Curry Week at The Rubens

Starters

Lahsooni Grilled Prawns
Marinated in fresh spinach and flame grilled with ginger and garlic
Murghi Tikka Hariyali
Oven roasted chicken with sour cream, coriander and lemon
Pickled Fish Masala
Cumin, Masala and white wine vinegar sauce with coriander
Cauliflower Pakora
Spiced gram flour, green chilli, Jeera powder and steamed cauliflower
Paneer Tikka Pavlova
Pan-fried cardamom and Tandoori paste, natural yoghurt and fresh pineapple
Kachoomers
Traditional Indian salads with accompaniments

Main Courses

Traditional Natal Lamb Curry
Fresh tomato, green chilli, ginger and garlic paste
Beef Vindaloo
Boneless curry prepared with onions and potatoes in a red chilli sauce. Hot and spicy
Singaporean Fish Curry
Cooked with a blend of sesame oil, white wine vinegar and tamarind
Butter Chicken
A favourite among North Indians, simmered in a creamy butter and tomato sauce
Masala Braised Prawns
Seasoned with homemade Masala, chilli paste and pan fried
Bean, Potato and Chickpea Curry
Simmered and finished with aromatic spices, butter and cream
Vegetable Korma
Combination of assorted vegetables cooked in a creamy curry sauce
Steamed Karipatta Rice
A blend of traditional Indian herbs and steamed Basmati rice
Pulao Rice
Jeera, peas and mixed vegetables with Saffron infused rice

Desserts

Burfee Pudding
Chilled milk pudding
Ras Malai
Sweet dumplings in cream
Gajar Ka Halva
Warm carrot pudding
Besan Ka Ladoo
Almond and Cashew nut sweetmeat
Vermicelli
Warm noodle and Milk dessert
Falooda
Cardamom pannacotta
Burfee
Traditional Indian sweetmeat

£29.50 per person

The Rubens at the Palace Hotel, 39 Buckingham Palace Road, London, SW1W 0PS
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