

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 (*cereal, crustaceans, milk, mustard*), Poppadum (*cereal, nuts, peanuts, sesame seed*),
Lime Pickle (*cereal, mustard, sesame seed, sulphites*), Mango Chutney (*sesame seed, sulphites*) and Raita (*milk*)

Mukhya Bhojanan / Main Course

(All Curries served with Basmati Rice, Chef's Vegetable Side Dish and Traditional Indian Bread (*cereal, milk, sulphites*))

Traditional Natal Lamb Curry

Traditional Style of Indian Lamb Curry (*mustard*)
(Your choice medium or hot)

Butter Chicken

North Indian Style, Simmered in Butter, Chilli and Coriander Cream (*milk, sulphites*)

Chicken and Prawn Curry

Authentic Onion and Tomato Based Gravy (*crustaceans, milk, mustard*)

Bengal Fish Curry

All Time Favourite Bengal Delicacy Cooked with Aubergine (*fish, mustard*)

Kerala Prawn Curry

A Favourite among South Indians, Simmered in a Tomato and Coconut Sauce (*crustaceans, milk*)

Vegetable Korma

Fried Paneer, Onion, Peas and Mushrooms in Creamy Curry Sauce (*milk, mustard*)

Spicy Beef Vindaloo

Slow Cooked Beef, White Wine Vinegar, Onions, Tomato and a combination of Goan Spices (*mustard, sulphites*)

Chef Kumar's Thali (Supplement 10)

Three Curries of your Choice from above

Mistaan / Desserts

Bea Tollman's Baked Vanilla Cheesecake 9.50

Strawberry Coulis (cereal, eggs, milk)

Cambridge Burnt Cream 9.50

Raspberry Sorbet, Almond Biscuit (cereal, eggs, milk, nuts)

Plantation Dark Chocolate Fondant 9.50

Cinder Toffee, Fresh Mint Ice Cream, White Chocolate Crumble (cereal, eggs, milk, soya)

Steamed Date & Banana Pudding 9.50

Homemade Brandy & Walnut Ice Cream, Walnut Brittle (cereal, eggs, milk, nuts, sulphites)

Vegan Peach Melba 9.50

Poached Peaches, Vanilla Ice Cream, Raspberry Sauce, Toasted Almonds (nuts)

Selection of Homemade Ice Cream & Sorbet 9.50

Ice Cream: *Bea Tollman's Honeycomb, Strawberry, Vanilla, Chocolate, Espresso Martini, Spiced Rum & Vanilla, Frangelico, Chocolate Hazelnut (cereal, eggs, milk, nuts, soya, sulphites)*

Sorbet: *Lemoncello, Cherry Brandy, Rhubarb Gin & Tonic (cereal, eggs, milk, sulphites)*

Selection of British Cheeses 14.50

Oat Crumbles, Chutney, Honey, Quince (cereal, eggs, milk, sulphites)

45.75

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.

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

The English Grill, 39 Buckingham Palace Road, London SW1W 0PS, United Kingdom

T : +44 (0)20 7834 6600 | www.rubenshotel.com | E : diningrb@rchmail.com