

# CONTEMPORARY FUSION MENU

## APPETIZERS

<b>Sesame crusted scallops</b> Raw papaya chutney, grape and mint dressing	£8.95	<b>Soup of the day</b>	£4.25
<b>Dijon king prawns</b> Mustard marinated, cooked in clay oven, served with tempered carrot and mango relish	£7.95	<b>Chicken tikka</b> Moments of chicken char grilled the traditional way, served with mint chutney	£5.95
<b>Tandoor cooked Atlantic salmon</b> Chunks of salmon marinated in honey and dill, tandoor cooked and served with chilled yoghurt and cucumber relish	£7.95	<b>Lamb seekh kebab</b> Served with greens and mango chutney	£7.95
<b>Beefle crab cakes</b> Portion of shallow fried white crab meat cakes, Mint chutney	£6.95	<b>Kabargah</b> Pan fried lamb chops, marinated in lemon and yoghurt, served with greens, chili salsa	£7.95
		<b>Potato medallions (V)</b> On curled lemony chick peas	£4.25

## MAIN COURSES

<b>Fresh brochettes</b> Curry leaf flavoured wild rice pilaff, spiced ginger Sabayon	£16.95	<b>Nalli gosht</b> Lamb shank stewed in Asian spices, garlic mash, roasted root vegetables, red currant jelly	£12.95
<b>Pan seared sea bass</b> Natural Shetland purple potato mash, roasted vegetables, yoghurt lemon sauce, bell pepper jam	£14.95	<b>Tandoori lamb rack</b> Tempered pearl barley, seasonal vegetables, coconut and chili sauce	£14.95
<b>Rollade of chicken and sun dried tomatoes</b> Fiddle spiced potatoes, cabbage potato, and tomato Sauce	£18.95	<b>Grilled cottage cheese (V)</b> Turmeric scented grilled cottage cheese, seasonal vegetables, served with vegetable pilaff, yoghurt cucumber relish	£9.95
<b>Char grilled chicken supreme</b> Served with sweet potato dauphinoise, bean salad, palm sugar & tamarind glaze	£9.95	<b>Stir-fried Vegetarian Manchurian dumplings (V)</b> Served with pepper fried rice and sweet chili sauce	£9.95
<b>Honey glazed conch of duck leg</b> Roast potatoes, cranberry glaze, stewed red cabbage with raisins	£12.95	<b>Lamb biryani</b> Mint flavoured spiced lamb pilaff, traditional Accompaniments	£18.95
<b>Peppered sirloin steak</b> 10oz sirloin steak, grilled to your taste, served with horseradish gnocchi,	£17.95		

## RICE AND BREADS

Steamed rice	£2.95
Butter naan	£1.95
Tandoori roll	£1.95

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Spiced yellow lentils	£2.25	Cucumber and yoghurt raita	£1.50
Bombay potatoes	£1.95	Assorted basket of poppadums	£1.50
		Garlic tossed mushrooms	£1.95

## DESSERTS

<b>Pistachio rasomal mousses</b> Pistachio and full cream mousses layered with poached cottage cheese, chili and shery jelly	£6.95	<b>Blue berry and coconut Panacotta</b> With grilled pineapple carpaccio, dollop of dolled cream	£5.95
<b>Almond sheikhand</b> Cardamom flavoured yogurt dessert, served in dark chocolate cups, topped with roasted flaked almonds, chocolate dipped dates and mentha syrup	£5.95	<b>Gulab jamun and rose petal soufflé</b> Fluffy rose soufflé, topped with deep fried condensed milk dumpling	£4.95
<b>Saffron poached pear</b> With vanilla ice cream	£5.95	<b>Selection of European cheeses</b> Dry fruit naan, Satsuma relish, toasted grapes, celery Sticks	£9.95

Coffee	£2.50	Tea	£1.95
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