

# THE FIRST FLOOR

## RESTAURANT

### INDIAN

#### Soup

**Mulligatawny Soup** - A spicy lentil soup with a hint of cream, very smooth on the pallet £3.50

#### Appetizers

**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 main course. £4.95  
Marinated fillets of white water fish deep fried in batter

**Hors d'oeuvres (Minimum for 2)** £6.95 per person  
A selection of the chef's favourite

#### 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 Grill** - A delicious assortment of meaty tandoor items prepared on skewers £6.50    £11.95

**Bhatti Ka Jhinca** - 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

**Dhaba Murgh** - A Punjab favourite of chicken tikka 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

**Achari Gosht** - Tender lamb chunks cooked in an onion and tomato gravy, spiced with Indian pickles £8.95

INDIAN

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- 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
- Sikandari RAAN** - A dish created for the Sultans of Bengal and India. Whole leg of lamb marinated in a very special Indian herbs and spices and then slow roasted for up to 4 hours. A dish that is truly fit for a King - a must try Indian dish. Served with pilau rice and garnish. A perfect dish to share in a small party. £69.95

\*\*PLEASE ALLOW A MINIMUM OF 8 HOURS NOTICE IN ORDER THAT WE MAY PREPARE THIS DISH\*\*

### MAINS – VEGETARIAN

- BOMBAY POTATO** - POTATOES TOSSED IN A DRY TOMATO AND CUMIN SAUCE, GARNISHED WITH CORIANDER £5.95
- SAAG ALOO** - A MIXTURE OF POTATO AND SPINACH IN A MILD SAUCE £5.95
- PANEER LABABDAAR** - CUBES OF PANEER COOKED IN THICK SPICY TOMATO AND ONION GRAVY £5.95
- SABZI MELOONI** - MIXED VEGETABLE IN A SPICY DRY SAUCE £5.95
- 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
- MALAI KOFTA** – CROQUET OF CHEESE BALLS IN A SAFFRON GRAVY, A MUST TRY FOR THE VEGETARIANS £6.95
- 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
- BASMATI KASHMIRI PILAU** - A FRUITY VEGETARIAN BIRIYANI CONTAINS RAISINS AND ALMONDS £6.95
- HYDERABADI BIRIYANI** - PLEASE SPECIFY YOUR FAVOURITE, WHETHER IT WOULD BE LAMB OR CHICKEN £8.95
- DUM BIRIYANI** - PLEASE SPECIFY YOUR FAVOURITE, WHETHER IT WOULD BE LAMB OR CHICKEN £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/KEEMA NAAN £3.50

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### CHINESE

#### Soup

CLEAR VEGETABLE SOUP	£3.50
HOT & SOUR SOUP	£3.50
CHICKEN MAN CHOW SOUP	£3.50
LUNG FUNG SOUP	£3.50
CHICKEN & SWEET CORN SOUP (VEGETABLE OPTION AVAILABLE)	£3.50

**HORS D'OEUVRES (MINIMUM FOR 2)**  
A SELECTION OF THE CHEF'S FAVOURITE

£6.95 PER PERSON

#### APPETIZER

<b>SESAME TOAST</b> - AN OPEN SANDWICH OF VEGETABLE PASTE SPRINKLED WITH SESAME SEEDS, DEEP FRIED TO A CRISPY FINISH	£3.50
<b>VEGETABLE SPRING ROLL</b> - A VEGETARIAN VERSION OF THE MORE TRADITIONAL SPRING ROLL	£3.50
<b>CHILLI PEPPER TOFU</b> - A MUST FOR VEGETARIANS WHO LIKE THEIR FOOD A LITTLE SPICY	£3.95
<b>CRISPY CHILLI VEGETABLE</b> - IN A LIGHT TEMPURA BATTER	£3.95
<b>CRISPY SEAWEED</b> - A SPECIAL DEEP FRIED VEGETABLE ENHANCED WITH A TASTE OF THE SEA	£3.95
<b>DEEP FRIED CHICKEN WINGS</b> - SIMILAR TO SOUTHERN FRIED CHICKEN	£3.95
<b>THE FIRST FLOOR CHICKEN WINGS</b> - DEEP FRIED CHICKEN WINGS COATED WITH SPICES, CHILLIES AND OUR SIGNATURE SAUCE	£3.95
<b>THE FIRST FLOOR KING PRAWN</b> - DEEP FRIED KING PRAWN COATED IN CHEF'S SPECIAL SAUCE	£6.95
<b>KING PRAWN IN GARLIC, SALT &amp; PEPPER</b> - DEEP FRIED KING PRAWNS COATED WITH SPICES AND CHILLIES	£6.95
<b>¼ CRISPY DUCK AND PANCAKE</b> - ¼ CRISPY DUCK SERVED WITH PANCAKE	£8.95

#### MAINS – NON VEGETARIAN

<b>CHICKEN IN SWEET CHILLI SAUCE</b> - SELECTED TENDER CHICKEN FRIED WITH RED AND GREEN PEPPER AND CHILLI, HOT TO THE TOUCH AND TASTE	£7.60
<b>SWEET AND SOUR CHICKEN</b> - LIGHTLY BATTERED CHICKEN COOKED IN A CLASSIC SWEET AND SOUR SAUCE	£7.60
<b>CHICKEN WITH XO SAUCE</b> - STIR FRIED CHICKEN IN XO SAUCE	£7.60
<b>CHICKEN WITH BLACK BEAN SAUCE</b> - TENDER CHICKEN STIR FRIED IN BLACK BEANS, GARLIC, GREEN PEPPERS AND CHILLI	£7.60
<b>CHICKEN WITH BAMBOO SHOOT</b> - TENDER CHICKEN STIR FRIED AND COOKED WITH BAMBOO SHOOTS	£7.60
<b>KUNG PAO CHICKEN</b> - SWEET, SOUR, SALTY & SPICY CHICKEN IN A DRY SAUCE	£7.60

10% COVER CHARGE will apply

CHINESE

# THE FIRST FLOOR

RESTAURANT

## CHINESE

### MAINS – NON VEGETARIAN (CONTINUED)

<b>Duck with Pineapple</b> - Sliced roast duck stir fried with ginger and pineapple	£8.95
<b>Duck with Plum Sauce</b> - Succulent duck flavoured throughout by marinating in gentle spices, cooked to perfection and served with a plum sauce.	£8.95
<b>Beef/Lamb with Ginger and Spring Onion</b> - Finely cut beef/lamb cooked in spring onion and fresh ginger sauce	£8.95
<b>Beef/Lamb in Black Bean Sauce</b> - Tender beef/lamb stir fried in black beans, garlic and green peppers	£8.95
<b>Beef/Lamb in Szechuan Sauce</b> - Tender pieces of beef/lamb cooked with Szechuan peppercorn in a spicy sauce	£8.95

### MAINS – VEGETARIAN

Exotic Green Mixed Vegetables	£5.95
Tofu in Szechuan Sauce	£5.95
Tofu in Sweet & Sour Sauce	£5.95
Stir Fried Pak Choi	£6.95
Stir Fried Pak Choi with Black Mushroom	£6.95
Mixed Vegetables in Oyster Sauce	£6.95
Manchurian Vegetable Balls	£6.95

### RICE & NOODLES

Steamed Rice	£2.50
Egg Fried Rice	£2.95
Vegetable Fried Rice	£2.95
Chinese Chopsey Noodles	£4.95
Singapore Noodles - Halal	£5.95
Pan Fried Noodles with Vegetable	£5.95
Spicy Rice and Noodles Mix with Chicken	£5.95

10% Cover Charge will apply

CHINESE

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## RESTAURANT

### THAI

#### Soup

**TOM YUM SOUP** - Traditional Thai spicy soup with lemongrass, galangal, lime leaves, coriander and lime juice £3.50

#### APPETIZER

**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 FINGER** - Small pieces of fish fillet coated in Thai batter and deep fried £4.95

**HORS D'OEUVRES (MINIMUM FOR 2)** £6.95 PER PERSON  
A SELECTION OF THE CHEF'S FAVOURITE

#### MAINS – NON VEGETARIAN

**MASMAN CURRY** - Southern Thailand we bring you our mild curry with coconut milk and southern spices  
Chicken £7.60  
Beef/Lamb/Duck £8.95  
King Prawn/Seafood £11.95

**PANANG CURRY** - Cooked in rich creamy panang curry paste, our own special blend of garlic pepper and coriander  
Chicken £7.60  
Beef/Lamb/Duck £8.95  
King Prawn/Seafood £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 £7.60  
Beef/Lamb/Duck £8.95  
King Prawn/Seafood £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 Ginger** - Sliced chicken with ginger and spring onion £7.60

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RESTAURANT

## 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
Duck with Eggplant - Sliced ROAST duck with eggplant, red and green pepper	£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
THAI Spicy RICE	£2.95
COCONUT STEAMED RICE	£4.50
PAD THAI Noodles	£4.50

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### CONTINENTAL & SALAD

#### SALAD

<b>KOREAN KIM CHI</b> - A VERY TRADITIONAL SPICY CABBAGE SALAD	£3.50
<b>GREEN SALAD</b> - FRESH GREEN SALAD	£3.50
<b>PASTA SALAD</b> - A CREAMY PENNE PASTA SALAD IN MAYONNAISE	£4.50
<b>RUSSIAN SALAD</b> - DICED POTATOES AND VEGETABLE SALAD WITH MAYONNAISE	£4.50
<b>CHICKEN CAESAR SALAD</b> - WARM CHICKEN WITH FRESH GREEN SALAD AND SHAVINGS OF PARMESAN	£4.60
<b>CALAMARI SALAD</b> - SPICY CALAMARI IN A FRESH GREEN SALAD	£4.60

#### APPETIZER

<b>POTATO WEDGES</b> - SPICY WEDGES MAKE A TASTY SIDE DISH OR A FLAVOURSOME SNACK.	£3.50
<b>ONION RINGS</b> - ONION RINGS FRIED IN CRISPY TEMPURA BATTER	£3.50
<b>CHICKEN GOUJONS</b> - CHICKEN GOUJONS WITH OUR OWN LITTLE TWIST	£4.50
<b>FISH GOUJONS</b> - FRESH WATER FISH GOUJONS WITH OUR OWN LITTLE TWIST	£4.95
<b>SALT AND PEPPER CALAMARI</b> - SQUID WITH GARLIC AND SALT & PEPPER	£4.95
<b>PRAWN COCKTAIL</b> - PRAWNS IN A TRADITIONAL PRAWN COCKTAIL SAUCE & SALAD, SERVED IN A GLASS	£5.95
<b>GARLIC BUTTERFLY KING PRAWN</b> - MARINATED KING PRAWN FRIED IN A CRISPY BREAD CRUMB UNTIL GOLDEN	£6.75

#### MAINS

<b>FRESH PIZZA MADE-TO-ORDER</b> - PLEASE SPECIFY YOUR FAVOURITE	£6.95
<b>CHICKEN AL LA KING</b> - A WARMING CREAMY CHICKEN CASSEROLE DISH, SERVED WITH EITHER STEAMED RICE OR NOODLES	£8.95
<b>CHICKEN WITH TOMATO &amp; MIXED VEGETABLES</b> - SERVED WITH PENNE PASTA	£8.95
<b>PENNE PASTA WITH NEAPOLITAN SAUCE</b> - A CLASSIC TOMATO AND HERB SAUCE	£7.95
<b>LAMB STROGANOFF</b> - THE RICH FLAVOUR OF LAMB IN A CREAM AND MUSHROOM SAUCE, SERVED WITH EITHER STEAMED RICE OR NOODLES	£9.95

CONTINENTAL

# THE FIRST FLOOR

RESTAURANT

## DESSERT

**GOOEY BELGIAN CHOCOLATE** - FINE BELGIAN CHOCOLATE PUDDING WITH A RICH SOFT TRUFFLE CENTRE. SMOOTH AND GOOEY – SERVED WARM. £3.95

**DUO OF BELGIAN CHOCOLATE** - HALF RICH CHOCOLATE TRUFFLE AND HALF SMOOTH WHITE CHOCOLATE TRUFFLE, TOPPED WITH A CRISP MERINGUE PETAL. £3.95

**LARGE BAKED CHEESECAKE** - OLD FASHIONED VANILLA STYLE NEW YORK RECIPE BAKED CHEESECAKE NESTLING ON A CRUNCHY BISCUIT BASE. £3.95

**RASPBERRY PAVLOVA** - RASPBERRY ICE CREAM WITH FRUIT PIECES PIPED ON AN ITALIAN MERINGUE CASE, COUPLED WITH A RASPBERRY PUREE AND THE CREAMIEST OF VANILLA ICES CROWNED WITH A LIGHT AND CRUNCHY MERINGUE BASE £3.95

**ICE CREAM** - TRIO OF VANILLA, STRAWBERRY AND CHOCOLATE ICE CREAM WITH A WAFER AND CHOICE OF SAUCE £3.95

**CHILDREN'S ICE CREAM** - FUN PLASTIC TOY FILLED WITH ICE CREAM

**Punky (VANILLA)**



£2.95

**Friky (STRAWBERRY)**



£2.95

**Kuaky (CHOCOLATE)**



£2.95

DESSERT

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RESTAURANT

Red - REMOVE

Pink – CHANGED

Pickles & Dips - £1 EACH

1 LARGE BAG of pappodoms OR CRACKERS £2

SOMOSAS – 2 PIECES PER PORTION £3.60

**TAKEAWAY MENU – ADD IN “NO SAUCE” TO BIRIYANIS**

**TAKEAWAY MENU – CORRECT DESCRIPTION TO CONTINENTAL DISHES ON MAIN MENU  
(MOVE DOWN DESSERTS)**