



COLONEL
SAAB



Binny and Manbeer Choudhary along with their son Roop are an extraordinary bunch of people. The couple were posted all over India during Manbeer's (the erstwhile 'Colonel' after whom the restaurant is named) distinguished career in the Indian army. They spent considerable time in cantonments across this vast nation and as they travelled, they collected stories and antiques that turned out to be priceless works of art. They imbibed and enjoyed great Indian food in both the homes of royalty and local army messes. Eventually they became hoteliers and together created one of India's most awarded palace hotels.

I am delighted to have had the opportunity to create the menu for this unique restaurant. Colonel Saab is a delicious embodiment of the art of hosting and gracious living. It is also the repository of so many stories collected along various journeys, theirs and mine along with my own experience of food in India over the last 35 years. I have also tried to incorporate the generosity of spirit and insatiable love of good food we all share. The menu reflects regional accents and a nostalgic palette of collective memories from a contemporary view point. It is food that observes the established traditions of Indian cooking but breaks the rules a little! We go way beyond the 70s 'curry', beyond street food and into the world of real Indian flavours. I have taken certain liberties with some twists and turns which reflect my own culinary heritage. I hope you enjoy the food as much as I have enjoyed creating it.

KAREN ANAND



DINNER

6:00 pm onwards

SOUPS

Fajeto

Mango and yoghurt soup from Gujarat

6.95

Creamy Almond Soup

with Malabar smoked duck

7.95



SIGNATURE SALADS

Watermelon, feta, rocket, tamarind & jaggery dressing

11.95

Prawn and pineapple, rum & coconut mayo, cashews

13.95

Smoked duck, mango mayo, radish, red pepper,
water chestnut

13.95

CHAAT BAR

Purani Dilli

mini samosa, masala chickpeas,
orange zest, pomegranate

Moradabad

crispy lentils, *chatpat* salad (V)

Mall Road

sweet potato, guava, tamarind chutney,
coriander chutney (V)

6.95 each

KABABS & TIKKAS

Jaipur Baby Aloo

10.95

Noor Mahal Chicken Tikka

14.95

Paneer Tikka Bengali style

15.95

 Creamy Salmon Tikka

16.95

 Kolhapuri Lamb Chops

spice rubbed

19.95

A LA CARTE

Some available as a small plate or large plate:

Makai nu Shaak

fresh corn in a coconut coriander sauce,
lemon rice, Gujarati style

16.95/8.95

Fort Kochi "Ishtu"

Kerala coconut veg stew, steamed rice (V)

16.95/8.95

Chef Sohan's Confit of Cauliflower

slow cooked in cardamom saffron sauce

16.95/8.95

Gutti Vankaya

Andhra style baby aubergine,
curry leaf & tamarind sauce (V)

16.95/8.95

Pakeezah

cottage cheese in royal creamy sauce, gold leaf

16.95/8.95

Amritsari Fish & Chips

fish rubbed with caraway seed, mild chilli
and turmeric coated in chickpea batter

16.95/8.95

Memsaab's Chicken Curry

17.95/9.95

Colonel Saab's Butter Chicken

17.95/9.95

Doodh Maach

hake in Bengali sauce

19.95/9.95

🌿 Kataifi Prawns

mango and chilli sauce
22.95/11.95

Beef Ularthiyathu

a bit of a mouthful to describe
- Kerala style beef with coconut
22.95/12.95

🌿 Colonel Saab's "Tooni" Smoked Lamb Shank

24.95

🌿 Nizami Murg

spring chicken wrapped in a crust
(Please allow 30 minutes)
29.95

SIDES

Chutneys & Papadoms
3.95

Cucumber & Mint Raita
4.95

Sweet Potato Fries
5.95

Cumin Potatoes
5.95

Steamed Basmati Rice
5.95

Daal Makhani, slow cooked creamy black lentils
7.95

Cauliflower 65
7.95

RICE AND BIRYANIS

South Indian Soya Pulao (V)
18.95

🌿 Lucknowi Aromatic Kofta Biryani (lamb)
22.95

Hyderabadi Chicken Biryani
20.95

BREADS

Baby kulchas
(truffle & parmesan, roasted onion & cumin)

Naan

Missi roti

Tandoori roti

3.95 each

Bread basket
10.95

KIDS AT COLONEL SAAB

Indian Veggie Slider
6.95


Grilled Cream Chicken
8.95

Served with French fries or sweet potato fries


DESSERTS


Rose gulab jamun
7.95

Doon school rice pudding brulée,
saffron and pistachios
7.95

 Colonel Saab's
bread and butter pudding,
raisins, almonds
7.95

Figs poached in Assam tea Cognac,
star anise (V)
8.95

 Mishti doi cheesecake,
Bengal lime, jaggery syrup
9.95

 Rasmalai milk cake,
cardamom cream
9.95

Pineapple & Tellicherry
pepper tarte tatin (V)
9.95
(please allow 20-25 mins)

V- Vegan



Colonel Saab signature dishes

Please speak to our staff for allergen information.
Dishes may contain traces of allergens / nuts
despite our best efforts. Prices include VAT. A discretionary
service charge of 12.5% will be added to your bill.