

THE CURRY ROOM

The art of spicing in Indian cuisine is arguably the most sophisticated and complex in the world. In other cuisines, spices tend to be used in isolation or in simple combinations. Indian cooking relies on an intimate knowledge of the way spices work together. Aside from flavour, it's important to consider the texture and the sequence in which the spices are added and how long they are cooked for.

Jalpaan / Starter

For The Table

Keema Samosa, Poppadum, Lime Pickle, Mango Chutney and Raita

Mukhya Bhojanan / Main Course

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

Traditional Natal Lamb Curry

Traditional Style of Indian Lamb Curry

(Your choice medium or hot)

Butter Chicken

North Indian Style, Simmered in Butter, Chilli and Coriander Cream

Chicken and Prawn Curry

Authentic Onion and Tomato Based Gravy

Bengal Fish Curry

All Time Favourite Bengal Delicacy Cooked with Aubergine

Kerala Prawn Curry

A Favourite among South Indians, Simmered in a Tomato and Coconut Sauce

Vegetable Korma

Fried Paneer, Onion, Peas and Mushrooms in Creamy Curry Sauce

Spicy Beef Vindaloo

Slow Cooked Beef, White Wine Vinegar, Onions, Tomato and a combination of Goan Spices

Chef Kumar's Thali (Supplement 10)

Three Curries of your Choice from above

Mistaan / Dessert

Indian Ice Cream Kulfi

Fresh Papaya and Sorbet

Baked Vanilla Cheesecake

Traditional Trifle

45 per person

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. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. It is the policy of The Rubens at the Palace to not knowingly use genetically modified ingredients. We are committed to using sustainable and ethical suppliers for all of our produce. 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

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