



# THE CURRY ROOM

## NEW YEAR'S EVE

### Poppadum (ve)

Mango Chutney, Raita, Lime Pickle

### Starter

#### Hara Bhara Chicken

Green Masala Marinated Chicken

#### Delhi Wali Chaat (ve)

Vegetable Patties, Red Onion and Tomato

#### Aloo Papri

Tamarind, Potato, Mint and Coriander

### Sorbet

Spiced Plum

### Main

#### Nargisi Kofta

Lamb Mince, Quail Egg

#### Murgh Makhani

Chicken Breast in Butter Chicken Sauce

#### Cochin Jhinga

King Prawns, Coconut, Curry Leaves

#### Khumb Matar (ve)

Green Peas, Creamy Mushroom Sauce

### Served With

#### Aloo Gobi

Cauliflower, Potatoes, Fresh Herbs,  
Home Ground Spices

#### Zafrani Pulao

Saffron Rice

#### Garlic Naan

Coriander and Garlic

### Dessert

#### Mishti Doi (ve)

Caramelized Mandarin & Toasted Almonds

#### Gajar Ka Halwa

Vanilla Bean Ice Cream

#### Shahi Tukra

Saffron Custard

### Coffee & Petits Fours

*160 per person*

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

(v) - Vegetarian | (ve) - Vegan

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