

EXECUTIVE LUNCH, PRE-THEATRE AND WEEKEND BRUNCH

Executive Lunch Monday to Friday 12 noon -5pm £6.95
Pre-Theatre, daily from 5pm-6.30pm £8.25
Weekend Brunch Saturday 12noon - 5pm Sunday 2.30pm-5pm £6.95

STARTERS

PRAWN COCKTAIL

succulent prawns smothered in a marie rose sauce

CHILLI CHEESE TOASTS

a spicy variation on the French toast theme with a twist of fresh chillies and coriander

CHICKEN CHAAT

tender chicken drumsticks swathed in a sweet 'n' sour patia sauce

MIXED PAKORA

a medley of this popular Indian snack

MOULES A LA INDIENNE

mouth-watering mussels swathed in a spicy Punjabi masala sauce

VEGETABLE SAMOSA

choice vegetables enveloped in a light Indian pastry

POTATO SKINS

deep fried potato skins, served with a delicious garlic, basil and mayonnaise dip

MELON AND MANDARIN COCKTAIL

light, refreshing melange of melon balls and mandarin segments swathed in fresh orange juice

THE MAIN EVENT

CHICKEN SUEDOISE

supreme of chicken fricasseed in a fusion of white wine, onions and mushrooms

100Z SIZZLING SIRLOIN STEAK

cooked to your preference (£3 surcharge)

POISSON AU FROMAGE

fillet of white fish smothered in a sumptuous cheese sauce

STEAK PIE

delicious home made steak pie

all the above served with chef's daily selection of freshly prepared vegetables

ORIENTAL VEGETABLE STIR FRY

a medley of mushrooms, onions, carrots, red and green capsicums and beansprouts blanched and steamed in a flavoursome oyster sauce, served with rice

The Indian selection is served with rice or nan bread or chapatis

MR SINGH'S CHICKEN KORMA

cool, creamy and a must for the milder palate

CHICKEN TIKKA ZALFREZI

ground cashew nuts, almonds, sultanas and a flourish of fresh cream

VEGETABLE MAKHANI MASALA

an exotic blend of tomatoes, ground cashew nuts, pistachios and fresh cream

PRAWN TANDOORI MASALA

a fusion of eastern spices with capsicums, onions and tomatoes

CHICKEN TIKKA CHASNI

creamy with a tangy twist of sweet 'n' sour

LAMB AMBALA

authentic, rich and flavoursome

LAMB KARAHII

cooked Indian wok style

LAMB PARDESI

spinach, shallow fried onions and mushrooms in a rich tarka

ALOO GARLIC ZARAMEN

a fricasee of potatoes, garlic mushrooms, coriander and a dash of cream

PRAWN KERELA CHILLI

piquant patia base, touch of coconut cream, and a kick from some wicked green chillies

CHICKEN TIKKA MALAIDAR

spinach, lashings of garlic and green chillies, and a flourish of cream

DESSERTS OF THE DAY or TEA OR COFFEE



PAN EURASIAN

STARTERS

SOUP DU JOUR £2.50

chef's soup of the day, served with fresh bread and butter

ORIENTAL BBQ DRUMSTICKS £3.75

delicious chicken drumsticks marinated in hoisin sauce and sizzled to perfection

MOULES A VOTRE CHOIX £3.95

mouth-watering mussels swathed in your choice of garlic cream and chives, spicy punjabi masala or lemon and coriander

PRAWN COCKTAIL £3.70

plump, juicy prawns on a bed of crisp lettuce, smothered in a creamy marie-rose sauce

HARICOT SUPREME £3.50

French beans pan fried with garlic, white wine, brie and seasoning

CHILLI CHEESE TOASTS £3.50

a spicy variation on the French toast theme with a twist of fresh chillies and coriander

POTATO SKINS £3.35

spicy deep fried potato skins, served with a delicious dip

MELON AND MANDARIN COCKTAIL £3.50

light, refreshing melange of melon balls and mandarin segments swathed in fresh orange juice

MUSHROOM MEDLEY £3.70

mouth-watering mushrooms pan-fried in garlic, Italian herbs, a dash of red wine, and a flourish of fresh cream

GARLIC BREAD £2.75

delicious slices of crusty bread soaked in garlic butter and aromatic herbs

SEASONAL SALAD

crisp radicchio lettuce, tomato, cucumber, onions, and potatoes with a choice of chef's home made dressing

MAIN DISHES

POLLO CACCIATORI £9.50

medallions of tender chicken, pan fried in olive oil, garlic, tomatoes, onions, Italian seasoning and a soupçon of Napoli sauce, served with fluffy boiled rice

POULET SUEDOISE £9.50

tender chicken, sautéed in a sumptuous sauce of white wine, mushrooms, cream, served with chef's daily selection of vegetables

SIZZLING 100z SIRLOIN STEAK £11.50

cooked to your preference, served with Chef's freshly prepared daily selection of vegetables and your choice of sauce (£1.95)

CHASSEUR

red wine, onions and mushrooms

DIANE

french mustard, onions, mushrooms, a splash of brandy and a flourish of fresh cream

AU POIVRE

a flavoursome fusion of red wine, brandy, crushed black peppercorns and a flourish of cream

ORIENTAL VEGETABLE STIR FRY £7.95

a medley of mushrooms, onions, carrots, red and green capsicums and beansprouts, blanched and steamed in a flavoursome oyster sauce, and served with rice

CHICKEN MARYLAND £7.50

breadcrumbed breast of chicken, with pineapple and banana fritter, served with french fries and a flourish of crisp salad

BATTERED HADDOCK £7.50

fillet of haddock, deep fried until golden, and served with french fries, crisp salad and tartar sauce on the side

MR SINGH'S SPECIAL SALAD £6.95

a crisp and refreshing mix of four salad leaves, brie, grapes, celery, apple and ripe cherry tomatoes, served with your choice of freshly prepared dressing

VEGETARIAN PAPRIKAS £7.50

capsicums stuffed with rice and garlic mushrooms in a sumptuous quattro formaggio sauce, oven baked, and served on a bed of fluffy boiled rice with a pepper coulis

POISSON AU FROMAGE £8.95

fillet of white fish smothered in a sumptuous cheese sauce, served with chef's daily selection of vegetables

INDIAN STARTERS

PAKORAS AND APPETISERS

a savoury, saucy and spicy selection of nibbly bits and pakora to set your tastebuds tingling!

POPADOM £0.75	CAULIFLOWER PAKORA £3.45
SPICED ONIONS £0.95	HAGGIS PAKORA £3.45
VEGETABLE PAKORA £2.85	SAMOSA £3.25
CHICKEN BREAST PAKORA £3.95	MIXED PICKLE £0.95
FISH PAKORA £3.75	MANGO CHUTNEY £0.95
MUSHROOM PAKORA £3.45	CUCUMBER RAITA £1.50
MIXED PAKORA PLATTER delve into an exquisite medley of vegetable, chicken, fish and mushroom pakora £3.95 per person	CHEF'S MIXED PLATTER a mouth-watering medley of our Chef's favourite sub-continental starters for you to share, including pakora, chaat, tikkas, poori or dosa £4.50 per person (min 2 people)

TANDOORI STARTERS

CHICKEN OR LAMB TIKKA £3.95 bite sized pieces of chicken or lamb, marinated in exotic spices and sizzled to perfection in the tandoor	SEEKH KEBAB £3.95 minced lamb, enveloped in aromatic spices
CHICKEN SATAY £3.95 barbecued chicken, served with a savoury peanut sauce	TANDOORI JHINGA £5.95 juicy king prawns given the tandoori treatment
CHICKEN CHAAT £3.95 drumsticks swathed in a sweet 'n' sour patia sauce	MIXED TIKKA £3.95 a sizzling selection of lamb and chicken tikka and seekh kebab

CONNOISSEUR'S CHOICE

ORIGINAL POORI a light, pan fried chapati	DOSA a delicious Indian lentil and rice pancake
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the poori and dosa are prepared in your choice of:
SPICY CHICKEN - ALOO CHANA (POTATO AND CHICKPEAS)
PIQUANT PRAWN - GARLIC MUSHROOM
£3.95

You'll find more tantalising starters in our Pan Eurasian Selection...

MISTER  SINGH'S

HOUSE SPECIALITIES

MASALA

an intoxicating fusion of fresh Punjabi spices, with a splash of fresh cream for the milder palate

KARAHI BHOONA

a host of exotic spices, garlic, grated fresh ginger, capsicums and cumin seeds, simmered in the karahi (wok)

GARAM MASALA

a blend of garlic butter and Mr Singh's homemade spices gives this delicious dish its medium to hot flavour

TANDOORI MASALA

capsicums, onions and tomatoes simmered in a marinade of exotic spices

SOUTH INDIAN GARLIC CHILLI

if you like it hot and spicy...this baby will blow your mind!

MAKHANI MASALA

tomatoes, ground cashew nuts, pistachios and a flourish of fresh cream

AMBALA

a rich and flavoursome twist to the traditional curry sauce

ACHARI

a variation on the bhoona theme, with a generous portion of ground mixed pickle providing that extra bite

PARDESI

spinach, shallow fried onions and mushrooms, simmered in a rich ginger and garlic tarka

KERELA CHILLI

a piquant patia base, a hint of ground kali mirch, a smattering of coconut and a kick from some wicked green chillies...irresistible!

ZALFREZI

sumptuously mild and smooth with sultanas, ground cashew nuts, almonds, and a splash of fresh cream

JAIPURI

capsicums, onions, ginger, garlic, and green chillies, simmered in exotic Jaipuri spices

ROGAN JOSH

a heavenly blend of tomatoes, paprika and a host of fresh herbs and spices create this immensely popular dish

CHASNI

creamy, smooth, with a twist of sweet 'n' sour, ideal for those with a delicate palate...paradise!

MAHARANI

take a tangy sweet 'n' sour patia, a hint of garlic, and a tasty chilli sauce for this slightly sweet and spicy speciality...wow!

MAZADAR

a spicy dish with peppers, onions, mushrooms, green chilli and a splash of brandy

JALANDHRI

a potent fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs simmered in a spicy chilli sauce

BANJARA

an aromatic blend of onions, bay leaves, cloves, cinnamon sticks, fresh coriander and a touch of yoghurt

MALAIDAR

spinach puree simmered with lashings of green chillies, garlic and a dash of fresh cream...absolutely fabulous dahlings!

All the HOUSES SPECIALITY dishes are available in the following:

CHICKEN £8.50 CHICKEN TIKKA £8.95 LAMB £8.50
LAMB TIKKA £9.50 PRAWN £8.50 KING PRAWN £13.95
VEGETABLE £7.50 MACHI (fish) £7.95

OLD FAVOURITES

DOPIAZA

oodles of onions

DHANSAC

lashings of lentils

PATIA

sumptuously sweet 'n' sour

BHOONA

rich condensed sauce with plenty of ginger, garlic and tomatoes

TRADITIONAL CURRY

the original classic cooked to your desired strength

BIRYANI

savoury rice cooked with your choice of meat or fish, served with a flavoursome curry sauce (£1.25 extra)

KORMA SELECTION

sumptuously creamy, and a must for the milder palate...choose from

PISTACHIO

a blend of freshly ground pistachios, fresh cream and yoghurt with a soupçon of cinnamon for that extra aroma

CEYLONESE

ground cumin, cloves and creamed coconut gives this taste of paradise

MUGHLAI

an exquisite blend of ground cashews, aromatic spices and lashings of fresh cream

KASHMIRI

a fruity and flavoursome fusion of yoghurt, saffron milk, pineapples, peaches, mango or bananas

all the OLD FAVOURITES are available in your choice of:

CHICKEN £6.95 - LAMB £6.95 - PRAWN £7.25

KING PRAWN £11.95 - VEGETABLE £6.50

CHICKEN OR LAMB TIKKA £8.45

VEGETARIAN CHOICE

ALOO GOBI

potato and cauliflower

TARKA DAAL

lentils with fried onions and tomatoes

ALOO SAAG

potato and spinach

BRINJAL BHARTA

sautéed aubergines with a flourish of fresh cream

SAAG PANEER

spinach and Indian cottage cheese

EUROPEAN VEGETABLE

potato, cauliflower, peas and mushrooms

INDIAN VEGETABLE

bhindi (ladyfinger), brinjal (aubergine) and tinda

KABLI KHALA CHANA

chickpeas simmered in a black bean tarka

MUSHROOM BHAJI

mouth-watering mushrooms stir-fried in an exotic fusion of spices

BOMBAY ALOO

Indian style spicy potatoes

ALOO GARLIC ZARAMEN

a fricassee of potatoes, garlic mushrooms, fresh coriander, khala jeera and a dash of fresh cream

AVAILABLE AS A MAIN MEAL £5.95 OR SIDE DISH £4.25



TANDOORI SIZZLERS

Succulent....sizzling and definitely a hot favourite! Marinated in exotic spices for 24 hours, skewered and barbecued until bursting with flavour in the Tandoor (clay oven). Served with fresh, crisp salad, fried onions, basmati rice and a medium strength curry sauce.

CHICKEN TIKKA £9.95

LAMB TIKKA £9.95

KING PRAWN £14.95

TANDOORI CHICKEN £9.95

SEEKH KEBAB £9.50

SHASHLIK £9.95

SATAY £9.95

TANDOORI

MIXED GRILL £12.95

a sizzling platter of lamb and chicken tikka, seekh kebab and tandoori chicken

DOSA

a delectable Indian style pancake, made with ground lentils and basmati rice, enveloping a tasty savoury filling of your choice, garnished with crisp salad, and served with a delicious daal sauce and fluffy pilau rice

choose from:

SPICY CHICKEN ALOO CHANA (potato and chickpea)
PIQUANT PRAWN GARLIC MUSHROOM £9.95

BREADS & SUNDRIES

NAN BREAD	£2.35	PARATHA	£1.70
PESHWARI NAN.....	£2.50	VEGETABLE PARATHA.....	£2.25
KEEMA NAN	£2.95	ROTI.....	£1.05
GARLIC NAN	£2.35	TANDOORI ROTI	£1.25
VEGETABLE NAN	£2.25	MASALA ROTI.....	£1.50
KULCHA NAN	£2.25	POORI.....	£1.15

RICE

BASMATI FRIED RICE	£1.85
BASMATI BOILED RICE.....	£1.75
MUSHROOM & JEERA PILAU RICE	£2.25
CORIANDER AND CAPSICUM PILAU RICE.....	£2.25
LEMONGRASS FRIED RICE.....	£2.25

THALI & SET MEALS

GOURMET THALI

The perfect way to enjoy our delicious Indian cuisine.
Choose any THREE main course dishes from the a la carte menu,
(excluding 'The Millennium Selection'),
accompanied by raita, basmati rice and a chapati or nan bread.

VEGETARIAN THALI

£11.95 per person

MIXED THALI

choose two chicken, meat or fish dishes,
and one vegetarian dish £13.95 per person

Tikka and Biryani dishes £1 extra, King Prawn dishes £2 extra

SET MEALS

set meals are inclusive of appetisers, mixed pakora platter and vegetable masala

CRISPY POPADOMS AND SPICED ONIONS



MIXED PAKORA PLATTER

delve into an exquisite medley of vegetable, chicken, fish and mushroom pakora

now choose a main dish each from the following selection...

CHICKEN TIKKA CHASNI

tender marinated chicken, in a light creamy sauce with a tangy twist of sweet 'n' sour

LAMB KARAHI

melt-in-the mouth lamb, simmered in a host of spices in an Indian wok

KERELA CHILLI PRAWN

juicy prawns simmered in a patia sauce with kali mirch, a soupçon of coconut
and a kick from some wicked green chillies

CHICKEN TIKKA MALAIDAR

tender chicken tikka in a sumptuously rich sauce of spinach, garlic,
green chillies and a flourish of fresh cream

CHICKEN ROGAN JOSH

delicious pan-fried chicken breast in a heavenly blend of tomatoes,
paprika and a host of spices

LAMB MAHARANI

tasty lamb simmered in a piquant, slightly sweet and spicy patia sauce

VEGETARIAN OPTIONS ALSO AVAILABLE...SIMPLY ASK YOUR WAITER

£13.95 PER PERSON (MINIMUM TWO PEOPLE)

OR £16.50 PER PERSON INCLUDES YOUR CHOICE OF DESSERT AND TEA OR COFFEE

SET MEAL FOR TWO

choose any TWO main dishes
served with rice and
nan bread

SET MEAL FOR FOUR

choose any FOUR main dishes
served with two rice and
two nan breads

SET MEAL FOR SIX

all SIX dishes served with
three rice, three nan breads
and three chapatis

MILLENNIUM SELECTION

Mister Singh's chefs move forward into the millennium with this eclectic selection of speciality dishes, imaginatively created, and totally unique in preparation and presentation. Each dish is freshly prepared and cooked to order, so please allow 20 minutes during busy periods...because it's well worth the wait! Enjoy!

THE OVERTURE...

PESHAMI KEBAB £3.95

delectable minced chicken, marinated in coriander, ginger, garlic and crushed peppercorns, barbecued to sizzling perfection in the tandoor and served with pureed chickpeas and crisp salad leaves

BRIE PAKORA £3.95

nuggets of ripe brie, swathed in a savoury pakora batter, deep fried until golden, and served with a tangy coriander chutney

GARLIC LIME JHINGA £6.50

plump, juicy king prawns marinated in fresh garlic and lime, pan-fried to perfection, and served with a selection of crisp mixed salad leaves

KASHMIRI KHARBUJA £3.95

a mouth-watering cocktail of melon, pineapple, luscious lychees, mandarin and guava with a splash of midori for that totally tropical taste

PUNJABI ROTI £3.95

freshly fired Indian bread stuffed with a scrumptious savoury filling of sliced tikka chicken, onions, peppers and tomatoes in a cool yet piquant yoghurt salsa

THE CONCERTO...

LAMB LAL KA SALS £9.95

tender lamb escalopes in a light marinade of Punjabi seasoning and fresh yoghurt, chargrilled, and served on a sals of plum tomatoes, capsicums, onions, garlic, crushed jalapeno chillies, fresh coriander, a soupçon of red wine and creamy yoghurt

KALA MIRCH MASALA £9.95

supreme of chicken marinated in the juice of fresh lime and fragrant rosemary, chargrilled, then sauteed in olive oil, garlic, onions, fresh coriander, crushed black peppercorns and swirls of fresh cream

ORANGE AND CHILLI POUSSIN £11.95

tender poussin in an orange and chopped chilli marinade, simmered in a hoi sin sauce with ecraser of coriander and lemon, served with lemongrass fried rice flavoured with herbs provençale

CHARGRILLED SWORDFISH £11.95

succulent swordfish steak, sprinkled with aromatic freshly chopped herbs, garlic, radicchio onions, freshly squeezed grapefruit, orange and lemon rind, and a dash of white wine, chargrilled and embellished with chillies and chives, and served with chef's freshly prepared daily selection of vegetables

ROASTED VEGETABLE PROVENÇALE £7.95

chargrilled aubergine, courgettes, carrots and mixed capsicums, served on a ratatouille coulis of tomatoes, garlic, onions, fresh herbs, red wine and aromatic green cardamoms

SALMON TIKKA £11.95

a sizzling platter of prime Scotch salmon, swathed in a marinade of lemon juice, coriander, ginger, garlic and tandoori masala baked in the tandoor, and served with pilau rice and a delectable spicy sauce

HOUSE WINES

Our Chilean and organic wines have been specially selected by Mister Singh's to complement and enhance the flavour of your meal whilst retaining the unique character of the wine, and come highly recommended.

CHILE

9 LAS ALTURAS, 2 
CHARDONNAY-SEMILLON, NV £9.65

a soft creamy wine with fresh lemony fruit flavours,
medium-bodied, with good weight.
An excellent easy drinking wine for all occasions

10 LAS ALTURAS, B 
CABERNET-MERLOT NV £9.65

a youthful ripe blackcurranty wine
with plenty of easy ripe tannin to match the fruit.
A very approachable wine very much in the "New World" style

ORGANIC WINE

CALIFORNIA

13 BONTERRA CHARDONNAY, 2 
MENDOCINO COUNTY 1996/7 £19.95

made according to strict organic principles in both
vineyard and winery to achieve a wonderful combination
of ripe fruit complexity and elegance, a short period in
new oak casks adds a creamy vanilla note to the finish

14 BONTERRA CABERNET SAUVIGNON, C 
MENDOCINO COUNTY 1995/6 £19.95

made according to strict organic principles in both vineyard and winery
to achieve a wonderful combination of fruit power and balance,
a 14 month period in new oak casks adds further complexity

ITALIAN CASTELBELLO MEDIUM WHITE NV
AND CASTELBELLO SOFT RED NV

are also available by the

CARAFE £9.95

AND HALF CARAFE £5.95


OR THE 175ML GLASS £2.35

WINE LIST

TASTE GUIDE

1 - DRY 9 - SWEET A - LIGHT E - FULL BODIED

ABV% Ranges between 7.5% and 13.5%

 One chilli indicates that the wine would match a mild curry,
three chillies indicates that the wine would suit a strong curry

CONNOISSEURS CHOICE

WHITE

1 PULIGNY-MONTRACHET, ALAIN CONSTANT 1996/7 £35.50 2 

the village of Puligny together with its neighbour, Chassagne produce classic dry, steely white wines which are the epitome of great white Burgundy

RED

2 JOHN RIDDOCH, CABERNET SAUVIGNON, E 
WYNNS COONAWARRA ESTATE 1994 £39.95

The "first growth" of Coonawarra is named for the man who first made wine there. This is one of the world's great wines, with phenomenal length of flavour and staying power.

CHAMPAGNE

3 PERRIER JOUËT, BELLE EPOQUE 1990 £75 1

Perrier Jouët's de luxe cuvée is bursting with ripe, complex fruit character, with a long elegant finish. It is consistently one of the top quality champagnes

CHAMPAGNES

4 AYALA, CHÂTEAU D'AY, BRUT NV £25 1

a crisp, dry, Grande Marque Champagne with a high proportion of Pinot Noir, giving it a firm structure

5 MOËT & CHANDON, BRUT IMPÉRIAL NV £28 1

Moët & Chandon is the biggest of the Grandes Marques, producing over 20 million bottles a year. A consistent dry style with a distinctive flowery aroma and yeasty character

SPARKLING

7 VEUVE DU VERNAY, DEMI-SEC NV £16.95 6

a medium-sweet sparkler made from a popular and consistent blend that includes Chardonnay, ideal for those who prefer a more mellow style

8 ASTI SPUMANTE, SAN ORSOLA NV £12.25 6

the elegant, yet richly fruity bouquet of this superb Asti is matched by a deliciously concentrated flavour on the palate and a stylish grapey acidity on the finish



RED WINES

BORDEAUX

25 CHÂTEAU PICON, BORDEAUX SUPÉRIEUR 1995/6 £13.70 C

deep ruby colour and youthful classic claret bouquet of blackcurrants and cedarwood.
Rich vigorous fruit on the palate and with a ripe velvety tannin finish

26 CHÂTEAU GUIBEAU, PUISSEGUIN-STEMILION 1995 £20.35 C

a wine with a warm, rich, spicy nose and good deep colour. It is still youthful and packed full of fruit, with a robust character. A fine Merlot based claret.

BURGUNDY

**27 CÔTE DE BEAUNE-VILLAGES, RÉSERVE DES JACOBINS, B
LOUIS JADOT 1996/7 £29.50**

a bouquet of soft red fruit and spices perfectly balanced, from one of the star producers in the region

ITALY

28 BAROLO, SAN ORSOLA 1994/5 £29.95 C

one of the great red wines of Italy, produced from the Nebbiolo grape.
Rich and powerful violet aromas and aged in cask for at least two years.

**29 CHIANTI CLASSICO, CASTELLO DI FABBRICA, D
TRAMBUSTI 1996 £15.95**

a very good and generous example of how Chianti Classico should be made.
Fuller bodied, more concentrated and with plenty of structure

SPAIN

**30 DON JACOBO, RIOJA CRIANZA TINTO, C
BODEGAS CORRAL 1996 £14.95**

a rich, full-bodied red made in the traditional way with at least one year of oak ageing.
It has a bright raspberry and cherry fruit character and a silky smooth finish

ARGENTINA

31 FLINCA FLICHMAN, MERLOT, MENDOZA 1998 £11.95 B

a soft plummy style of unoaked Merlot from Argentina
with very supple tannins and an attractive rounded palate

AUSTRALIA

32 LEO BURING, SHIRAZ-CABERNET 1997/8 £10.95 C

crimson red, with soft berry fruit characters, and a hint of damsons on the bouquet and palate.
An easy drinking wine with ripe fruit and soft tannins

NEW ZEALAND

**33 CABERNET SAUVIGNON-MERLOT, C
PRIVATE BIN, HAWKES BAY, VILLA 1995/6 £19.95**

the New Zealand climate brings out the true varietal blackcurrant aroma
and flavour of both the Cabernet Sauvignon and the Merlot.
Aged in oak, this is an approachable, smooth, ripe red wine

CHILE

**34 COUSIÑO MACUL CABERNET SAUVIGNON, C
ANTIGUAS RESERVAS 1996 £16.50**

concentrated blackcurranty Cabernet flavours and oak aged complexity,
from the Maipo Valley near Santiago, where the vineyards are almost a suburb of the city

ROSE

PORTUGAL

**35 MATEUS ROSÉ SOGRAPE 4
VINHOS DE PORTUGAL NV £13.50**

soft, strawberry fruit on the nose and a gentle taste, enlivened with a slight sparkle.
It is easy to understand why this famous Portuguese rosé is so popular

WHITE WINES

BORDEAUX

15 CHÂTEAU DES CHAPELAINS, 2
BORDEAUX 1997/8 £11.50

this light dry white is made from a classic combination of the fruity Sauvignon Blanc 80%, firm Sémillon 15% and aromatic Muscadelle 5%

16 CHABLIS, DOMAINE ST CLAIRE, 1
JEAN-MARC BROCARD 1996/7 £22.50

a full-bodied crisp Chablis with a steely edge made by the talented Jean-Marc Brocard. It has a lingering finish with the citrus fruit Chardonnay character coming through

LOIRE

17 SANCERRE, LES COLLINETTES, 1
JOSEPH MELLOTT 1998 £18.95

a stylish, crisp Sauvignon with the tell-tale aroma of gooseberries and powerful fruit flavours linked with a clean finish

GERMANY

18 PIESPORTER MICHELSBERG, J. BRADER 1997/8 £10.95 4

this medium dry wine is the Mosel's most famous and has the crispness which is typical of the area

ITALY

19 FRASCATI SUPERIORE, VILLA RUFINELLA 1997/8 £11.95 2

a stylish and delicious dry white wine with a fresh zesty bouquet and a ripe almondy flavour. From one of the region's best producers close to Rome

SPAIN

20 RIOJA BLANCO, OAK BARREL FERMENTED, 2
BODEGAS MARQUÉS DE 1997/8 £14.70

made to the traditional white Rioja formula, from 100% Viura which is barrel fermented then aged in oak for two months to give a fuller, spicy style

SOUTH AFRICA

21 KLEINE ZALZE, BUSH VINES OAKED CHENIN BLANC, 2
COASTAL REGION 1997/8 £12.50

a soft and creamy white wine with a hint of tropical fruit flavours on the finish. The marriage of ripe Chenin fruit with a delicious vanilla sweetness from the oak make for a most harmonious result

ARGENTINA

22 CHARDONNAY, FINCA FLICHMAN 1998/9 £12.95 2

a dry lemony unoaked 100% Chardonnay wine with ripe fruit flavours and a soft creamy finish from vineyards located close to the majestic Andes mountains

NEW ZEALAND

23 SAUVIGNON BLANC, PRIVATE BIN, 1
MARLBOROUGH VILLA MARIA ESTATE 1998/9 £15.95

a herbaceous and flavoursome Sauvignon Blanc from this world renowned estate that continues to make wines of immense style. The palate is lively and intense with mouth-filling tropical fruit flavours

AUSTRALIA

24 ANTIPODEAN WHITE, YALUMBA 1996/7 £16.25 2

an Australian original blend which includes the elusive Viognier varietal. It is a light, dry, aromatic white with prominent tropical fruit flavours

Sweet Sensation

KULFI £3.25

Stay cool and boldly go where no 'mangos' with this irresistible Indian ice cream. Choose from mouth-watering mango kulfi, served on an exotic coulis, or go nuts with pistachio kulfi, served on a fruit and nut coulis

GULAB JAMIN £3.25

A hot sticky combination of deliciously moist sponge, smothered in syrup, served hot or cold with lashing of cream or ice cream

TIA MARIA PARFAIT £3.25

Cool down and delve through the chocolate curls and caramel glaze and discover a rich, creamy mousse drenched in Tia Maria, complemented by a light sponge base

DEATH BY CHOCOLATE £3.25

Awaken your deepest darkest desires with this scrumptious chocolate sponge, smothered in soft fudge and chocolate mousse, sprinkled with crunchy chocolate chips

GOANESE SORBET £3.25

Send shivers of delight down your spine with this exotic and zesty fusion of passion fruit sorbet, with a heart of mouth-watering mango sorbet

CITRUS SORBET BOMBE £3.25

Give your tastebuds a treat with this tangy lime sorbet, encased in a shell of luscious lemon sorbet

TOFFEE CAMELLA £3.25

A sumptuously saucy blend of cool toffee ice cream with a gooey toffee heart, and a light biscuit base swathed in crunchy caramel

GINGER PUDDING WITH LEMON SAUCE £3.25

Nothing ventured...nothing gained, so for that extra zing, go for this deliciously light stem ginger sponge, with a tangy ginger and lemon topping

STICKY TOFFEE PUDDING £3.25

Sticky situations resolve themselves with this sumptuous date and sultana sponge smothered in an exquisite toffee sauce

PROFITEROLES £3.25

The ultimate elixir for the choco-holic! Fluffy choux pastry buns, with a fresh cream heart, served with a hot or cold dark chocolate sauce

ICE CREAM £2.50

Guaranteed to melt even the most impassioned ice maiden! Luxury dairy ice cream, served on a crunchy meringue nest, with a swirling trio of passionate coulis

THE FINALE...

COFFEE £1.10

ESPRESSO £1.25

LARGE ESPRESSO £1.85

CAPPUCCINO £1.25

HOT CHOCOLATE £1.25

TEA £1.10

DARJEELING, EARL GREY
OR LEMON TEA £1.25

LIQUEUR COFFEE
OF YOUR CHOICE FROM £3.50

SELECTION OF LIQUEURS
FROM £2.10

ALL SERVED WITH MISTER SINGH'S BELGIAN MINT CHOCOLATES