



Mint Leaf Lounge

Menus 2012



Lunch Set Menu

£35

Ground Lamb and Lentil Kebab
Mango and mint relish

Pan Seared Nile Perch
South Indian tomato chutney

Braised Chicken Thigh
With Curry Leaf and Fresh Coriander

Paneer Kofta Curry
Cottage cheese dumpling with tomato and fenugreek

Broccoli and Peppers
Stir fried with cumin and chilli

Cumin and Garlic Tempered Yellow Lentils

Steamed Basmati Rice

Naan

Orange Cheese Cake
Winter berry compote



Set Menu

£35

Baked Salmon

Marinated in Fresh Coriander and Curry Leaf

Ground Lamb and Lentil Kebab

Mint chutney

Chicken Pepper Masala

With onions, malabar peppercorns and coconut milk

Paneer Kofta Curry

Cottage cheese dumpling with tomato and fenugreek

Smoked Aubergine Crush

Cumin and Garlic Tempered Yellow Lentils

Steamed Basmati Rice

Naan

Orange Cheese Cake

Winter berry compote



Vegetarian Set Menu
£35

Red Kidney Bean Cakes
Coriander chutney

Roasted Romero Peppers
Stuffed with spiced paneer

Saagh Paneer
Cottage cheese simmered in a tempered spinach purée

Mushroom and Baby Corn Curry
Braised with onion, tomato and fenugreek

Broccoli and Peppers
Stir fried with cumin and chilli

Dhal Makhani

Steamed Basmati Rice

Naan

Gulab Jamun and Cardamom Crème Brulée



Set Menu

£50

Ground Lamb and Lentil Kebab
Mint relish

Sesame Crusted Potato Cake
Yoghurt and tamarind

Pan Seared Scallops
South Indian tomato chutney

Lamb and Spinach Curry
Braised lamb in a tempered spinach purée

Chicken Chettinad
Braised thigh in coriander, star anise and coconut

Malabar Fish Curry
Tilapia fillet with curry leaves, mustard and tomato gravy

Broccoli and Peppers
Stir fried with cumin and chilli

Dhal Makhani

Steamed Basmati Rice

Naan Bread

Chocolate and Walnut Cake
With vanilla ice cream

Set Menu

£60

Grilled Lamb Chops
Coriander chutney

Chicken Tikka
Marinated with Roasted Garlic and Thyme

Scottish Salmon
Tandoor grilled with dill and honey yogurt

Stir Fried Prawns
Tossed with pepper, onion, tomato and coconut

Lamb and Lentils
Braised diced lamb cooked with channa dhal

Fenugreek Chicken Curry
Braised boneless chicken thigh in a tempered fenugreek purée

Broccoli and Peppers
Stir fried with cumin and dry chilli

Garlic and Chilli Tempered Yellow Lentils

Mint and Cucumber Raita

Steamed Basmati Rice

Naan

Gulab Jamun and Cardamom Crème Brulée