



CONFRÉRIE DU SABRE D'OR & THE RUBENS AT THE PALACE

CURRY & CHAMPAGNE DINNER

28 November 2019 at The Curry Room

The evening will commence with Champagne & Canapés while enjoying
the Art of Sabrage in The Leopard Bar

Jalpaan / Starter

For The Table

Vegetable Samosa, Poppadum, Lime Pickle, Mango Chutney, Mint Raita

Mukhya Bhojanan / Main Course

Chef Kumar's Thali

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

Butter Chicken

North Indian style, simmered in Saffron Butter, Chilli & Coriander Cream

Bengal Fish Curry

Tomato, fresh Sea Bream, fried Aubergine & Spring Onions

Vegetable Korma

Fried Paneer, Onion, Peppers, Peas, Mushrooms & Cardamom Curry Cream

Mistaan / Dessert

Indian influenced Kulfi Ice Cream

Baked Vanilla Cheesecake

Coffee & Petits Fours

85 per person

Includes half bottle of wine per person & still or sparkling water for the table

We are committed to using sustainable and ethical suppliers for all of our produce. 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.

Please advise a member of our service team before ordering if you have any food allergies or special dietary restrictions or require information on ingredients used in our dishes.

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.

The Curry Room's dress code is 'smart casual' and we respectfully ask guests dining with us to refrain from wearing sportswear, ripped jeans, flip-flops and non-tailored shorts.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

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#RubensHotel | #EnglishGrill | #CurryRoom | #NewYorkBar | #LeopardBar