



WELCOME

Hallmark of excellence

The power of a prince and the splendour of noble dining. In a lustrous haze of burnished gold, the royal crown sits on high, a potent symbol in every age and civilisation. To this day, the regal insignia endures as a gilt edged hallmark of unrivalled quality and excellence. More than two thousand years ago, the finest masterchefs prepared sumptuous dishes of rare spices and secret ingredients for the maharajahs or “great kings” of the first Indian dynasties. Half way across the known world, chieftain leaders of Kent were being described as ‘kings’ by Julius Caesar when the Roman legions first arrived in Ancient Britain.

Gold standard

The emperor named the eastern shores, Cantium, meaning ‘borderland’, and the inhabitants eventually came to be known as the Cantwara or Kent people by the early Middle Ages. Spices from India were rare and expensive at this time, achieving high status value and setting a gold standard among the nobility of Europe. Up until the modern era, one Indian dynasty, known as the “Son of a King”, held power for more than two and half thousand years. Over time, stories may have crossed the continents to take root in a mythic Kent past.

Prestigious influence

The Indian royal families became patrons of the arts during the centuries that followed. Magnificent objects were collected and the finest recipes transformed elegant dining throughout Asia and Europe. Today, a glorious new reign is ushered in at the Prince of Kent. Blending the purest ingredients of classic gourmet dishes, the prestigious influence of fine Indian cuisine is preserved in a crowning glory of contemporary innovation. Set in the historic ‘Garden of Kent’, interior regal splendour and a superior culinary service is assured under the golden glow of the princely seal.

Jay Ahmed
Executive director



Starters

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| <p>01 The Royal Platter.....13.95
(Serves two persons)
a combination of paper prawns, mussels, garlic king prawn & calamari</p> <p>02 The Prince Selection..... 5.95
chicken tikka, lamb tikka, sheek kebab & onion bhajee</p> <p>03 Lobster Tail6.95
specially marinated & cooked in a clayoven, served with fried onions & bell peppers</p> <p>04 Bali Mussels..... 5.95
cooked in a special mild Goan style sauce</p> <p>05 Sizzling Garlic King Prawns..... 5.95
king prawns pan fried with fresh garlic & onions</p> <p>06 Tandoori King Prawns.. 5.95
king prawns marinated & cooked in a clay oven</p> <p>07 Tamarind Chicken Chaat 5.95
strips of chicken tikka cooked with tamarind & chaat masala</p> <p>08 Calamari Bahar 5.95
cooked in a unique lightly spiced mild sauce</p> <p>09 Mirchi Paneer..... 4.95
whole chillies stuffed with cheese</p> <p>10 Butterfly King Prawn 5.95
king prawn lightly spiced, coated with bread crumbs & deep fried</p> <p>11 Sheek Kebab 4.95
minced lamb kebabs with fresh herbs & spices</p> <p>12 Onion Bhajee 3.95
deep fried onion & lentil balls</p> | <p>13 Aloo Chop 3.95
Mash potatoes season & fried in breadcrumbs</p> <p>14 Chicken or Lamb Tikka 4.95
marinated chicken or lamb cooked in a clay oven.</p> <p>15 Lamb Chop Fry..... 5.95
chargrilled chops pan fried with garlic & onions.</p> <p>16 Lamb or Chicken Pastry..... 5.95
cooked with spinach & wrapped in a chapati bread</p> <p>17 Paper Prawns 5.95
large prawns wrapped in thin pastry & fried</p> <p>18 Tropical King Prawn Puree..... 5.95
king prawns cooked with spices & fresh pineapple, served on a puree bread</p> <p>19 Pakora Fish or Chicken . 5.95
seasoned & Fried in a light batter</p> <p>20 Garlic Mushrooms..... 4.95
fried mushrooms in garlic & herbs</p> <p>21 Duck Tikka 5.95
marinated duck breasts cooked in a clay oven</p> <p>22 Duck Chaat 6.95
strips of duck tikka cooked with tamarind & chaat masala</p> <p>23 Samosas..... 3.95
lamb, chicken or vegetable</p> <p>24 Salmon Paneer Tikka..... 5.95
cubes of salmon & paneer cooked in the clay oven</p> |
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The Royal Collection

The Royal Kruzi Lamb (whole leg for 4 persons)...79.00

slowly cooked with freshly ground spices to bring out a unique taste

24 HOUR'S NOTICE IS REQUIRED

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| 25 | Tikka Masala8.95
barbecued served in a luxury Masala sauce |
| 26 | Zaal Chicken or Lamb9.95
a unique sauce cooked with hot naga chillies |
| 27 | Royal Chicken 10.95
stuffed chicken breast with a unique sauce |
| 28 | Banjari Gosht9.95
lamb on the bone cooked in Authentic rajastani flavours |
| 29 | Handi Chicken or Lamb9.95
a perfect blend of lemon grass, green peppers & spring onions. Served in a medium sauce |
| 30 | Gosht Kara Masala9.95
spring lamb cooked in a thick medium sauce with fresh ginger, green peppers & onions |
| 31 | The Prince Rezzala9.95
barbecued chicken cooked in a rich, fairly hot sauce with fresh ginger |
| 32 | Sweet Chilli Chicken or Lamb9.95
stir fried with sweet chilli sauce, spring onions, garlic & fenugreek |
| 33 | Mishti Lauw9.95
sweet pumpkin cooked in unique sauce. |
| 34 | Pistachio Chicken9.95
chicken cooked in a mild sauce with pistachio nuts |
| 35 | Bangla Chicken or Lamb9.95
Cooked with the bangladeshi citrus fruit |
| 36 | Chilli Chicken or Lamb9.95
stir fried with green chillies, shallots, lemon grass & fenugreek |
| 37 | Lamb Chops9.95
served in a medium sauce with baby potatoes |
| 38 | Deli Duck 11.95
cooked with browned onions & medium spice |
| 39 | Nalli Gosht9.95
lamb shank cooked with the chef's unique sauce. |
| 40 | Lamb Passanda9.95
cooked in a specially prepared cream & nut sauce |
| 41 | Sali Chicken or Lamb9.95
cooked with fresh green herbs in a uniquely prepared sauce (medium spiced) |
| 42 | Tamarind Chicken or Lamb9.95
sweet & sour sauce with tamarind & mushroom |
| 43 | Chicken Kashmir9.95
cooked with a creamy Masala sauce with tropical fruits |
| 44 | Butter Chicken9.95
cooked in a rich creamy butter sauce |

◀ The Prince's Fisherman ▶

- 45| **King's Lobster Masala**13.95
Lobster tail cooked with shallots, tomatoes & lemon grass with chef's special spice blend
- 46| **Malabar Prawn**12.95
tiger prawns with sautéed onions, chilli fenugreek seed & coconut
- 47| **Hariali Machli**13.95
Seabass fillet cooked in a unique blend of coriander, garlic, green chili puree & chef's spices.
- 48| **Royal King Prawn**.....12.95
cooked with green peppers, onion, fresh garlic & ginger
- 49| **Monkfish Special**.....12.95
cooked with fresh herbs & a unique sweet & sour sauce
- 50| **Salmon Badami**..... 11.95
cooked in a creamy cashew nut sauce
- 51| **The Prince's Salmon** 11.95
cooked in a lightly spiced unique bhuna sauce
- 52| **Imperial King Prawn**12.95
barbecued in a clay oven & cooked in a cashew nut sauce
- 53| **Jhinga Mirchi**12.95
king prawns in a hot sauce, stir fried with green chillies, shallot, lemon grass & fenugreek
- 54| **King Prawn Handi**12.95
cooked with lemon grass, green peppers & spring onions in a small pot, served in a medium sauce
- 55| **Samundar Ka Khazana**13.95
marinated & grilled king prawn, salmon & monkfish

Tandoori Dishes

These are dry dishes marinated and cooked in a clayoven over charcoal. Shashlik dishes include tomatoes and peppers.

56	Tandoori King Prawn Sizzler	11.95
57	Tandoori Mixed Grill	12.95
	king prawns, lamb tikka, chicken tikka, tandoori chicken & sheek kebab	
58	Tandoori Trout.....	10.95
	uniquely marinated & grilled to perfection	
59	Chicken or Lamb Tikka.....	7.95
60	Duck Tikka	9.95
61	Vegetable Shashlik.....	7.95
62	Paneer Shashlik.....	7.95
63	Shashlik King Prawn	12.95
64	Shashlik Chicken or Lamb	8.95
65	Duck Shashlik	10.95

Balti Dishes

All these dishes are cooked in our own uniquely prepared balti sauce & are medium spiced

66	Duck Balti	11.95
67	King Prawn Balti	12.95
68	Chicken Tikka Balti.....	9.95
69	Prawn Balti	9.95
70	Lamb Balti	8.95
71	Chicken Balti	8.95
72	Mixed Vegetable Balti	7.95





Traditional

All chicken is taken from the breast and is off the bone

All dishes below are available in
Chicken **or** Lamb

- 73| **Garlic**.....7.95
cooked with freshly ground herbs & spices with garlic
- 74| **Madras**7.95
cooked in a fairly hot sauce
- 75| **Vindaloo**7.95
cooked in a hot sauce
- 76| **Phall**.....7.95
Caution: cooked in an extremely hot sauce!
- 77| **Bhuna**7.95
cooked with browned onions in a medium
thick texture sauce
- 78| **Saag**.....7.95
cooked with fresh spinach & garlic
- 79| **Kurma**.....7.95
cooked in a specially prepared mild sauce
- 80| **Dansak**.....7.95
cooked in a fairly hot, sweet & sour lentil sauce
- 81| **Rogan**7.95
cooked with glazed tomatoes & fresh coriander
- 82| **Jalfrezi**.....7.95
cooked with fresh chillies & spring onions in a hot sauce

Our chef will be pleased to prepare any of your
classic favourites not listed in this menu.

Seafood Dishes

	King Prawns	Prawns
83 Madras	11.95	8.95
cooked in a fairly hot sauce		
84 Bhuna	11.95	8.95
cooked in a medium thick texture with browned onions		
85 Saag	11.95	8.95
cooked with spinach & garlic		
86 Dansak.....	11.95	8.95
cooked in a hot, sweet & sour lentil sauce		
87 Jalfrezi.....	11.95	8.95
cooked with fresh chillies & spring onions in a hot sauce		
88 Pathia.....	11.95	8.95
cooked in a fairly hot sweet & sour sauce		
89 Dupiaza	11.95	8.95
cooked with medium spices, browned onions & shallots		

Biriani Dishes

These dishes are prepared with rice & accompanied
by a vegetable curry on the side

90 Gosht Dum Biryani	12.95
Hyderabadi Lamb biryani sealed with a pastry lid	
91 The Royal Biryani	11.95
a combination of chicken, lamb & prawn	
92 King Prawn Biryani	12.95
93 Lamb Biryani	10.95
94 Lamb Tikka Biryani.....	11.95
95 Chicken Biryani	10.95
96 Chicken Tikka Biryani.....	11.95
97 Vegetable Biryani	9.95



◀ Fresh Vegetable Side's ▶

- 98| **Mixed Vegetable Curry**..... 3.95
mixed vegetables cooked in medium sauce
- 99| **Niramish**..... 3.95
mixed vegetables stir fried dry
- 100| **Mushroom Bhajee** 3.95
spiced mushrooms & fresh herbs
- 101| **Saag Bhajee**..... 3.95
spinach with onions & a touch of garlic
- 102| **Bangon Bhajee**..... 3.95
spiced aubergines & fresh herbs
- 103| **Tomato Tenga** 3.95
Delicious tomato & lemon soup
- 104| **Dall Samba**..... 3.95
sweet & sour lentils cooked with vegetables
- 105| **Cauliflower Bhajee**..... 3.95
spiced cauliflower
- 106| **Saag Aloo** 3.95
potato & spinach with a touch of garlic
- 107| **Chana Masala**..... 3.95
spiced chick peas & fresh herbs
- 108| **Aloo Jeera** (Bombay Aloo) 3.95
potato cooked with medium spices & cumin seeds
- 109| **Bindi Bhajee**..... 3.95
spiced okra & fresh herbs
- 110| **Dall Masala** 3.95
spiced lentil cooked fairly hot
- 111| **Tarka Dall** 3.95
lentil & fried garlic.
- 112| **Aloo Lauw**..... 3.95
baby potatoes & sweet pumpkin
- 113| **Saag Paneer**..... 3.95
spinach with home made cheese & fresh cream

All vegetable dishes are also available
as main courses at 6.50



Rice

114	Special Fried Rice.....	3.50
115	Mushroom Fried Rice	3.50
116	Coconut Rice	3.50
117	Lemon Rice.....	3.50
118	Zeera Rice	3.50
119	Keema Rice	3.50
120	Pilau Rice	2.75
121	Plain Rice	2.75

Bread

122	Plain Nan	2.75
123	Keema Nan	2.95
124	Peshwari Nan.....	2.95
125	Chilli Nan.....	2.95
126	Paneer Nan	2.95
127	Garlic Nan.....	2.95
128	Cheese Nan	2.95
129	Cheese & Garlic Nan	2.95
130	Plain Paratha.....	2.75
131	Stuffed Paratha	2.95
132	Chapati.....	1.60
133	Tandoori Roti	2.60

Sundries

134	Popadom (Plain or Spicy).....	0.75
135	Chutney Selection	(per person) 0.75
136	Raitha	1.75
	cucumber or onion	

