

## SMALL PLATES


1. **Poppadoms & Chutneys**  **5.95**  
A combination of fried and roasted poppadoms with home made chutneys.
2. **Chowpati Samosa Chaat**   **10.50**  
Handmade samosas topped with yoghurt, tamarind sauce, mint chutney and fresh pomegranate.
3. **Gol Guppa Explosion**  **10.25**  
Crispy hollow puris with potato, onion & black chickpeas, served with spicy mint water and tamarind chutney.
4. **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.
5. **Lasuni Paneer Tikka**   **9.95**  
Garlic infused paneer, cooked in the tandoor, served with mint chutney.
6. **Cauliflower Hakka Style**  **8.25**  
Hong Kong style cauliflower fritters with chilli mayo.
7. **Dynamite Prawns** **12.75**  
Szechuan style prawn fritters coated with spicy oriental mayonnaise.
8. **Oriental Duck Spring Rolls** **9.50**  
Deep fried Asian spiced duck in a crisp pastry roll, served with sweet chilli sauce.
9. **Calamari Fritters** **11.25**  
Crispy calamari with garlic, chilli, spicy mayo and fresh lime.
10. **Asian Chicken Dumplings** **10.95**  
Stir-fried chicken momos in soya and chilli glaze.
11. **Murgh Tikka Hariyali** **11.75**  
Chicken breast morsels char-grilled with fresh green spices, served with smoked tomato chutney.
12. **Maharaja Lamb Kofta**  **11.95**  
Minced lamb koftas marinated in tandoori spices and cooked in an iron pan, served with cucumber raita.

# SCARLET

## राइरी

## CURRIES & NOODLES

All our curries are served with pilau rice.

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| 13. <b>South Indian Vegetable Avial</b> <b>18.85</b><br> <br>South Indian spiced vegetable broth simmered with coconut and curry leaves.   | 19. <b>Hunter Style Chicken Curry</b> <b>18.50</b><br> <br>Dhaba style chicken curry with onion and tomatoes.   |
| 14. <b>Kaali Dal Maharani</b>  <b>18.95</b><br>Punjabi spiced rich black lentils tempered with garlic and fenugreek leaves.   | 20. <b>Railway Lamb Curry</b>    <b>19.95</b><br>Slow-cooked lamb in caramelised onion and tomato gravy with a touch of coconut. |
| 15. <b>Amritsari Choley</b>    <b>17.95</b><br>North Indian spiced chickpea curry in onions and tomato gravy. | 21. <b>Malaysian Mee - Goreng</b>  <b>19.95</b><br>Spicy Malaysian-style stir-fried egg noodles with chicken, prawns and vegetables.   |
| 16. <b>Kerela Prawn Moile</b>  <b>21.95</b><br>Prawns cooked in coconut, onion & ginger gravy.  | 22. <b>Thai Chicken Green Curry</b> <b>18.95</b><br> <br>Thai-style curry with coconut, ginger, bamboo shoots and Thai basil, served with steamed rice.   |
| 17. <b>Delhi Butter Chicken Masala</b> <b>18.95</b><br>Tandoori chicken chunks, simmered in mild tomato and fenugreek gravy.   | 23. <b>Laksa Fried Rice</b> <b>18.35</b><br>Stir-fried rice with eggs, chicken, prawns and vegetables in an oriental chilli glaze.  |
| 18. <b>Chilli Chicken With Smoked Garlic</b>   <b>18.95</b><br>Pan Asian stir-fried chicken with garlic and chilli.  | 24. <b>Pad Thai Mixed Noodles</b> <b>18.95</b><br>Asian stir-fried noodles with egg, chicken, prawns and bean sprout in a sweet and sour sauce.   |

## BIRYANI

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| <b>Masala Chicken</b> <b>18.95</b>   |
| Aromatic rice and chicken cooked together and finished with mint, cardamom and fried onions, served with cucumber raita. |

Please inform your server of any allergies. Be aware that our dishes may contain allergens and we cannot guarantee any dish is 100% free from allergens.









Heat  Vegetarian  Vegan  Gluten Free  حلال

## GRILL & TANDOOR

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

25. **Achari Paneer Shashlik**   **18.95**  
Paneer marinated with pickle spices, cooked in the tandoor with onions and peppers.
26. **Shahi Murgh Shashlik**  **20.50**  
Boneless chicken morsels marinated with medium red spices, cooked in tandoor with onions and peppers.
27. **Desi Chicken on Bone**  **21.50**  
Half spring chicken marinated with red tandoori spices.
28. **Rajasthani Lamb Chops**  **22.50**  
Three lamb chops marinated with Jaipuri spices and yoghurt.
29. **Scarlet Mixed Grill Platter**  
**Sharing for 2**  **35.95**  
Chicken tikka, kofta kebabs, paneer tikka and two lamb chops.

## ON THE SIDE

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| Basmati Pilau Rice    | 4.95 |
| Plain Naan    | 4.50 |
| Butter Naan   | 4.95 |
| Garlic Naan   | 4.95 |
| Cheese Naan   | 5.50 |
| Tandoori Roti   | 4.50 |
| Masala Fries   | 5.95 |
| Cucumber Raita    | 4.35 |
| Home Made Chutneys   | 3.00 |
| Spiced tomato / Coriander & Mint / Tamarind  |      |