



EXOTIC INDIAN CUISINE

ALLERGY. If you have an allergy that could harm your health.
Please contact us to find ingredients we use in all our products before you place your order.

We use only the finest ingredients and spices available and create our own recipes for each of these exotic dishes.

Your patience is appreciated as we take the utmost pride and care to prepare each dish individually to your order

Please ask us if you would like any other dishes which are not included within this menu

- (R) These dishes include Rice
- ${\color{red}\mathbb{N}}$ These dishes contain Nuts
- Medium Spiced
- **///** Hot
- **III** Very Hot

FIRST COURSE

VEGETARIAN DISHES ALOO CHOP £5.50 Hot and spicy mashed potato rolled in crumbs **ONION BHAJI** £5.50 **VEG ROLL** £5.50 Spicy mixed vegetables rolled in pastry **DALL PAKORA** £6.50 Mashed lentils mixed with onions and coriander. Battered and fried in small pieces £7.50 **CHANA PUREE** Spicy chick peas fried will small pieces of potato served on a puree bread SEAFOOD DISHES KING PRAWN ON PUREE £10.95 Spicy king prawn served on puree bread KING PRAWN TANDOORI £10.95 Marinated in spicy yogurt and cooked over charcoal for a barbeque flavour KING PRAWN BUTTERFLY £9.95 Lightly garnished with a hint of mint, covered in breadcrumbs **GARLIC KING PRAWN** £9.95 Cooked in strings of onions and capisicum **MASS BIRAN** £10.95 Famous Bangladeshi fish 'Boal' steak, fried and garnished with whole green chillies, onions, green pepper and fresh coriander KING PRAWN SUKA £9.95 Cooked in tarmarind sauce to create a sweet and sour flavour to tantalize your taste buds **SALMON FISH TIKKA** £9.95 Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven **MEAT DISHES SHEEK KEBAB** £7.95 Minced lamb delicately spiced, then barbecued over a charcoal fire **CHICKEN or LAMB TIKKA** £7.95 Marinated in spicy yogurt and herbs then cooked over charcoal fire £7.95 **TANDOORI CHICKEN** (As above but on the bone) **TANDOORI LAMB CHOP** £10.95 Marinated and grilled over charcoal served with salad and dips **DUCK TIKKA SLICES** £9.95 Duck breast marinated and grilled over charcoal served with salad dips **MIXED PLATTER** £10.95 Chicken Tikka, Sheek Kebab and Dall Pakora MIXED KEBAB PLATTER £12.95

Sheek Kebab, Paneer Tikka, Chicken and Lamb Tikka

MAIN COURSE

TANDOORI SECTION

The dishes below are all marinated in a spicy yogurt with garlic, ginger, fresh coriander and other spices then cooked over a charcoal fire to give it that spicy barbeque flavour. Served with a crisp fresh salad

TANDOODI LAND CHOD	(40.05
TANDOORI LAMB CHOP	£18.95
TANDOORI CHICKEN (On the bone)	£13.95
CHICKEN or LAMB TIKKA or DUCK TIKKA	£13.95
KING PRAWN TANDOORI	£20.95
TANDOORI MIXED GRILL	£20.95
LAMB or CHICKEN SHASHLICK	£14.95
DUCK SHASHLICK	£18.95
SALMON FISH TIKKA Salmon fillet diced, marinated in herbs and spices & grilled in tandoori oven	£18.95
KING PRAWN SHASHLICK All shashlick dishes are served on a skewer like a Turkish kebab with pieces of capsicum, tomato and onion	£21.95

PREMIER SELECTION

®	HYDERABADI LAMB SHANK	£24.95
	Slow cooked succulent lamb shank alongside potatoes, spinach, spring onion and a touch of coriander served with a pot of rice	
	CHICKEN / LAMB / DUCK KORAI	£14.95

CHICKEN / LAMB / DUCK KORAI A richly spiced dish cooked with onion and capsicum chunks served in a koral to give the barbequed flavour

	J 1	
(N)	CHICKEN or LAMB TIKKA MASSALA	£14.50
_	Barbequed chicken or lamb in a medium creamy sauce made of almonds	
	and coconut Freetically flavoured	

	and coconut. Exotically flavoured	
))	GARLIC CHICKEN CHILLI MASSALA Sliced chicken pieces cooked with sliced garlic and fresh chillies. A very herby and spicy dish	£14.50

	/	/			
1	CHICKE	N BHU	INA		£14.50
	Lots of he	erbs, fre	sh co	riander and tomatoes are used for this ever popular dish	

®	PAN FRIED CHICKEN TIKKA	£18.95
	Marinated chicken cooked over charcoal then pan fried with capsicum	
	onions, fresh coriander and fenugreek leaves served on a bed of rice	

\mathbb{N}	CHICKEN or LAMB MAKHANI	£14.50
	A mild creamy dish cooked in butter yogurt made of almonds and coconut	
	to create an exotic flavour	
1.1		

"	CHICKEN or LAMB JALFREZI Fresh green chillies, onions fresh coriander, garlic and ginger are used to create this hot and aromatic dish	£14.50
1.1		

j	CHICKEN SHAHEE	£14.50
	Sautéed duckling marinated in subtle spices, grilled then cooked with hot spices, fresh chillies, peppers and onions	
1111	DUCKJALFRLZI	£ 14.JU

	Diced chicken in an exotic sauce created with mince meat, fresh herbs corinader and fenugreek leaves	
"	LAMB BHUNJON Very tender pieces of meat poignantly spiced with tomato puree fresh garlic and	£14.95

	tomatoes, coriander and fenugreek leaves.	
®	LAMB SHANK Eventic dish with short cut lamb maximated in spices with eventic gravy sauce	£17.95

	LAUTIC distribution to cut family manifecturing spices with exotic gravy sauce	
1	LAMB CHOP ACHARI French cut English lamb, cooked Indian style with fresh ginger and green herbs	£19.95

11	JEERA CHICKEN	£14.50			
	With cumin seeds, peppers and spices in a special sauce. Hot aromatic flavour				
	HYDERABADI LAMB BIRYANI	£24.95			
	Slow cooked lamb shank served with vegetable curry				

TRADITIONAL DISHES

N KORMA 🌶 - ROGAN JOSH 🌶 - DUPIAZA

DANSAK // - MADRAS // - VINDALOO Each of the above dishes are available with:

LAMB / CHICKEN	£13.50	KING PRAWN	£17.95
LAMB / CHICKEN BIRIANI	£17.95	KING PRAWN BIRIANI	£20.95
VEGETABLES	£11.95	VEGETABLE BIRIANI	£12.95

VEGETARIAN MAIN COURSE			
£12.95			
£12.95			
£12.95			
£12.95			

SEAFOOD SPECIALTY

Fresh green chillies, onions fresh coriander, gudiricand ginger are used to create this hot and aromatic childs KING PRAWN SAG Hint of Bangladeshir cutsine, a very aromatic spinach dish with garlic, fresh coriander, herbt and spices A delightful mid, creamy, coutic and fruity dish with a hint of red wine KING PRAWN RANGOON King prawn habed with shell on, highly seasoned with rest aromatic herbs and spices and fresh green chillies added to give the hot flavour KING PRAWN KORAI A richly spiced dish, cooked with chunks of onions, capsicum and tomatoes. Served in koral to give a barbequed flavour TANDOOK KING PRAWN MASSALA Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exotically flavoured MASS BIRAN Famous Bangladesh finds: Boal' strak, fried and garnished with whole green chillies, onions; green peoper and fresh coriander PAN FRIED KING PRAWN Maintated king prawn cooked over charcoal then pan fried with capsicum onions, fresh coriander and ferugreek leaves served on a bed of rice SALMON FISH JALTREZI Fillet of Salmon deced and marinated in herbs and spices and grilled in tandoori oven SALMON FISH KORAI Richly spiced salmon cooked with choins, green peppers, tomatoes and a touch of coriander SALMON SPECIAL Preces of mouth watering grilled Salmon cooked alongside fried aubergine with spring omion and coniander SEA BASS (See Bass cooked with chefs own recipe and rice) E19.95 SIDE DISHES BRINNAL BHALEE (Aubergine cooked with exotic flavour sauce) £19.95 ENDA BHUNUON £7.95 ENDA BHUNUON £7.95 ENDA BHUNUON £7.95 ENDA BHUNUON £7.95 SAG BHAJEE (Spinach) ONION BHAJEE £7.95 SAG BHAJEE (Spinach) ONION BHAJEE (Singach) with small pieces of potatoes and cheese SAG BHAJEE (Spinach) ONION BHAJEE SAG PANEER (Spinach) ONION B	11	KING PRAWN JALFREZI	£19.95
Hint of Bangladeshi rusine, a very aromatic spinach dish with garlic, fresh coriander, herbs and spices (NIKING PRAWN DELIGHT A delightful mild, creamy, exotic and fruity dish with a hint of red wine (Ring Prawn halved with shell on, highly seasoned with rest aromatic herbs and spices and fresh green chillies added to give the hot flavour (RING PRAWN KORA) [19.95] A richly spiced dish, cooked with chunks of onions, capsicum and tomatoes. Served in loral to give a barbequed flavour (RING PRAWN KORA) [19.95] Barbequed prawns cooked or medium creamy sauce of almonds and coconut. Exotically flavoured MASS BIRAN [19.95] Barbequed prawns cooked or medium creamy sauce of almonds and coconut. Exotically flavoured MASS BIRAN [19.95] Barbequed prawns cooked over charcoal then pan fried with whole green chillies, onions, green pepper and fresh coriander (Ring prawn cooked over charcoal then pan fried with capsicum conicis, friesh coriander and fenugreek leaves served on a bed of rice [18.95] SALMON FISH JALFREZ [18] Fille of Salmon diced and marinated in herbs and spices and grilled in tandoor oven [18.95] SALMON FISH JALFREZ [18] Fille of Salmon diced and marinated in herbs and spices and grilled in tandoor oven [18.95] SALMON FISH JALFREZ [18] Fille of Salmon cooked with onions, green peppers, tomatoes and a bouch of coriander [18.95] SALMON FISH JALFREZ [18] Fille of Salmon diced and marinated in herbs and spices and grilled in tandoor oven [18.95] SALMON FISH JALFREZ [18] Fille of Salmon diced and marinated in herbs and spices and grilled in tandoor oven [18.95] SALMON FISH JALFREZ [18] Fille of Salmon diced and marinated in herbs and spices and a bouch of coriander [18.95] SALMON FISH JALFREZ [18] Fille of Salmon diced and marinated in herbs and spices and doubt for coriander [18.95] SALMON FISH JALFREZ [18] Fille of Salmon diced and marinated in herbs and spices and doubt for coriander [18.95] SIDE DISHES BRINAL BHAJEE (Johnsch) with small piece of potatoes and cheese [18.95] SALG CANAN [18] Spicy chick peas pan fri			omatic dish
KING PRAWN DELIGHT Adelightful mild, rearmy, exotic and fruity dish with a hint of red wine \$20.95 KING PRAWN RANGON \$20.95 KING PRAWN RANGON \$19.95 Adelightful mild, rearmy, exotic and fruity dish with a hint of red wine \$20.95 KING PRAWN KORAI \$19.95 A richly spiced dish, cooked with chunks of onions, capsicum and tomatoes. \$20.95 A richly spiced dish, cooked with chunks of onions, capsicum and tomatoes. \$20.95 A richly spiced dish, cooked with chunks of onions, capsicum and tomatoes. \$20.95 Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exotically flavoured MASS BIRAN \$19.95 Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exotically flavoured MASS BIRAN \$19.95 Brancus Bangiadeshi fish: 'Boal' steak, fried and gamished with whole green chillies, onions, green pepper and fresh coriander \$20.95 Marimated king prawn cooked over charcoal then pan fried with capsicum onions, fresh coriander and fensugreek leaves served on a bed of rice \$20.95 SALMON FISH JALFEEZ \$18.95 Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven \$218.95 SALMON FISH JALFEEZ \$18.95 Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven \$218.95 SALMON SPECIAL \$20.95 Pices of month watering grilled Salmon cooked alongside fried aubergine \$20.95 Pices of month watering grilled Salmon cooked alongside fried aubergine \$20.95 Pices of month watering grilled Salmon cooked alongside fried aubergine \$21.95 SIDE DISHES SIDIA BHAJEE (Aubergine cooked with exotic flavour sauce) \$27.95 Piolognatity spiced egg halves in an aromatic onion sauce \$21.95 Piolognatity spiced egg halves in an aromatic onion sauce \$21.95 Piolognatity spiced egg halves in an aromatic onion sauce \$21.95 Piolognatity spiced egg halves in an aromatic onion sauce \$21.95 Piolognatity spiced egg halves in an aromatic onion sauce \$21.95 Piolognatic spiced egg hal			
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RING PRAWN KORAI KING PRAWN KORAI A richly spiced dish, coobed with chunks of onions, capsicum and tomatoes. Served in koral to give a barbequed flavour TANDOORI KINO PRAWN MASSALA A richly spiced dish, coobed with chunks of onions, capsicum and tomatoes. Served in koral to give a barbequed flavour TANDOORI KINO PRAWN MASSALA A flay 58 Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exotically flavoured MASS BIRAN Famous Bangladeshi fish' Boal' steak, fried and garnished with whole green chillies, onions, green pepper and fresh coriander PAM FIER KINO PRAWN Marinated king prawn cooked over charcoal then pan fried with capsicum onions, fresh coriander and fenugreek leaves served on a bed of rice. SALMON FISH KORAI Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven SALMON FISH KORAI Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven SALMON FISH KORAI Fillet of Salmon cooked with onions, green peppers, tomatoes and a touch of coriander SALMON SPECIAL Flees of morth watering grilled Salmon cooked alongside fried aubergine with spring onion and coriander SEA BASS (sea Bass cooked with chefs own recipe and rice) SIDE DISHES BRINJAL BHAJEE (Abergine cooked with exotic flavour sauce) £7.95 ENDA BHUNJON Polyananty spiced geg halves in an aromatic onion sauce ALOO CHANA Spicy chick peas pan fried with small piece of potatoes ALOO BEGUN (Potato with Aubergine) £7.95 CHANA PANEER Spicy chick peas pan fried with small pieces of potatoes and cheese SAG BHAJEE (Spinach) \$6.50 MATAR PANEER (Peas and cheese cooked in a mild creamy blend) \$6.50 MATAR PANEER (Peas and cheese cooked in a mild creamy blend) \$6.50 MATAR PANEER (Spinach) \$6.50 MATAR PANEER (Spinach) \$6.50 MATAR PANEER (Spinach with fried garlic, a traditional dish) \$6.50 MATAR PANEER (Spinach with fried garlic, a traditional dish) \$6.50 MUSHROOM BHAJEE MILL PRAKOR MASH (Earnots), onions, ponto and crucumber) \$6.50 SUNDRIES NA	"	KING PRAWN RANGOON	£20.95
KING PRAWN KORAI A richly spiced dish, cooled with chunks of onions, capsicum and tomatoes. Served in roal to give a barbequed flavour (N. TANDOORI KINC PRAWN MASSALA Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exottally flavoured MASS BIRAN Famous Bangladeshi fish' Boal' steak, fried and garnished with whole green chillies, onions, green pepper and fresh contander (R. PAN FRIED KINC PRAWN Maniated king prawn cooked over charcoal then pan fried with capsicum onions, fresh coriander and fenugreek leaves served on a bed of rice SALMON FISH JAIFREZI Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven SALMON FISH KORAI Richly spiced Salmon cooked with onions, green peppers, tomatoes and a touch of coriander SALMON FISH KORAI Richly spiced Salmon cooked with onions, green peppers, tomatoes and a touch of coriander SALMON SPECIAL Pieces of mouth watering grilled Salmon cooked alongside fried aubergine with spring onion and coriander SEA BASS (Sea Bass cooked with chefs own recipe and rice) SIDE DISHES BRINJAL BHAJEE (Aubergine cooked with exotic flavour sauce) \$10.95 \$10.00 CHANA \$1.7.95 \$10.00 CHANA \$1.7.95 \$10.00 CHANA ALOO BEGUN (Potato with Aubergine) CHANA PANEER Spicy chick peas pan fried with small pieces of potatoes and cheese SAG BHAJEE (Spinach) SAG ALOO (Spinach and potatoes) MATAR PANEER (Peas and cheese cooked in a mild creamy blend) \$6.50 MATAR PANEER (Peas and cheese cooked in a mild creamy blend) \$6.50 MATAR PANEER (Peas and cheese cooked in a mild creamy blend) \$6.50 MATAR PANEER (Spinach with cheese) \$8.95 SHABJI (Mixed vegetables) ALOO METHI (Potatoes in fenugreek) TA.95 SHABJI (Mixed vegetables) ALOO METHI (Potatoes in fenugreek) TA.95 SHABJI (Mixed vegetables) ALAO METHI (Potatoes in fenugreek) F1.95 F1.95 F1.95 F1.95 F1.95 F1.95 F1.95 F1.96 F1.96 F1.95 F1.96 F1.97			
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TANDOORI KING PRAWN MASSALA Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exotically flavoured MASS BIRAN Famous Banqladeshi fish' Boal' steak, fried and garnished with whole green chillies, onloins, green pepper and fresh coriander PAN FRIED KING PRAWN Marinated king prawn cooked over charcoal then pan fried with capsicum onions, fresh coriander and fenugreek leaves served on a bed of rice SALMON FISH JALFREZI Fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven SALMON FISH HALFREZI Fillet of Salmon cooked with onloins, green peppers, tomatoes and a touch of coriander SALMON FISH KORRAI Richly spiced Salmon cooked with onloins, green peppers, tomatoes and a touch of coriander SALMON SPECIAL Plees of mouth watering grilled Salmon cooked alongside fried aubergine with spring onloin and coriander SEA BASS (See Bass cooked with chefs own recipe and rice) SIDE DISHES BRINJAL BHAJEE (Aubergine cooked with exotic flavour sauce) Fr.95 SIDE DISHES BRINJAL BHAJEE (Aubergine cooked with exotic flavour sauce) ALOO CHANA Spicy Chick peas pan fried with small piece of potatoes ALOO BEGOUN (Potato with Aubergine) CHANA PANEER Spicy Chick peas pan fried with small piece of potatoes ALOO BEGOUN (Potato with Aubergine) SAG BHAJEE (Spinach) ONION BHAJEE BOMBAY ALOO (Hot potatoes) MATAR PANEER (Peas and cheese cooked in a mild creamy blend) SAG PANEER (Spinach) MATAR PANEER (Spinach) ALOO METHI (Potatoes in fenugreek) TARKA DALL (Lentils with fried garlic, a traditional dish) SAG PANEER (Spinach with cheese) SHABIJ (Mixed vegetables) ALOO METHI (Potatoes in fenugreek) TARKA DALL (Lentils with fried garlic, a traditional dish) SECHANAN SPECIAL FRIED (CIC (With pagrs, ourts) and calcy oven GARLIC NAAN (Gread stuffed with mireshed garlic) PESHWARI NAAN (Bread stuffed with mireshed garlic) PESHWARI NAAN (Bread stuffed with presh green chillies & coriander) CHAPATI PECE DISHES SPECIAL FRIED FICE (With eggs, nuts and raisins) ALOE BEGOUNES (PE		A richly spiced dish, cooked with chunks of onions, capsicum and tomatoes.	217.75
Barbequed prawns cooked in medium creamy sauce of almonds and coconut. Exotically flavoured MASS BIRAN famous Bangladeshi fish' Boal' steak, fried and garnished with whole green chillies, onions, green pepper and fresh coriander PAN FRIED KING PRAWN Marinated king prawn cooked over charcoal then pan fried with capsicum onions, fresh coriander and fenugreek leaves served on a bed of rice SALMON FISH JALFREZ! fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven SALMON FISH AKDRAI Richly spiced Salmon cooked with onions, green peppers, tomatoes and a touch of coriander SALMON SPECIAL fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven SALMON SPECIAL fillet of Salmon diced and marinated in herbs and spices and grilled in tandoori oven SALMON SPECIAL filles of marinated in herbs and spices and grilled in tandoori oven SALMON SPECIAL filles of marinated in herbs and spices and grilled in tandoori oven SALMON SPECIAL filles of marinated in herbs and spices and grilled in tandoori oven SALMON SPECIAL filles of Salmon cooked with onions, green peppers, tomatoes and a touch of coriander SALMON SPECIAL filles of Salmon cooked alongside fried aubergine with sping onion and coriander SALMON SPECIAL filles of Salmon Cooked with ches's own recipe and rice) filles of Salmon Salmon Salmon filles of Salmon Salmon Salmon Salmon Filles of Salmon			
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MUSHROOM RICE / VEGETABLES RICE £6.50			
	(M)		
EARN MICE / FILAD MICE (HING DASHIALI) 24.93			
		EATH RICE / FIEAU RICE (Hida Dasillati)	47.73

DRINKS MENU

BEERS COBRA	(330ml) £4.95	(Draft-Half) £3.95	(Draft-Pint) £6.95	(660ml) £7.50
KING COBRA				£11.95
Lovingly crafted in Bel	,	,,,	King Cobra is the only Pally reserved for trappis	,
TIGER (330ML)				£3.50
DRAUGHT KINGFI	ISHER	1/2 PT	£4.95 1 PIN	ĭ £6.95
SOFT DRINKS				
LASSI (Yogurt Drink) COKE ZERO	<u> </u>			£5.25 £3.95
COKE, DIET COKE,	LEMONADE, SO	DA WATER		£2.95
TONIC WATER, GI				£2.95
ORANGE JUICE or				£3.95
STILL or SPARKLI	NG WATER			£5.25
SPIRITS				£4.95
Whisky, Gin, Rum, Bac	ardi, Brandy, Southe	ern Comfort, Vodka		
WHITE WINE				
HOUSE WHITE (A		h France)		£19.95
CHABLIS Premier More robust than norn		ving real finesse		£34.95
CHABLIS Grand C		ving real fillesse		£49.95
Top of the range from		J Moreau et Fils		
CHARDONNAY (Au Classic New World style	,	ying oakey characterist	ics	£24.95
FRASCATI SUPER				£20.95
SANCERRE St PIE	RRE (A dry, fragrar	nt and very fruity sauvi	Jnon)	£32.95
Intense herbal flavours		our cuisine superbly - 6	excellent value	£34.95
ROSE WINE				
PINOT GRIGO ROS A lively nose of French on the palate with a su	raspberries and wile		ght and fragrant	£19.95
SANCERRE ROSE, A pale delicate pink ro		•	& a dry finish	£32.95
RED WINE				
HOUSE RED (A dry	Melot from South W	est France)		£19.95
MERLOT				£24.95
A new world offering won the palate with a su	•	acteristics - try it.		
SHIRAZ (Australia)				£24.95
Ripe blackcurrants, mo			rt	
ST EMILION (Predo	•	d softish in style)		£28.95
RIOJA GRAND RES		much to pogato the wir	o's suporb sharastor	£38.95
Nice bottle and age go BAROLO (PREMIER A heavy and full flavou	CRU - CHATEAU DE	BLANGAY)		£38.95
DOMAINE DES CH	ANSSAUD 2005	, FRANCE		£38.95
A full bodied red wine AMARONE DELLA			ngnola	£49.95
SPARKLING AN		-	<u> </u>	
PROSECCO SPARK		INE		£26.95
MOET & CHANDO		o introduction)		£59.95
BOLLINGER GRAN			than the non-vintage)	£95.95
		f champagne, exquisite		£279.95
WINE BY THE (GLASS (175ml)			
RED, WHITE or RO				£6.95

ALLERGY. If you have an allergy that could harm your health.
Please contact us to find ingredients we use in all our products before you place your order.

Tiger garden

EXOTIC INDIAN CUISINE www.tigergarden.co.uk

Prices include VAT
Optional 10% Service Charge

The management reserves the right to refuse to serve anyone without an explanation

Minimum charge £20 per head