

celebrity INDIAN RESTAURANT



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Allergy Notice

Some of our dishes may contain the ingredients listed below that can cause allergic reactions.

Ce : Celery | Cr : Crustaceans | E : Eggs | F : Fish | G : Gluten | L : Lupin | M : Milk

Mo : Molluscs | Mu : Mustard | N : Nuts | P : Peanuts | Se : Sesame Seeds | So : Soybeans | Su : Sulphur Dioxide

If you have a concern regarding any of the allergies listed above then please notify a member of staff before you order so that we can ensure your dish is safe for you to eat.

A discretionary 10% service charge will be added to every bill.

Signature Appetizers

Mango & Chilli Fish (F) £6.95

Succulent pieces of Telapia fish, slightly flavoured with mango chutney and chilli masala before being pan-fried with herbs and spices.

Crab aur Puree (Cr) £6.95

Dressed crab meat prepared with a mixture of herbs and spices, then pan-fried and served with a puree bread, fresh leaf salad and condiment.

Sesame Duck and Tamarind (Se) £6.95

Tender pieces of duck marinated with delicate spices, grilled in the tandoor then cooked in a tamarind and sesame seed sauce.

Aloo Roshun aur Mushroom (v) £5.95

A firm favourite with 'lovers' of our exclusive cuisine. Soft and fluffy spiced potato balls prepared with sautéed mushrooms in garlic butter.

Machli Tikka (F) (D) £6.95

Morsels of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, then roasted in the tandoor.

Paneer Tikka (v) (D) £6.25

Cubes of Indian cottage cheese imbued with shahi jeera, marinated in a tandoori batter and glazed golden in the tandoor.

Fish Amritsari (F) £5.95

Succulent chunks of white fish immersed in an ajwain and gram flour batter, delicately spiced and deep fried to a rich golden colour.

Chicken Wrap (G) (D) £6.50

Chicken pieces cooked with onions, peppers, tomatoes and spices, then wrapped inside a thin chappati bread.

Haash Shashlik (D) £6.95

Tender pieces of duck marinated with garlic and delicate spices, grilled in the tandoor with capsicum, tomato, onions and mushrooms.

Vegetarian Thali (v) (D) (G) £6.95

Exquisite vegetable appetizer consisting of Onion Bhaji, Paneer Tikka, Vegetable Samosa and Aloo Mattar Tikki.

Tandoori Sizzler (for two) (F) (D) £14.95

A Royal assortment of delicious chicken, meat and seafood appetizers to share.

Traditional Appetizers

Sheekh Kebab (D)

The traditional skewer of finely minced lamb delicately flavoured to create an extraordinary play of aromas.

£6.50

Onion Bhaji (V) (G)

World famous snack of crisp onions deep-fried in a coating of gram flour batter and fresh herbs and spices.

£5.75

Chicken Tikka (D)

Tender pieces of chicken marinated with yoghurt and ground cumin, roasted in the tandoor with a sprinkling of kebab chaat masala.

£6.25

Lamb Tikka (D)

Cubes of succulent lamb culled from the fillet, flavoured with Kashmiri shahi jeera, then cooked in the Tandoor.

£6.50

Vegetable Samosa (V) (G)

Deep-fried triangular savoury pastries with a mixed vegetable filling, served with a masala of chick-peas.

£5.25

Chicken Pakora (G)

Chicken tikka pieces coated in spiced gram flour batter and then deep fried till golden brown.

£6.25

Aloo Mattar Tikki (V)

Pan-fried potato cakes filled with asafetida tempered peethi of peas and fresh herbs and spices.

£5.95

Chicken & Red Pepper Samosa (G)

Deep-fried triangular savoury pastries with a chicken and red pepper filling, served with a masala of chick-peas.

£6.50

Tandoori Jingha (Cr) (D)

King prawns marinated in mace, cardamom, lemon juice, ginger and garlic, then grilled in the tandoor.

£7.95

Chicken Shashlik (D)

Tender pieces of chicken breast marinated with garlic and delicate spices, barbecued in the tandoor with fresh capsicum, tomato and onions.

£6.50

Prawn aur Puree (Cr) (G)

Spiced prawns stir-fried with and stacked on shallow-fried baby purees.

£6.50

If there's a Traditional Appetizer that you'd prefer but is not listed above, please request it to a member of staff and we will endeavour to provide it for you.

Traditional Appetizers



Signature Main Courses

the following dishes are all complete meals that are plated and accompanied with rice, unless otherwise specified

Beef Aloo Bahar served with Steamed Rice **£15.95**

Cubelets of succulent beef loin and baby potatoes simmered in thick spicy gravy with onions and tomatoes.

Seabass Khazana served with Steamed Rice (F) **£15.95**

Fillets of fresh seabass, marinated with various spices then pan-fried with fresh herbs and served on a bed of creamed vegetables consisting of paprika, onions and tomatoes.

Haash Pepsila served with Pilau Rice **£15.95**

Duck breast prepared in a spicy sauce of tamarind and Worcester Sauce, then cooked with peppers to produce a sweet and tangy dish.

Jingha Zafroni served with Pilau Rice (Cr) **£16.95**

King prawns cooked with distinctive herbs and spices in their shells to add further flavour to the dish. Finger bowl recommended after the meal.

Roshun Bhagari Murgh served with Pilau Rice **£14.95**

Whole marinated chicken breast, grilled in the tandoor then braised in a fresh garlic sauce and simmered in thick golden gravy.

Shahi Salmon served with Pilau Rice (F) (D) **£16.95**

Pink salmon pieces prepared in an exquisite sauce of delicate spices before being braised in a peppery gravy with capsicum and green chillies.

Lamb Tikka Stir Fry served with Vegetable Pilau Rice (D) **£15.95**

Succulent strips of barbecued lamb, stir-fried in a wok with delicate herbs, spices, onions, peppers and mushrooms.

Machli Bengal served with Pilau Rice (F) **£14.95**

Bangladeshi white fish, pan-fried with fresh chillies and lemongrass then simmered in a hot and spicy rich sauce.

Cox's Bazaar Jingha served with Pilau Rice (Cr) (N) **£16.95**

King prawns from the tropical coastline of Bangladesh cooked with fresh herbs and spices in a delicious sauce.

Adha Murgh served with Steamed Rice **£14.95**

Chicken breast prepared in a ginger sauce with garlic, onions, garam masala, and garnished with spring onions and fresh ginger.

Chef's Specialities

Chicken Tikka Masala (D) (N)	£11.95
Famous dish presented using our own recipe of smooth masala sauce.	
Lamb Karahi	£12.95
Succulent cubes of lamb cooked in a spicy sauce with peppers and chillies.	
Tandoori Chicken Tawa	£11.95
Grilled chicken strips cooked in a moist consistency of peppers, tomatoes, chillies and onions, served on a cast-iron tawa [griddle].	
Chicken Tikka Jalfrezi	£11.95
Barbecued chicken breast pieces prepared in a spicy sauce of onions, capsicum, fresh ginger and green chillies.	
Lamb Tikka Pasanda (D) (N)	£12.95
Cubelets of lamb braised in a nutty offering of yoghurt gravy, enriched with cashew nuts and almonds, then cooked with cream.	
Tandoori King Prawn Masala (Cr) (D) (N)	£14.95
Marinated king prawns grilled in the tandoor before being cooked in our own exclusive recipe of smooth masala sauce.	
Garlic Chilli Chicken	£11.95
Chicken pieces in a garlic and chilli sauce with crisp red chillies, hot and spicy.	
Achari Gosht	£11.95
Dish prepared with lamb cubelets cooked in a moist spicy sauce of mango pickle, peppers and tomatoes.	
Keema Aloo Mattar	£12.95
Minced lamb cooked with potatoes, peas and delicate herbs and spices.	
Chicken Tikka Makhani (D) (N)	£11.95
Grilled chicken pieces cooked in a sweet buttery gravy with almonds.	

Old Favourites

the following dishes are available with

Chicken or Prawns (Cr)	£10.25
Lamb	£10.50
Chicken Tikka (D), Lamb Tikka (D) or Duck	£10.75
King Prawns (Cr)	£13.95
Mixed Vegetable	£9.95

Balti	Traditional favourite prepared with tomatoes, peppers and fresh spices
Rogan Josh	Braised in a concentrated broth and finished in a rich tomato gravy
Korma	Coconut sauce with cashew nuts and redolent of cardamom and cream (N) (D)
Sagwala	Delightfully prepared with simple green masala of spinach
Madras	Relatively hot dish cooked in a fresh chilli sauce
Bhuna	Moist offering prepared with peppers and fresh tomatoes
Pathia	Sweet and sour serving, slightly hot, cooked using tomatoes and rich gravy
Dhansak	Lentil and pineapple dish delivering a delicious sweet and sour taste

Biryani Selection

Saffron flavoured basmati rice stir-fried with fresh herbs and spices, served with a medium strength mixed-vegetable curry sauce.

Biryani dishes are available with

Chicken or Prawns (Cr)	£11.95
Lamb	£12.50
Chicken Tikka (D), Lamb Tikka (D) or Duck	£12.95
King Prawns (Cr)	£15.95
Mixed Vegetable	£10.95

Vegetarian Selection

Side Dish £6.25

Main Dish £9.95

Bombay Aloo Potatoes cooked with onions, tomatoes and spices.

Subzee Milijuli Assorted vegetables cooked in a medium strength curry sauce.

Saag Aloo Spinach and potatoes cooked with cumin seeds and garlic.

Aloo Gobi Potatoes and cauliflower delicately spiced and braised in thick gravy.

Bhindi Bhaji Okra cooked in a dry sauce with herbs and spices.

Tarka Daal Lentils exotically prepared with garlic, ginger and whole red chillies. (D)

Chana Masala Dish of chick-peas braised in a thick, smooth masala sauce.

Saag Paneer Spinach and Indian cottage cheese cooked with cumin and garlic. (D)

Mushroom Bhaji Mushrooms cooked with onions, herbs and spices.

Tandoori Selection

accompanied with a side salad and mint sauce

Chicken Tikka (D) £11.95

Tender pieces of marinated chicken breast grilled in the tandoor.

Lamb Tikka (D) £12.95

Succulent cubes of marinated lamb barbecued on skewers in the tandoor.

Tandoori King Prawns (Cr) (D) £15.95

Lightly marinated king prawns roasted slowly in the tandoor.

Chicken Shashlik (D) £12.95

Chicken pieces grilled with spiced onions, peppers and tomatoes.

Haash Shashlik (D) £13.95

Marinated duck pieces grilled with capsicum, tomato and onions.

Tandoori Salmon (F) (D) £14.95

Salmon matured in a spicy marinade and barbecued in the tandoor.

Tandoori Combination served with a Naan Bread (F) (D) (Cr) £16.95

A variety of marinated chicken, lamb and seafood roasted in the tandoor.

An excellent way of sampling our Tandoori treasures.



Rice Selection

Steamed Rice Aromatic steamed Basmati rice.	£3.50
Pilau Rice Basmati rice cooked with saffron and cardamom. (D)	£3.75
Fried Rice Steamed rice pan-fried with onions.	£3.75
Mushroom Pilau Rice Pilau rice pan-fried with fresh mushrooms. (D)	£4.25
Keema Pilau Rice Pilau rice pan-fried with minced lamb. (D)	£4.75
Vegetable Pilau Rice Pilau rice pan-fried with vegetables. (D)	£4.25
Egg Fried Rice Steamed rice pan-fried with scrambled eggs. (E)	£4.25
Spinach Fried Rice Steamed rice fried with fresh spinach.	£4.25

Bread Selection

Traditional Naan Indian bread freshly baked in the Tandoor. (E) (D) (G)	£2.95
Keema Naan Naan bread filled with spicy minced lamb. (E) (D) (G)	£3.95
Peshwari Naan Naan bread with fruits and nuts. (E) (D) (G) (N)	£3.50
Garlic and Coriander Naan (E) (D) (G)	£3.50
Chilli and Cheese Naan (E) (D) (G)	£3.50
Onion Kulcha Naan bread stuffed with fresh onions. (E) (D) (G)	£3.25
Vegetable Kulcha Naan bread stuffed with vegetables. (E) (D) (G)	£3.50
Paratha Traditional pan-baked Indian bread. (E) (D) (G)	£3.50
Stuffed Paratha Paratha stuffed with mixed vegetables. (E) (D) (G)	£3.95
Tandoori Roti Wheat flour bread baked in the tandoor. (E) (D) (G)	£2.95
Chapatti Thin pancake-like bread baked on a tawa (griddle). (E) (D) (G)	£2.50

Accompaniment Selection

Poppadom served with chutney and pickles (G)	£1.20
Spiced Poppadom served with chutney and pickles (G)	£1.20
Green Salad	£2.95
Plain Raitha (D)	£1.95
Cucumber Raitha (D)	£2.50
Chips	£2.50
Curry Sauce	£3.50

If there's a dish that you'd prefer but is not listed above, please request it to a member of staff and we will endeavour to provide it for you.

Selection of Sundries



The Celebrity Banquet

a portion of each dish will be served

Savouries

Poppadoms (G)

served with mango chutney, mint sauce, chilli sauce and spiced onions.

Appetizers

Sheekh Kebab (D)

Skewer of finely minced lamb delicately spiced and grilled in the tandoor.

Lamb Tikka (D)

Cube of lamb flavoured with Kashmiri shari jeera, then cooked in the tandoor.

Chicken Tikka (D)

Marinated chicken piece roasted in the tandoor with kebab chaat masala.

Vegetable Samosa (V) (G)

Deep-fried triangular savoury pastry with a mixed vegetable filling.

Fish Amritsari (F) (G)

Piece of white fish immersed in a spicy gram flour batter and then deep-fried.

Main Course

Lamb Karahi

Lamb cubelets in a spicy masala of garlic, ginger, onions, tomatoes and chillies.

Chicken Tikka Masala (N) (D)

Famous chicken dish presented using our own recipe of smooth masala sauce.

Chicken Tikka Jalfrezi (N)

Barbecued chicken breast pieces prepared in a spicy sauce of onions, capsicum, fresh ginger and green chillies.

Lamb Sagwala

Succulent pieces of lamb delightfully prepared with simple green masala of spinach.

Bombay Aloo (V)

Potatoes cooked with onions, tomatoes and fresh herbs and spices.

Subzee Milijuli (V)

Assorted fresh vegetables cooked in a medium strength curry sauce.

Sada Chawal

Aromatic steamed Basmati rice, the perfect companion for any meal.

Traditonal Naan (D) (E) (G)

Indian bread freshly baked in the Tandoor.

£26.95 per person

The Executive Banquet

a portion of each dish will be served

Savouries

Poppadoms (G)

served with mango chutney, mint sauce, chilli sauce and spiced onions.

Appetizers

Sheekh Kebab (D)

Skewer of finely minced lamb delicately spiced and grilled in the tandoor.

Lamb Tikka (D)

Cube of lamb flavoured with Kashmiri shari jeera, then cooked in the tandoor.

Tandoori Jingha (Cr) (D)

King prawn marinated in mace, cardamom, ginger and garlic, then barbecued.

Chicken Tikka (D)

Marinated chicken piece roasted in the tandoor with kebab chaat masala.

Vegetable Samosa (V) (G)

Deep-fried triangular savoury pastry with a mixed vegetable filling.

Fish Amritsari (F) (G)

Piece of white fish immersed in a spicy gram flour batter and then deep-fried.

Main Course

Lamb Karahi

Lamb cubelets in a spicy masala of garlic, ginger, onions, tomatoes and chillies.

Chicken Tikka Makhani (D) (N)

Grilled chicken pieces cooked in a sweet buttery sauce with almonds.

Shahi Salmon (F) (D)

Pieces of salmon prepared in a sauce of peppery gravy, capsicum and green chillies.

Chicken Tikka Jalfrezi (D)

Barbecued chicken breast pieces in a spicy sauce of capsicum, ginger and chillies.

Lamb Sagwala

Succulent pieces of lamb delightfully prepared with simple green masala of spinach.

Bombay Aloo (V)

Potatoes cooked with onions, tomatoes and fresh herbs and spices.

Subzee Milijuli (V)

Assorted fresh vegetables cooked in a medium strength curry sauce.

Pilau Rice (D)

Basmati rice cooked in milk then perfumed with saffron and cardamom.

Selection of Naan (E) (D) (G)

Indian bread freshly baked in the Tandoor and served with a variety of delicious fillings.

£36.95 per person

The Executive Banquet

