



THE CURRY ROOM

NEW YEAR'S EVE

Poppadum (ve)

Mango Chutney, Raita, Lime Pickle

Starter

Hara Bhara Chicken

Green Masala Marinated Chicken

Delhi Wali Chaat (ve)

Vegetable Patties, Red Onion and Tomato

Aloo Papri

Tamarind, Potato, Mint and Coriander

Sorbet

Spiced Plum

Main

Nargisi Kofta

Lamb Mince, Quail Egg

Murgh Makhani

Chicken Breast in Butter Chicken Sauce

Cochin Jhinga

King Prawns, Coconut, Curry Leaves

Khumb Matar (ve)

Green Peas, Creamy Mushroom Sauce

Served With

Aloo Gobi

Cauliflower, Potatoes, Fresh Herbs,
Home Ground Spices

Zafrani Pulao

Saffron Rice

Garlic Naan

Coriander and Garlic

Dessert

Mishti Doi (ve)

Caramelized Mandarin & Toasted Almonds

Gajar Ka Halwa

Vanilla Bean Ice Cream

Shahi Tukra

Saffron Custard

Coffee & Petits Fours

160 per person

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.

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

(v) - Vegetarian | (ve) - Vegan

Find us on Instagram [#Englishgrill](#) | [#RubensHotel](#) | [#CurryRoom](#) | [#NewYorkBar](#) | [#LeopardBar](#) | [#BBarLondon](#)

T : +44 (0)20 7834 6600 | www.rubenshotel.com