



# Celebrations (Great for sharing) **MEMSAAB'S MARIGOLD** 120 Freshly squeezed grapefruit juice with thyme infused elderflower syrup topped with sparkling grape ENERGISING FIZZ Lovely concoction of refreshing juices, a great MEMSAAB'S MARIGOLD







# Soup

### PEPPERMILL LENTIL BROTH 1

Yellow lentil soup, steamed mini rice cakes, crispy lentils, fresh coriander

## TOMATO SHORBA 🎢

Fresh tomato & coriander soup, butter poached vegetable , raisin ratatouille, pao crisps

## PRAWN SHORBA

Prawn bisque, poached prawns, coconut curry foam

## CHICKEN & SAFFRON 🖢

Chicken & almond broth, saffron cream, crispy chicken pops

## 28

28

30

28



PEPPERMILL LENTIL BROTH (V)

## Salad

### PULLED CHICKEN, PLUMS & POMELO 😉

**35** 

Mixed lettuce, malai chicken, spiced plum dressing, pomelo, goji berries, super seeds & dried corn

## FATTOUSH ALA INDIE 🎢

Mixed lettuce, cucumber, radish, tomatoes, grilled peppers, pickled beetroot, pao crisps, sumac, honey balsamic dressing, cheese snow



## **Starters**

## **POULTRY**

## KALIMPONG CHILLI CHICKEN 55

Battered chicken wings with homemade chili garlic sauce from China-Sikkim border

#### **TANDOORI CHICKEN**

Charcoal grilled fresh chicken, yogurt, red chilli, toasted fennel marinade

### PANKHI KEBAB

Chicken supreme, creamed spinach, mushroom, pine nuts filling, Royal saffron korma sauce

58

55

**55** 

#### **CHICKEN TIKKA**

58

Boneless chicken tikka, yogurt, chilli marinade, coriander raisin chutney

### MURG MALAI TIKKA 🔊

Boneless chicken tikka, cardamom, saffron & cream cheese marinade, grilled "bhutta" corn, charcoal waffle





## SEAFOOD

KATAIFI PRAWNS   Crisp fried, pastry wrapped prawns, mango chilli salsa, salad	48
PEPPERED MALAI PRAWNS   Crushed Black pepper, cream cheese, fresh Indian herb and lemon marinated prawns cooked to perfection in Tandoor	70
GRILLED TANGRA PRAWNS Solution  Grilled prawns, ginger soy marinade, origin from Calcutta's Indo-Chinese colonies	70
<b>DILL SALMON TIKKA</b> Tandoor grilled Fresh Salmon marinated with Dill, creamy yogurt,cheese, fresh chili and lemon served with potato and spinach salad	70

## **MEAT**

# KORMA LAMB CHOPS 85 Kashmiri style lamb chops in fennel & saffron scented korma jus, tandoor gratin **RIBBS TIKKIA** 55 Braised beef short ribs, smoked peppers, mushroom, kachumber, gorkha chutney **SEEKH KEBEB** 55 Minced lamb skewers with caramelized onion, fresh coriander, garam masala, spinach roomali **SIZZLING LAMB DONER** 65 24 hours cooked lamb leg, Rogan josh gravy, mint labneh, cabbage, cucumber & carrot salad, Persian bread RIBBS TIKKIA



# Peppermill Experience

### PEPPERMILL "GYMKHANA" SELECTION

125

Chicken tikka, tandoori korma chaap, salmon tikka, tangra prawns, paneer tikka

### THE CURRY ROAD - DABBA WALA EXPERIENCE

110

Selection of tiffin curries from India, served with tandoor breads & steamed rice

## **COMPACT** FLAVOURS

DABBA WALA EXPERIENCE



Contains Nuts Shell Fish // Vegetarian



# Main Courses

## POULTRY

METHI MALAI MURG  Boneless chicken, onion methi masala, cashew malai foam	55
BUTTER CHICKEN   Boneless tandoori chicken, creamy tomato gravy, fenugreek	55
GORKHA CHICKEN Nepalese style stir- fry chicken with spring onions, coriander, black pepper	55
CHICKEN CHETTINAD Chicken drumsticks cooked with "Chettinad" spices, onion-tomato masala, coconut milk	55
KADHAI CHICKEN Stir fry chicken tikka, bell peppers, coriander, "KADHAI" masala	55



## **SEAFOOD**

### **SEABREAM TAPAWALA**

70

Pan-seared seabream, garlic mustard marinade, tomato powder, tuna flakes

### DR.ALI'S LOBSTER MASALA

155

Seared lobster tail, tamarind sour, coconut milk, mustard, curry leaves

## SEAFOOD PONDICHERRY CURRY

7/

Pan fried gulf shrimps, fish fillet, raw mango, fresh coconut milk, madras curry spice

## PRAWN RANGOON CURRY

70

Pan seared prawns, fresh turmeric, coconut cream, chilli essence







## Sides & Rice



lf you suffer from a food allergy or intolerance, please let your server know upon placing your order. | We are a Hammour Friendly restaurant

# Biryani

Long grain fragrant basmati rice cooked with fresh herbs, green cardamom & saffron

PRAWN BIRYANI 📵	75
MUTTON BIRYANI	65
CHICKEN BIRYANI	58
VEGETABLE BIRYANI 🗗	50
COD FISH BIRYANI 🗹 Kerala style biryani with small grain rice served in a bamboo	70
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# Breads

ONION PARMESAN KULCHA	12	PARATHA	8
MALABAR PARATHA	8	Choices of plain, mint, potato & cottage cheese	
NAAN Choice of butter, garlic, plain, cheese & chilli naan	9	TANDOORI ROTI	6
		ROOMALI ROTI	6
<b>KULCHA</b> Choice of Onion, Potato, Cottage cheese	12		



# Dessert

RASMALAI CAKE Saffron soaked cake, cream cheese, sweet boondi, pistachio, Safflower	35
BAKED GULAB JAMUN Deltit gulab jamun, rabdi, apricot, prune confit, lotus crumb	35
VASCO DA PUDDING Baked mixture of dates, rice & fresh coconut served with jaggery sauce	35
FALOODA DEHLAVI ON Old Delhi inspired arrangement of winter flavors, almond & rose milk shake, falooda poodles, basil soods & magic	55



# Tea Coffee PEPPERMILL KADAK CHAI 15 MADRAS KAAPI 15 South Indian style filter coffee WORLD'S BEST SULAIMANI TURKISH COFFEE **CHAILOVE** PEPPERMILL KADAK CHAI

## Water & Soft drinks

	ER - Small / Large ER - Sparkling	9/15 12
in Ca	SOFT DRINKS Coca Cola Diet Coca Cola Sprite   Fanta	15
FRES	SH FRUIT JUICES	24

## For the Little ones

MALAI PRAWNS  Tandoori grilled prawns with steamed rice	38
MURGH MALAI TIKKA Tandoori grilled mild boneless chicken with steamed rice	38
BUTTER CHICKEN  Tandoori chicken, creamy tomato gravy, with steamed rice	38
CHICKEN FRIED RICE Stir fried minced chicken with rice, yogurt	38
VEG FRIED RICE  Stir fried carrots heaps & green neas with rice, youurt	38