

STARTERS

TANDOORI KHAZANA (served on a sizzler)

Chicken Malai Tikka

Chicken breast marinated in cheese, yogurt, cream and black cumin, then cooked to perfection in the clay oven.

Garlic Chicken Tikka

Chicken breast marinated in garlic, Indian spices and yogurt, then cooked with butter in the clay oven.

Chicken Tikka

Chicken breast marinated in Indian herbs and roasted in the clay oven. A preparation most popular in Northern Indian.

Tandoori Chicken (on the bone)

Whole chicken marinated overnight in spices and yogurt, then cooked in the clay oven.

Chicken Shashlik

Chicken breast marinated in Indian herbs and spices, green peppers and onions, then cooked in the clay oven.

Hariyali Chicken Tikka

Chicken breast marinated in fresh mint and yogurt, then cooked in the clay oven.

Lamb Tikka

Boneless lamb marinated in yogurt, Indian herbs and spices, then roasted in the clay oven.

Lamb Shashlik

Boneless lamb marinated in Indian herbs and spices, green peppers and onions, then cooked in the clay oven. Served with pineapple.

Seekh Kebab

Minced lamb mixed with a special blend of Indian spices, then cooked on a skewer in the clay oven.

Tandoori Mixed Grill

Chicken tikka, lamb tikka and seekh kebab.

The Viceroy Platter

An assortment of tandoori chicken (on the bone), malai tikka, lamb tikka, seekh kebab, fish tikka and chicken tikka.

STARTERS

VEGETARIAN DISHES

Paneer Tikka

Paneer (home-made Indian cheese) marinated in yogurt and spices, then cooked in the clay oven.

Paneer Shashlik

Paneer marinated in Indian herbs and spices, green peppers and onions, then cooked in the clay oven.

Paneer Pakora

Paneer coated in gram flour and Indian spices and then golden fried.

Chilli Paneer

Paneer marinated in hot chilli sauce, then stir fried with peppers and onions.

Mixed Vegetable Pakora

Seasonal vegetables marinated with spices and golden fried.

Onion Bhaji

Tasty onion balls bound together with lightly spiced and fragrant gram flour, then golden fried.

Aloo Papri Chaat

Crisp and crunchy pieces of home-made wheat flour topped with potatoes and chick peas, served with sweet yogurt and tamarind sauce.

Vegetable Samosa

Triangle shaped pastry filled with potato, green peas and a combination of Indian spices, then golden fried.

Vegetable Spring Roll

Crunchy fresh vegetables wrapped in pastry and golden fried.

Aloo Tikki

Potato fritters mixed with Indian spices then coated in cornflour and golden fried.

Aloo Tikki Special with Channa or Paneer

Aloo tikki served with either channa (chickpeas) or paneer (Indian cheese).

Garlic Mushrooms

Fresh mushrooms marinated in garlic and spices, then coated in gram flour and golden fried.

STARTERS

SAMUNDARI LAHAR (SEAFOOD)

Fish Amritsari Pakora

Fish coated in gram flour and Indian spices and then golden fried.

Fish Tikka

Fish marinated in lemon, ginger, garlic paste and Indian spices, then char-grilled in the clay oven and served on a sizzler.

Prawn Shan-e-Punjab

Prawns marinated in a traditional Punjabi masala, then golden fried and served on a bed of fresh salad.

Prawn Puri

Prawns cooked with herbs and spices and then served on golden fried bread with lemon wedges.

MAIN COURSE

MURGH KI SHAAN

Chicken Tikka Masala

Boneless chicken first grilled in the clay oven, and then cooked in a rich tomato and cashew nut sauce.

Butter Chicken

Boneless chicken first grilled in the clay oven, then cooked in a rich tomato and cashew nut sauce with butter and kasoori methi (fenugreek leaves).

Karahi Chicken

Boneless chicken marinated with Indian herbs, diced onions and peppers, skilfully cooked in an iron karahi on high flames.

Chicken Jalfrezi

Boneless chicken cooked in a hot tomato and onion sauce, with green peppers and mustard seeds.

Chicken Korma

A mild chicken dish cooked in a cashew nut gravy and cream.

Saag Chicken

Chicken cooked in spinach, tomatoes and onions.

Chicken Madras /Vindaloo/Phaal

A selection of very popular, hot chicken curries.

Chicken Dhansak

Boneless chicken cooked with lentils, onions and tomatoes in a sweet and sour sauce.

Black Pepper Chicken Curry

Boneless chicken cooked with crushed black pepper and a tangy, spicy aromatic sauce.

GOSHT KI SHAAN

Lamb Korma

A mild lamb dish cooked in a cashew nut gravy and cream.

Lamb Pasanda

Lamb cooked in cream, cashew nut, yogurt and chefs own special spices, finished with an almond and coconut garnish.

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MAIN COURSE

GOSHT KI SHAAN continued

Lamb Rogan Josh

Medium hot lamb curry cooked in a rich gravy base of tomatoes, onions and traditional spices.

Lamb Punjabi

Boneless lamb tenderly cooked in a traditional Punjabi style.

Saag Gosht

Boneless lamb cooked with chopped spinach and blended with green chilli, cream, coriander and kasoori methi (fenugreek leaves).

Karahi Lamb

Boneless lamb marinated with Indian herbs, diced onions and peppers, skilfully cooked in an iron karahi on high flames.

Gosht Bhuna Masala

Boneless lamb cooked with tomatoes, peppers, Indian herbs and spices, and garnished with wedges of boiled egg.

SEAFOOD SPECIALITIES

Prawn Goan Masala

King prawns cooked with fresh coconut and cashew nut cream. A popular dish originating from Southern Goa.

Prawn Punjabi

King prawns cooked to perfection with hot spices in North Indian Style.

Prawn Jalfrezi

King prawns cooked in a hot tomato and onion sauce, with green peppers and mustard seeds.

Prawn Karahi

King prawns tossed in Indian herbs, diced onions and peppers, skilfully cooked in an iron karahi on high flames.

Fish Curry

Fish cooked in a rich tomato and onion gravy with butter and Indian spices.

MAIN COURSE

VEGETABLE SPECIALITIES

Karahi Paneer

Homemade cheese marinated with Indian herbs, diced onions and peppers, skilfully cooked in an iron karahi on high flames.

Matter Paneer Makhani

Paneer cooked in a rich and creamy cashew nut makhani sauce, finished with fresh garden peas and butter.

Saag Paneer

Spinach simmered with onions, ginger and paneer.

Paneer Tikka Masala

Paneer first grilled in the clay oven and then cooked in rich tomato and cashew nut sauce.

Aloo Mushroom Matter

Potatoes and fresh mushrooms slow cooked with a special selection of herbs and spices and finished with fresh garden peas.

Malai Kofta

Golden fried kofta balls simmered in a silky smooth rich gravy.

Bombay Aloo

Potatoes cooked with mustard and cumin seeds.

Aloo Gobi

A traditional dish of potatoes and cauliflower, gently cooked with a special selection herbs and spices.

Karahi Mixed Vegetables

Seasonal vegetables cooked with Indian herbs and spices.

Saag Aloo

Spinach and potatoes cooked with herbs and spices.

Chana Punjabi

Chickpeas cooked in traditional Punjabi style.

MAIN COURSE

VEGETABLE SPECIALITIES continued

Bhindi Dopiazza

Okra cooked with onions in an authentic Indian Punjabi recipe.

Daal Tarka

Yellow lentils slow cooked with spices and herbs.

Daal Makhani with Cream

Black urid lentils and kidney beans simmered with spices and butter, cooked overnight on a slow flame.

BIRYANI DISHES

Chicken Tikka Biryani

Marinated boneless chicken first grilled in the clay oven, then cooked with pilau rice and caramelised onions.

Lamb Biryani

Boneless lamb cooked with pilau rice, spices and finished with caramelised onions.

Prawn Biryani

Prawns cooked with pilau rice and a special blend of Indian spices, finished with caramelised onions.

Vegetable Biryani

Seasonal vegetables tossed with pilau rice and finished with caramelised onions.

** All biryani dishes are served with either a curry sauce or mixed raitha - please tell your waiter which you would prefer.*

NAAN BREADS

Plain Naan

Fine flour bread baked in the clay oven.

Butter Naan

Layers of wheat flour mixed with butter.

Garlic Naan

Baked bread flavoured with garlic and coriander.

Chilli Naan

Indian bread topped with fresh green chillies.

Cheese Naan

Indian bread topped with home made Indian cheese.

Keema Naan

Bread stuffed with spicy minced lamb and cooked in the clay oven.

Peshwari Naan

Bread stuffed with almonds, raisins and coconut.

Onion Kulcha

Bread stuffed with a mixture of onions and spices.

Paneer Kulcha

Bread stuffed with paneer and spices.

Aloo Paratha

Bread stuffed with spiced potatoes.

Tanoori Roti

Bread baked to perfection in the clay oven.

Bread Basket

*A combination of 3 types of naan bread
(butter naan, garlic naan and peshwari naan).*

RICE

Pilau Rice

Fragrant basmati rice.

Plain Rice

Plain boiled basmati rice.

Jeera Pilau

Basmati rice cooked with whole cumin seeds and aromatic spices.

Mushroom Pilau

Basmati rice cooked with fresh mushrooms and aromatic spices.

Peas Pilau

Basmati rice cooked with green peas and aromatic spices.

Keema Rice

Rice cooked with minced lamb and spices.

SUNDRIES

Chips

French fries, lightly salted.

Mixed Raitha

Homemade yogurt mixed with a combination of cucumber, potatoes and Indian spices.

Green Salad

Fresh selection of green salad.
