



CHEZ MUMTAJ

Modern French-Asian Fine Dining
Restaurant & Saffron Lounge Champagne Bar

Starters

Mixed Seafood Platter

Peri Peri freshwater black tiger prawn, salmon dill tikka, sword fish, trio of homemade fresh fruit preserves

Mixed Meat Platter

Green herbed duck breast, lamb chop, achari chicken tikka, trio of homemade fresh fruit preserves

Chicken Tikka

Corn-fed tandoored chicken on wasabi and candied shallot mash with mango - mint coulis

Paneer Shaslik (v)

Tandoor roasted homemade cheese, peppers, tomatoes & mushrooms, smoked red pepper-balsamic mayo

Chez Mumtaj Salad

Seasonal green gourmet salad leaves with cilantro, shaved mango, fresh pomegranate and papaya tossed with walnuts, honey mustard vinaigrette

Loch Duart Salmon

Chargrilled salmon fillet marinated in smoked paprika, dill, mustard, honey & fennel, coconut infused beetroot

Lamb kebab

Tandoor grilled minced welsh lamb piped garlic creme fraiche and chives

Scallop

Pan seared spice crusted Hand Dived Scottish king scallops, sauteed wild mushrooms and shallots, almond, Cardamom & saffron cappuccino foam

Buttered Black Tiger Prawn

Malaysian style tiger prawns tossed in buttermilk crumb, garlic, spring onions, red chilli and curry leaves

Soft Shell Crab

Wild catch blue swimmer soft shell crab in chilli and garlic tempura crust served with homemade Fig, ginger, prune and mango marmalade

Sword Fish

Fresh sword fish steak marinated with 'kasundi' grain dijon mustard and honey grilled in clay oven

Duck Samosa

Con fit of Barbary duck, duxelle of cepes and shallots lightly spiced stuffed in filo pastry served with hoisin

Aubergine steaks (v)

Breaded beignets of aubergine stuffed with potato, cashew nut & golden sultanas, mango and tamarind coulis

Dim Sum

Light mousseline of chicken & prawn in steamed pastry with coriander chilli-lime broth



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Prestige A La Carte Main Courses

Kasundi Black Cod

Wild catch Alaskan roasted Black Cod, kaffir-lime tomato curry emulsion, freshly grated coconut rice, Coriander & mint Braeburn apple & mango vanilla salsa and pickled samphire grass

Seafood Biryani

Dum – Phukt style steamed fresh mixed seafood Loch Duart salmon, tiger prawn and haddock, rose water sealed in clay pot with puff pastry, roasted cumin & cucumber boondi raita

Oxtail

Gently stewed queue de boeuf in hot and sour robust spices, lentil, jaggery, turnips, saffron rice

Monk Fish

Pan roasted curried Cornish caught monk fish tail, Franco Asian Pondicherry shell fish bisque, Nutmeg spinach, South Indian style Handpicked Devon crabmeat tomato rice

Corn Fed Chicken

Suffolkshire Crown Estate Farm Sandalwood flavoured Tandoor roasted, spinach & shitake mushrooms in truffle oil, butter cream of tomato & fenugreek black lentil ragout with saffron basmati rice

Sea Bass

Pan seared fillets of line caught Cornish sea bass, smoked aubergine & chick pea caviar, Keralian-style ginger, coconut milk curry leaf veloute, crispy okra, garlic - chive butter, lemon chilli rice

Venison

Spice-crusting Royal Estate Windsor Great Park saddle of venison, masala crushed charlotte potatoes and scallions, spinach, confit of butternut squash puree, chocolate-tamarind red wine jus

Guinea Fowl

Pan roasted supreme in Ras-El Hanout, fricassee 'A la Persillade' braised savoy cabbage, Homemade smoked chorizo, chicken tikka and wild mushroom pie, game jus

Fillet Beef

Sumac and pepper crusted 28 Day Aged Kettle Farm Scottish Beef, herb butter, pommes fondant, Madeira & Port wine glaze of duxelle wild mushrooms, shallots, wilted spinach, celeriac puree & veal jus

Rack of Lamb

'Best End' New Season West Kent, Peshurst Salt Marsh Elliots Farm lamb, gratin of dauphinois, Spicy smoked lamb patti, crème fraiche, mint-mango coulis & rose petal lamb jus

Lamb Shank

Kashmiri-style braised Kent Downs Salt Marsh Forge Farm shank, spinach herbed rice, potato rosti, French beans, chantenay carrots & rogan josh sauce

Duck

Seven spice dusted Barbary duck breast in sesame, chilli, ginger, honey glaze, Stir fry julienne of young vegetables, oriental rice, cassia, star anise, apple, plum and rhubarb marmalade

Spinach Dumpling (v)

Quenelles of spinach & sweet potato stuffed with goat's cheese chick pea cake, tomato, basil, jaggery and fenugreek beurre blanc sauce, saffron-dill herbed rice



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Set Lunch Menu

Available between 12-2.30pm every day from Tuesday to Sunday inclusive

A two course meal with a glass of house wine (red/white) £14.95

Early Bird Dinner Set Menu

Available between 6.00 – 7.30pm on Sunday and Tuesday to Thursday inclusive

A three course meal £14.95 or A three course meal with a glass of wine £18.95

Starter (choice of one)

Chicken

Chicken tikka marinated in pickling spices with wasabi mash and mango - mint relish

Lamb

Tandoor grilled lamb minced kebab piped with cream cheese and chives

Chicken Caesar Salad

Chicken Caesar salad grilled chicken breast slices with romaine lettuce, croutons, shaved parmesan, anchovies and Caesar dressing

Paneer Tikka Shaslik

Indian cheese spiced together with a medley of vegetables (v)

Chick Pea Tartlet

Tangy spiced chick peas in tamarind & crème fraiche on petit naan bread (v)

Main Course (choice of one)

Chicken

Corn fed chicken tikka morsels on a cream of spinach & fenugreek sauce with fresh pomegranate seeds and pilau rice

Seabream

Pan seared with buttered leaf spinach & tarragon - mustard cream sauce

Soft Shell Crab

Tempura of Blue swimmer soft shell crab in spicy Malabar sauce with coconut rice

Black Pepper Chicken

Wok tossed in oyster sauce, mixed peppers, onions, red chillies, shitake mushrooms, steamed rice

Duck

Confit of Barbary duck leg on ratatouille of five lentil mix and steamed rice

Malaysian Chicken Curry

Morsels of chicken with wild woodland mushrooms in spicy tomato, kaffir lime and coconut milk curry with steamed rice

Spinach Dumpling (v)

Quenelles of spinach and sweet potato stuffed with goat's cheese, chick pea cake, tomato basil beurre blanc sauce with saffron dill rice

Lamb Rogan Josh

Kashmiri style morsels of braised welsh lamb served with gunpowder baby potatoes and saffron rice

Desserts (choice of one)

Mango Bruleé

Homemade vanilla rice pudding

Pear sorbet



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Party Menus

Menu A - £26.95 per person

Starter (choice of one)

Chicken

Chicken tikka marinated in pickling spices with wasabi mash and mango - mint relish

Chick Pea Tartlet

Tangy spiced chick peas in tamarind & crème fraiche on petit naan bread

Buttered Black Tiger Prawn

Malaysian style tiger prawns tossed in garlic, red chilli and curry leaf

Main Course (choice of one)

Corn fed chicken

Tandoor roasted served with spinach and wild mushrooms in truffle oil, butter cream of tomato & fenugreek black lentil ragout with saffron basmati rice

Seabream

Pan seared with buttered leaf spinach & tarragon - mustard cream sauce

Lamb Shank

Kashmiri-style Welsh lamb shank slow cooked in beetroot juice with spinach herbed rice, potato rosti, French beans, baby carrots and rogan josh sauce

Spinach Dumpling (v)

Quenelles of spinach & sweet potato stuffed with goat's cheese served with chick pea cake, tomato fenugreek beurre blanc sauce and dill-saffron herbed rice

Desserts (choice of one)

Homemade Vanilla Rice Pudding with Rhubarb Ice Cream

Chocolate Fondant with vanilla Ice Cream

Pear Sorbet

Menu B - £32.95 per person

Starter (choice of one)

Mixed Seafood Platter

Peri Peri freshwater black tiger prawn, salmon dill tikka, sword fish

Mixed Meat Platter

Green herbed duck breast, lamb cutlet with rosemary, achari chicken tikka

Mixed Vegetarian Platter (v)

Spicy beetroot tikki, paneer shaslik and chickpea salsa chaat in crispy semolina shell homemade Quince jelly

Main Course (choice of one)

Corn fed chicken

Tandoor roasted served with spinach and wild mushrooms in truffle oil, butter cream of tomato & fenugreek black lentil ragout with saffron basmati rice

Lamb Shank

Kashmiri-style Welsh lamb shank slow cooked in beetroot juice with spinach herbed rice, potato rosti, French beans, baby carrots and rogan josh sauce

Seafood Biryani

Dum – Phukt style mixed seafood, saffron and rose water sealed in clay pot with puff pastry served with roasted cumin and cucumber boondi raita

Spinach Dumpling (v)

Quenelles of spinach & sweet potato stuffed with goat's cheese served with chick pea cake, tomato fenugreek beurre blanc sauce and dill-saffron herbed rice

Desserts (choice of one)

Homemade Vanilla Rice Pudding with Rhubarb Ice Cream

Chocolate Fondant with vanilla Ice Cream

Mango Brulée

Party menus available for a minimum of 12 guests
Party must choose from either menu A or B in advance.



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Tasting Dinner Menu

£39.95 person (Min 2 person, max 6 person)

Pappadom & Prawn cracker Basket with Homemade Relishes

Starters

Green herbed duck breast,
char grilled lamb cutlet,
chicken tikka in pickling spices with trio of homemade fruit preserves

Main Course

To share

Classic Thai green chicken curry with galangal and kaffir lime
Hot & sour Keralian Boatman curry monk fish & wild catch tiger prawn
Salt Marsh Best End lamb in Kashmiri rogan josh curry

With

Gunpowder spice crusted baby potatoes with spring onion and rosemary
Pak choi greens and shitake mushrooms in garlic oyster sauce
& bhoondi cucumber - mint raitha

Saffron or Steamed Rice
Assorted Naan Basket

Dessert

Mango & Orange Brulee



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Side Order

Vegetable Side Orders

Hot and sour spicy potatoes with tempered cumin
Cream of spinach with nutmeg and homemade cheese
Wild mushroom, truffle oil and spinach sautéed in tomato basil sauce
Cauliflower and broccoli in masala Greek yoghurt baked in clay oven
Pak choi greens and shitake mushrooms in garlic oyster sauce
Stir fry okra with dry mango powder, carom seeds and yoghurt
Spinach leaf and potatoes tossed in light herbs and spices
Tandoor smoked aubergine crush
Black lentils in rich butter cream of tomato and ginger
Asparagus pan tossed with mustard, coconut flakes, shallot garlic butter
Gunpowder spice crusted baby potatoes with spring onion and rosemary
North Indian five lentil mix tempered with panch prun
Wasabi or Masala mash
Sautéed Young vegetables

Rice and Breads

Steamed basmathi rice
Saffron basmathi rice
Lemon chilli rice
South Indian tomato rice
Wild mushroom rice
Naan basket (choice of any two)
Naan
Sun dried tomato, olive and cheese naan
Garlic and cilantro naan
Cheese and onion naan
Coconut, almond and golden raisin naan
Basil and chilli naan
Paratha
Fenugreek paratha
Spicy potato paratha
Tandoori roti
Handkerchief roti

Many of our dishes prepared in the kitchens may contain nut and dairy traces please ask server if you have an allergies to these products before ordering



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Desserts

Tea / Coffee

Green tea
Jasmine tea
Assam tea
Darjeeling tea
Masala tea
Earl grey tea
Liquor coffee
Coffee
Cappuccino
Espresso
Double espresso
Late
Mocha

Dessert

Chez Mumtaj Dessert Platter
Chocolate Intense
Poached Saffron Pear
Trio of Sorbet
- Lemon, Raspberry, Passion Fruit & Mango
Trio of Ice Cream
- Panna Cotta, Mandarin & Cranberry & Rhubarb
Kheer
Indian Style Rice Pudding with Rhubarb Ice Cream
Mango Brulee

Dessert wines

Casa de l Ermita Doice Viognier 2006
Glenguin Botrytised Semillon 2006

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10% discretionary service will be added to the total bill