGY INFORMATION

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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)  7.95
A COOL & REFRESHING COMBINATION OF
CRISPY WHEAT SHELLS, CHICKPEAS TOPPED
WITH CHILLED YOGHURT & CHUTNEYS

ALOO TIKKI CHAAT (G) (D)  7.65
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)  7.65
HOME MADE SAMOSA CRUSHED & TOPPED WITH
CHILLED YOGHURT, CHUTNEYS & HOT SPICES

PUNJABI SAMOSA (G) (N)  6.65
SERVED WITH TAMARIND CHUTNEY

PAANI PURI SHOT (G)  6.55
PUFFED FLOUR & SEMOLINA CRISPS FILLED WITH
POTATOES & CHICKPEAS, SERVED WITH SPICED
CHILLED WATER

CHINESE BHEL (G) (E)  8.25
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)  8.75
BRITISH BONELESS CHICKEN TOSSED IN A MIX OF DICED CHILLIES, GARLIC & LIGHT SOY SAUCE

CHICKEN WONTONS (G) (E) 10.45
STEAMED WONTONS TOSSED IN BLACK PEPPER, LIGHT SOYA SAUCE AND SPRING ONION

CHICKEN SZECHUAN WONTONS (G) (E)  10.45
CRISPY WONTONS TOPPED WITH DELICIOUS SHREDDED CHICKEN & SZECHUAN SAUCE

CHICKEN SPRING ROLLS (G) (E) 8.95
HOME MADE FRESHLY PREPARED WITH STIR FRIED MIXED VEGETABLES & CHICKEN

BOMBAY CHILLI CHICKEN DRY (G) (E)  9.75
BRITISH BONELESS CHICKEN, TOSSED WITH SLICED ONIONS, SLIT CHILLIES, PEPPERS & SOY SAUCE

CHICKEN LOLLIPOPS (G)(C)(E)  9.55
SUCCULENT, SLOW FRIED PULLED CHICKEN WINGS DUSTED WITH CHEF'S SPICE MIX

SZECHUAN LOLLIPOPS (G)(C)(E)  10.55
SUCCULENT, SLOW FRIED PULLED CHICKEN WINGS, TOSSED IN A SZECHUAN SAUCE

SHREDDED CHILLI LAMB (G)  11.55
SHREDDED LAMB STIR FRIED WITH SHALOTS, GREEN CHILLIES AND CRUSHED PEPPERCORN

BOMBAY CHILLI LAMB (G)  11.55
SLICED BONELESS LAMB, TOSSED WITH SLICED ONION, SLIT CHILLIES, PEPPERS AND SOY SAUCE

FISH/SEAFOOD

SZECHUAN FISH FILLET (G)(C)(F)  12.95
FRESH TILAPIA FILLET TOSSED IN A BOMBAY STYLE SZECHUAN SAUCE

CHOW CHU CALAMARI (G)(F) 10.95
CRISP, BATTERED CALAMARI WOK FRIED WITH SLICED GREEN CHILLIES

CRISPY PEPPER GARLIC PRAWNS (SF)(G) 14.95
CRISPY PRAWNS TOSSED WITH BURNT GARLIC & CRUSHED BLACK PEPPER

SALT 'N' PEPPER FISH (F) (G) 10.45
SALT 'N' PEPPER FISH LIGHTLY BATTERED TILAPIA TOSSED WITH GARLIC, CHILLI & AROMATIC BLACK PEPPER

ORIENTAL STARTERS

CHOW CHU CAULIFLOWER (G) (V)  8.55
CRISPY, BATTERED FLORETS OF CAULIFLOWER TOSSED WITH SLICED CHILLIES

KUNG PAO POTATO (G) (N) (V)  8.95
CHIPS TOSSED WITH SPICY TOMATO SAUCE, GARLIC & CRACKED GOLDEN FRIED CASHEWS

KUNG PAO VEG (G) (N) (V)  9.25
CRISPY FRITTERS OF VEG TOSSED IN A SPICY, TANGY SAUCE WITH CASHEW NUTS

VEG SPRING ROLLS (G) (E) 8.55
HOME MADE FRESHLY PREPARED WITH STIR FRIED MIXED VEGETABLES

CHILLI GARLIC MUSHROOM (G) (V)  8.95
CRISPY BATTERED BUTTON MUSHROOM TOSSED IN OUR SPECIAL SPICY SAUCE

CRISPY SALT 'N' PEPPER OKRA (G)(V)  9.55
CRISPY OKRA FLASH FRIED WITH RED, GREEN CHILLIES & AROMATIC BLACK PEPPER

CHILLI GARLIC MOGO (V)  8.95
CASSAVA FLASH FRIED & TOSSED IN A CHILLI GARLIC SAUCE

PEPPER CHILLI PANEER (G)(D)  9.45
COTTAGE CHEESE COMBINED WITH FINELY DICED SHALLOTS, GARLIC, GREEN CHILLIES & FINE BLACK PEPPER

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

PANEER (D)	10.25	FISH (F)	12.95
CHICKEN (E)	11.55	SOYA	10.25
PRAWNS (SF)	14.95	TOFU	10.25

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 HOT  EXTRA HOT  EXTREME

VEGETARIAN

TANDOORI & GRILL

ACHARI PANEER TIKKA (N)(D)  9.95
INDIAN COTTAGE CHEESE KEBAB IN A PICKLE MARINADE

CHICKEN TIKKA (D)  10.45
CHICKEN CUBES MARINATED WITH YOGHURT & SPICES COOKED IN A TANDOOR

GILAFI SEEKH KEBAB  10.95
PRIME LAMB MINCE INFUSED WITH SPICES & HERBS, COATED WITH CARAMELIZED MIXED PEPPERS & ONIONS, DELICATE & JUICY

MALAI TIKKA (N) (D)  10.45
BITE SIZED CHICKEN MARINATED WITH MATURED CHEDDAR & CASHEW PASTE, GRILLED IN TANDOOR

JEERA WINGS (D) (N) 10.65
CHICKEN WINGS TOSSED IN A CUMIN BASED SAUCE

AJWAINI JHINGA (D) (SF)  15.25
KING PRAWNS MARINATED WITH CAROM SEED & SPICES GRILLED TO PERFECTION

MURGH KALI MIRCH KE TUKDE (D) 10.75
A HOUSE SPECIALTY
SUCCULENT PIECES OF SPICY CHICKEN BREAST WITH CRUSHED BLACK PEPPER, YOGURT, GREEN CHILLIES & TURMERIC

BARRA LAMB CHOPS (D)  14.25
A HOUSE SPECIALTY
NEW ZEALAND & PRIME LAMB CHOPS, MARINATED OVERNIGHT WITH RAW PAPAYA, GINGER GARLIC & CHEF'S SPECIAL SPICES

IMPERIAL MASALA MACCHI (F) (D)  10.99
FRESH TILAPIA FILLET MARINATED WITH CHEFS SPECIAL SPICES, COOKED IN A TANDOOR

Platters

 **NON VEG PLATTER (D) (N) (F)** 32.95
A SELECTION OF GRILLS & STARTERS, GILAFI SEEKH, MALAI TIKKA, IMPERIAL MASALA MACCHI, LAMB CHOP & MURGH KALI MIRCH KE TUKDE

 **VEG PLATTER (G) (D) (N)** 21.95
A SELECTION OF VEGETARIAN STARTERS, TANDOORI SUBZI, ACHARI PANEER TIKKA, ALOO TIKKI & SAMOSA



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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 9.45
CAULIFLOWER 9.45
PANEER (D) 10.75

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

STIR FRIED BROCCOLI (G)(V) 8.55
STEAMED, ROASTED WITH GARLIC SPRING ONION, TOSSED IN A LIGHT SOY SAUCE

OKRA & POTATO (V)(G) 
(DRY WITH CHILLI) 9.55
CRISPY OKRA, POTATO FINGERS, TOSSED IN RED CHILLI AND SWEET SAUCE

TOFU BLACK BEAN SAUCE (V)(G) 
10.75
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) 14.75

FISH (F) 12.25

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

PRAWN (SF) 14.75

FISH (F) 12.25

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CHICKEN

CHICKEN MANCHURIAN (G)(E) 10.75
A WONDERFUL INDIAN CREATION OF TENDER BONELESS CHICKEN 
COOKED IN A GINGER, MINCED GARLIC, FRESH CORIANDER SAUCE

SWEET 'N' SOUR CHICKEN (G)(E) 10.75
BONELESS CHICKEN, CUCUMBER, CARROTS, PEPPERS AND PINEAPPLE 
SERVED WITH A REFRESHING SWEET 'N' SOUR SAUCE

AMERICAN CHOP SUEY (G)(E) 12.55
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) 10.75
NEEDS NO INTRODUCTION, DICED CHICKEN WITH SPICY TOMATO GARLIC SAUCE AND CASHEWS 

CHILLI CHICKEN (G)(E) 
10.75
A LEGENDARY DISH
TENDER BONELESS CHICKEN STIR FRIED WITH FRESH GREEN CHILLIES, GARLIC AND SOY SAUCE

CHICKEN WITH BLACK BEAN SAUCE (G)(E) 10.95
BONELESS CHICKEN TOSSED IN A BLACK BEAN SAUCE

CHICKEN SZECHUAN (G)(E)(C) 
10.95
A LEGENDARY DISH
BONELESS CHICKEN COOKED IN SZECHUAN SAUCE PREPARED WITH CELERY AND CRUSHED HOT RED CHILLIES

LAMB

LAMB MANCHURIAN (G) 
11.95
A WONDERFUL INDIAN CREATION OF TENDER BONELESS LAMB COOKED IN A GINGER, MINCED GARLIC, FRESH CORIANDER SAUCE

LAMB WITH BLACK BEAN SAUCE (G) 12.55
LAMB TOSSED IN A BLACK BEAN SAUCE

 HOT  EXTRA HOT  EXTREME

RICE & NOODLES

RICE/NOODLES

STEAMED RICE (V) 3.95

EGG FRIED RICE (E) 7.25

VEGETABLE FRIED RICE (V) 7.25

BURNT GINGER RICE (V) 7.25
FRIED WITH SCORCHED GINGER, FAVOURITE

VEG SZECHUAN FRIED RICE (V)(G)(C) 
7.55
FRIED RICE TOSSED IN SZECHUAN SPICES

SINGAPORE FRIED RICE 7.55
FRIED RICE FLAVOURED WITH CHEF'S SPECIAL CURRY POWDER

SINGAPORE RICE NOODLES 9.45
STIR FRIED RICE NOODLES FLAVOURED WITH CHEFS SPECIAL CURRY POWDER

VEGETABLE HAKKA NOODLES (G)(V)(E) 9.25
TRADITIONAL STIR FRIED NOODLES WITH MIXED VEGETABLES

SZECHUAN NOODLES(G)(C)(E) 
9.55
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) 1.50

PRAWNS (SF) 2.00

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INDIAN MAIN COURSE

VEGETARIAN

BAINGAN KA BHARTA (D) 	9.55
SMOKED AUBERGINE MASHED WITH CUMIN, CHILLI AND CORIANDER LEAVES	
BOMBAY ALOO (D) (N) 	8.95
POTATO PREPARED IN A TOMATOES AND ONION SAUCE, TEMPERED WITH ONION SEEDS	
CHANA MASALA (V) 	8.95
CHICK PEAS COOKED IN A THICK TYPICAL PUNJABI SAUCE OF MANGO POWDER AND RED CHILLIES	
DIWANI HANDI (N) (D) 	8.95
MIX VEGETABLES IN A TOMATO ONION BASED SAUCE	
KAJU CURRY (N) (D)	10.95
WHOLE JUMBO, CASHEW NUTS IN A TOMATO BASED GRAVY	
CHEESE BUTTER MASALA (D) 	10.95
CUBES OF CHEESE IN A TOMATO ONION SAUCE	
PANEER TIKKA MASALA (N) (D) 	10.95
TANDOOR-GRILLED COTTAGE CHEESE IN TOMATO ONION SAUCE AND DRIED FENUGREEK LEAVES	
PANEER MAKHNI (N) (D)	10.75
COTTAGE CHEESE COOKED IN A TOMATO AND CREAM BASED GRAVY, FLAVOURED WITH DRIED FENUGREEK LEAVES	
PANEER JALFREZI (N) (D) 	10.75
COTTAGE CHEESE COOKED WITH TOMATOES, PEPPERS AND ONIONS	
SAAG PANEER (D)	10.75
A FLAVOURFUL PREPARATION OF COTTAGE CHEESE WITH FRESH SPINACH PUREE, FENUGREEK AND CORIANDER	
NARGISI MALAI KOFTA (N) (D) (G)	10.75
A KOFTA FIT FOR ROYALS, VEGETABLE PANEER BALLS SIMMERED IN CREAMY NUTTY GRAVY	
METHI MAKAI MASALA (D) 	9.75
CORN COOKED WITH FRESH FENUGREEK LEAVES IN A SPICY CREAMY GRAVY	
DAL MAKHNI (N) (D)	9.75
A HOUSE SPECIALITY BLACK LENTILS FLAVOURED WITH TOMATOES AND CREAM, COOKED OVERNIGHT ON THE TANDOOR	
YELLOW TADKA DAL (D) 	8.95
YELLOW LENTILS TEMPERED WITH CUMIN, GARLIC, GREEN CHILLIES	



INDIAN MAIN COURSE

NON VEG

CHICKEN KORMA (N) (D)	11.55
TENDER PIECES OF CHICKEN SLOW COOKED IN A THICK CASHEW-NUT GRAVY RICH AND AROMATIC	
CHICKEN TIKKA MASALA (N) (D) 	11.55
TANDOOR-GRILLED CHICKEN IN TOMATO-ONION SAUCE & DRIED FENUGREEK LEAVES	
CHICKEN JALFREZI (N) (D)	11.25
CHICKEN COOKED WITH TOMATOES, PEPPERS AND ONIONS	
KARAHI CHICKEN (D) 	11.25
A PUNJAB SPECIAL, CHICKEN CUBES, COOKED IN A TOMATO ONION GRAVY AND CRUSHED CORIANDER SEEDS	
MALABAR CHICKEN (D) 	11.55
BRITISH BONELESS TENDER CHICKEN COOKED IN A RICH LUSCIOUS COCONUT SAUCE WITH GREEN CHILLIES, ONIONS & SPICES, BEST ENJOYED WITH NAAN OR RICE	
MURGH MAKHNI (D) (N) (BUTTER CHICKEN)	11.25
AUTHENTIC BUTTER CHICKEN COOKED BOMBAY STYLE WITH A TOMATO SIMMERED IN A CREAM BASED GRAVY, FLAVOURED WITH DRIED FENUGREEK LEAVES	
METHI MURGH (D)	11.25
CHICKEN CUBES COOKED WITH FRESH FENUGREEK LEAVES, GINGER & MIXED SPICES	
DESI CHICKEN CURRY 	11.55
A KENYAN HOUSE HOLD PREPARATION OF BABY CHICKEN COOKED OFF THE BONE, SIMMERED GENTLY IN LIGHTLY SPICED GRAVY	
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KARAHI LAMB (D) 	13.25
A PUNJAB SPECIAL, LAMB CUBES, COOKED IN A TOMATO ONION GRAVY AND CRUSHED CORIANDER SEEDS	
KASHMIRI LAMB ROGANJOSH	13.25
TENDER LAMB PREPARED IN FRAGRANT KASHMIRI SPICES IN A TOMATO CURRY SAUCE.	
KEEMA MUTTER (D)	11.95
MINCED LAMB AND GREEN PEAS SEASONED WITH CARDAMOM AND FLAVOURED WITH FENUGREEK LEAVES COOKED IN TRADITIONAL STYLE	
SAAG GOSHT (D)	12.95
LAMB SLOW COOKED WITH FRESH SPINACH PUREE, FENUGREEK AND CORIANDER	
RADA GOSHT ON THE BONE (D) 	13.55
A HOUSE SPECIALITY A PUNJABI DHABA SPECIAL, GOAT MEAT ON THE BONE POT ROASTED WITH MINCED MEAT, FLAVOURED WITH MIXED SPICES	
LAMB BHUNA (D) 	13.25
SUCCULENT PIECES OF LAMB COOKED WITH ROASTED SPICES (BHUNA MASALA)	
GOAT VINDALOO (D) 	15.25
SLOW COOKED SPICY GOAT IN A CLASSIC GOAN WHITE WINE VINEGAR	
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GOAN PRAWN CURRY (N) (SF) (D)	14.55
A CLASSIC FROM THE COASTS OF GOA PRAWNS SIMMERED WITH RED CHILLIES, COCONUT AND TAMARIND	
MOILEE FISH CURRY (D) (F) 	12.95
KERALA STYLE FISH IN A COCONUT CURRY MILDLY SPICED, FLAVOURED WITH CURRY LEAVES, TURMERIC AND ONION	

BIRYANI

MURGH BIRYANI (D) CHUNKS OF CHICKEN MARINATED IN SPICES, ROSE WATER, BROWN ONIONS COOKED WITH FRAGRANT BASMATI RICE AND SERVED WITH RAITA	12.75
PRAWN BIRYANI (SF) (D) PIECES OF PRAWNS MARINATED IN SPICES, ROSE WATER, BROWN ONIONS COOKED WITH FRAGRANT BASMATI RICE AND SERVED WITH RAITA	14.95
LAMB BIRYANI (D) CHUNKS OF LAMB MARINATED IN SPICES, ROSE WATER, BROWN ONIONS COOKED WITH FRAGRANT BASMATI RICE AND SERVED WITH RAITA	13.95
VEGETARIAN BIRYANI (D) MIXED VEGETABLES COOKED WITH SPICES, ROSE WATER, BROWN ONIONS AND FRAGRANT BASMATI RICE, SERVED WITH RAITA	11.25

PILAV RICE RICE COOKED WITH SAFFRON & CUMIN	5.25
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JEERA RICE STEAM RICE TOSSED WITH CUMIN & FRESH CORIANDER	5.25
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NAANS/BREADS

TANDOORI ROTI (G) SERVED PLAIN OR WITH BUTTER	3.15
NAAN (G) (E) (D) SERVED PLAIN OR WITH BUTTER	3.70
GARLIC NAAN (G) (E) (D)	3.80
CHILLI AND GARLIC NAAN (G, E, D)	3.90
PESHAWARI NAAN (G) (N) (D) (E) NAAN STUFFED WITH COCONUT, MANGO PULP AND PISTACHIO	4.15
KEEMA NAAN (G) (E) (D) NAAN STUFFED WITH MINCED LAMB	4.55
LACCHA PARATHA (G) (D) LAYERED TANDOORI PARATHA	3.90
CHEESE AND CHILLI KULCHA (G) (D) (E) STUFFED BREAD WITH CHEESE AND CHILLIES COOKED IN A TANDOOR	4.20
BREAD BASKET (G) (D) (E) (N) CHEFS SELECTION OF BREAD: LACHHA PARATHA, GARLIC NAAN, PESHAWARI NAAN & BUTTER NAAN	12.25
ROOMALI ROTI (G) (D) (E) PAPER THIN INDIAN FLATBREAD	5.00

ACCOMPANIMENTS

CUCUMBER RAITA (D) CHILLED YOGHURT AND CUCUMBER	3.75
LACCHA PYAAZ AND GREEN CHILLIES (V) SLICED ONIONS AND GREEN CHILLIES	3.75
KACHUMBER (V) CHOPPED ONIONS, TOMATOES, GREEN CHILLIES AND CORIANDER	3.95
CHIPS (V)	5.65

DESSERTS

GULAB JAMUN (G) (D) SPHERES MADE OF THICKENED MILK, FRIED AND INFUSED WITH SWEET ROSE FLAVOURED SYRUP, SERVED HOT	6.25
ANGOORI RASMALAI (G) (N) (D) POACHED INDIAN COTTAGE CHEESE DUMPLINGS, SERVED IN SAFFRON REDUCED MILK	6.75
WARM CHOCOLATE (G) (E) (D) PUDDING SERVED WITH MADAGASCAN VANILLA ICE CREAM OR WARM CUSTARD	7.85
STICKY TOFFEE PUDDING (G) (E) (D) TRULY DELICIOUS! SERVED WITH MADAGASCAN VANILLA ICE CREAM OR WARM CUSTARD	7.85
CRISPY HONEY NOODLE (G) (E) (D) RIBBONS OF SESAME DOTTED CRISPY FRIED NOODLES GLISTEN WITH HONEY, SERVED WITH VANILLA ICE CREAM	6.75
PASSION FRUIT CHEESECAKE (G) (D)	7.85
CHOCOLATE COOKIE CHEESECAKE (G) (D)	7.85
SELECTION OF (G) (D) (E) ICE CREAMS (2 SCOOPS) STRAWBERRY VANILLA CHOCOLATE	5.90
KULFI (2 SCOOPS) (N) (D) MALAI PISTACHIO MANGO	6.45
SORBET (2 SCOOPS) RASPBERRY MANGO LYCHEE	6.55
WHITE & DARK CHOCOLATE MOUSSE (G) (D) (E) A DARK CHOCOLATE MOUSSE ON A CHOCOLATE SPONGE, TOPPED WITH WHITE CHOCOLATE MOUSSE AND A DARK CHOCOLATE GLAZE	7.85

TEA/COFFEE

SELECTION OF TEAS	2.95
DARJEELING ASSAM LEMON & GINGER CAMOMILE JASMINE GREEN OOLONG	
MASALA TEA	3.70
FRESH MINT TEA	3.45
AFTER DINNER	
CHOCOLATE MARTINI (D) RUM, DARK CHOCOLATE, CREAM, FRANGELICO, A PERFECT END TO A MEAL	8.75
ESPRESSO MARTINI VODKA, COFFEE, VANILLA SYRUP AND COFFEE LIQUOR	8.75
BAILEYS COFFEE (D) BAILEYS, CREAM AND COFFEE	6.70
IRISH COFFEE (D) IRISH WHISKEY, CREAM AND COFFEE	6.70
AMERICANO (D)	2.95
CAPPUCCINO (D)	3.45
ESPRESSO	2.95
DOUBLE ESPRESSO	3.95
LATTE (D)	3.45

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.



SP