

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 / Desserts

Bea Tollman's Baked Vanilla Cheesecake

Strawberry Coulis

Cambridge Burnt Cream

Raspberry Sorbet, Almond Biscuit

Plantation Dark Chocolate Fondant

Cinder Toffee, Fresh Mint Ice Cream, White Chocolate Crumble

Steamed Date & Banana Pudding

Homemade Brandy & Walnut Ice Cream, Walnut Brittle

Saffron Poached Comice Pear

Hot Chocolate Sauce, Vanilla Ice Cream, Ginger Biscotti

Selection of Homemade Ice Cream & Sorbet

Ice Cream: *Bea Tollman's Honeycomb, Strawberry, Vanilla, Chocolate, Espresso Martini,*

Spiced Rum & Vanilla, Frangelico, Chocolate Hazelnut

Sorbet: *Lemoncello, Cherry Brandy, Rhubarb Gin & Tonic*

75 per person

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 requirements or require information on ingredients used in our dishes.

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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