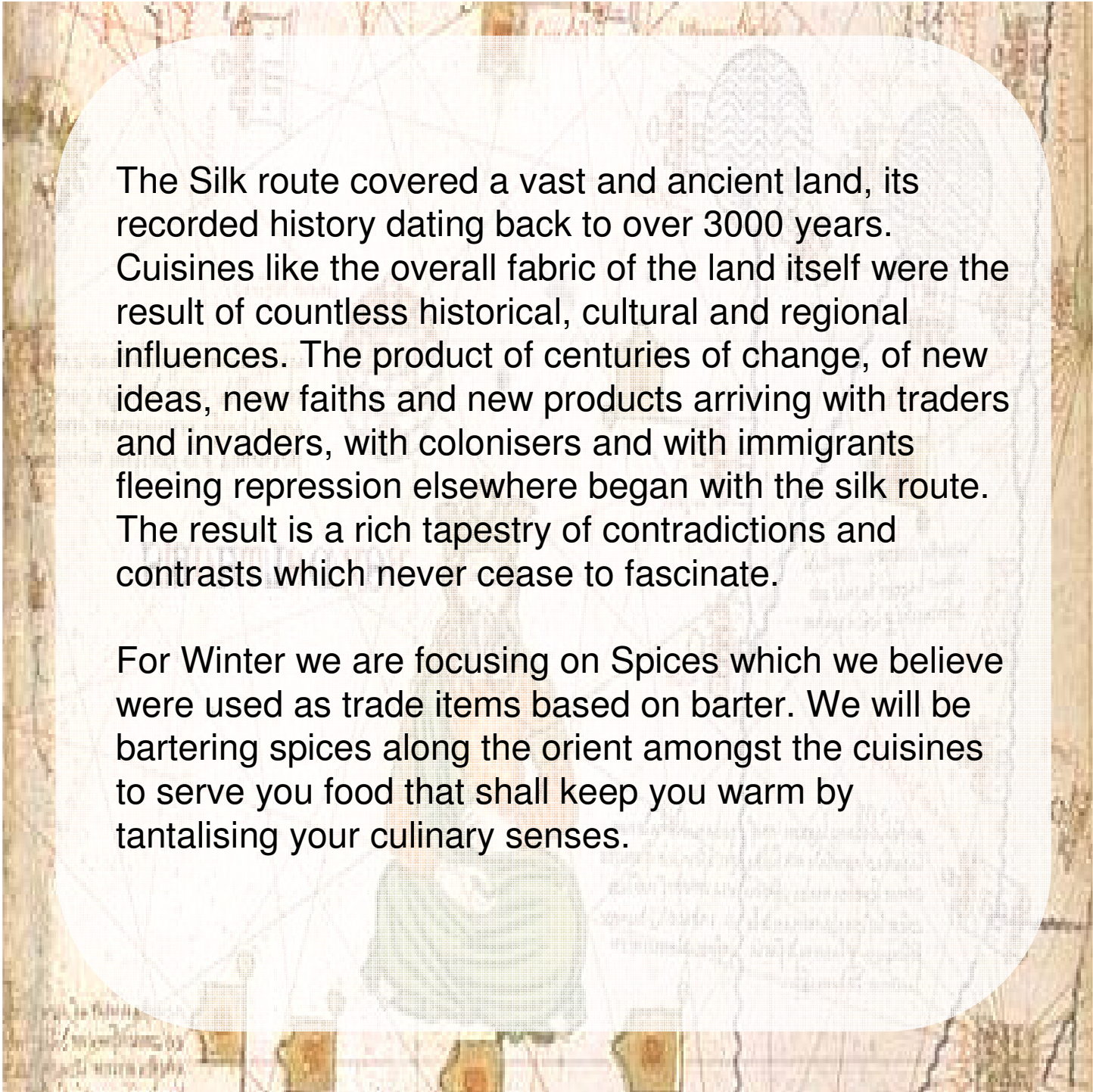




SILK



The Silk route covered a vast and ancient land, its recorded history dating back to over 3000 years. Cuisines like the overall fabric of the land itself were the result of countless historical, cultural and regional influences. The product of centuries of change, of new ideas, new faiths and new products arriving with traders and invaders, with colonisers and with immigrants fleeing repression elsewhere began with the silk route. The result is a rich tapestry of contradictions and contrasts which never cease to fascinate.

For Winter we are focusing on Spices which we believe were used as trade items based on barter. We will be bartering spices along the orient amongst the cuisines to serve you food that shall keep you warm by tantalising your culinary senses.

SILK

Menu

Starters

Crispy tofu chunks tossed in vollappa sauce

Crispy tofu

£7.00

Galette of corn and cottage cheese with mint chutney

Makai paneer ki tikki

£7.00

King Prawns with raw Mango, ginger & traditional Malvani spices

Malvani Jhinga

£9.50

Scallops seasoned with pink salt on pea puree with refreshing cilantro froth

Pink salt crusted scallops

£9.00

From the beehive oven, with sesame seed and lime, Smoked vegetable salad

Til se salmon

£9.00

Chicken Leg in Pandan leaf

Kai haw bai toey

£9.00

Mouth melters of Scottish Roe Deer with potli secret spices, garlic & pounded roast chilly, smoked vegetable salad

Jangli Maans

£9.50

Chefs selection of miniature starters

Silk starter platter

All prices quoted are inclusive of 15% Value Added Tax. A discretionary 12.5% service charge will be added to your total food and beverage bill.

Mains

Pan fried Halibut fillet with green chilli, cilantro and krachai ginger

Pla Yaang Krachai

£15.75

Traditional Thai delicacy of Wild tiger prawns with tany red chilli sauce

Choo Chee Koong

£19.95

Welsh lamb marinated and cooked in clay oven served with mildly spiced potato

Naryali Gosht Chappe

£18.95

Pravin Sharma's signature with blood red orange & tamarind, butternut squash, duck leg confit

Tamarind Glazed Duckling

£17.95

Infused with Thai herbs, tom kha soup, yellow bean pak choy

Herbed Thai Chicken Breast

£17.95

Fillet of Beef pink n green peppered beef with curry leaf, fresh peppercorn sauce, mild spiced mash

Kari Patta Bade Miya (5oz or 8oz)

£16.95/£22.95

Pickled paneer served with makhni sauce, stuffed chilli & stuffed kulcha

Achaari Paneer Tikka

£13.95

Dry chilli garlic tofu served with green curry and rice

Chilli Tofu

Side dishes

£3.50

£11.95

Kadhai Vegetable

Mix of Seasonal vegetables Indian Style

Aloo Hara Pyaz

Stir fried onions, Potatoes with cumin

Panch Rattan Dal

Five different lentils tempered with Indian spices

Aloo Podimas

Spiced Mashed Potatoes, crushed with Ginger, curry leaf & mustard

Phad Phak

Mix of Seasonal vegetables Thai Style

Thai curry

Chicken, Prawns or Vegetable.

Phad Phak Fai Deng

Stir Fried Pak Choi, Black Bean Sauce

Naan, stuffed Kulcha and Mint Paranthas

Assorted Bread basket – choose one type

Egg Noodle

Noodles

Steamed, Lemon rice, Pulao Rice

Basmati Rice

Desserts

Raspberry Sichuan pepper foam, Pickled Lychee'

Iced Isaphan

£6.95

Lime scented mango roulade

Sticky Rice

£6.95

Smoked Milk Chocolate soup, Rum baba

Banana Tempura

£6.95

Rhubarb spaghetti, Ginger pate'feullantine

White Chocolate and `Elsanta` Strawberry Mousse

£6.95

Flavoured custard with lemon meringue and coconut sorbet

Essences of silk (Indian Thai Fusion)

£6.95

- o Green Tea
- o Papaya and Thyme
- o Chocolate and Rosemary

Ice Cream -Kulfi (each scoop £2.50)

- o Peach & Jelly
- o Figs & Cheese
- o Thai Bite

Sorbet -Gola (each scoop £2.50)

Chefs selection of miniature dessert's

Silk dessert Platter £12.00

Menu compiled by
Chef Rajesh Parmar

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