



Banquet NIGHT

every Tuesday evening

OPENING HOURS

12 - 2.00pm LUNCHTIMES 6pm - 11.30pm evenings
(CLOSED FRIDAY LUNCHTIMES)

74 HIGH STREET, HYTHE
TEL 01303 265834/230797
WWW.VINODHONRESTAURANT.CO.UK



V.I.P NIGHT

WITH CELEBRATED CHEF
PARTHA MITTRA

26TH SEPTEMBER 2016

menu

PLEASE CHOOSE ONE STARTER, ONE MAIN DISH,
ONE SIDE DISH AND EITHER RICE OR NAAN.

£19.95



V.I.P NIGHT

STARTERS

KEKRA aur macCHI KI TIKKI - MEDIUM

CRAB AND COD CAKES SPICED WITH CUMIN AND SPICES CRUMBED AND DEEP FRIED

SALMON HARA TIKKA - MEDIUM

GRILLED CUBES OF SALMON MARINATED WITH MINT, FRESH CORIANDER PASTE AND LEMON JUICE

MURGH SARSON TIKKA - MEDIUM

CUBES OF CHICKEN BREAST MARINATED WITH FRESHLY GROUND MUSTARD, YOGHURT AND SPICES, GRILLED AND SERVED

MURGH aur makai KI KEBAB - MEDIUM

MINCED CHICKEN BREASTS MIXED WITH A NORTH INDIAN SPICES AND SWEETCORN, SKEWERED LIKE SEEKH KEBAB AND SERVED

KASHMIRI LAMB CHOPS

GRILLED LAMB CHOPS MARINATED IN YOGHURT, SAFFRON, FENNEL AND GROUND CARDAMOM

ALOO CHOLEY KI TIKKI

SHALLOW FRIED SPICED POTATO PATTIES ON A BED OF CHICK PEAS MASALA

MAIN DISHES

PRAWN BALCHAO (GOAN PRAWN) - MADRAS HOT

A MODERATELY SPICED, SWEET AND SOUR PREPARATION OF PRAWNS, COOKED WITH A GOAN BALCHAO PASTE.

TELA PIA CORIANDER CURRY - JHALFREZI HOT

SMALL FILLETS OF TELAPIA COOKED IN A FRAGRANT SAUCE, BLENDING ONION, SPICES, COCONUT MILK AND CORIANDER

MURGH TIKKA LABABDAR - MILD TO MEDIUM

BONELESS PIECES OF CHARGRILLED CHICKEN, PREPARED IN A TOMATO AND ONION GRAVY, GARNISHED WITH CREAM AND CORIANDER

MURGH KHURCHAN - MEDIUM

STRIPS OF CHARGRILLED CHICKEN PREPARED WITH ONIONS AND BELL PEPPERS IN TASTY SWEET AND SOUR TOMATO SAUCE

RAILWAY LAMB CURRY - MEDIUM

CUBES OF LAMB COOKED WITH ONION, SPICES, COCONUT MILK, GARAM MASALA AND LEMON JUICE

KALIMIRCH WALI GOSHT - MADRAS HOT

LAMB CUBES PREPARED IN A SAUCE OF PREDOMINANTLY BLACK PEPPER AND TEMPERED WITH CURRY LEAVES

SIDE DISHES

KHUMB HARA PYAZ - MEDIUM

FRESH MUSHROOM STIR FRIED WITH SPICES AND SPRING ONIONS

SUNHERA PALAK - MEDIUM

SWEETCORN AND PANEER, PREPARED IN A GARLIC FLAVOURED SPINACH SAUCE

DUM ALOO BANARASI - MILD

STUFFED POTATOES SERVED IN A MILD CASHWAL NUT AND TOMATO SAUCE

RICE OR BREADS

CHEF'S SPECIAL PILAU RICE OR STEAMED BASMATI RICE
OR
naan BREAD OF YOUR CHOICE.