



Where the delights of the East meet the West

Discover two specialities of the Sultan's Palace: Tandoori and Mughlai cooking, both originating from the north west frontier territory. In tandoori cooking meats are marinated or seasoned with herbs and spices and cooked to perfection in a barrel-shaped clay oven.

Barbecued over a charcoal fire, the succulent flavours are instantly sealed in by the temperatures up to 400°C

The Mughlai style elevates cooking to gourmet heights and dates back to the 16th Century when Mughal emperors brought with them Persian recipes full of rich flavour.

Discerning palettes appreciate the Mughlai difference - eyes light up, tongues caress the lips and a knowing nod accompanies each mouthful. Unique combinations of roasted spices are used to richly marinate meats and flavour rice dishes so that every mouthful is perfect.

For every dish we create, only when we are entirely satisfied that it meets our exacting standards will we offer it to you.

If you have any queries regarding the Quality or Service at the Sultan's Palace, please do not hesitate to bring them to the attention of the General Manager (Ashwani Verma).

On the rare occasion that an original ingredient is unobtainable, the management reserves the right to use the most suitable alternative.

Special Executive Lunches

Option "a"

£12.95 All Inclusive

To include a glass of lager, bitter,
house wine or soft drink

Served from 12.00 noon to 2.30pm

poppadom starters

1. Tandoori Chicken

Chicken marinated in yogurt and special spices
and barbecued in the tandoor

2. Chicken Tikka

Skewered pieces of chicken marinated in yogurt
and special spices and barbecued in the tandoor

3. Seekh Kebab

Tender minced lamb, seasoned with onions
and herbs and then barbecued on skewers

4. Prawn Cocktail

Baby Shrimp tossed with a light cream
and Indian herbs and spices

5. Paneer Tikka (vegetarian)

Kebabs of fresh, home made cottage cheese.
A treat for the discerning vegetarians
and non-vegetarians alike

6. Mixed Pakoras (vegetarian)

Mixed vegetables blended
with spices and batter

7. Onion Pakora (vegetarian)

Gently spiced onion fritters coated in gram flour

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1. Rogan Josh

2. Chilli Gosht

3. Chicken Jalfrezi

4. Saag Chicken

5. Chicken Korma

6. Aloo Gobi Masala (vegetarian)

7. Daal Special (vegetarian)

8. Veg Korma

Served With

Aloo Jeera

Pilau Rice/Naan Bread

Coffee and Mint or Ice Cream/Gulab Jamun

Option "b"

£8.95 All Inclusive

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1. Chicken Tikka

Skewered pieces of chicken marinated in yogurt
and special spices and barbecued in the tandoor

2. Mixed Pakoras (vegetarian)

Mixed vegetables blended with spices and batter

3. Seekh Kebab

Tender minced lamb, seasoned with onions
and Herbs, barbecued on skewers.

লাহান্ টাউপাউইট

1. Chicken Jalfrezi

2. Rogan Josh

3. Saag Chicken

4. Aloo Gobi Masala (vegetarian)

5. Daal Special

Served With

Naan Bread

or Pilau Rice

Coffee and Mint

early bird menu

£14.99 per Person

SERVED 5.00pm TIL 6.45pm.

A Glass of Red/White Wine,
Lager or Soft Drink Included

Starters

(Choose any one)

Tandoori Chicken

Chicken marinated in yoghurt and special spices and barbecued in the tandoor

Chicken Tikka Garlic

Skewered pieces of chicken marinated in garlic, cream and delicately flavoured

Seekh Kebab

Tender minced lamb, seasoned with onions and herbs and barbecued on skewers

Prawn Puri

Baby shrimps in a creamy sauce with a light masala taste

Vegetable Samosa

Vegetable filled crispy patties

Onion Bhaji

Gently spiced onion fritters coated with gram flour

Prawn Cocktail

Baby Shrimps tossed with a light cream and Indian herbs and spices

Main Course

(Choose any one)

Karahi Chicken

Diced chicken cooked in oriental spices and herbs with tomatoes and capsicum

Saag Chicken

Chicken cooked with spinach to our own recipe

Chicken Korma

Chicken cooked in mild spices and coconut cream

Saag Lamb

Lamb cooked with spinach to our own recipe

Lamb Pasanda

Marinated slices of lamb with almonds, cashew nuts in cream and mildly spiced

Mixed Veg Jalfrezi

A selection of fresh vegetables cooked in a medium sauce

All the Mains are served with Pilau Rice or Naan Bread

Dessert

Ice Cream

Or

Tea/Coffee with Mints

main menu

શરુઆત the beginning

Aloo Papri Chaat £5.50

Cocktail size crispy savouries topped with spiced chickpeas, potatoes, yogurt and tamarind sauce

Vegetable Pakora £4.50

Mixed Vegetables blended with spice and batter

Onion Pakora £4.50

Gently spiced onion fritters coated in gram flour

Tikki Hari Bhari £4.95

Lightly spiced mashed cottage cheese & spinach deep fried and served with mint sauce

Vegetable Samosa £4.95

Vegetable filled crispy patties

Special Mix (Non Veg) £8.95

Combination of the five most popular starters; Chicken Tikka, Boti Kebab, Seekh Kebab, Fish Amritsari and Onion Pakora

Fish Amritsari £5.50

Salmon made in pure Punjabi Style

Keema Mattar Samosa £5.95

Minced lamb and peas tossed and filled in crispy patties

Murh Shahi Tukra £4.95

Fillets of chicken marinated with ginger, garlic and homemade spices, served deep fried

Prawn Cocktail £5.95

Baby Shrimps tossed with light cream and Indian herbs and spices

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Mushroom Mustaney £5.95

For some it may be an aphrodisiac dish but for sure it has optimum taste, served on Puri Bread

Channa Char Rangi £5.95

Chickpeas prepared with herbs and peppers for a rich taste and colours, served on a Puri Bread

Ghost Masaledar Fry £5.95

Cocktail pieces of spiced lamb grilled and sauté fried with herbs and served on a Puri Bread

Chicken Chaat £5.95

Cubes of chicken sauté with light spices, herbs and a touch of tamarind sauce

Prawn Puri £5.95

Baby Shrimps cooked with herbs & light spices in creamy sauce and served on a Puri Bread

tandoori khazana starter portion

- Murg Malai Tikka** £5.95
Soft fillet of chicken marinated with cream and cheese then lightly char-grilled in the Tandoor
- Tandoori Jumbo Prawns** £9.95
Jumbo prawns marinated with fresh fenugreek, chick flour, carom seeds and mustard oil and barbecued on skewers
- Fish Tikka Ajwaini** £6.95
Marinated chunks of salmon with carom seeds, hung curd and chick flour and charcoal grilled
- Tandoori Chicken** £4.50
Chicken marinated with yogurt, special spices and barbecued in the Tandoor (On the Bone)
- Chicken Tikka Nizami** £5.50
Boneless pieces of chicken marinated overnight with garlic, ginger, yogurt, red chilli and garam masala and cooked in the Tandoor
- Nawabi Murg Tikka** £5.95
Skewered pieces of thigh chicken marinated with chick flour, cream and special spices and barbecued in the Tandoor
- Seekh Kebab** £5.95
Minced lamb seasoned with fresh fenugreek, coriander, green chilli & black cumin and charcoal grilled
- Adraki Champen** £5.95
Lamb chops marinated with baby papaya, ginger, garlic and red chilli paste and then cooked in the Tandoor
- Shimla Paneer Tikka** £5.95
Diced pieces of cottage cheese, peppers and onions marinated with ginger, garlic & chilli paste cooked on a slow heat in the clay oven
- Shimla Chicken** £5.95
Diced pieces of chicken, peppers and onions marinated with ginger, garlic & chilli paste cooked on a slow heat in the clay oven
- Murg Methi Tikka** £5.95
Tender pieces of chicken leg marinated with fresh fenugreek, coriander, green chilli & hung curd and charcoal grilled
- Mushroom Shaslik** £4.50
Large pieces of mushroom, peppers, pineapple, onions marinated with hung curd and seasoned with lemon juice and oil and then cooked in the clay oven

tandoori khazana main course

- Royal Platter of Tandoori Mixed Grill** £12.95
Tandoori Chicken, Tandoori King Prawns, Seekh Kebab, Chicken Tikka, Garlic, Boti Tikka.
(Served with onion Kulcha or Salad)
- Panjabi Tikka** £10.95
2 boneless breasts of Tandoori Chicken, barbecued in the Tandoor and then braised in a peppery fenugreek masala, served with Salad, Rice or Naan Bread.
- Murg Malai Tikka** £9.95
Soft fillet of Chicken marinated in cream and cheese, then lightly char grilled in the Tandoor
- Tandoori Jumbo Prawns** £17.95
Jumbo Prawns marinated with special spices in our exclusive recipe and barbecued on skewers in the Tandoor
- Fish Tikka Ajwaini** £12.95
Marinated chunks of salmon mildly spiced and cooked in the Tandoor
- Tandoori Chicken** £9.95
Chicken marinated with yogurt and special spices and barbecued in the Tandoor
- Chicken Tikka Nizami** £9.95
Boneless pieces of chicken marinated with tikka spices and barbecued in the Tandoor
- Nawabi Murg Tikka** £9.95
Skewered pieces of thigh chicken marinated with chick flour, cream and special spices and barbecued in the Tandoor
- Boti Kebab Peshawari** £9.95
Diced lamb, marinated, delicately spiced and barbecued on skewers
- Adraki Champen** £9.95
Marinated tender lamb chops barbecued in the Tandoor

Chicken

Chilli Chicken £10.95

A hot dish with fresh green chillies for the real connoisseurs

Chicken Korma £10.95

Chicken cooked in mild spice and coconut cream

Saag Chicken £10.95

Chicken cooked with spinach to our own recipe

Karahi Chicken £10.95

Diced chicken cooked in oriental spices and herbs with tomatoes and capsicum, served in the copper karahi

Chicken Tikka Masala £10.95

Barbecued boneless chicken Tikka cooked in oriental spices, tomatoes and a touch of cream

Chicken Vindaloo £10.95

Tender boneless chicken cooked in a hot chilli base sauce

Chicken Bhuna £10.95

Boneless morsels of chicken cooked in spices and flavoured with green coriander

Chicken Jalfrezi £10.95

Boneless chicken cooked with green peppers and onions in a slightly hot sauce

South Indian Garlic Chicken £10.95

Chunks of tender chicken cooked in garlic and chilli sauce garnished with coriander and crispy red chillis

Our Chef's Creations

Exquisite blend of herbs & spices to create unique dishes exclusive to the Sultan's Palace

Chicken Joshina £10.95

Marinated slices of chicken cooked with Almonds, Cashew nuts in cream and mild spices

Sultani Chicken £10.95

Tandoori grilled chicken simmered in a satin smooth tomato cream and batter sauce, garnished with fresh Julian strip of ginger

Chicken Methi Malai £10.95

Boneless pieces of chicken thigh cooked with freshly chopped fenugreek leaves with a touch of creamed butter, home made spices and herbs

We can also cook the following on special request:

Chicken Rogan Josh £10.95

Chicken Balti £10.95

Chicken Dhansak £10.95

Chicken Madras £10.95



Chilli Gosht

£10.95

Tender pieces of lamb cooked with fresh green chilli, onion and garam masala

Rogan Josh

£10.95

Tender lamb cooked in clarified butter with browned onions, fresh ginger and a touch of garlic and gently simmered in selected spices and yogurt

Lamb Joshina

£10.95

Marinated slices of lamb cooked with almonds, cashew nuts in cream and mild spices

Saag Gosht

£10.95

Lamb cooked with spinach to our own recipe

Karahi Gosht

£10.95

Diced lamb cooked in oriental spices and herbs with tomatoes and capsicum, served in the copper kahari

Lamb Bhuna

£10.95

Lamb cooked in selected herbs and spices and flavoured with green coriander

South Indian Garlic Lamb

£10.95

Tender pieces of spring lamb cooked in garlic & chilli sauce with coriander leaves and crisp red chillies

Keema Mattar

£10.95

Minced lamb tossed with fresh green peas, coriander, ginger and home made spices

Exquisite blend of herbs & spices to create unique dishes exclusive to the Sultan's Palace

Narial Gosht

£10.95

Tender pieces of lamb and fresh coconut sauté with finely chopped garlic and ginger in a special blend of spices to create a unique experience

Rara Gosht Punjabi

£10.95

Only a rare breed of chefs can take on a task of creating a Punjabi style dish with an attitude. But our chef has invented a new blend of herbs and masala for a dish which combines minced and diced lamb to give a true Punjabi taste

Lamb Do Piazza

£10.95

Cubes of lamb tossed with onions, garlic, ginger and cooked with herbs and spices

We can also cook the following on special request:

Lamb Tikka Masala

£10.95

Lamb Balti

£10.95

Methi Ghost

£10.95

Leg of Lamb (flambé)

£42.95



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Tandoori Jumbo Prawn Masala £17.95

Tandoori Jumbo prawns cooked in a mild creamy masala sauce

Prawns Bhuna £9.95

Shrimps cooked in spices and flavoured with green coriander

King Prawn Jalfrezi £13.95

King Prawns cooked with chopped tomatoes, capsicum, onions and herbs

Karahi Prawns £13.95

King Prawns cooked in oriental spices and herbs with tomatoes, capsicum and onions and served in the copper karahi

Chilli King Prawns £13.95

King Prawns cooked with fresh chopped tomatoes, capsicum, onions and green chillies

King Prawn Goan Curry £14.95

King Prawns cooked with coconut, fried onions and flavoured by fenugreek

इपेसाल थाली

Variety of Dishes served with Rice and Naan

Non - Vegetarian Thali £15.95

Chicken, Lamb and Prawn dishes prepared in different blends of herbs and spices to give a delicious assortment of flavours

Mixed Thali £15.95

A collection of fresh vegetables and meat based dishes, offering a fully rounded meal.

Vegetarian Thali £14.95

Purely vegetarian dishes, made with a carefully chosen selection of contrasting vegetables.



Vegetarian

Aloo Mattar	£7.50
Potatoes tossed with fresh peas	
Veg Rogan Josh	£7.50
Mixed veg cooked in a richly spiced and invigorating gravy, garnished with a topping of coriander	
Veg Korma	£7.50
Selection of mixed vegetables cooked in a mild coconut cream sauce	
Karahi Paneer	£7.50
Chunks of paneer cooked in oriental spices and herbs with tomatoes and capsicum	
Paneer Makhani	£7.50
Tandoori style home made cheese cooked with butter, tomatoes and cream	
Saag Paneer	£7.50
Delicious combination of homemade cheese and spinach	
Bhindi Masala	£7.50
Fresh ladies' fingers fried and cooked with onions and a touch of gram masala	
Channa Kabuli	£7.50
Chickpeas in a special blend of spices	
Mushroom-Bhajia	£7.50
Mushroom cooked with onions, coriander, ginger and a touch of garlic	
Kali Daal Special	£7.50
Black lentils with ginger and cream	
Tarka Daal Special	£7.50
Gently spiced lentils fried with garlic	
Tawa Mushroom	£7.50
Fresh mushroom sautéed with fresh coriander, garlic and ginger with chef's own spices	
Bengan Bharatha	£7.50
Baked aubergine mashed and cooked with tomatoes and onions	

Saag Aloo **£7.50**
A popular dish of gently spiced spinach and potatoes

Aloo Jeera **£7.50**
Potatoes sauté with cumin seeds and tomatoes

Aloo Gobi Masala **£7.50**
Cauliflower and potatoes cooked in medium spice

Bowl of Fresh Green Salad **£2.00**

Lassi **£1.50**
Refreshing yoghurt drink sweet or salted

Mango Lassi **£1.95**
Refreshing yoghurt drink with mango

Side Dishes

All Vegetarian Dishes are available as a Side Order **£5.50**

- 1. Popodoms (portion of 2)** **£2.50**
- 2. Spicy Popodoms (portion of 2)** **£2.50**
- 3. Masala Popdoms (portion of 2)** **£2.50**

Served With

A variety of freshly homemade Mango Chutney, Mint Chutney, Mint Yoghurt, Lime Pickle And freshly chopped salad

biryani dīshēdē

(Served with Curry Sauce)

Chicken Biryani £10.95

Tender boneless pieces of chicken cooked with basmati rice flavoured with light spices

Lamb Biryani £10.95

Tender lamb cooked with basmati rice flavoured with light spices

King Prawn Biryani £14.95

King prawns cooked with basmati rice flavoured with light spices

Biryani Shakahari (v) £8.95

Fresh vegetables cooked with basmati rice flavoured with light spices

rotē dīshēdē

Boiled Rice (Basmati) £2.25

Pulao Rice £2.75

Specially cooked basmati rice with cumin seed, cardamon and bay leaves

Mushroom Pulao £3.95

Basmati rice cooked with mushrooms in a rich butter sauce

Vegetable Pulao £3.95

Basmati rice cooked with mixed veg in a rich butter sauce

Kashmiri Pulao £3.95

Basmati rice cooked with dry fruits and nuts

Keema Pulao £3.95

Basmati rice cooked with minced lamb

Peas Paneer Pulao £3.95

Basmati rice cooked with cottage cheese and peas

breadē

Tandoori Roti £1.95

Unleavened bread freshly baked in the tandoor

Naan £2.25

Leavened bread freshly baked in the tandoor

Keema Naan £2.75

Stuffed with spicy minced lamb

Garlic Naan £2.75

With finely chopped garlic

Peshwari Naan £2.75

With Nuts and dry fruits

Paratha £2.25

Butter rich flaky tandoori bread

Pundina Paratha £2.25

Butter rich flaky tandoori bread with mint

Aloo Paratha £2.75

Stuffed with spicy potatoes

Missi Roti £2.25

Bread made with a mixture of wheat flour and gram flour, spiced and baked in the tandoor

Onion Kulcha £2.75

Naan bread stuffed with spicy onions

Chilli and Cheese Naan £2.75

Naan bread stuffed with green chillies and grated cheese

chef's recommendations

इपुलान'इ palatē banquet a

£17.95 per person (min. 2 person)

Poppadoms

**Chicken Tikka, Seekh Kebab
and Onion Bhaji**

**Lamb Rogan Josh, Chicken Jalfrezi
Aloo Jeera, Pulao Rice
and Naan Bread**

Lemon Sorbet

Coffee and mints

इपुलान'इ palatē banquet b

£19.95 per person (min. 2 person)

Poppadoms

**Chicken Tandoori, Boti Kebab,
King Prawn Tandoori and Veg Pakore**

**Karahi Gosht, Chicken Korma
Saah Aloo, Pulao Rice
and Naan Bread**

Mango and Ice Cream

Coffee and mints

इपुलान'इ palatē banquet c

£22.95 per person (min. 4 person)

Poppadoms

**Tandoori King Prawns Chicken Tikka,
Seekh Kebab, Boti Tikka & Paneer Pakore**

**Chicken Tikka Masala, Karahi Chicken,
King Prawn Jalfrezi, South Indian Garlic
Lamb, Aloo Gobi, Pulao Rice and Naan Bread**

Choice of desserts

Coffee and mints

इपुलान'इ palatē vegetarian banquet

£18.95 per person (min. 2 person)

Poppadoms

**Paneer Tikka, Veg Samosa,
Onion Bhaji, Veg Pakore**

**Bhindi Massala, Paneer Makhani,
Daal Special, Bengan Bhartha,
Pulao Rice and Paratha**

Kulfi

Coffee and mints