

The Last Days of the Raj



Since opening the Last Days of the Raj in 1995, Arthur Khan has become one of the most successful restaurateurs in the region.

The Last Days of the Raj has become synonymous with fine food and attention to detail, and its reputation has placed it in the top 30 Indian restaurant in the country, regularly voted Top Restaurant by readers of the local press.

The Last Days of the Raj takes pride in providing traditional Indian cuisine, amidst luxurious surroundings, with a menu including Balti, duck dishes and vegetarian selections.

The Last Days of the Raj is the perfect place for any occasion, from an intimate business lunch to a night out with family or friends.

With regular special menus and party nights, Mr Khan looks forward to welcoming you, wishing you many more delicious Indian meals.

Spice Times Restaurant Awards

- Best Restaurant in the UK 2010
 - Best Restaurant in the North East 2010
- ## **Bangladesh Caterers Association**
- 2010 Caterer of the Year — North East Region

British Curry Awards

- 2010 Regional Finalist for Best in North East and Five Star Restaurant
- 2009 Regional Finalist for Best in North East and Five Star Restaurant
- 2008 Best Restaurant in the North East and top 10 in UK
- 2007 Regional Finalist and Top 100 in UK
- 2006 Regional Finalist and Top 30 in UK

B.I.B.A (Best In Britain Awards)

- 2006-2007 Top 30 in UK
- 2005/2006 Top 30 in UK
- 2004/2005 Top 30 in UK
- 2003/2004 Top 30 in UK
- 2002/2003 Top 30 in UK

Evening Chronicle Smile Awards

- Chef of the Year 2006

Herald and Post Restaurant of the Year

- 1996, 1997, 1998, 1999, 2000 Millennium Award, 2001, 2002

Pat Chapman's Good Curry Guide

- Top 100 Restaurant
- 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009



Management Rules

All Customers must purchase at least one main course each, side dishes, rice and sundries may be shared.

The management reserves the right to refuse admission to the restaurant.

Prices include VAT but exclude service or cover charge.

Although prices are correct at time of print, the Management reserves the right to change price without prior notice.

The Last Days of the Raj



Appetisers

Popadom	£0.95
Spiced Popadom	£1.00
Pickles (per person)	£0.95

New Raj Speciality Starters

Tandoori Chicken Wings	£5.65
Tandoori Lamb Chops	£5.95
King Prawn Amchoor	£6.95
<i>King Prawn cooked in a Garlic, Cream and Mango Sauce</i>	
Shahi Machli	£6.95
<i>Lightly spiced pan fried Salmon with spiced fried onions</i>	

Tandoori Starters

Tandoori Special Kebab	£5.75
Mixed Kebab	£5.45
Tikka Chicken	£5.65
Tikka Lamb	£5.65
Sheek Kebab	£5.65
Tandoori Chicken (Quarter)	£5.65
Shami Kebab	£5.65

Indian Starters

King Prawn Bhaji	£5.95
Bhuna Prawn on Puri	£4.95
Onion Bhaji	£4.75
Samosa (Meat or Vegetable)	£4.75
King Prawn Butterfly	£5.95
Pakora (Veg)	£3.95
Bhuna Lamb on Puri	£4.95
Bhuna Chicken on Puri	£4.95
Kori Kebab	£4.95
Chicken Chatt	£4.95
Aloo Chatt	£4.95
Chicken Pakora	£4.95
Garlic Mushroom on Puri	£4.95

Soups

Mulligatawny	£3.55
Dall (Lentil)	£3.55
Tomato, Vegetable or Chicken	£2.95

European Starters

Prawn Cocktail	£5.45
Fried Scampi	£5.45



Main Dishes

Tandoori Specials

Marinated in our own special recipe and cooked in our clay oven.

Tandoori Chicken	£10.95
Tandoori Jheenga	£16.95
Tandoori Cocktail	£12.95
Tikka Chicken or Tikka Lamb	£11.95
Shaslik	£12.95

Chicken or lamb tikka pieces with green herbs, tomatoes, onions and green peppers in a specially blended spice mixture.

Tandoori Garlic Specials

These dishes are cooked with garlic, ginger, onion, fresh coriander, spices and herbs. Served with salad and mint sauce.

Chicken Tikka Garlic	£12.55
Lamb Tikka Garlic	£12.55
Tandoori Garlic Jheenga	£17.50

Tandoori Massala Dishes

Marinated Tikka pieces cooked in a creamy almond and coconut sauce. Sweet and mild.

Tandoori Chicken Massala	£11.95
Tandoori King Prawn Massala	£16.95
Tandoori Chicken or Tikka Lamb Massala	£11.95
Tandoori Duck Massala	£12.45

Biryani Dishes

Flavoured basmati rice with special spices, sultanas and cashew nuts. Served with vegetable curry.

Chicken, Lamb or Beef Biryani	£11.95
Prawn Biryani	£11.95
King Prawn Biryani	£15.95
Vegetable Biryani	£10.95
Tikka Chicken or Lamb Biryani	£12.55
Tandoori Chicken Biryani	£12.55
Raj Duck Biryani	£12.95
LDR Special Chicken Biryani	£13.95

New Raj Fish Specialities

<p>Raj Tandoori Machle £14.95 Whole Rainbow Trout marinated in special tandoori spices and then cooked in the clay oven. Served with spiced fried onions, lemon and salad.</p>	<p>Raj Machle Tomato £14.95 Pan fried Monk Fish cooked with cherry tomatoes which give the dish it's unique flavour. Cooked with garlic, onions, peppers and medium hot spices.</p>
<p>Raj Mach Bhuna £14.95 Pan fried Tilapia fillet cooked with onions, peppers, tomatoes, fresh coriander and medium spices (medium).</p>	<p>Raj Special Salmon £14.95 Pan fried Salmon cooked with light spices and served with fried onions, green peppers, green chillies and salad.</p>
<p>Narkel King Prawns £16.95 Cooked with fried onion, curry powder, coconut milk, tomato, lemon juice and salt (mild).</p>	<p>Please note: Fish may contain bones.</p>

New Raj Duck Specialities

<p>Naram Duck £12.95 Roast supreme duck, cooked in deliciously mild, spicy honey. (Medium).</p>	<p>Zaal Jhool Duck £12.95 Breast of duck cooked in a spicy sauce, very hot. Traditional Bengali curry. (Madras Hot).</p>
<p>Duck JalFREZI £12.95 Cooked with fresh herbs, chopped fresh chillies and tomatoes. (Madras Hot).</p>	<p>Aash Aur Bassh £12.95 Duck breast cooked with bamboo shoots, garlic and ginger with medium to hot spices. (Mild to Medium).</p>

New Raj Venison Specialities

<p>Horin Mangsho £12.95 Tender venison cooked with medium to hot spices. A unique dish originating from Goa, a region of India which has seen a marriage of Indian and Portuguese gastronomy (medium).</p>	<p>Horin Massala £12.95 Venison cooked in a mild and sweet sauce with tandoori spices giving an aromatic mildly spiced dish (mild).</p>
<p>Horin Balti £12.95 Cooked with garlic, tomatoes, onions, green pepper, fresh coriander and freshly ground spices. Medium or Madras Hot.</p>	<p>Horin JalFREZI £12.95 Cooked with chillies, tomatoes, onions, green peppers and served in a korai. (Hot).</p>

New Raj Lamb Specialities

<p>Raj Shatkora Lamb £12.95 A favourite dish from Sylhet in the North East of Bangladesh. This dish gets its unique style from the fragrant Shatkora Citrus which grows in this region. The dish is cooked with onions, peppers, fresh spices, Shatkora, coriander and served in a Korai. (Medium spice).</p>	<p>Raj Lamb Aloo £12.95 Succulent Lamb pieces with spiced baby potatoes, fresh coriander, cumin, turmeric and hot spices. (Madras hot).</p>
<p>Raj Mishti Gosht £12.95 Sweet pumpkin cooked with lamb pieces with medium spices in a thick rich and aromatic sauce. Another favourite from North East Bangladesh. (Medium and Sweet).</p>	

New Raj Chicken Specialities

<p>Raj Naga Chicken £12.95 Naga is the hottest chilli available. Naga is infused in the sauce of this dish which is very spicy yet full of flavour. Created with garlic, fresh coriander, a blend of fresh spices and herbs. (Vindaloo Hot).</p>	<p>Raj Hari Mirch £12.95 A Bhuna style dish with dried red chillies and hot spices to create a spicy yet flavoursome dish. (Madras Hot).</p>
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New Raj Vegetable Specialities

<p>Raj Paneer Makhani £10.95 Vegetarian cheese in a lightly spiced tomato and butter sauce. Originating from New Delhi. (Mild).</p>	<p>Raj Chotpoti JalFREZI £10.95 Chick peas in a thick sauce made with onions, garam masala, turmeric, fried garlic and cumin. Then topped with a sauce of tomatoes, green peppers and green bullet chillies. (Medium to madras hot).</p>
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Traditional Raj Specialities

<p>Raj Malayan Chicken Curry £11.95 Also lamb, prawn or beef with cream of coconut, coriander seeds, onion, garlic, salt and ghee. (Medium to mild).</p> <p>Raj Special Chicken Kurma £11.95 Also lamb, prawn or beef. Cooked with yoghurt, poppy seeds, lemon juice, coriander, garlic, onion, fresh coconut, green chillies, coriander powder, ginger powder, cinnamon powder, cumin, ghee, chilli powder and salt. (Medium).</p> <p>LDR Special Madras Curry £11.95 A hottish curry of lamb, beef, chicken or prawns, cooked with tomatoes, garlic, ginger, almond, fresh coriander, salt and garam massala.</p> <p>Jeera King Prawn £15.95 Jeera Prawn £11.95 Also lamb, beef or chicken. A quick and simple stir fried dish, proving that minimum spicing can have maximum effect.</p> <p>Chilli King Prawns £15.95 Chilli Chicken £11.95 Also lamb or beef. A very fresh tasting stir fried dish, cooked with garlic, fresh ginger, onion, green pepper, green chillies, fresh coriander, tomato and salt.</p> <p>Raj Chicken Malai Curry £11.95 Cooked with onion, garlic, ghee, coconut milk, salt, lemon juice, coriander powder, ground mustard seeds, turmeric, ginger and chillies. (Medium to mild).</p> <p>Raj Spiced Chicken and Yoghurt £11.95 Also lamb, prawn or beef. Cooked with onion, garlic, ginger powder, ghee, salt, yoghurt, fresh coriander, fresh green capsicum, tumeric, garam massala. (Medium to madras hot).</p> <p>B.R. Country Captain (Bhuna Morgee) £11.95 Cooked with chicken breast, onion, ghee, chillies, ginger, garlic, tumeric and salt. A dry dish. (Medium to hot).</p> <p>Southern Curried King Prawn £15.95 Southern Curried Chicken £11.95 Also, lamb, beef or prawn, cooked with dry red chillies, poppy seeds, coriander seeds, cashew nuts, turmeric, coconut, ghee, onion, garlic powder and lemon juice. (Madras hot).</p> <p>King Prawn Cashew Curry £15.95 Chicken Cashew Curry £11.95 Also, lamb, beef or prawn. Cooked with ghee, onion, garlic, ginger, curry powder, salt, chilli powder, tomatoes, coriander leaves, garam massala and cashew nuts. (Medium to madras hot).</p> <p>Tikka Methi £11.95 Medium spice and fairly dry. Chicken Tikka, Lamb Tikka, Beef or Prawn cooked with methi leaves.</p> <p>Raj Special Chicken Keema £11.95 Spring chicken breast, cooked with lamb, minced meat, herbs and fresh coriander. (Medium strength).</p> <p>Sabjee Chicken £11.95 Cooked with tikka chicken and mixed vegetables, with a mixture of medium and tandoori strength spices.</p>	<p>Spiced Grilled Jheenga (Large King Prawn) £16.95 Spiced Grilled Chicken £11.95 Tikka lamb or tikka chicken. Fried with garlic, ginger, onion, chilli, curry powder, pepper, turmeric, salt and ghee. Served with lemon and salad.</p> <p>Raj Puthna Chicken Vindaloo £11.95 Cooked with mustard seed, garlic, onion, turmeric, ginger, cinnamon stick, chilli, cumin, cloves, vinegar, sugar and salt.</p> <p>King Prawn in Garlic and Chilli Sauce £15.95 Cooked with garlic, sesame oil, cornflower, salt, pepper, soy sauce, chilli sauce, tomato sauce, onion and capsicum. (Madras hot).</p> <p>Keema Matar £11.95 Cooked with fried onion, spices, lamb mince and peas.</p> <p>Raj Spicy and Sour Chicken £11.95 Also lamb, prawn or beef. Cooked with onion, garlic, garam massala, ginger, turmeric, cumin, malt vinegar and ghee. (Madras hot).</p> <p>Raj Kashmiri Kofta Curry £11.95 Cooked with fresh green chillies and lamb mince, ginger, coriander, chilli powder, garam massala, ghee and salt. (Fairly hot).</p> <p>Raj Beef Malaysian Style £11.95 Also chicken, prawn or lamb. Cooked with white pepper, cinnamon powder, clove powder, sugar, vegetable oil, onion slices, ginger, chilli sauce, soy sauce and cucumber. (Medium to mild).</p> <p>King Prawn JalFREZI £15.95 Chicken JalFREZI £11.95 Also lamb or beef. Cooked with fresh herbs, chopped fresh green chillies and tomatoes.</p> <p>Korai Chicken £11.95 Also lamb, prawn or beef. Boneless spring chicken cooked with spices, onion, tomatoes and green peppers.</p> <p>Butter Chicken £11.95 Marinated boneless chicken roasted in a clay oven and cooked with selected spices, cream and almonds.</p> <p>Chef's Special Chicken £11.95 Lightly spiced and cooked with a medium sauce</p> <p>Pasanda £11.95 Lamb cured in yoghurt, spices and cashew nut powder. Chicken, lamb or beef also available.</p> <p>Murgh Mumtaj Badami £11.95 Breast of chicken cooked in creamy sauce with ground cashew nuts and almond. A favourite dish of the wife of Shah Jahan who built the Taj Mahal.</p> <p>Sag Ghost £11.95 Lamb, beef, tikka chicken or tikka lamb cooked with fried onion, garlic, curry powder, spinach and salt. Fairly dry.</p> <p>Goan Vindaloo £11.95 Lamb, beef or chicken cooked with fried onion, garlic, chilli powder, spices, vinegar, tomatoes, roast and fried potatoes.</p> <p>Raj Special Shahi Tukra £11.95 Large pieces of tikka lamb or chicken, roasted on skewers and then cooked with medium hot spices, onions, green chillies, tomatoes and coriander leaves. (Medium).</p>
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Raj Balti (Medium or Madras)

Cooked with garlic, tomatoes, onions, green pepper, fresh coriander and freshly ground spices. Medium dry.

Chicken, Lamb, Beef or Prawn Balti	£11.95
King Prawn Balti	£15.95
Raj Duck Balti	£12.95

Raj Acher (Hot pickle dish)

Cooked with mixed acher pickle, garlic, tomatoes, onions, green peppers, fresh coriander and ground spices.

May contain pieces of mango pip. (Madras hot).

Chicken, Lamb, Beef or Prawn Acher	£11.95
King Prawn Acher	£15.95
Raj Duck Acher	£12.95

Handi Murgh

Cooked with yoghurt, tomatoes, spices and fresh coriander.

Dry consistency.

Chicken, Lamb, Beef or Prawn Handi	£11.95
King Prawn Handi	£15.95
Raj Duck Handi	£12.95

Kadai Murgh

With powdered spices, herbs and tomatoes, tossed in an iron kadai.

Dry consistency.

Chicken, Lamb, Beef or Prawn Kadai	£11.95
King Prawn Kadai	£15.95
Raj Duck Kadai	£12.95

Traditional Dishes

Korma

Mild spices, milk and cream create a delicate flavour and creamy texture.

Plain Curry

Medium consistency with a rich flavour.

Plain Curry with Mushrooms

Rogan Josh

Cooked with tomatoes, garlic, and onions.

Fried in special oil and of similar strength to Dhansak.

Sri Lanka

Sri Lanka curries are made from strongly flavoured spices which make them hotter (similar to madras) but with a coconut flavour.

Vindaloo

Related to the Madras but involving a generous use of hot spices.

Malayan

Mild spices, cream, banana and pineapple create an unique flavour.

Kashmiri

Mild, cooked with cashew nuts, sultanas, bananas and fresh cream.

Dupiaza

Similar to Bhuna where onions are mixed with spices and fried briskly.

Madras

A richer recipe having a greater proportion of garam spices.

Pathia

Cooked with tomatoes, coconut and medium spices.

Dhansak

A parsee dish, sour and hot. Cooked with lentils and pineapple.

Any of the dishes on the left can be made with the following:

Lamb	£9.50
Chicken	£9.50
Beef	£9.50
Prawn	£9.75
King Prawn	£13.95
Chicken Tikka	£10.95
Lamb Tikka	£10.95
Tandoori Chicken	£10.95
Duck	£11.95
Venison	£11.95
Vegetable	£7.95

Raj Vegetarian Specialities

Raj Aubergine & Green Capsicum Curry £8.55

Cooked with aubergine, onions, tomatoes, green capsicum, ghee, turmeric, ginger powder, garam massala and salt.

Raj Cabbage and Potato Curry £8.55

Cooked with cabbage, potatoes, green capsicum, onions, green chillies, ghee, garam massala, ginger, turmeric, chilli, sugar and salt.

Raj Dall Samba £8.55

Cooked with lentils and peas. Sweet and sour.

Raj Okra Tamatar £8.55

Fried okra, chillies, tomatoes, Rogan Josh sauce and salt.

Raj Special Indian Mixed Vegetable Curry £8.55

Vegetable curry consisting of Bindi (okra), aubergine, potatoes, cauliflower and various other mixed vegetables.

Raj Cauliflower in Yoghurt £8.55

Cooked with cauliflower, onion, garlic, ginger, yoghurt, sugar, ghee, garam massala.

Raj Calcutta Potatoes £8.55

Cooked with oil, onion, garlic, potatoes, paprika, turmeric, cumin, cinnamon powder, cardamon powder, eggs, coconut, tomatoes, vinegar and salt.

Raj Coconut Beans £8.55

Cooked with blanched beans, ginger, curry powder, lentils, coconut, garam massala and salt. Stir fried.

Raj Vegetable Massala £8.95

Vegetables in a sweet and mild massala sauce.



Rice Dishes

Pilau is basmati cooked in ghee, flavoured with saffron, cardamom, cinnamon, bayleaves and other tasty ingredients.

Plain Pilau	£3.95	Tandoori Keema Pilau	£4.25
Plain Boiled Patna Rice	£3.95	<i>Cooked with minced meat and tandoori spices.</i>	
Keema Pilau	£4.25	Tomato Rice	£4.25
<i>Cooked with minced meat.</i>		<i>Cooked with onion, garam massala, tomato juice, garlic, ginger and chilli.</i>	
Mushroom Pilau	£4.25	Peas Pilau	£3.95
<i>Cooked with mushrooms.</i>		<i>Cooked with peas, onion, ghee and mixed spices.</i>	
Vegetable Pilau	£4.25	Garlic Pilau	£4.25
<i>Cooked with vegetables.</i>		Egg Fried Rice	£4.25
Egg Pilau	£4.25	<i>Cooked with eggs, garlic, onion, sesame oil, soy sauce and cashew nuts.</i>	
<i>Cooked with sliced boiled egg.</i>		Sweet Pilau	£4.65
Onion Pilau	£4.25	<i>Basmati rice cooked with sultanas, almond slices, coconut, onion, salt, cumin seeds, lentils and sugar.</i>	
<i>Cooked with fried onions and spices.</i>		Tikka Chicken Pilau	£4.65
Nuts Pilau	£4.25	<i>Basmati rice cooked with onion, ghee, coriander, garam massala, cinnamon, cardamom, mixed spices and green chilli.</i>	
<i>Cooked with onions and cashew nuts.</i>			
Lemon Rice	£4.25		
<i>Cooked with fried mustard seeds, turmeric and lemon.</i>			
Coconut	£4.25		
<i>Cooked with fried mustard seeds, lentils and coconut.</i>			

Vegetable Sides

Mixed Vegetable Bhaji	£3.95
Mushroom Bhaji	£3.95
Bhindi Bhaji (ladies fingers)	£3.95
Cauliflower Bhaji	£3.95
Aubergine Bhaji	£3.95
Spinach Bhaji	£3.95
Whoori Bhajij (green beans)	£3.95
Bombay Potatoes	£3.95
Dall Tarka	£3.95
Mixed Vegetable Curry (small)	£3.95
Sag Aloo (spinach and potatoes)	£3.95
Aloo Gobi (potatoes and cauliflower)	£3.95
Aloo Woori (potatoes and beans)	£3.95
Aloo Peas (potatoes and peas)	£3.95
Sag Panir (spinach and cheese)	£3.95

Plain Nan	£3.10
Vegetable Nan	£3.25
Peshwari Nan	£3.25
Keema Nan	£3.25
Garlic Nan	£3.25
Egg Nan	£3.25
Garlic and Coriander Nan	£3.25
Tikka Nan	£3.25
Tandoori Roti	£3.25

European Selection

Main Dishes

All served with salad, chips, tomatoes and peas.

Roast Chicken	£12.85
Fried Scampi	£12.85

Side Dishes

Fried Mushrooms	£2.95
Chips	£2.85
Fried Onions	£1.65
Green Salad	£1.95

Sundries

Stuffed Paratha	£3.35
Paratha	£3.25
Chapati	£1.95
Puri	£1.65
Lime, Chilli or Mango Pickle or Sweet Mango each	£0.95
Cucumber or Banana Raita	£1.95
Plain Dhai (yoghurt)	£1.75
Onion Salad	£0.95
Spicy Onion Salad	£1.50



Set Menu Selection

Set Meal for Two A

2 Popadoms & Pickles
Starters
 1 Chicken Tikka
 1 Sheek Kebab
Main
 1 Chicken Curry
 1 Lamb Biryani
Side
 1 Mushroom Bhaji
Rice
 1 Pilau Rice
Sundries
 1 Nan Bread
 Desserts & Coffee
£54.95

Set Meal for Two B

2 Popadoms & Pickles
Starters
 1 King Prawn Bhaji
 1 Tandoori Special Kebab
Main
 1 Lamb Bhuna
 1 Chicken Tikka Massala
Side
 1 Sag Aloo
Rice
 2 Pilau Rice
Sundries
 1 Nan Bread
 Desserts & Coffee
£59.95

Set Meal for Two C

2 Popadoms & Pickles
Starters
 1 Chicken Chatt
 1 Tandoori Chicken
Main
 1 LDR Special Chicken Madras
 1 Chicken Tikka Massala
Side
 1 Spinach Bhaji
Rice
 1 Pilau Rice, 1 Mushroom Pilau
Sundries
 1 Garlic Nan
 Desserts & Coffee
£62.95



Set Meal for Two D

2 Popadoms & Pickles
Starters
 1 King Prawn Butterfly
 1 Lamb Tikka
Main
 1 Raj Shatkora Lamb
 1 Raj Horin Balti
Side
 1 Aubergine Bhaji
Rice
 2 Pilau Rice
Sundries
 1 Plain Bread
 Desserts & Coffee
£64.95

Vegetarian Set Meal for Two

2 Popadoms & Pickles
Starters
 1 Onion Bhaji
 1 Aloo Chatt
Main
 1 Raj Aubergine & Capsicum Curry
 1 Raj Okra Tomator
Side
 1 Sag Aloo & 1 Tarka Dall
Rice
 2 Pilau Rice
Sundries
 1 Plain Nan
 Desserts & Coffee
£54.95

Set Meal for Three

3 Popadoms & Pickles
Starters
 1 Bhuna Prawn on Puri, 1 Chicken Tikka,
 1 King Prawn Bhaji
Main
 1 Lamb Rogan Josh, 1 Chicken Korma,
 1 Chicken Tikka Bhuna
Side
 1 Sag Aloo
Rice
 1 Onion Pilau, 1 Lemon Pilau & 1 Pilau Rice
Sundries
 1 Paratha & 1 Garlic Nan
 Desserts & Coffee
£44.95



Set Meal for Four A

4 Popadoms & Pickles
Starters
 1 Tandoori Chicken, 1 Chicken Tikka,
 1 Vegetable Pakora, 1 Bhuna Prawn on Puri
Main
 1 Chicken JalFREZI, 1 Lamb Tikka Massala
 1 Chicken Korai, 1 King Prawn Bhuna
Side
 1 Bombay Aloo, 1 Tarka Dall
Rice
 4 Pilau Rice
Sundries
 1 Peshwari Nan, 1 Garlic Nan
 Desserts & Coffee
£129.95

Set Meal for Four B

4 Popadoms & Pickles
Starters
 1 Bhuna Prawn on Puri, 1 Mixed Kebab,
 1 Chicken Tikka, 1 Aloo Chatt
Main
 1 Zaal Zhoor Duck, 1 Raj Shatkora Lamb,
 1 Raj Chicken Balti, 1 Narkel King Prawns
Side
 1 Vegetable Bhaji, 1 Aloo Gobi
Rice
 1 Mushroom Pilau, 1 Vegetable Pilau, 1 Pilau Rice
Sundries
 1 Stuffed Paratha, 2 Plain Nan
 Desserts & Coffee
£134.95



Thursday & Sunday Night Specials

6.30pm until 10.00pm

Choose from the main menu

Tables must be reserved

Thursday Night Special Banquet

ANY ONE STARTER

ANY ONE MAIN DISH

(From the traditional dishes)

ANY ONE RICE DISH

ANY ONE SIDE DISH

(One between two)

ANY ONE SUNDRY

(One between two)

COFFEE

Indian Dinner Mints

Supari Pandan

Only £16.95 Per Person

Sunday Night Special Banquet

Popadoms & Chutney

ANY ONE STARTER

ANY ONE MAIN DISH

(From the traditional dishes)

ANY ONE RICE DISH

ANY ONE SIDE DISH

(One between two)

ANY ONE SUNDRY

(One between two)

COFFEE

Indian Dinner Mints

Supari Pandan

Only £17.95 Per Person

King Prawn dishes and restaurant specialities are not included in this offer, but may be served at a nominal extra cost.

King Prawn starts £2.00 extra.

Traditional Raj Specialities £1.00 extra

Duck and Vension dishes £2.00 extra

King Prawn main courses £4.00 extra

Biryani, Tandoori Specials, Garlic and any other dishes served with a side salad will not be eligible for a separate rice dish on the above specials.

The New Raj Starters and New Raj Specialities are not included in the specials.

Sweets, wines & drinks extra, members are not entitled to discount on these prices.

To become a member please ask the management for further information and an application form.

Our A La Carte menu is available at all times. Please tell your waiter if you are ordering from our specials menu.

Members discount is available on normal A La Carte menu but is not available in conjunction with our special offers.

This special cannot be used in conjunction with any other promotion.

