

SMALL PLATES

Poppadoms & Chutneys 5.95

A combination of fried and roasted poppadoms with home made chutneys.

Chowpati Samosa Chaat 10.50

Handmade samosas topped with yoghurt, tamarind sauce, mint chutney and fresh pomegranate.

Gol Guppa Explosion 10.25

Crispy hollow puris with potato, onion & black chickpeas, served with spicy mint water and tamarind chutney.

Grilled Broccoli Malai 9.50

Broccoli marinated with cream cheese, cracked pepper and cooked in the tandoor, served with spiced tomato chutney and garnished with rose petals.

Lasuni Paneer Tikka 9.95

Garlic infused paneer, cooked in the tandoor, served with mint chutney.

Cauliflower Hakka Style 8.25

Hong Kong style cauliflower fritters with chilli mayo.

Dynamite Prawns 12.75

Szechuan style prawn fritters coated with spicy oriental mayonnaise.

Oriental Duck Spring Rolls 9.50

Deep fried Asian spiced duck in a crisp pastry roll, served with sweet chilli sauce.

Calamari Fritters 11.25

Crispy calamari with garlic, chilli, spicy mayo and fresh lime.

Asian Chicken Dumplings 10.95

Stir-fried chicken momos in soya and chilli glaze.

Murgh Tikka Hariyali 11.75

Chicken breast morsels char-grilled with fresh green spices, served with smoked tomato chutney.

Maharaja Lamb Kofta 11.95

Minced lamb koftas marinated in tandoori spices and cooked in an iron pan, served with cucumber raita.

SCARLET

राइटी

CURRIES & NOODLES

All our curries are served with pilau rice.

South Indian Vegetable Avial 18.85

South Indian spiced vegetable broth simmered with coconut and curry leaves.

Kaali Dal Maharani 18.95

Punjabi spiced rich black lentils tempered with garlic and fenugreek leaves.

Amritsari Choley 17.95

North Indian spiced chickpea curry in onions and tomato gravy.

Kerela Prawn Moile 21.95

Prawns cooked in coconut, onion & ginger gravy.

Delhi Butter Chicken Masala 18.95

Tandoori chicken chunks, simmered in mild tomato and fenugreek gravy.

Chilli Chicken With Smoked Garlic 18.95

Pan Asian stir-fried chicken with garlic and chilli.

Hunter Style Chicken Curry 18.50

Dhaba style chicken curry with onion and tomatoes.

Railway Lamb Curry 19.95

Slow-cooked lamb in caramelised onion and tomato gravy with a touch of coconut.

Malaysian Mee - Goreng 19.95

Spicy Malaysian-style stir-fried egg noodles with chicken, prawns and vegetables.

Thai Chicken Green Curry 18.95

Thai-style curry with coconut, ginger, bamboo shoots and Thai basil, served with steamed rice.

Laksa Fried Rice 18.35

Stir-fried rice with eggs, chicken, prawns and vegetables in an oriental chilli glaze.

Pad Thai Mixed Noodles 18.95

Asian stir-fried noodles with egg, chicken, prawns and bean sprout in a sweet and sour sauce.

BIRYANI

Masala Chicken 18.95

Aromatic rice and chicken cooked together and finished with mint, cardamom and fried onions, served with cucumber raita.

GRILL & TANDOOR

All grill and tandoor dishes are served with pilau rice and green chutney.

Achari Paneer Shashlik 18.95

Paneer marinated with pickle spices, cooked in the tandoor with onions and peppers.

Shahi Murgh Shashlik 20.50

Boneless chicken morsels marinated with medium red spices, cooked in tandoor with onions and peppers.

Desi Chicken on Bone 21.50

Half spring chicken marinated with red tandoori spices.

Rajasthani Lamb Chops 22.50

Three lamb chops marinated with Jaipuri spices and yoghurt.


Scarlet Mixed Grill Platter Sharing for 2 35.95

Chicken tikka, kofta kebabs, paneer tikka and two lamb chops.

ON THE SIDE

Basmati Pilau Rice  4.95

Plain Naan  4.50


Butter Naan  4.95

Garlic Naan  4.95

Cheese Naan  5.50

Tandoori Roti Naan  4.50

Masala Fries  5.95

Cucumber Raita  4.35

Home Made Chutneys 3.00

Spiced tomato / Coriander & Mint / Tamarind

For information on allergens, please ask your server for the Allergen Menu.

Vegetarian  Vegan  Gluten Free  حلال