

Appetisers & Starters

01. Onion Bhaje	3.75
02. Somosa Vegetable or Meat	3.75
03. Chicken or Lamb Tikka	4.25
04. Sheek Kebab	4.25
05. Prawn Puree	5.50
06. Grilled Ostrich	6.95
07. Garlic Mushrooms	4.50
08. Chicken Momo Spring onion, tamarind, lightly spiced & rolled in leavened bread	5.50
09. Chicken Nazakat Delicately spiced succulent chicken skewered & grilled in the tandoori oven, flavoured with garlic & nutmeg	4.95
10. Duck Tikka Marinated duck, grilled in the charcoal tandoori oven	5.95
11. Lamb Patties Red lentils, garlic, honey, turmeric & dill seeds rolled in leavened bread	5.50
12. RS Platter (Per person, minimum of two) A selection of chicken, lamb, vegetables & seafood	7.95
13. Salmon Tikka Salmon marinated in herbs & spices, grilled in the tandoori oven	5.95
14. Garlic King Prawns Delicately spiced succulent king prawns off shell, grilled in the tandoori oven with a hint of garlic	5.95
15. King Prawn Suka King prawns cooked in tamarind, garlic, honey, chilli, salt & turmeric	6.95
16. King Prawn Butterfly Succulent king prawns delicately spiced and deep fried	5.95
17. Tandoori Monkfish Marinated in yoghurt, herbs & spices, grilled in the tandoori oven	6.95
18. Mussels Indian style spicy mussels	5.95

Spice Strength of Dish: Mild ● Hot ●● Medium ●●●

Signature Dishes

- 19. RS Paharia ●** **9.95**
Strips of chicken breast, cooked with broccoli, fresh beans, coconut milk, mild & aromatic ground spices
- 20. RS Sikandari Lamb Shank ● ●** **10.95**
A very exotic dish, made with lamb on the bone, marinated in spices & roasted in the tandoor
- 21. RS Ostrich/ Venison Bahaar ● ●** **14.95**
Grilled ostrich or venison in an oriental medium spiced sauce
- 22. RS Montaja●** **9.95**
Diced tender spring chicken prepared with garlic, ginger, coriander, a touch of almond, coconut & medium flavoured spices
- 23. RS Chicken Dilight ● ●** **10.95**
Breast chicken stuffed with minced meat and rosemary
- 24. RS Haryali ● ● ●** **9.95**
Chicken prepared with fresh coriander, green chillies, mint & tamarind.

River Spice Seafood Specialties

- 25. Tandoori Monkfish Massala ●** **15.95**
Monkfish, grilled & prepared in a special massala sauce
- 26. Red Mullet Biraan ● ●** **13.95**
Fresh red mullet, marinated with light spices & delicate herbs, pan-fried with mushrooms & cayenne peppers
- 27. Seabass ● ●** **13.95**
Pan fried lightly spiced with herbs
- 28. Seafood Bhuna ● ●** **14.95**
An infusion of king scallops, squids, cuttle fish & tiger fish in our bengali chef's specialty stock in a medium blend of bhuna spices & herbs
- 29. King Prawn Nawabi ● ●** **14.95**
Roasted king prawns cooked in a medium spicy sauce
- 30. Garlic King Prawns ● ●** **13.95**
Medium spiced king prawns off-shell, cooked with garlic, onions & fresh ground spices
- 31. King Prawn Palak Paneer ● ●** **15.95**
King prawns prepared with spinach & cheese, with a hint of garlic
- 32. Goan Fish Curry ●** **13.95**
Tandoori monkfish prepared with a selection of delicate spices, herbs & coconut milk

Chef's Recommendations

33. Chicken or Lamb Tikka Massala ● **8.95**
The nation's most favourite dish

34. Butter Chicken ● **8.95**
Chicken prepared in a very mild, & rich creamy sauce, sprinkled with ground chestnut

35. Chicken or Lamb Passanda ● **8.95**
Very mild, tender lamb or chicken, cooked in a special sauce with almonds

36. Chicken Tamarind ● ● **8.95**
Diced, deboned & braised golden brown with sliced onions, ginger

37. Gost Kata Massala ● ● **8.95**
Lamb braised golden with sliced onions, ginger, garlic unground garam massala, prepared in a thick sauce

38. Lamb Bhujon ● ● **8.95**
Chef's secret recipe – a medium hot dish

39. Chicken Naga ● ● ● **8.95**
Chicken prepared with hottest Bangladeshi chilli

Tandoori Dishes

40. Chicken or Lamb Tikka ● ● **8.95**

41. Tandoori Chicken ● ● **7.95**
Half on the bone chicken

42. Chicken or Lamb Shashlik ● ● **9.95**
Barbecued with green peppers, tomatoes, & onions, served with salad

43. Cocktail Kebab Tandoori Mixed Grill ● ● **13.95**
Half spring chicken, chicken tikka, lamb tikka, sheek kebab & king prawn

44. King Prawn Shashlik ● ● **14.95**
Barbecued with fresh tomatoes, onion & green peppers

45. Duck Shashlik ● ● **14.95**
Succulent diced duck marinated with delicate herbs & spices, grilled with tomatoes, onions & green peppers

46. Salmon Shashlik ● ● **14.95**
Succulent diced salmon marinated barbecued with fresh tomatoes, onionns & green peppers, served with salad

47. Tandoori Monkfish ● ● **14.95**

48. Mixed Vegetable Shashlik ● ● **8.95**
Fresh seasonal vegetables lightly spice

Duck Specialties

- 49. Duck Sugonda ● ● ●** **13.95**
Duck breast in a creamy coconut milk with spices, pineapple, cherry tomatoes
- 50. Duck Tamarind ● ●** **13.95**
Diced breast braised golden brown with sliced onions, ginger, garlic and unground garam massala, prepared in a tamarind sauce
- 51. Duck Cashew Nuts ●** **13.95**
Succulent roasted duck, cooked in coconut milk with cashew nuts

Biryani Dishes

- 52. Chicken or Lamb Biryani ● ●** **9.50**
- 53. Chicken Tikka Biryani ● ●** **9.95**
- 54. Prawn Biryani ● ●** **11.95**
- 55. King Prawn Biryani ● ●** **14.95**
- 56. Special Mixed Biryani ● ● ●** **13.95**
Lamb, Chicken & Prawn
- 57. Vegetable Biryani ● ●** **8.95**

Traditional Dishes

- Chicken or Lamb** **7.95**
Chicken or Lamb Tikka **8.95**
Prawns **8.95**
King Prawn **12.95**
Vegetable **6.95**
- 58. Curry Dishes ●**
Madras ● ●
- 59. Vindaloo ● ● ●**
- 60. Kurma Dishes**
Mild spices in a creamy mixture with coconut
- 61. Bhuna Dishes**
Medium sauce
- 62. Rogan Josh Dishes**
Medium capsicum and tomatoes
- 63. Dansak Dishes**
Sweet, Sour & Hot with lentils
- 64. Dupeaza Dishes**
Medium with fried onions, tomatoes and capsicum

65. Pathia Dishes

Sweet, Sour & Hot

66. Sag Dishes

Medium With Spinach

67. Balti Dishes ● ●

Cooked in chef's special recipe, a highly flavoured dish prepared in a medium spiced sauce

68. Korai Dishes ● ●

A delicacy from northern india named after the cast iron wok in which it sizzling korai

69. Jalfrezi Dishes ● ● ●

Whole bullet chillies with tomatoes, onions, capsicum & fresh coriander to produce a fairly hot dish

All Time Favorite Dishes

70. Chicken or Lamb	8.95
71. Chicken or lamb tikka	9.95
72. Duck	13.95
73. Ostrich/Venison	14.95
74. Prawns	9.95
75. King Prawn	13.95

Specialty Breads

76. Tandoori Nan	2.75
77. Cheese Nan	2.95
78. Peshwari Nan	2.95
Almonds, sultanas & cashew	
79. Keema Nan	2.95
Stuffed with spicy minced meat	
80. Garlic Nan	2.95
Stuffed with fresh garlic	
81. Sag Nan	2.95
Stuffed with fresh spinach	
82. Paratha	2.75
Unleavened bread fried in butter	
83. Stuffed Paratha	3.25
Fresh vegetables	
84. Tandoori Roti	2.50
Unleavened bread	
85. Chapati	2.25
86. Chips	2.95

Sundries

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| 87. Papadoms
Spicy roasted or plain | 0.75 |
| 88. Chutnies & Relishes (per person)
Mango chutney, minted sauce, onion salad, tamarind sauce, mixed pickle | 0.75 |
| 89. Raitha
Refreshing yoghurt with a choice of cucumber, onion, tomato as an accompaniment (or served plain) | 2.50 |

Fragrant Rice

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| 90. Steamed Rice
Steamed, fluffy long grain basmati rice | 2.75 |
| 91. Pilau Rice
Aromatic flavoured spiced basmati rice | 2.95 |
| 92. Special Fried Rice
Rice fried with egg, peas, almonds & spices | 3.95 |
| 93. Mushroom Fried Rice
Rice fried with mushroom, onion & delicate spice | 3.95 |
| 94. Keema Rice
Rice fried with spiced minced meat | 4.95 |
| 95. Lime Rice
Rice fried with fresh lime | 3.95 |
| 96. Vegetable Fried Rice | 4.95 |

Vegetable Side Dishes

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| 97. Asparagus | 4.95 |
| 98. Palak Bhajee
Baby spinach leaves cooked with garlic to chef's special recipe | 4.25 |
| 99. Aloo Palak
Fresh baby spinach leaves & potatoes cooked with mixed herbs & light spices | 4.25 |
| 100. Palak Paneer
Fresh baby spinach prepared with cottage cheese | 4.25 |
| 101. Mutter Paneer
Peas & homemade cheese to chef's own recipe | 4.25 |

102. Bombay Aloo	4.25
Potatoes prepared with spices & tomatoes	
103. Mushroom Bhajee	4.25
Fresh button mushrooms prepared with delicate spices & tomatoes	
104. Gobi Bhajee	4.25
Cauliflower prepared with fried onions & delicate spices	
105. Tarka Dhai	4.25
Lentils prepared with garlic, cumin & mustard seeds	
106. Brinjal Bhajee	4.25
Fresh aubergines prepared to chef's special recipe	
107. Bhindi Bhajee	4.25
Fresh okra (ladies finger) stir fried with onions garlic & ground spices	
108. Chana Massala	4.25
Chick peas prepared with garlic, onion, tomatoes & ground spices	