

M E N U



Fine Indian Cuisine

Fines Bayliwick Hotel

London Road, Binfield, RG42 4AB

Reservation - Tel. 01344 860126 or enquiry@fines-bayliwick.com

www.fines-bayliwick.com

Starters

Tandoori Murg Tikka (£4.50)

Chicken supreme marinated in coriander, cumin & star aniseeds, cooked in the tandoor

Murg Malai (£4.50)

Chicken succulent pieces flavoured with mace, cardamon rich with creamy cheese Roasted in charcoal oven

Gilafi Seekh Kebab (£4.95)

Lamb mince cooked with indian spices and bell peppers

Sunehra Jheenga (£6.95)

King prawns marinated in honey, yoghurt, galangal, lemon grass, kaffir lime and lemon juice

Amritsar Machee (£6.95)

Fried Cod fish flavoured with ajwain (carom seeds), red chillie & turmeric powder

Paneer Tikka Achari (£4.50) – v

Cottage cheese marinated in tangy paste of red chillies and turmeric, cooked in the tandoor flavoured with fennel seeds

Kebab Platter (£11.95)

Assortment of kebabs - chicken & malai tikka, seekh kebab, tandoori prawn and fish tikka

v – suitable for vegetarian

All prices are inclusive of VAT - A discretionary service charge of 10% will be added to your bill

Please note – some dishes may contain nuts, please warn Swa'Disht staff if you are allergic to nuts

Main Course

Murgi Jhol (£6.50)

Home style chicken curry temper with aniseed & onion seeds

Murgh Makhani (£6.95)

Chicken tikka cooked in fenugreek flavoured tomato sauce finished with cream

Chicken Badami Korma (£6.95)

Chicken cooked in creamy sauce flavoured with coconut and almond powder

Murgh Methi –wala (£6.50)

Chicken cooked in mild gravy flavoured with fenugreek leaves

Lamb Rogan-josh (£6.95)

Kashmiri lamb preparation flavoured with chillies & dry ginger

Bhuna Gosht Adraki (£6.50)

Lamb preparation with abundance of ginger

Laal Mans (£6.50)

Spicy Rajasthani lamb curry flavoured with cloves

Saag Gosht (£6.95)

Lamb cooked with garden fresh spinach flavoured with garlic and cumin

Khumb Mutter (£5.95) - v

Mushrooms & green peas in mildly flavoured onion gravy

Saag Paneer (£5.95) - v

Fresh spinach & cottage cheese tossed with garlic, tomatoes

Chef's Special

Beef Vindaloo (£8.95)

Authentic Indian beef curry with potatoes and mild vindaloo spices

Hyderabadi Gosht Biryani (£13.95)

Lamb layered with basmati rice flavoured with mint, mace and cardamom

Hyderabadi Vegetable Biryani (£11.95) - v

Seasonal vegetables with pilau rice, mint and ginger. Served with Raita

Malabar Prawn (£12.95)

Tiger prawns marinated in Indian herbs & spices with coconut curry sauce

Accompaniments

Bombay Aloo (£4.50) - v

Baby potatoes tossed with cumin, ginger, tomato and red onion

Dal Tadka (£4.50) - v

Yellow lentil tempered with garlic and cuminseeds finished with fresh corriander

Raita (£3.50) - v

Yogurt mixed with tangy taste with cucumber, tomato and onion

v – suitable for vegetarian

Bread & Rice

Pilau Rice (£4.95) - v

Saffron Basmati rice with cumin

Steamed Rice (£3.95) - v

Basmati rice cooked in steam

Naan (£3.50) - v

Indian plain bread cooked in tandoor

Tandoori Roti (£3.50) - v

Whole wheat flour bread cooked in tandoor

Pudina Paratha (£3.95) - v

Layered whole wheat bread flavoured with mint

Garlic and Coriander Naan (£3.95) - v

Bread with fresh garlic and coriander, cooked in tandoor

Chilli Cheese Naan (£3.95) - v

Indian bread stuffed with cheddar cheese and coated with bellpeppers, cooked in tandoor

Dessert

Carrot Pudding (£4.95)

Carrots cooked with cardamom flavoured milk served with ice cream

Gulab Jamun (£4.95)

Cottage cheese dumplings in sugar syrup served with ice cream

Fresh Cake of the day (£4.95)