

## Indian Menu

### Appetisers

#### VEGETARIAN

<b>GARLIC MOGO</b> )	7.00
Fresh cassava tossed with fresh garlic and chilli	
<b>PAANI PURI WITH VODKA SHOT</b> )	8.50
<b>PAANI PURI WITHOUT VODKA</b> )	6.50
Puffed wheat crisps served with potatoes, chick peas cumin and tamarind water	
<b>MASALA MOGO</b>	7.50
Fried cassava sautéed with garlic, tomato sauce and spices	
<b>POTATO BHAJIA</b>	6.50
Potato roundels dipped in gram flour batter and fried golden crisp	
<b>ALOO MOTI TIKKA</b>	7.50
Stuffed potato marinated with yoghurt, herbs and spices, cooked in a Tandoor	
<b>ALOO PAPRI CHAAT</b>	6.50
Crunchy wafers garnished with potatoes, chickpeas and tamarind chutney	
<b>CHILLI PANEER</b> ))	8.00
Cottage cheese cubes deep fried and tossed in a hot wok with mixed spices	
<b>ACHARI PANEER TIKKA</b>	8.50
Cottage cheese cubes marinated with yoghurt, flavoured with pickling spices. Skewered with onions and mixed peppers, cooked in a Tandoor	
<b>GARLIC MUSHROOM</b>	7.50
Spicy mushrooms and baby corn	
<b>SPINACH CAKE</b>	7.50
Spinach, potato, comfort cream cheese, ginger, coriander, dry roasted cumin cakes, lightly battered and pan fried	
<b>SAMOSAS CHAAT</b>	6.50
Punjabi samosa with chana, yoghurt chutney and tamarind chutney	
<b>ROASTED BAIGAN STEAK</b>	7.95
Roasted slices of aubergine stuffed with cottage cheese marinated in aromatic spices	
<b>VEGETARIAN PLATTER</b>	12.50
An assortment of vegetable samosas, spinach tick, paneer tikka, potato bhajia & garlic mogo	

#### CHICKEN

<b>CHILLI CHICKEN</b> ))	8.50
Diced chicken sautéed with spices, red and green peppers	
<b>FRIED CHILLI CHICKEN WINGS</b> ))	8.50
Chicken wings marinated in garlic and ginger paste, chillies, then deep fried	
<b>HARIYALI CHICKEN</b>	8.50
Tender chicken breast marinated with yoghurt, coriander, mint and green chillies, cooked in a Tandoor	
<b>MULTANI CHICKEN TIKKA</b>	8.50
Juicy chicken breast marinated with fennel, cream, cheese and crushed garlic, cooked in a Tandoor	
<b>TANDOORI CHICKEN WINGS</b>	8.50
Tender chicken wings marinated with yoghurt, garlic and ginger paste, mustard paste, spices, cooked in a Tandoor	
<b>TANDOORI CHICKEN</b>	Half 9.50 Whole 14.95
Chicken on the bone marinated with spices and yoghurt, cooked in a Tandoor	
<b>TAMARA MIXED GRILL</b>	18.50
Tandoori prawns, chicken wings, lamb chops, chicken tikka, hariyali chicken & lamb sheekh kebab	

#### LAMB

<b>SHEEKH KEBAB</b>	8.95
Traditional Mughal minced meat with herbs and spices, cooked in a Tandoor	
<b>CRISPY CHILLI LAMB</b> )	9.50
Lamb pieces mixed with corn flour, spices, fresh peppers and spring onions	
<b>LAMB MUSHKAKI</b>	11.00
Lamb fillet marinated with green chillies, crushed black pepper, ginger and garlic paste, cooked in a Tandoor	
<b>LAMB CHOPS</b>	10.50
Juicy young lamb chops marinated with hot Indian spices, raw papaya and yoghurt, cooked in a Tandoor	

#### SEAFOOD

<b>CHILLI AND GARLIC FISH</b> )	9.00
Battered fried pieces of tilapia tossed with peppers, chillies and sprinkled with spring onion	
<b>AMRITSARI FISH</b> )	8.50
Battered fried tilapia with gram flour, ajwain and chillies	
<b>AJWAINI FISH TIKKA</b>	9.50
Tilapia fish marinated with yoghurt, ginger and garlic paste, ajwain seeds, cooked in a Tandoor	
<b>TAWA FISH</b>	9.50
Pan toasted tilapia fish fillet finished with soy sauce, chopped coriander and spring onions	
<b>TANDOORI PRAWNS</b>	15.50
King prawns marinated with yoghurt, saffron, freshly ground spices, cooked in a Tandoor	
<b>GOLDEN FRIED PRAWNS</b> )	11.50
Lightly battered prawns with kashmiri red chillies, rice flour and ginger garlic paste	

### Main Course

#### VEGETARIAN

<b>KADAI PANEER</b>	8.50
Indian cottage cheese cooked with peppers in a onion and tomato masala	
<b>CHANA MASALA</b>	7.95
White kabouli chana cooked in spicy curry sauce	
<b>BHINDI MASALA</b>	7.95
Okra and shallots cooked in tomato and fresh spices	
<b>BOMBAY ALOO</b>	8.45
Potatoes cooked with jeera & an onion tomato masala	

#### MALAI KOFTA

8.50  
Mixed potatoes and cottage cheese dumplings cooked in onion and cashew nut gravy (N)

**PANEER BUTTER MASALA** 8.45  
Cubes of cottage cheese cooked in onion and tomato based gravy

**PALAK PANEER** 8.50  
Cubes of cottage cheese marinated with fresh spinach puree, cooked with spices

**METHI CORN** 8.50  
Sweet corn pods cooked in spices, onions and tomatoes with fenugreek leaves, finished with cream

**BHAIGAN BHARTA** 8.50  
Smoked egg plant pulp, sautéed with chopped onions, ginger, garlic, green chillies and fresh ground spices

**VEGETABLE KOLHAPURI** 8.00  
Mixed vegetables served in a traditional Kolhapuri masala

**TADKA DAAL** 8.00  
Yellow lentils tempered with garlic, cumin, onion and fresh tomatoes

**NAWABI DAAL** 8.50  
Black lentils slow cooked overnight and lightly spiced

#### CHICKEN

**DHABA CHICKEN** 9.50  
Homestyle chicken breast cooked with onions and tomatoes in a tangy sauce

**CHICKEN MADRAS** 9.95  
Tender chicken pieces cooked with onions, ginger and garlic, finished with ground spices

**CHICKEN TIKKA MASALA** 9.50  
Chicken cooked with chopped onions, tomatoes and fenugreek

**BUTTER CHICKEN** 9.95  
Chicken cooked in a smooth sauce of tomatoes with spices, finished with cream

) Hot dishes )) Extra Hot dishes

Service charge is discretionary but a recommended 12.5% will be added to your total bill. For information about allergens in our food, please speak to a member of staff.

**SAAG CHICKEN** 9.50  
Succulent chicken cooked with spices condiments and finished with baby spinach

**KADAI CHICKEN** ) 9.45  
Chicken breast cooked with spices, in a tomato sauce with onions and peppers

**CHICKEN KORMA** 9.50  
Chicken breast cooked in a creamy mild coconut sauce with fragrant spices cashew nuts and almonds (N)

#### LAMB

**LAMB PEPPER MASALA** 9.95  
Lamb cubes wrapped in a thick sauce of black peppercorns, chopped onions and tomatoes

**GOSHT KA SAAG** 10.50  
Young lamb cooked in spinach and green herbs

**LAMB KEEMA MUTTER** ) 10.50  
Minced lamb cooked with chopped onions, garlic, ginger, garden peas, green chillies and finely ground spice

**PUNJABI LAMB CURRY** 10.50  
Lamb cooked with spices and kashmiri chillies, in a thin gravy

**KADAI LAMB** ) 10.50  
Lamb cooked with spices, in a tomato sauce with onions and peppers

**LAMB ROGAN JOSH** ) 10.50  
Aromatic pieces of lamb cooked in a gravy flavoured with garlic, ginger and aromatic spices

#### SEAFOOD

**GOAN FISH CURRY** 10.95  
Tilapia fish cooked in authentic Goan spices with coconut milk

**BHUNA FISH MASALA** 10.95  
Tilapia fillet cooked with peppers, onions, tomatoes and spices

## Indian Menu

### Main Course

#### SEAFOOD (CONTINUED)

MEEN KULAMBU	11.95
A village style fish curry combined with a perfect combination of tamarind, spices and tomato	
PRAWN LABABDAR	14.95
King prawns cooked with onions, cashew nuts and tomatoes, in a thick gravy (N)	

### Biryani

Mughlai influenced style of making biryani using lemon, saffron, yoghurt, basmati rice, coriander and fried onions. Cucumber raita is served as an accompaniment

Choose from:

MIXED VEGETABLE	9.45
CHICKEN	10.45
LAMB	11.00

### Accompaniments

#### NAAN / BREAD

TANDOORI ROTI	3.00
PLAIN NAAN	3.25
BUTTER NAAN	3.50
GARLIC NAAN	3.75
CHILLI NAAN ))	3.75
CHEESE NAAN	4.95
PESHWARI NAAN	3.95
KEEMA NAAN	4.95
PARATHA	4.25
ALOO PARATHA	4.50

#### RICE

PLAIN RICE	4.00
JEERA RICE	4.50
PULAO RICE	4.50

#### SIDES AND SALADS

FRIED/ROASTED PAPAD	1.00
Served with home made chutneys (N)	
MASALA PAPAD	1.50
MIXED SALAD	3.95
PUNJABI SALAD	4.50
MASALA CHIPS	4.95
POTATO CHIPS	3.95
RAITA	3.50
PLAIN YOGURT	3.00

## Chinese Menu

### Appetisers

#### VEGETARIAN

PRAWN CRACKERS	3.50
VEGETABLE SPRING ROLLS	4.95
Fresh vegetables rolled in filo pastry and deep fried	
SPICY CHILLI TOFU	6.50
Deep fried bean curd sautéed with salt, pepper, fresh chilli and garlic	
GRILLED VEGETABLE DUMPLINGS	6.95
Dumplings stuffed with mixed vegetables, grilled to finish	
SPICY CHILLI BROCCOLI )	7.00
Deep fried broccoli sautéed with salt, pepper, fresh chilli and garlic	

#### SOUP

SWEET CORN SOUP	
A thick soup served with your choice of accompaniment:	
TOFU (V)	5.50
SHREDDED CHICKEN	6.50
KING PRAWNS	7.50

#### TOM YUM SOUP

Served with your choice of accompaniment:	
TOFU (V)	5.50
SHREDDED CHICKEN	6.50
KING PRAWNS	7.95

#### WONTON SOUP

Chicken and prawns, served in a clear soup	7.75
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CRISPY AROMATIC DUCK	Quarter	10.95
Shredded duck served with spring onions, hoisin sauce		
	Half	18.95
	Whole	30.95
and pancakes (Non Halal)		

#### NON VEGETARIAN

GRILLED CHICKEN DUMPLINGS	7.50
Dumplings with chicken and mixed vegetables, grilled to finish	

SMOKED SHREDDED CHICKEN	7.50
Lightly battered shredded chicken sautéed with salt, pepper, fresh chilli and spring onion	

CHICKEN SATAY	7.50
Skewered, marinated chicken served with peanut sauce (N)	

BUTTERFLY KING PRAWNS	10.95
Japanese style deep fried king prawns with bread crumbs.	

SPICY CHILLI SQUID	10.95
Deep fried squid sautéed with salt, pepper, fresh chilli and spring onion	

SPICY CHILLI KING PRAWNS )	10.95
Deep fried king prawns sautéed with salt, pepper, fresh chilli and spring onion	

### Main Course

#### VEGETARIAN

MIXED VEGETABLES IN GARLIC SAUCE	7.95
Stir fried mixed vegetables, flavoured with garlic sauce	

BEAN CURD IN BLACK BEAN SAUCE	8.45
Stir fried bean curd cooked with black bean sauce, served on a sizzler	

SEA SPICE AUBERGINE )	7.95
Stir fried aubergine cooked in a spicy chilli sauce	

#### NON VEGETARIAN

CHICKEN IN BLACK BEAN SAUCE	9.50
Chicken breast stir fried with peppers and onions in a black bean sauce, served on a sizzler	

CHICKEN IN GINGER & SPRING ONION SAUCE	9.50
Chicken breast stir fried with ginger and spring onion, served on a sizzler	

SWEET AND SOUR CHICKEN	9.50
Chicken breast stir fried with pineapple and peppers, served in a sweet & sour sauce	

STIR FRIED LAMB WITH SATAY SAUCE	9.50
Lamb stir fried with spring onions and malaysian satay sauce	

SAMBAL CHICKEN	9.95
Chicken breast stir fried with a variety of minced chilli peppers and onions	

SWEET AND SOUR KING PRAWNS	12.50
King prawns stir fried with pineapple and peppers. Served in a sweet and sour sauce	

KING PRAWNS IN BLACK PEPPER SAUCE )	12.50
King prawns stir fried with peppers and onions in a black pepper sauce, served on a sizzler	

KING PRAWNS IN GINGER & SPRING ONION SAUCE	12.50
King prawns stir fried with ginger and spring onion, served on a sizzler	

KING PRAWNS IN SPICY CHILLI SAUCE	12.50
King prawns stir fried in a sweet and spicy chilli sauce, served on	

SQUID IN BLACK BEAN SAUCE	12.95
Squid stir fried with peppers and onions in a black bean sauce, served on a sizzler	

SQUID IN GINGER & SPRING ONION SAUCE	12.95
Squid stir fried with ginger and spring onion, served on a sizzler	

SQUID IN SPICY CHILLI SAUCE )	12.95
Squid stir fried in a sweet and spicy chilli sauce, served on a sizzler	

### Noodles

SPECIAL CHOW MEIN	9.95
Stir fried noodles with prawns and shredded chicken in soy sauce	

SINGAPORE NOODLES	9.45
Stir fried rice vermicelli with prawns and shredded chicken in curry powder	

PAD THAI PRAWN	13.45
Stir fried rice noodles with eggs, prawns and chilli	

VEGETARIAN CHOW MEIN	7.95
Stir fried noodles with mixed vegetables in soy sauce	

VEGETARIAN SINGAPORE NOODLES (V)	7.45
Stir fried rice vermicelli with mixed vegetables in curry powder	

### Rice

EGG FRIED RICE	5.95
Steamed rice stir fried with eggs	

SINGAPORE FRIED RICE	9.45
Steamed rice stir fried with prawns and shredded chicken	

MALAYSIAN STYLE NASI GORENG	13.45
Steamed rice stir fried with prawns in a special chilli sauce	