

THE CURRY ROOM

Valentine's Menu

Papri Chaat On Arrival

Crispy Wheat Flour Patties with Colourful Vegetable & Tangy Sauces

Jalpaan / Starter

Hazarvi Murgh

Mughlai Chicken Delicacy

Kastoori Paneer

Fenugreek Flavoured Paneer Tikka

Champagne Sorbet

Mukhya Bhojanan / Main Course

Chef Kumar's Thali — Three Curries of your Choice

(All Curries Served with Basmati Rice, Chef's Vegetable Side Dish & Traditional Indian Bread)

Lamb Hoshiarpuri

Preparation from land of Punjab

Murgh Makhani

Sweet & Sour Juicy Creamy Chicken

Jhinga Dilruba

Prawn Delicately Prepared in a Subtle Sauce

Bengal Fish Curry

Bengal Delicacy Cooked with Aubergine

Paneer Badshahi

Mughlai Paneer Speciality

Dal Makhani

Black Lentil Cooked Overnight with Combination of Punjabi Ingredients

Spicy Beef Vindaloo

Slow Cooked Beef, White Wine Vinegar, Onions, Tomato & Goan Spices

Mistaan / Dessert

Indian influenced Kulfi Ice Cream

Fresh Papaya and Sorbet

Baked Vanilla Cheesecake

Passion Fruit & Strawberries

To Share

75 per person

Including a box of chocolates

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas. We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill. If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes. Please be aware that there could be traces of nuts in some ingredients used in the preparation of our menus.

Find us on Instagram #Rubenshotel