

## INDIAN CUISINE

### Starters

**Tandoori King Prawns** £12.00  
With comfit of pepper and onion with fresh herbs, served with riatha of fresh mango and naan bread

**Selection of three samosas** £6.50  
With vegetable, minced lamb, chicken, yoghurt and cucumber sauce and small fresh greens

**Tandoori chicken** £9.50  
Marinated chicken in yoghurt and Garam Massala cooked in the Tandoori oven with Tandoori spices

**Three lentils soup** £5.50  
With coriander

**Kebab** £8.50  
Chicken or lamb with spicy chilli sauce

**Naan bread, pilau or plain rice poppadom** £3.50

### Main Course

**Tikka Jalfrezi** £12.50  
Charcoal grilled chicken or lamb shallot, ginger, tomatoes chillies and spices

**Lamb Roghan Gosht** £16.00  
Pieces of lamb cooked with cumin, paprika, garlic, ginger, tomato and menthi leaf

**Massala\*** £12.50  
King prawns or chicken with spices, almond and coconut cream

**Jung KA Salan** £18.00  
Fresh fish and prawn curry with vegetables and spices

**Biryani** £12.50  
Chicken or king prawns cooked with onion and pepper served with pilau rice

**Mix fish Balti** £18.00  
Selection of fish of the day cooked with spices and Balti paste

## MIDDLE EASTERN

### Starters

**Mezze (2 persons)** £29.00  
Selection of hot and cold Arabic starters  
Including:  
homous (v)\*, moutabel (v)\*, tabouleh (v), kibbeh pumpkin\*, labneh (v), falafel (v)\*, jawaneh, kibbeh maklieh\*, makanek\*, cheese sambusek (v), and lahm bil ajin\*

Or individually: cold £4.50 hot £5.50

### Main Course

**Palm Beach Meshwi Mashakal\*** £17.50  
Mixed grill of lamb kefta, shish taouk, lamb kebab served with pita bread, pepper salad and wild garlic condiment

**Grilled sea bass (Samaka Harra)** £22.00  
With dried lime, tomato and chilli sauce, served with rice

**Sautéed king prawns** £17.00  
With garlic and chilli, fresh coriander and tomato condiments



(v) Indicates dishes suitable for vegetarians

\* Indicates dishes that may contain traces of nuts or nut oil

Our chef will be pleased to prepare alternative vegetarian dishes

Executive Chef: Marlene Johnson

Restaurant Manager: Jose Rodriguez

All prices are inclusive of VAT  
Gratuities are at your discretion



# menu

## MODERN INTERNATIONAL

### Starters

**Scallop\*** £13.00  
Steamed scallops and pan-fried foie gras topped with black bean and orange condiments

**Chicken** £9.50  
Smoked chicken, chicory and watercress salad with red onion marmalade.

**Salmon\*** £12.50  
Cured salmon with crabmeat, avocado timbale and seasonal baby leaves.

**Vegetable (v)** £9.50  
Seasonal vegetable cutlets breaded and pan fried in olive oil

**Goat Cheese\* (v)** £11.50  
Baked goat cheese in "feuille de brick" pastry with honey and nuts, served with grilled vegetables.

**Soup of the day** £4.50

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(v) Indicates dishes suitable for vegetarians

## MODERN INTERNATIONAL

### Main Course

#### Fish

**Black Cod** £22.50  
Served with miso, spices and fresh vegetables.

**Legine** £23.50  
Oven cooked légine fillet with grilled asparagus, lobster sauce and salmon pearls.

**Sea Bass** £21.50  
Pan-fried sea bass with fennel potato gratin, roasted vine tomato and herb dressing.

**Salmon\*** £19.00  
Salmon fillet grilled, served with crispy potatoes, garden pea mash, sorrel and vermouth infused sauce.

Our Chef prepares a daily roast and a dish of the day £18.00

#### Meat

**Duck** £19.00  
Roasted Gressingham duck breast, Savoy cabbage and potato cake, spiced apple and white wine jus.

**Beef** £24.50  
Roasted fillet of Scottish beef with fricassee of forest mushrooms, foie gras, port and truffle jus.

**Veal** £23.00  
Veal chop pan-fried with sage, smoked garlic mash and roast veal jus.

**Lamb** £21.50  
Oven cooked lamb rack, accompanied with roasted seasonal vegetable and Madeira sauce.

**Side dishes** £4.50  
Vegetables of day – spinach – green beans – cauliflower – baked potatoes – fries – purée – salad

(Please ask your waiter for more side dishes)

\* Indicates dishes that may contain traces of nuts or nut oil

## MODERN INTERNATIONAL

### Desserts

**Fondant\*** £9.00  
Chocolate fondant served with a nougat ice cream and fresh thyme crème anglaise (Allow 15 minutes)

**Pudding "Sticky toffee"** £8.50  
Date pudding served with a butterscotch sauce and Bourbon vanilla whipped cream

**Crumble\*** £7.50  
Pear and blackberry crumble served with English custard and calisson ice cream

**Crème caramel** £7.50  
Served with gingerbread and salted caramel ice cream

**Chocolate tart\*** £8.50  
Chocolate and banana tart with a pecan nut nougatine and crème brûlée, served with a mascarpone ice cream

**Tiramisu\*** £8.50  
Served with a financier biscuit and blueberry cream cheese

**Iced Nougat\*** £8.50  
Served with a pistachio sauce and sesame seed crisp

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(v) Indicates dishes suitable for vegetarians

## CHINESE CUISINE

### Starters

**Five spiced king prawns** £14.00  
With salt and pepper

**Boiled Seafood dumplings** £12.00  
With XO Soya sauce

**Aromatic crispy duck** £13.50  
Cucumber with spring onion, thin pancakes, hoisin sauce with ginger and garlic

**Tom Yum soup** £7.50  
With vegetables or chicken

**Vegetable spring rolls** £6.50  
Sweet chilli sauce (v)  
deep-fried served with baby salad, chilli and fruit dipping sauce

### Main Course

**Diced fillet of beef** £17.50  
In Oriental pepper sauce

**Wok-fried fish** £16.50  
In Shaosing wine, garlic and ginger sauce

**Stir-fried sliced chicken** £12.00  
With mango and pickled ginger

**Sizzling fillet of beef** £17.50  
Cooked "Cantonese style"

**Stir fried Dover sole** £23.00  
With ginger and mange-tout

**Chinese seasonal greens (v)** £4.50  
With garlic and ginger

**Plain rice** £3.50

**Hokkien fry rice** £9.50  
With fresh sea food, asparagus and Chinese mushroom

**Stir fried noodles (V)** £6.50  
Singapore or Har-Moon Style prawns or vegetables



Please enquire for our party menus  
priced from £20 to £48.

We offer a good selection of premium  
world wines to compliment your meal.