

## RED FORT DINNER

STARTERS	<b>Makhaney ki seekh</b>	6.00
	Kebab made of puffed lotus seeds and vegetables	
	<b>Tandoori chaat</b>	6.00
	Marinated sweet potato, green banana, guava and avacado	
	<b>Monkfish tikka</b>	9.00
	Lightly smoked chunks of monkfish	
	<b>Pocha hera jhinga</b>	8.00
Marinated prawns in a crispy light batter		
	<b>Galauti kebab</b>	6.00
Tender minced lamb kebabs		
	<b>Starter selection (for two persons)</b>	24.00
Prawn, monkfish, chicken tikka and chaat		
	<b>Seekh kebab</b>	6.00
Spiced roasted minced lamb		
MAINS	<b>Dum ka lobster</b>	28.00
	Lobster in a delicate ginger-infused broth, cooked in a sealed pot	
	<b>Tandoori jhinga</b>	18.00
	Marinated, mildly spiced jumbo prawns	
	<b>Mahi musallam</b>	16.00
	Gilt head bream with seafood stuffing in an orange sauce	
	<b>Tandoori sea bass</b>	16.00
	Moist marinated whole fish	
<b>Murgh tikka</b>	13.00	
Skewered chicken from the tandoor		
<b>Murgh dum handi</b>	13.00	
Boneless chicken cooked with green chillies, coriander and cardamom		
<b>Chooza makhani</b>	13.00	
Chicken tikka in a creamed tomato and fenugreek sauce		

All dishes may contain traces of nuts

MAINS	Dum ki bater	15.00	
	Quail marinated in yoghurt with cashew nuts and almonds		
	Anari chaamp	16.00	
	Lamb chops tenderised with fresh pomegranate juice, from the grill		
MAINS	Koh e Avadh	14.00	
	Classic Mughal lamb shanks in an aromatic broth		
	Nahari gosht	14.00	
	Lamb prepared with ginger, garlic, red chillies and yoghurt		
VEGETABLES	Methi paneer	10.00	
	Home made cottage cheese simmered with fenugreek		
	Khazana e lazzat	8.00	
	Crisp, airy mushroom dumplings in a light tomato concasse		
	Kairi bhindi	8.00	
	Stir fried okra and green mango		
	Mirch baingan ka saalan	8.00	
Baby aubergines prepared with ground peanuts, sesame seeds and tamarind			
VEGETABLES	Aloogadda vepudu	6.00	
	Baby potatoes stir fried with coconut, poppy and mustard seeds		
	Yellow dal	5.00	
	A traditional lentil dish		
	RICE & BREAD	Avadhi gosht biryani	14.00
		The lamb and rice dish our chef's family invented 300 years ago	
		Hyderabadi murgh biryani	13.00
Chicken and rice with green chillies and cardamom			
RICE & BREAD	Subz biryani	10.00	
	Seasonal vegetables and basmati rice cooked in a vegetable stock		
	Zeera pulao	3.00	
	Steamed rice	3.00	
	Selection of breads	3.00	

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VAT included. A discretionary 12.5% service charge will be added

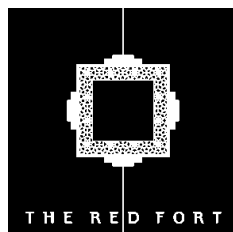
DESSERTS	Tea and almond ice cream	5.00
	Raspberry shrikhand	5.00
	Glazed fruits	5.00
	Mango tarte fine	5.00
	Chocolate and pistachio	5.00
	Mango Kulfi	5.00
	Gulab Jamun	5.00

TEAS & COFFEE	Darjeeling, Earl Grey, Assam, Jasmine	2.50
	Mocha, Latte, Cappuccinno	3.00
	Filter, Espresso and Ristretto	2.50
	French coffee Hine Signature Cognac, espresso, cream float	6.00
	Irish coffee Jameson Whisky, espresso, cream float	6.00
	Calypso coffee Tia Maria, espresso, cream float	6.00

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COGNAC & ARMAGNAC	Hine Rare & Delicate	40.0%	13.00
	Hennessy X.O	40.0%	15.00
	Hine Antique	40.0%	25.00
	Remy Martin V.S.O.P	40.0%	6.75
	Remy Martin X.O.	40.0%	15.00
	Janneau 5 y.o	40.0%	5.00
	Janneau XO	40.0%	15.00
	Janneau 1975	40.0%	20.00
	Sempé VSOP	40.0%	5.75
	Sempé XO	40.0%	15.00
CALVADOS	Calvados Berneroy	40.0%	6.50
	Calvados Berneroy 25 y.o.	40.0%	9.50
	Calvados Gerard Perigault 1978	40.0%	15.00
EAUX DE VIE	Alsace - F.E. Trimbach		
	Poire William	43.0%	5.75
	Mirabelle Reserve	45.0%	5.75
	Framboise Grande Reserve	45.0%	5.75

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