

SILK

The Silk route covered a vast and ancient land, its recorded history dating back to over 3000 years. Cuisines like the overall fabric of the land itself were the result of countless historical, cultural and regional influences. The product of centuries of change, of new ideas, new faiths and new products arriving with traders and invaders, with colonisers and with immigrants fleeing repression elsewhere began with the silk route. The result is a rich tapestry of contradictions and contrasts which never cease to fascinate.

We are focusing on Spices which we believe were used as trade items based on barter. We will be bartering spices along the orient amongst the cuisines to serve you food that shall keep you warm by tantalising your culinary senses.

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Starters

- Hara Bhara Kebab* (v) £6.95
Galette of Potatoes and Garden Green Vegetables
- Chilli Garlic Silken Tofu* (v) £6.95
Tofu tossed in Chilli and Garlic Sauce
- Konkani Jhinga* £8.95
Tiger Prawns stir fried with curry leaves and pineapple
- Pan Seared Scallops* £8.95
Spiced Fruit Chaat and Green Pea Puree Salsa
- Tandoori Khile Phool* (v) £6.95
Florets of Cauliflower and Broccoli marinated and cooked in Tandoori
- Machli Reshad* £8.95
Pan seared Fillets of Tilapia marinated in red chili and vinegar paste
- Chilli Chicken* £8.95
Pan seared chilli chicken with peppers onion and cashew nuts
- Neua Prik Kiew Wan Sod Vollappa* £8.95
Thai Style Grilled Beef Strips marinated in Green Curry and Fresh Basil
- Murgh Malai Kebab* £8.95
Succulent Morsels of Chicken marinated with sour cream mild cheese and cooked in Tandoori
- Lamb Sheekh Kebab* £8.95
Traditional Kebab made with Minced Lamb and served with Mint Chutney
- Silk Starter Platter* £13.95 (**)
(Pan Seared Scallops, Honey Glazed Chicken and Lamb Sheekh Kebab)

Mains

Cod Loin

£16.50

Masala Fried Loin of Cod with Tomato Coconut Chilli Curry and Steamed Rice

Tiger Prawns

£21.95 (**)

Chargrilled Prawns with Quinoa and Baby Spinach, Mango and Cherry Tomato Salsa

Tandoori Chicken

£16.95

Chargrilled boneless Chicken Thighs with Sprouted Bean Salad, Mint Sauce and Naan

Grilled Tamarind Duck Breast

£19.95

Pan Seared Duck Breast, Dauphinoise Potato, Pak Choi, Kumquat, Tamarind and Soy Sauce

Tandoori Lamb

£18.95

Marinated Rump of Lamb cooked in Tandoori, smoked Aubergine Puree, Tandoori Potato

Served with Mint Chutney and Onion Kulcha

Kali Miri Bade Miya (10oz)

£22.95 (**)

Beef Sirloin Steak with Crusted Mustard and Peppercorn

Tandoori Paneer (v)

£14.95

Cheese served in Tikka Masala style with Yellow Dal and Naan Bread

Hakka Noodles (v)

£14.95

Singapore Noodles Topped with Crispy Chilli Garlic Tofu

(**) - £3.50 supplement for voucher holders

Side Dishes

£4.50

Panchratni Vegetable

Mix of five vegetables Indian Style

Peeli Dal

Yellow lentils tempered with mustard seeds and curry leaves

Phad Phak

Mix of Seasonal vegetables Thai Style

Phad Boong Fai Deng

Stir Fried Pak Choi, Black Bean Sauce

Sugar Snap Peas

Stir fry green with black bean sauce

Hing Jeera Aloo

Stir fried Potatoes with cumin and asafoetida

Thai curry

Chicken, Beef or Vegetable.

Naan, stuffed Kulcha and Mint Paranthas

Assorted Bread basket - choose one type

Steamed, Fried Rice, Pulao Rice

Basmati Rice

Egg Noodle

Noodles

Silk Meal Share Platter

£55.00 (2 persons) (**)

Starter:

Set Platter of Tandoori Chicken Tikka, Lamb Sheekh Kebab and Aloo Tikki

Main Course:

To choose from 2 vegetarian and 2 non vegetarian served with Yellow Dal, Pulao Rice and Bread Basket

Vegetarian:

- Veg Thai Green Curry
- Aloo Mutter
- Jeera Aloo
- Palak Paneer
- Hakka Noodles

Non Vegetarian:

- Chicken or Prawns Thai Curry
- Chili Chicken Cashew
- Chicken Peppercorn
- Lamb Rogan Josh
- Lamb Keema Masala
- Goan Fish Curry
- Rava Fried Masala Prawns
- Beef Rendang

(**) – supplement of £3.50 per person for voucher holders

Desserts

<u>Mango Cream Brulee with Red Fruit Compote</u>	£6.95
<u>Cardamom Fruit Trifle with Brandied Fruits</u>	£6.95
<u>Chocolate Mousse with Crackle Crystals</u>	£6.95
<u>Coconut Jaggery and Raisin Samosas</u> <i>Served with Galangal and peppercorn Sauce</i>	£6.95
<u>Ice Cream Selection (3 scoops)</u>	£7.50
o Amaretto o Honey Ginger o Strawberry Vanilla	
<u>Sorbet Selection (3 scoops)</u>	£7.50
o Peach o Guava o Orange o Water Melon	
<u>Silk dessert Platter</u> <i>Chefs selection of miniature dessert's</i>	£12.00 (**)

Menu compiled by
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