



VEGETABLE PAKORA (V) VEGETABLE MIXED WITH SPICES AND GRAM FLOUR AND DEEP FRIED

CHICKEN PAKORA CHICKEN BREAST MARINATED IN SPICES AND GRAM FLOUR AND DEEP FRIED

FISH PAKORA FRESH HADDOCK MARINATED WITH SPICES AND GRAM FLOUR AND DEEP FRIED

ALOO TIKKI (V) MADE WITH BOILED AND MASHED POTATOES WITH SPICE AND HERBS AND DEEP FRIED

GURKHALI CHILLIE CHICKEN (G) MARINATED FRIED CHICKEN COOKED WITH MIXED PEPPERS, ONIONS & NEPALESE SPICES.

LAMB CHOPS (ADRAKI) LAMB CHOPS MARINATED IN YOGURT, FRESH GINGER & VARIOUS SPICES THEN SMOOKED TO PERFECTION

TIMURI CHICKEN SPECIAL SPICES FROM KATHMANDU WITH MINT

PRAWN COCKTAIL (EXTRA £2) PRAWN WITH COCKTAIL SAUCE, TOMATO CUCUMBER & FRESH LEMON



SEAVIEW SPECIAL MIX GRILL (EXTRA £5)

KING PRAWN TANDOORI (EXTRA £5)

CHICKEN TIKKA TANDOORI (EXTRA £3)

GURKHALI LAMB CHOPS (EXTRA £3)





£39.95 PER ADULT



BOILED RICE PLAIN NAAN PILAU RICE GARLIC NAAN MUSHROOM PESHWARI RICE NAAN

SEAVIEW MESS

A TWIST OF ETON MESS WITH CRUSHED MERINGUE, FRESH CREAM, STRAWBERRIES AND ROSE GULKAND

RAJRANI A UNIQUE DESSERT IN SCOTLAND.KESAR(SAFFRON)MILK WITH GAJAR HALWA(CARROTS SWEET)

> 3 IDIOTS KULFI MIXTURE OF ROSS, MANGO AND VANILA ICE CREAM

NOTE: ALL INDIAN POPULAR DISHES AVAILABLE ON REQUEST (KING PRAWN EXTRA £3)

KIDS MENU AVAILABLE



CLASSIC ROAST CHRISTMAS TURKEY (EXTRA £3) SUCCULENT ROAST TURKEY WITH OUR CHEF SPECIAL AND TRADITIONAL RECIPE

BUTTER CHICKEN CHICKEN BREAST PIECES COOKED IN TOMATO BUTTER SAUCE

CHICKEN CHETTINAD SPICY CHICKEN GRAVY IN UNIQUE TAMRIND SAUCE

CHICKEN BAGLUNG CHICKEN TIKKA COOKED WITH BROWN ONIONS, GINGER, GARLIC & YOGURT WITH HIMALAYAN

SPICES

CHILLIE GARLIC LAMB LAMB COOKED IN CHEF'S SPECIAL SAUCE WITH LASHINGS OF GREEN CHILLIE

BHUTEKO MASU TENDER LAMB SERVED WITH FRESH ONION , PEPPER FRIED GARLIC, GINGER, SPRING ONION & CORIANDER

LAMB KERALA CURRY(D) LAMB CURRY COOKED WITH COCONUT MILK

CHEF SPECIAL DAL MAKHANI (V,D) BLACK WHOLE LENTILS COOKED OVER 24 HOUS ON TANDOOR WITH TOMATO, AROMATIC SPICES & DOLLOPS OF BUTTER

MIX VEGETABLES CURRY (V) WO MIXED VEGETABLES WITH SPICES AND SPINACH