

# 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's Baked Vanilla Cheesecake 🍌

*Seasonal 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:** 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.

Vegetarian — (v) | Vegan — (ve)

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. For complimentary WiFi service, connect to Rubens' WiFi, enter your email address and click to accept the terms and conditions.

The English Grill 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.

Find us on Instagram #EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar | #LeopardBar

The Curry Room, 39 Buckingham Palace Road, London SW1W 0PS, United Kingdom

T : +44 (0)20 7834 6600 | W: [www.rubenshotel.com](http://www.rubenshotel.com) | E: [diningrb@rchmail.com](mailto:diningrb@rchmail.com)