

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

**** £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 the final account

SILK

Tantalize your taste buds with flavoured Indian breads freshly cooked from the tandoor with dipping black dal, while you wait for your orders to be made

£8.00

Flavours

Blue cheese/chicken tikka/pastrami/minted onion

STARTERS

Scallops

Pan fried spiced semolina crusted scallops, green pea puree, fruit chat

£9.95

Spiced Potato Galette

Street food from India –aloo tikki with curried white beans-yogurt and tamarind chutney

£7.95

Prawns

Stir fried prawns with spicy sweet chilli sauce

£9.95

Sheekh Kebab

Spiced lamb sheekh kebab with granny smith chutney

£9.95

Murgh Malai

Creamy cardamom chicken, mint chutney- cooked in tandoor

£9.95

Szechuan Chicken

Stir fried chicken & peppers- Schzewan sauce

£9.95

Beef Takrai

Wok tossed Beef slivers, lemon grass sweet basil sauce

£9.95

Tofu

Crispy Tofu, black bean sauce

£7.95

Starter Platter

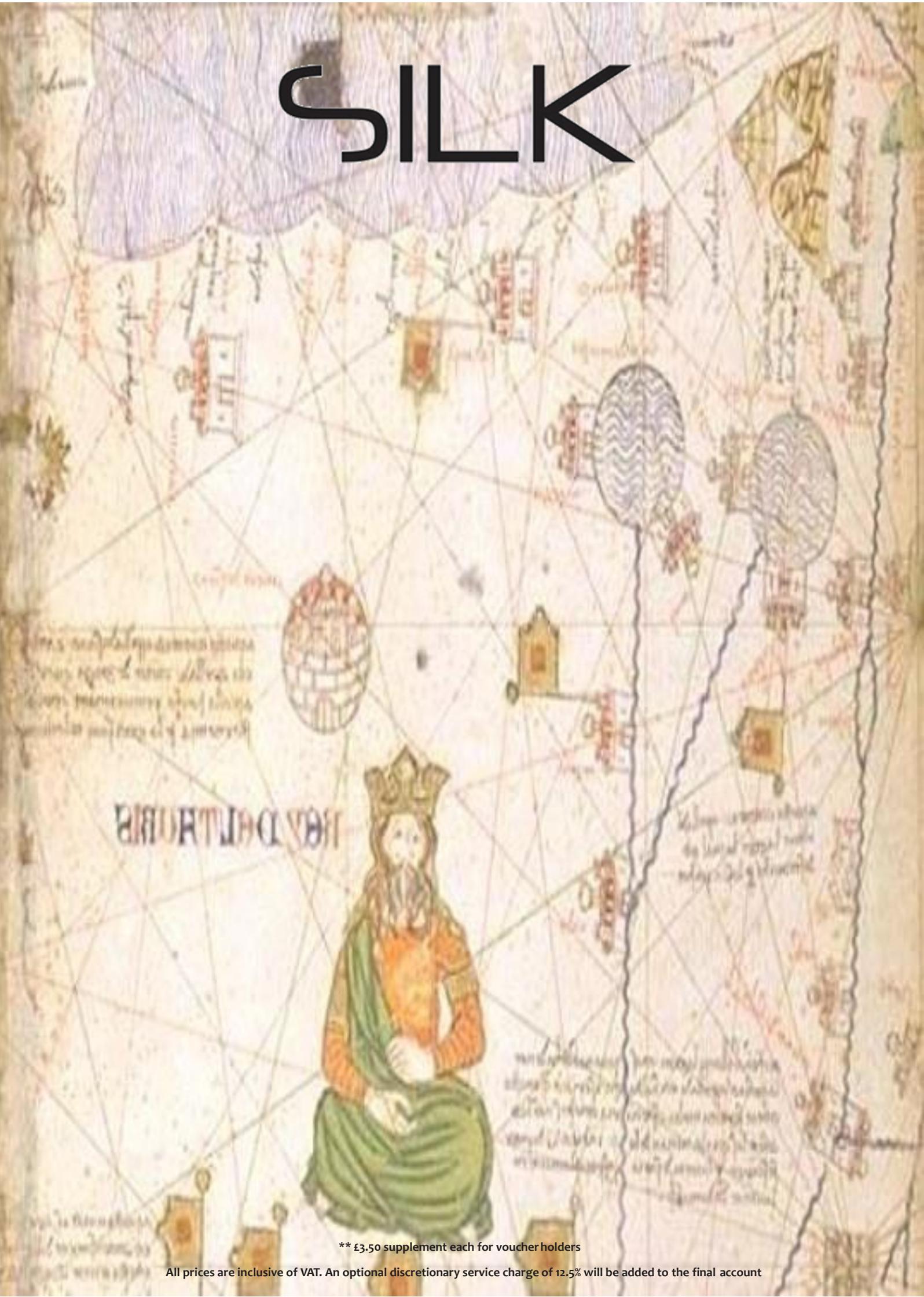
Potato galette, Murgh malai, scallop

£13.95

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SILK MEAL SHARING PLATTER**

£60.00 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
Lamb Rogan Rosh
Chicken Pepper Masala

DESSERT

Silk Dessert Platter
Chef's selection of miniature desserts

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MAINS

Lamb Rump Traditional Hyderabad Dish-Mixed Lentils Cooked with Pearl Barley and Lamb, Topped with Tandoori Lamb	£18.95
Venison ** Saddle of Venison, Grain Mustard-Pepper Corn, Spiced Potato Rosti & Sambal	£22.95
Meen Moilee Crispy Skin Sea Bream Fillet, Coconut Mussels Sauce	£16.95
Soft Shell Crab ** Crispy Spiced and Tangy Soft Shell Crab Red Chilli Paste	£21.95
Tandoori Poussin Haryali Baby Chicken Cooked in Tandoor- Fenugreek Bread	£17.95
Duck Breast – Duck Leg Confit Crispy Duck Breast with Tamarind Glaze- Duck Leg Confit Celeriac and Kumquat	£19.95
Paneer Chilli Pepper, Vegetarian Hakka Noodles Topped with Paneer Chilli	£15.95
Crispy Tofu Vegetarian Singapore Noodles, Topped with Crispy Tofu Chilli Garlic Sauce	£15.95
Paneer Kofta Cottage Cheese Dumplings, Makhni Sauce – Green Pea Kulcha	£15.95

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 Paratha's

Assorted bread basket. Ask team member for specifics

Steam Fried Rice or Pulao Rice

Cooked with basmati rice

Egg Noodles

Stir fried egg noodles

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DESSERTS

Mango Pannacotta with Berry Compote

£5.95

Chocolate Parfait with Irish Cream

£5.95

Gajarela – Carrot and Cream Pudding

£5.95

Strawberry Hung Curd with Shortbread

£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

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