

THE
GOVERNOR'S
CURRY ROOM

TABLE SERVICE

POPPADUMS

Vegetable raita, citrus pickle, chilli jam

STARTER

LAMB SHEESH KEBAB (GF) 11.50

Minced marinated lamb kebab, fragrant spices, house salad, mint chutney

CHICKEN MALAI KEBAB (GF) 9.50 🍴

Boneless chicken thighs marinated in fragrant spices, cream cheese and yoghurt, house salad, mint chutney

MIXED VEGETABLE PAKORA (V, VGO) 9

Mixed vegetable fritters, house salad, mango and chilli jam

ALOO TIKKI (VG, GF) 9

Crushed potato and pea fritters, house salad, tamarind chutney

PANEER TIKKA (V) 9.50

Tandoori spiced marinated paneer, house salad, mint chutney

MIXED THALI FOR 2 18

Lamb sheesh kebab, chicken Malai kebab, aloo tikki, house salad, mint chutney

MAIN COURSE

Served with basmati rice, poppadums and lentil dhal

TRADITIONAL DURBAN LAMB CURRY (GF) 28.50 🍴

Tender deboned lamb braised in an array of Indian spices

BUTTER CHICKEN CURRY (GF) 24.50 🍴

Boneless chicken breast cooked with a sweet and tangy onion and tomato sauce

FISH CURRY (GF) 28.50 🍴

Onion and tomato sauce enriched with coconut milk, mustard seed and curry leaves

MIXED VEGETABLE CURRY (VG, GF) 21 🍴

Seasonal vegetables cooked in fragrant Kashmir spices finished with coconut cream

ALOO PALEK (V, VGO, GF) 21 🍴

Diced potatoes and spinach cooked with mild spices and Guernsey cream

PANEER KOFTA CURRY (V, GF) 21

Paneer kofta cooked with spices, onions and cashew nuts

CHEF'S THALI 48

Your choice of three curries from the above main courses

DESSERT

BEA TOLLMAN'S CHEESECAKE 12 🍴 🍴

Baked vanilla cheesecake with seasonal coulis

GAJAR KA HALWA (V, GF) 11 🍴

Vanilla ice cream

DURBAN SPICED PINEAPPLE (VG, GF) 11

Coconut sorbet

RICE PUDDING (V, GF) 11 🍴

Candied almonds

SELECTION OF ICE CREAMS AND SORBETS (V) 12 🍴

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option Available | (GF) Gluten Free

🍴 A favourite signature dish of Mrs T, our Founder and President.

🍴 All dishes include products locally grown, caught, reared or produced.

If you have any special dietary restrictions or allergies, please advise a member of the service team.

A full list of allergens within each of our dishes can be obtained from your waiter.

A discretionary 12.5% service charge will be added to all food and beverage bills.