



The Brooklands Room

Cyrus Todiwala OBE Returns

Monday 7 to Friday 11 September

Two courses: £44.00 | Three courses: £51.00

STARTERS

King Prawn Aureliano (CA)

Goan style king prawns sandwiched with ginger, garlic and chili minced prawn mousse, rolled in breadcrumbs with hot sweet and sour sauce

Murghi Na Kavaab Nay Tamota Ni Girobi (CA)

A Parsee dish from Bombay with minced chicken kebabs simmered in cinnamon

Baadal Jaam (CA, V)

Spiced roasted aubergine with crushed tomato, dusted with cinnamon and chaat spices, drizzled with seasoned coconut yogurt and tamarind sauce

MAIN COURSES

Masala Fried Bass Curry (CA)

Fillet of bass marinated the Goan way flavoured with palm vinegar, crumbed and served on a bed of Goan coconut curry flavoured with black mangosteen

Xacutti De Carne Vaca (CA)

A Goan Karwari beef classic with slow toasted coconut

Cholay Paneer / Daal Makhani / Navrattan Palav (CA, V)

Curried chickpeas and whey cheese, creamy black lentil served with rice topped with a combination of nuts with sultanas and raisins

DESSERTS

Shabdkosh Saeb Samosa / Anjeer Ice Cream (CA, V)

Mixed berries and apple samosa served with burnt fig ice cream

Pudim De Coco Com Merengue E Gelado De Baunilha (CA, V)

Baked coconut pudding, topped with a soft merengue and served with vanilla ice cream

Ginger Saffron and Cardamon Crème Brûlée (CA, V)

ALLERGIES

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team upon placing your order.

(CA) Contains allergens, (V) Suitable for vegetarians

All prices include VAT at the current rate.

