



Indian

Soup

Mulliqatawny Soup - A spicy lentil soup with a hint of cream, very smooth on the pallet		£3.50
Appetisers		
Vegetable Samosa - A popular snack in South East Asia, a stuffed triangular pastry with spicy vegetables fillings		£3.50
Onion Bhaji - Onions coated with gram flour batter deep fried until golden		£3.50
Fish Amritsari - Named after the city it originated, this dish is a great appetizer to complement any management and Marinated fillets of white water fish deep fried in batter	in COURSE.	£4.95
Fresh from the Tandoor	Appetizer	Mains
Vegetable Mixed Grill - A delicious assortment of vegetarian tandoor items prepared on skewers	£3.95	£6.95
Tofu Tikka - Soya fillets marinated in spiced yogurt, and grilled in clay oven, garnished with coriander	£3.95	£6.95
Mutton Sheek Kebab - The traditional sheek of lamb mince with distinct flavours, creating an extraordinary play of tastes	£3.95	£7.60
Malai Tikka - Malai Murgh Tikka are skewered cubes of boneless chicken cooked in clay oven. The special Ingredients in this recipe is the cheese which adds to the creaminess of the dish	£3.95	£7.60
Chicken Tikka - Tender pieces of chicken marinated in spices and yoghurt, cooked in a clay oven	£3.95	£7.60
Tandoori Chicken - The fire and spice of India. Marinated chicken cooked in its own juices in the tandoor	£3.95	£7.60
Fish Tikka - Fillets of white water Fish marinated in spices and yoghurt, cooked in a clay oven	£4.95	£9.95
Tandoori Mixed Crill - A delicious assortment of meaty tandoor items prepared on skewers	£6.95	£11.95
Tandoori King Prawn - Char grilled king prawn in mouth watering Indian spices and Herbs £6.95		£12.95
Mains — Non Vegetarian		
Chicken Tikka Masala - Chicken Tikka Masala is made from chicken cooked in clay oven served in a rich tasting red and orange coloured sauce. Sauce is usually creamy, lightly spiced and contains tomatoes and nuts		£7.60
Chicken Jalfrezi - Bite-sized pieces of chicken prepared in a spicy sauce of diced onions, diced capsicums and fresh green chillies then garnished with juliennes of ginger and a sprinkle of fresh coriander		£7.60
Chicken Curry - Chicken cooked with ginger, onion, coriander, fresh Herbs and native spices. Consequently, producing a well balanced dish, rich in taste, rich in tradition		£7.60
Massala Fish - Filleted white water fish simmered in a rich masala sauce with coarsely chopped onions, peppers and tomatoes		£8.95
Rogan Josh - Tender lamb chunks cooked in an onion and tomato gravy, spiced with Indian spices		£8.95

Peshwari Naan



Indian

LAMB KAdai - Dry roasted peppercorns, green peppers, chopped onions and pieces of boneless lamb, stir fried	£8.95
King Prawn Tawa - Grilled King Prawns cooked on tawa with coarsely chopped onions, tomatoes, fresh coriander and finished with ajwain, which elevates this delicacy from the ordinary to a gourmet's delight	£11.95
Mains — Vegetarian	
Bombay Potato - Potatoes tossed in a dry tomato and cumin sauce, garnished with coriander	£4.95
Saaq Aloo - A mixture of potato and spinach in a mild sauce	£4.95
Tadka Dall - Moderately spicy lental dish	£4.95
Vegetable Jalfrezi - Mixed vegetable prepared in a spicy sauce of diced onions, diced capsicums and fresh green chilies then garnished with juliennes of ginger and a sprinkle of fresh coriander	£5.95
Biriyani - A dish originated from the Nawabs of Hydrabad, tender pieces of lamb, chicken or prawns and basmati rice, flavoured with saffron and an interesting blend of condiments accompanied with raita	
Vegetable Biriyani/Kashmiri Pilau - A fruity vegetarian Biriyani contains raisins and almonds	£7.60
Hyderabadi Biriyani - Please specify your favourite, whether it would be Chicken or Lamb	£9.95
Dum Biriyani - Please specify your favourite, whether it would be Chicken or Lamb	£9.95
King Prawn Biriyani - A spicy Indian rice and King Prawn dish	£12.95
Rice & Naan	
Plain Naan	£2.25
Steamed Basmati Rice	£2.50
Garlic Naan	£2.50
Pilau rice - Please specify Pilau of your choice — either vegetable, peas or Jeera	£2.95
Peshwari Naan	£3.50



Chinese

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Clear Vegetable Soup	£3.50
Hot & Sour Soup (Vegetable Option Available)	£3.50
Chicken Man Chow Soup (Vegetable Option Available)	£3.50
Lung Fung Soup	£3.50
Chicken & Sweet Corn Soup (Vegetable Option Available)	£3.50
Appetiser	
Sesame Toast - An open sandwich of vegetable paste sprinkled with sesame seeds, deep fried to a crispy finish	£3.50
Vegetable Spring Roll - A vegetarian version of the more traditional spring roll	£3.50
Chilli Pepper Tofu - A must for Vegetarians who like their food a little spicy	£3.95
Crispy Chilli Vegetable - In a light Tempura batter	£3.95
Crispy Seaweed - A special deep fried vegetable enhanced with a taste of the sea	£3.95
The First Floor Chicken Wings - Deep fried chicken wings coated with spices, chillies and our signature sauce	£3.95
THE FIRST Floor King Prawn - Deep fried King Prawn coated in Chef's special sauce	£6.95
King Prawn in Garlic, Salt & Pepper - Deep fried king prawns coated with spices and chillies	£6.95
Mains — Non Vegetarian	
Chicken in Sweet Chilli Sauce - Selected tender chicken fried with red and green pepper and chilli, hot to the touch and taste	£7.60
Sweet and Sour Chicken - Lightly battered chicken cooked in a classic Sweet and Sour sauce	£7.60
Chicken with Black Bean Sauce - Tender chicken stir fried in black beans, garlic, green peppers and chilli	£7.60
Chicken with Bamboo Shoot - Tender chicken stir fried and cooked with bamboo shoots	£7.60
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£7.60

Kung Pao Chicken - Sweet, sour, salty & spicy chicken in a dry sauce



Chinese

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MAINS -	INON	VEGETARIAN	(CONTINUE)	11

Duck with Pineapple - Sliced roast duck stir fried with ginger and pineapple	£8.95
Duck with Plum Sauce - Succulent duck flavoured throughout by marinating in gentle spices, cooked to perfection and served with a plum sauce.	£8.95
Beef/Lamb with Ginger and Spring Onion - Finely cut beef/lamb cooked in spring onion and fresh ginger sauce	£8.95
Beef/Lamb in Black Bean Sauce - Tender beef/lamb stir fried in black beans, garlic and green peppers	£8.95
Beef/Lamb in Szechuan Sauce - Tender pieces of beef/lamb cooked with Szechuan peppercorn in a spicy sauce	£8.95
King Prawn in Cinger and Spring Onion - King prawn cooked in spring onion and fresh ginger sauce	£11.95
Mains — Vegetarian	Main
Exotic Green Mixed Vegetables	£5.95
Tofu in Szechuan Sauce	£5.95
Tofu in Sweet & Sour Sauce	£5.95
Stir Fried Pak Choi	£5.95
Stir Fried Black Mushroom with Broccoli	£5.95
Mixed Vegetables in Oyster Sauce	£5.95
Manchurian Vegetable Balls	£5.95
Rice & Noodles	
Steamed Rice	£2.50
Egg Fried Rice	£2.95
Vegetable Fried Rice	£2.95
Chinese Chopsey Noodles	£4.95
Singapore Noodles - Halal	£4.95
Pan Fried Noodles with Vegetable	£4.95
Spicy Rice and Noodles Mix with Chicken	£4.95





Thai

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IOM YUM SOUP - (VEG OR CHICKEN) TRADITIONAL THAI SPICY SOUP WITH LEMONGRASS, GALANGAL, LIME LEAVES, CORIANDER and LIME JUICE	£5.5C
Tom Yum Soup - (King Prawn) Traditional Thai spicy soup with lemongrass, galangal, lime leaves, coriander and lime juice	£5.5C
Арретіser	
Vegetable Tempura - Mixed vegetable fried in famous light Tempura batter	£3.50
Sweet Chilli Chicken - Strips of breast chicken coated in sweet chili sauce	£3.95
Soy Fried Chicken Wings - Golden fried chicken wings with a Hint of Thai flavour	£3.95
Kayung Kai - Strips of breast chicken coated in Thai spices and batter then deep fried	£3.95
Crispy Chicken with Cashew Nuts - Small strips of crispy fried chicken in a unique sauce	£4.95
Satay Chicken - Brochette of marinated chicken served with a piquant peanut Satay sauce	£4.95
Sweet Chilli Squid - Squid coated in sweet chilli sauce	£4.95
Thai Fish - Small pieces of fish fillet coated in Thai batter and deep fried	£4.95
Mains — Non Vegetarian	
Masman Curry - Southern Thailand we bring you our mild curry with coconut milk and southern spices Chicken/Prawn Beef/Lamb/Duck King Prawn/Seafood	£7.60 £8.95 £11.95
Panang Curry - Cooked in rich creamy Panang curry paste, our own special blend of garlic pepper and coriander Chicken/Prawn Beef/Lamb/Duck King Prawn/Seafood	£7.60 £8.95 £11.95
Red/Green/Yellow Curry - Spicy coconut based curry with galangal, lemongrass and café lime leaf — a must try for the Thai enthusiasts Chicken/Prawn Beef/Lamb/Duck King Prawn/Seafood	£7.60 £8.95 £11.95
Sliced Chicken with Green and Red Pepper - Chicken stir fried in green and red pepper	£7.60
Stir Fried Chicken with Cashew Nuts - Tender chicken stir fried with cashew nuts	£7.60
Shredded Chicken with French Beans - Tender pieces of chicken with French beans	£7.60
Sliced Chicken with Cincer , Sliced chicken with cincer and sorring anion	£7.60



COCONUT STEAMED RICE

Pad Thai Noodles



Thai

Mains — Non Vegetarian (Continued)	
Sliced Chicken with Lemon Leaf - Stir fried chicken with Lemon leaf	£7.60
Beef/Lamb/Duck in Chilli Paste - Tender pieces of beef/lamb/duck in Thai chilli paste	£8.95
BEEF/LAMB WITH FRENCH BEANS - STIR FRIED BEEF/LAMB WITH FRENCH BEANS	£8.95
Duck with Pineapple - Sliced roast duck stir fried with red pepper and pineapple	£8.95
Duck with Long Beans - Shredded roast duck with French beans	£8.95
Mains — Vegetarian	
Eggplant in Red Chilli Sauce	£5.95
Mixed Vegetables in Spicy Sauce	£5.95
Tofu with Snow Peas	£5.95
French Beans with Mushroom	£5.95
Vegetable Thai Red/Yellow/Green Curry - Please specify your favorite	£6.95
Vegetables Panang Curry - Mixed Vegetables cooked in rich creamy Panang curry paste, our own special blend of garlic pepper and coriander	£6.95
Vegetable Masman Curry - Southern Thailand we bring you our mild curry with coconut milk and southern spices	£6.95
Tofu Thai Red/Yellow/Green Curry - Spicy coconut based curry with galangal, lemongrass and café lime leaf	£6.95
Rice & Noodles	
Steamed Rice	£2.50
Garlic Fried Rice	£2.95

£3.50

£4.95



Continental & Salad

SOUP CREAM OF TOMATO	£3.50
Cream of Spinach	£3.50
Salad	
Korean Kim Chi - A very traditional spicy cabbage salad	£3.50
Green Salad - Fresh green salad	£3.50
Russian Salad - Diced potatoes and vegetable salad with mayonnaise	£3.50
Pasta Salad - A creamy penne pasta salad in mayonnaise	£3.95
Chicken Caesar Salad - Warm chicken with fresh green salad and shavings of parmesan	£4.60
Fish Salad - Spicy fish in a fresh green salad	£4.60
Appetiser	
Potato Wedges - Spicy wedges make a tasty side dish or a flavoursome snack.	£3.50
Onion Rings - Onion rings fried in crispy tempura batter	£3.50
Chicken Goujons - Chicken Goujons with our own little twist	£4.95
Fish Goujons - Fresh water fish Goujons with our own little twist	£4.95
Garlic Butterfly King Prawn - Marinated king prawn fried in a crispy bread crumb until golden	£6.95
Mains	
Chicken Al La King - A warming creamy chicken casserole dish, served with either steamed rice or noodles	£8.95
Chicken with Tomato & Chilli Relish - Served with penne pasta	£7.60
Penne Pasta with Neapolitan Sauce - A classic tomato and Herb sauce	£7.60
LAMB STROGANOFF - THE RICH FLAVOUR OF LAMB IN A CREAM AND MUSHROOM SAUCE, SERVED WITH EITHER STEAMED RICE OR NOODLES	£9.95
Fresh Pizza Made-to-Order - Please specify your favourite	£6.95



Dessert

Cheesecake - old fashioned vanilla cheesecake nestling on a crunchy biscuit base topped with a variety of fruit	£3.65
Double Chocolate Cake - A rich chocolate sponge filled and covered with a delicious chocolate topping. Traditionally hand decorated with a spiral swirl or fruit Served with or without cream	£3.65
CATEAU - A delicious combination of real dairy cream and choice of fillings layered between a light textured sponge. Decorated and covered with a variety fruit topping. Served with or without cream	£3.65
Freshly made fruit salad - seasonal freshly cut fruit salad	£3.65
Profiteroles - Deliciously light choux pastry buns are filled with fresh dairy cream and finished off with a rich, luxurious chocolate sauce	£3.65
Assorted Ice Cream - A selection of Vanilla, Chocolate and Strawberry ice cream is available	£3.65

Indian Dessert

Selection of Homemade Indian desserts are available

Rice Pudding Vermicelli Keer Gulab Jaman

£3.65

All dessert selections vary on a daily basis