

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 is important to consider the texture and the sequence in which the spices are added and how long they are cooked for.

Pre-Starter

Poppadum

Lime Pickle, Mango Chutney and Raita

Jalpaan / Starter

Lamb Shami Kabab 14

Lamb Mince Patties, Mint & Coriander Chutney

Murgh Tikka Karara 14

Grilled Chicken Marinated in Indian Spices

Vegetable Samosa 11 *(v)*

Homemade Pastry Filled with Potato & Garden Peas

Onion Bhaji 10 *(ve)*

Finely Sliced Onion, Spiced Gram Flour Batter

Mukhya Bhojan / Main Course

(All Curries Served with Basmati Rice)

Lamb Punjabi Curry 45

Traditional Style of Indian Lamb Curry

(Your choice of medium or hot)

Butter Chicken 36

North Indian Style, Simmered in Butter, Chilli and Coriander Cream

Bengal Fish Curry 38

A Bengal Favourite Cooked with Aubergine

Kerala Prawn Curry 45

South Indian Speciality Simmered in a Tomato and Coconut Sauce

Baigan Aloo 20 *(ve)*

Aubergine and Potato in a Ginger Masala Sauce

Vegetable Korma 25 *(v)*

Fried Paneer, Onion, Peas and Mushrooms in a Creamy Curry Sauce

Spicy Beef Vindaloo 42

Slow Cooked Beef, White Wine Vinegar, Onions, Tomato and a Combination of Goan Spices

Chef Kumar's Thali 65

Three Curries of your Choice from the above

Sides

Kadai Paneer 8

*Paneer in Kadai
Sauce, Peppers & Onion*

Dal Makhani / Dal 8

Authentic Indian Lentils

Baigan Aloo 8 *(ve)*

Aubergine and Potato

Basmati Rice 6

Butter Naan 5

Garlic & Coriander Naan 5

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.



Vegetarian — *(v)* | Vegan — *(ve)* | Gluten-Free — *(gf)*
Denotes a favourite signature dish of Mrs T, our Founder and President.

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas. For complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

The English Grill dress code is 'smart casual' and we respectfully ask guests dining with us to refrain from wearing sportswear, ripped jeans, flip-flops and non-tailored shorts.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

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

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