

The background of the entire page is a historical map of the Silk Road, showing various trade routes across Asia, Europe, and Africa. The map is drawn with thin lines and includes several illustrations of people and structures. In the lower center, there is a prominent illustration of a woman wearing a green and orange sari, standing with her hands clasped. The word 'SILK' is written in large, bold, black capital letters at the top center of the page.

SILK

The Silk route covered a vast and ancient land, its recorded history dating back to over 3000 years.

Cuisines like the overall fabric of the land itself were the result of countless historical, cultural and regional influences.

The product of centuries of change, of new ideas, new faiths and new products arriving with traders and invaders, with colonizers and with immigrants fleeing repression elsewhere began with the silk route. The result is a rich tapestry of contradictions and contrasts which never cease to fascinate.

Our menu focuses on the spices which we believe were used as trade items based on barter. We will be bartering spices along the orient amongst the cuisines to serve you food that shall keep you warm by tantalizing your culinary senses.

Welcome to Silk Restaurant

SILK

STARTERS

Hara Bhara Kebab (v)

Galette of potatoes and green garden vegetables

£6.95

Chilli Garlic Silken Tofu (v)

Tofu tossed in chilli and garlic sauce

£6.95

Konkani Jhinga

Tiger prawns stir-fried with curry leaves and pineapple

£8.95

Pan Seared Scallops

Spiced fruit chaat and green pea puree salsa

£8.95

Tandoori Khile Phool (v)

Florets of cauliflower and broccoli marinated and cooked in Tandoori

£6.95

Machli Reshad

Pan seared fillet of tilapia marinated in red chilli and vinegar paste

£8.95

Chilli Chicken

Pan seared chilli chicken and peppers onion and cashew nuts

£8.95

Neua Prik Kiew Wan Sod Vollappa

Thai style grilled beef strips marinated in green curry and fresh basil

£8.95

Murgh Malai Kebab

Succulent morsels of chicken marinated with sour cream and mild cheese and cooked in Tandoori

£8.95

Lamb Sheekh Kebab

Tandoori kebab with minced lamb and served with mint chutney

£8.95

Silk Starter Platter**

Pan seared scallops, honey glazed chicken and lamb sheekh kebab

£13.95

** £3.50 supplement each for voucher holders

All prices are inclusive of VAT. An optional discretionary service charge of 12.5% will be added to final account

SILK

SILK MEAL SHARING PLATTER**

£55.00 FOR 2 PEOPLE

STARTERS

Set platter of Tandoori chicken tikka, lamb sheekh kebab and aloo tikki

MAINS

Choose two vegetarian and two non-vegetarian dishes

Served with yellow dal, pulao rice and bread basket

VEGETARIAN

Vegetarian Thai curry

Aloo mutter

Jeera aloo

Palak paneer

Hakka noodles

NON VEGETARIAN

Chicken or prawns Thai curry

Chilli chicken cashew

Chicken peppercorn

Lamb rogan rosh

Lamb keema masala

Goan fish curry

Rava fried masala prawns

Beef Rendang

DESSERT

Silk Dessert Platter

Chef's selection of miniature desserts

** £3.50 supplement each for voucher holders

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SILK

MAINS

Cod Loin

Masala fried loin of cod with tomato coconut chilli curry and steamed rice

£16.50

Tiger Prawns**

Char grilled prawns with quinoa and baby spinach, mango and cherry tomato salsa

£21.95

Tandoori Chicken

Char grilled boneless chicken thighs with sprouted bean salad, mint sauce and naan

£16.95

Grilled Tamarind Duck Breast

Pan seared duck breast dauphinoise potato pak choi, kumquat, tamarind and soy sauce

£19.95

Tandoori Lamb

Marinated rump of lamb cooked in tandoori smoked aubergine puree, tandoori potato served with mint chutney and onion kulcha

£18.95

Kali Miri Bade Miya (10oz)**

Beef sirloin steak with crusted mustard and peppercorn

£22.95

Tandoori Paneer (v)

Cheese served in Tikka Masala style with yellow dal and naan bread

£14.95

Hakka Noodles (v)

Singapore noodles topped with crispy chilli garlic tofu

£14.95

SIDE DISHES

All side dishes, £4.50 each

Panchratni Vegetables

Mixed of five vegetables Indian style

Peeli Dal

Yellow lentils tempered with mustard seeds & curry leaves

Phad Phak

Mixed of seasonal vegetables Thai style

Phad Boong Fai Deng

Stir fried pak choi in black bean sauce

Sugar Snap Peas

Stir fried greens in black bean sauce

Hing Jeera Aloo

Stir fried potatoes with cumin and asafoetida

Thai Curry

Served with chicken, beef or vegetables

Naan stuffed with kulcha and mint paranthas

Assorted bread basket. Ask team member for specifics

Steam Fried Rice or Pulao Rice

Cooked with basmati rice

Egg Noodles

Stir fried egg noodles

** £3.50 supplement each for voucher holders

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SILK

DESSERTS

Mango Creme Brûlée with Red Fruit Compote
£6.95

Cardamon Fruit Truffle with Banded Fruits
£6.95

Chocolate Mousse with Crackle Crystals
£6.95

Coconut Jaggery and Raisin Samosas
Served with galangal and peppercorn sauce
£6.95

Ice Creams & Sorbet Selection

Three scoops from the following:

Ice creams: green tea, strawberry, vanilla, chocolate, sweet fennel

Sorbet: rose, passion fruit

£7.50

Silk Dessert Platter**

Chef's selection of miniature desserts

£12.00

Selection of Teas and Coffees

£3.95 per serving

** £3.50 supplement each for voucher holders

All prices are inclusive of VAT. An optional discretionary service charge of 12.5% will be added to final account