



## LUNCH SET ORIENTAL MENU

**ONLY VALID ON:** TUESDAY,  
WEDNESDAY, THURSDAY & FRIDAY

**TWO COURSES 13.49**

**THREE COURSE 16.49**

**ADD A GLASS OF WINE 4.00  
OR A PINT OF BEER**

**+ 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)

WONTON MADE IN HOUSE, STEAMED AND TOSSED WITH SOYA, SPRING ONION AND WHITE PEPPER POWDER

### 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 (D)

STRAWBERRY | VANILLA | CHOCOLATE

### KULFI (2 SCOOPS) (N) (D)

MALAI | PISTACHIO | MANGO

 HOT  EXTRA HOT  EXTREME



## LUNCH SET INDIAN MENU

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**HOT** **EXTRA HOT** **EXTREME**

## STARTERS (CHOOSE ONE)

### VEGETABLE SAMOSA (V)

WONTON MADE IN HOUSE, STEAMED AND TOSSED WITH SOYA, SPRING ONION AND WHITE PEPPER POWDER

### 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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