HONEY MOON BANQUET * CATERING * BAR * RESTAURANT

OUR STORY

We 'Honeymoon Dining' are a renowned restaurant in Hounslow (Middlesex), celebrated for serving mouth-watering dishes inspired by the rich culinary traditions of South India, Sri Lanka, and North India. From crispy dosas and soft idlis to fragrant biryanis, tandoori grills, and vibrant vegetarian starters — every dish is prepared with care, using time-honoured recipes and quality ingredients.

We are known as one of the best South Indian & Sri Lankan restaurants in Hounslow, and our greatest strength lies in the appreciation we receive from our guests. Their loyalty and love for our food motivate us to maintain high standards of taste, nutrition, and value in everything we serve.

Whether you're joining us for a quick bite, a family meal, or a special celebration, we invite you to experience the warmth, hospitality, and authentic flavours of Honeymoon Dining.

HONEYMOON SPECIAL COCKTAILS
GOLDEN CINNAMON FIREBALL£11.95 Fireball, chai tea, apple, cranberry juice, gold dust
HIBISCUS HAWAII£11.95 Hibiscus gin, Gordon's gin, Butterfly gin, hibiscus syrup, blue curaçao, ginger, pineapple juice
JACK & JILL£11.95 Jack daniel's, tamarind pulp, pineapple juice
GAME OVER£11.95 Jägermeister, peach schnapps, pineapple, cranberry, rosemary
HONEYMOON FIZZ£11.95 Grey goose, passion fruit, grenadine, fresh lime
HONEYMOON KIWI PARADISE£11.95 Vodka, Southern Comfort, fresh kiwi pulp,
pineapple Juice PORN STAR MARTINI£11.95 Absolute vanilla, passoa, passionfruit juice,
pineapple juice, sparkling wine on the side PURPLE RAIN£11.95
Gordons, lychee juice, fresh lime juice, lavender, butterfly pea
FRENCH RASPBERRY MARTINI£11.95 Cîroc red berry, chambord, pineapple juice rosemary
BLACK CURRANT DAIQUIRI £11.95 White Rum, black currant squash, lime juice CHILLI MANGO £11.95
Sierra reposado, cointreau, mango, lime, chilli flakes MILO COCKTAIL£12.95
Milo, vodka, Bailey's, condensed milk
SPICED MANGO£6.95 Mango juice, chilli flakes, sweet & sour mix
GREEN APPLE BERRY£6.95 Mango, green apple, strawberry
HONEYMOON FIZZ£7.95 Passion, grenadine, fresh lime topped with lemonade

WINES

SENTINA MERLOT, ITALY	£22.95
PARADOS, MALBEC, ARGENTINA	£33.95
PARADOS, CABERNET SAUVIGNON, ARGENTINA	£27.95
DR.ZENZEN SPATBURGUNDER, PINOT NOIR, GERMANY	£36.95
LA MADONE FLEURIE, FRANCE	£39.95
MARQUES DE CACERES SPECIAL EDITION, SPAIN	£349.95
CLOUDY BAY TE WAHI, PINOT NOIR, NEW ZEALAND	£159.95

WHITE

AUCTION HOUSE, CHARDONNAY, AUSTRALIA	£22.95
SENTINA, PINOT GRIGIO, ITALY	£27.95
LOS PASTOS, SAUVIGNON BLANC, CHILE	£31.95
DOMAINE LOUIS MOREAU, PETIT CHABLIS, FRANCE	£39.95
LOUIS JADOT PULIGNY - MONTRACHET, FRANCE	£159.95

ROSE

SENTIN	A PINOT	GRIGIO	ROSE	 £22.95
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HOUSE WINE

BY THE GLASS 250ml.....£7.95

PROSECCO

FAMIGLIA BOTTER	£34.95
PROSECCO BY GLASS	£7.95

CHAMPAGNE

DOM PERIGNON 2012	£399.00
MOET CHANDON BRUT	£69.95
VEUVE CLICQUOT BRUT	£84.95
LAURENT PERRIER ROSE	£94.95



ELITE WHISKEY 25m	ι	50ml	BOTTLE
JOHN WALKER SPECIAL EDITION£199.0	00	£399.00	£5399.00
ROYAL SALUTE 32 YRS£109.0	00	£209.00	£2149.00
GLENMORANGIE 1995 YRS£99.0	00	£199.00	£2099.00
JOHNNIE WALKER KING GEORGE V £69.0	00	£139.00	£2000.00
GLENFIDDICH GRANDE COURONNE 26 YRS£69.0	00	£139.00	£2000.00
CHIVAS 25 YRS£29.0	00	£59.00	£850.00
GLENLIVET 21 YRS£17.0	00	£32.00	£479.00
JOHNNIE WALKER BLUE LABEL (BLEND)£14.0		£26.00	£250.00
GLENMORANGIE SIGNET X£14.0	00	£26.00	£250.00
ROYAL SALUTE 21 YRS£12.0	00	£22.00	£300.00
ELITE COGNAC 25m	ι	50ml	BOTTLE
LOUIS XIII£289.0	00/	£549.00	£7999.00
REMY MARTIN CENTAURE DE DIAMANT£125.0	00	£249.00	£3499.00
HENNESSY PARADIS £79.0	00	£159.00	£2300.00
HENNESSY XXO £69.0	00	£139.00	£2000.00
HENNESSY XO£14.0	00	£26.00	£250.00
REMY MARTIN XO£14.0	00	£26.00	£249.00
MARTEL CHANTELOUP£69.0	00	£139.00	£2000.00
MARTELL XO £14.0	00	£26.00	£250.00
COURVOISIER XO£14.0	00	£26.00	£249.00

SINGLE MALT WHISKEY	25ml	50ml	WHISKEY BLENDED 25ml	50ml
GLENMORANGIE 10 YRS	£5.00	£9.00	CHIVAS REGAL 12 YRS£4.50	£8.00
GLENMORANGIE 18 YRS	£9.00	£17.00	CHIVAS REGAL 15 YRS£5.00	£9.00
GLENFIDDICH 12 YRS	£4.50	£8.00	CHIVAS REGAL 18 YRS£8.00	£15.00
GLENFIDDICH 15 YRS	£6.00	£11.00	JOHNNIE WALKER£4.00	£7.50
GLENFIDDICH 18 YRS	£9.00	£17.00	BLACK LABEL	
GLENFIDDICH IPA	£8.00	£15.00	JOHNNIE WALKER£4.00 DOUBLE BLACK	£7.50
GLENFIDDICH FIRE X CANE	£8.00	£15.00	JOHNNIE WALKER£6.00	£11.00
MACALLAN 12 YRS	£12.00	£22.00	GREEN LABEL 15	
GLENLIVET 12 YRS	£6.00	£11.00	JOHNNIE WALKER£6.00 GOLD LABEL RESERVE	£11.00
GLENLIVET 15 YRS	£8.00	£15.00	JOHNNIE WALKER£12.00	£22.00
GLENLIVET FOUNDER RESERVE	£5.00	£9.00	18 YRS (BLEND)	
TALISKAR 10 YRS	£6.00	£10.00	RUM 25ml	50ml
			RON ZACAPPA£12.00	£22.00
BOURBON / TENNESSEE /	IRISH		CAPTAIN MORGAN SPICED. £3.50	£6.00
	25ml	50ml	SAILOR JERRY SPICED£3.50	£6.00
MAKERS MARK	£5.00	£9.00	BACARDI CARTA BLANCA £3.50	£6.00
JACK DANIELS	£4.00	£7.00	MALIBU£3.50	£6.00
JAMESON	£4.00	£7.00		
COGNAC	25ml	50ml		
REMY MARTIN VSOP	£5.00	£9.00	Carlos Company	1
REMY MARTIN 1738	£7.00	£12.00		

£7.00

£11.00

£8.50

£7.50

MARTELL VS.....£4.50

MARTELL BLUE SWIFT £6.00

HENNESSY VS......£4.50

COURVOISIER VS.....£4.00



TEQUILA 25ml	50ml	LIQUEURS & APERITIFS	50ml
SIERRA MILANARIO £8.00	£15.00	COINTREAU	£6.00
	010 00	JAGERMEISTER	£6.00
SIERRA MILANARIO£7.00 BLANCO	£13.00	DISARONNO	£6.00
SIERRA BLANCO £3.50	£6.00	MARTINI ROSSO	
SIERRA REPOSADO£3.50	£6.00	MARTINI BLANCO	£6.00
GOLD SIERRA REPOSADO 25.30	£0.00	SAMBUCA	
TEQUILA ROSE£3.50	£6.00	CAMPARI	£6.00
VODKA		SOUTHERN COMFORT	£6.00
VODKA 25ml	50ml	FIRE BALL	£6.00
BELUGA ALLURE £9.00	£17.00	APEROL	£6.00
AU PINEAPPLE£4.00	£7.50	BAILEYS	
AU WATERMELON £4.00	£7.50	KAHLUA	£6.00
CIROC CITRUS SUMMER £4.50	£8.00	PASSOA	
CIROC REDBERRY£4.50	£8.00	ARCHERS PEACH SCHNAPPS	£6.00
BELVEDERE£4.50	£8.00	ARCHEROT EACH COMMAN TO	20.00
GREYGOOSE£4.50	£8.00	BEERS	
ABSOLUT VANILLA£4.00	£7.00	LION STOUT 660ml	£7.95
		LION LAGER 660ml	£6.95
ABSOLUT£4.00	£7.00	COBRA DRAUGHT PINT	£6.95
SMIRNOFF£3.50	£6.50	KINGFISHER DRAUGHT	£6.95
GIN 25ml	50ml	KINGFISHER 650ml	£6.45
AVIATION AMERICAN£5.00	£9.00	COBRA 660ml	£6.45
THE BOTANIST£5.00	£9.00	KOPPARBERG CIDER 500ml	£4.95
		DESPERADOS 330ml	£3.95
ROKU JAPAN £4.50	£8.00	STELLA 330ml	£3.95
HENDRICKS£4.50	£8.00	PERONI 330ml	£3.95
BOMBAY SAPPHIRE£4.50	£8.00	BUDWEISER 330ml	
GORDONS £3.50	£6.50	CORONA 330ml	
GORDONS PINK £3.50	£6.50	COBRA DRAUGHT HALF PINT	£3.90
		KINGFISHER HALF PINT	£3.90

MINERALS AND JUICES

STILL WATER / SPARKLING WATER LARGE	£4.25
STILL WATER / SPARKLING WATER SMALL	
TONIC / SODA / GINGER ALE	£1.75
COKE / DIET COKE / SPRITE / FANTA	£3.45
THUMS UP / LIMCA	£3.45
LEMONADE / GINGER BEER	
REDBULL ENERGY DRINK	£3.95
CREAM SODA / NECTO	£3.95
J20 APPLE AND MANGO	£3.45
CRANBERRY / APPLE / MANGO / ORANGE JUICE	£3.45
FRESH PASSION FRUIT / ORANGE / CARROT JUICE	£5.25
FRESH LIME SODA SWEET / SALTED / MIX	£4.55

LASSI / SHAKES

MANGO/SWEET/SALTED	£4.45
VANILLA/CHOCO/STRAWBERRY SHAKE	£5.45
OREO MILKSHAKE	£6.25
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HOT DRINKS

TEA	£3.45
MASALA TEA	£3.95
WHITE COFFEE	£3.95



CHEF'S SPECIAL

VEGETARIAN

CAULIFLOWER SALT & PEPPER (G). £9.95

Crispy golden cauliflower florets, lightly tossed with cracked black pepper, sea salt, garlic, and chilli for a bold, savoury crunch.

MALAI BROCCOLI (D)£9.95

Tandoor-grilled broccoli in a creamy cheese marinade, finished with subtle spices and a smoky char.

VEG PLATTER (G, D)£14.45

A chef's selection of assorted tandoor-grilled vegetarian delights, served with chutneys and fresh salad.





NON-VEGETARIAN

ANDHRA CHICKEN 65 (G).....£10.95

Fiery, deep-fried chicken bites marinated in bold Andhra spices - crisp, juicy, and irresistibly hot.

CHICKEN LIVER FRY (G, D).....£10.95

Tender chicken liver sautéed with onions, pepper, and bold South Indian spices.

TAWA FISH FRY (F).....£14.95

Fresh fish marinated in spicy masala, seared on a hot tawa for a smoky, flavourful crust.

TAWA FRIED PRAWN (G, F).....£14.95

Juicy prawns marinated in bold spices, pan-seared on a hot tawa for a crispy, flavourful finish

CURRY LEAVES PRAWN (F).....£14.95

Juicy prawns stir-fried with fragrant curry leaves, garlic, and southern spices — bold and aromatic.

TANDOORI SALMON£16.25 FISH TIKKA (F, D, M)

Tender salmon fillets infused with a vibrant tandoori marinade, grilled to perfection for a charred exterior and juicy interior. A flavourful fusion of spices with a smoky kick.

GUNTUR MUTTON£14.95 **PEPPER FRY** (*F*, *D*, *M*)

Fiery mutton fry with crushed pepper and Guntur chilli - spicy, smoky, and full of flavour.

KIZHI PAROTTA (G, D)£13.95

Layered parotta wrapped in banana leaf with spiced curry, slow-cooked for rich, aromatic flavours and melt-in-mouth texture.

STARTERS

VEGETARIAN

PAPADUM / VADAMS£3.25 Selection of crisps with accompanying chutneys.
VAZHA POO KOLA URUNDAI£8.45 Traditional banana flower and lentil fritters, mildly spiced and golden-fried for a perfect crunch.
MEDU VADA (2PCS) (G)£4.45 Medium-fried lentil flour doughnuts served with coconut chutney and sambhar.
VEG SAMOSA (2PCS) (G)£4.45 Crisp, flaky pastry filled with spiced potatoes and peas.
VEG ROLLS (2PCS) (G)£4.45 Chopped mixed vegetables in a crisp breadcrumb coating, served with spicy chutney.
ONION BHAJI (G)£6.95 Freshly sliced onions coated in lentil batter and herbs, deep-fried until crispy.

PAPDI CHAAT (G, S) £7	.95
Fried wheat crisps, potato and onion, drizzl	ed
with yoghurt, herb chutney and tamarind	
chutney, agrnished with fresh coriander.	

CHILLI PANEER (D, S)	.£9.25
Cottage cheese marinated in ginger, go	rlic and
green chillies, wok-tossed with onions, p	peppers
and a signature Indo-Chinese squee	

BHINDI KURKURE	£9.25
Thin-cut okra coated in spiced gram	lour,
deep-fried until golden and crispy.	

CHINESE MANCHURIAN£9.25 (CAULIFLOWER/PANEER) (G, S, D)

Crispy fried cauliflower or paneer tossed in a flavorful Indo-Chinese sauce made with garlic, ginger, soy, and chili — a perfect blend of spice, tang, and umami. Served dry or with gravy as per preference.

NON-VEGETARIAN

roasted garlic and chillies.

MUTTON ROLL (2PCS) (G)£4.95

CHILLI MOGO (S)£9.25

Crispy fried cassava chips tossed in spices with

Hot delicacy prepared with special grounded spices mixed with spiced mutton, potato, crumbed and fried.

FISH CUTLET (2PCS) (G, F)£4.95

Hot delicacy prepared with special grounded spices mixed with spiced fish, potato, crumbed and fried.

KODI VEPUDU (G).....£9.95

Andhra-style spicy chicken fry, tossed with onions, curry leaves, and bold regional spices.

CHICKEN 65 (*G*).....£9.95

Deep-fried chicken florets coated with Indian spices, served with ketchup.

FISH AMRITSARI (G, F)......£9.95

Marinated in chilli & secret spices and batter fried to a crisp finish.

KHEEMA PAV (G).....£9.95

Spiced minced meat cooked to perfection and served with butter-toasted pay - a classic street-style starter.



STARTERS

SRI LANKAN

FRY	DEVIL
CHICKEN (G)	CHICKEN (G)£10.25 A spicy Sri Lankan street favourite - crispy chicken chunks tossed in a hot and tangy chili sauce with onions and peppers.
SQUID (G, F)£11.95 Ring squid flash-fried with robust Sri Lankan spices and crushed pepper - bold, fiery, and full of flavour.	SQUID (G, F)
PRAWNS (G, F)£14.95 Juicy prawns stir-fried with fiery Sri Lankan spices, crushed chilies, and a burst of bold flavour.	PRAWNS (G, F)£14.95 Juicy prawns tossed in a fiery Sri Lankan chilli sauce with crunchy onions and peppers - bold, tangy, and addictive.
SEAFOOD (G, F)£15.95 A fiery medley of prawns, squid, and fish flash-fried with Sri Lankan spices and crushed chilies - bold, spicy, and full of coastal soul.	SEAFOOD (G, F) £15.95 A wicked mix of prawns and squid tossed in a spicy Sri Lankan chilli sauce with onions and bell peppers - fiery, flavourful, and unforgettable.
MIX (G, F)£15.95 A sizzling mix of meat and seafood, tossed in bold Sri Lankan spices and seared to perfection - spicy, hearty, and full of flavour.	MIX (G, F, S)£15.95 A devilishly spicy stir-fry of chicken, seafood, and veggies in a bold Sri Lankan chilli sauce - tangy, crispy, and full of heat.
TANDOORI	
TANDOORI PANEER TIKKA (D) £9.45 Chunks of cottage cheese marinated in spices and grilled in clay oven.	LAMB CHOPS (D)£14.95 Lamb chops, marinated in ginger, garlic and mild spices.
CHICKEN TIKKA (D)	LAMB GALOUTI KEBAB (D)£14.95 A Nawabi delicacy — finely minced lamb infused with over 30 aromatic spices, pan-seared till melt-in-the-mouth soft. Legendary for its tenderness and royal roots.
Half Chicken marinated in yoghurt and aromatic spices. MURCH RANNULKERAR (D) \$10.45	MIX GRILL (D, F)£24.95 A sizzling platter of assorted grilled meats —

chicken, lamb, and seafood — marinated in house-made spice blends and flame-grilled to

perfection. A feast for the meat lover.

MURGH BANNU KEBAB (D)...... £10.45

Tender chicken kebabs inspired by the flavours of Bannu — marinated in a rustic blend of yogurt,

green chilies, and spices, then grilled to smoky

perfection.

STARTERS

HOUSE SPECIALS

KUDAL DRY£11.95

A traditional dry fry of goat intestines, slow-cooked with bold spices, garlic, and pepper for deep, earthy flavor and a perfect finish.

NETHILI FRY (G,F)£11.95

Crispy-fried anchovies seasoned with South Indian spices — golden, crunchy, and irresistibly snack-able.

MUTTON CHUKKA£12.95

Spicy dry mutton fry infused with roasted Sri Lankan spices, crushed black pepper, and a hint of tamarind — fiery, bold, and full of island soul.

DEER FRY (S).....£13.95

Succulent venison seared with bold Sri Lankan spices, dry-roasted with chilli flakes and a hint of lime — wild, rustic, and full of heat.

FRIED CRAB (F, G)£19.95

Fresh crab claws and chunks wok-tossed in roasted chilli, black pepper, and aromatic garlic — fiery, coastal, and finger-licking good.

INDO CHINESE —

CHILLI CHICKEN DRY (G,S)£9.95

Rich and spicy chicken tossed in a wok with fresh green chillies, onion, pepper and a blend of spices.

CHICKEN LOLLIPOP (*G*,*S*)...... £10.95

Crispy and juicy chicken wings, frenched and marinated in Indo-Chinese spices, deep-fried to golden perfection. Served with spicy garlic-chilli sauce for that perfect fiery bite.

CHILLI GARLIC PRAWNS (F,S)......£14.95

Succulent prawns tossed in a fiery garlic-chilli sauce, stir-fried with bell peppers and onions for a bold, sizzling flavour punch. A perfect mix of heat and umami.

DRAGON CHICKEN (G,S).....£9.95

Crispy chicken strips tossed in a spicy, tangy sauce with bold flavours of garlic, chilies, and bell peppers. A fiery Indo-Chinese dish that lives up to its name!

CHICKEN MANCHURIAN (G,S)......£9.95

Orispy chicken bites tossed in a zesty soy-garlic sauce with chopped onions, bell peppers, and a dash of chilli—this Indo-Chinese favourite packs the perfect blend of crunch and saucy goodness.



MAIN COURSE

VEGETA	A DI A K	DILC
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DAL TADKA (G) £7.95

Split yellow lentils tempered with turmeric, garlic, cumin, and red chilli.

SRI LANKAN DEVIL POTATO £7.95

Crispy-fried potato cubes tossed in a fiery, tangy sauce with onions and green chilies-this vegan Sri Lankan street-style favourite brings serious heat and bold flavour in every bite.

JEERA ALOO.....£7.95
A comforting North Indian classic-baby

A comforting North Indian classic-baby potatoes tossed in a tempering of cumin seeds, turmeric, and mild spices. Simple, aromatic, and totally satisfying.

CHANNA MASALA£7.95

Chickpeas gently simmered in our unique garam masala blend of spices.

SRI LANKAN BRINJAL CURRY.....£9.45

Tender brinjals deep-fried and simmered in a rich curry infused with roasted spices and tamarind. A bold, flavourful side that pairs perfectly with rice

DAL MAKHNI (D).....£9.45

Slow cooked black lentils braised in butter and cream with tomatoes and a touch of spice.

MALAI KOFTA CURRY (D, G, N)£9.95

Delicate paneer and potato koftas stuffed with nuts, simmered in a luscious, creamy tomato-cashew gravy enriched with subtle spices and a hint of cardamom. A royal vegetarian delight.

PANEER BUTTER MASALA (D, N)......£9.95

Soft cubes of paneer in a silky tomato and cashew cream sauce, delicately spiced and finished with a touch of butter. A rich, comforting North Indian classic that pairs perfectly with naan or rice.

KADAI PANEER (D).....£9.95

Paneer cubes in a spicy tomato gravy with onions and peppers, finished with smoky kadai masala for bold flavour.

BHINDI MASALA£9.45

Stir fried okras with onions, tomatoes and a touch of spice.

NON VEG CURRIES

SRI LANKAN FISH CURRY (F)£11.95

A fiery and aromatic coastal delicacy made with tender fish simmered in a coconut-based curry, infused with curry leaves, pandan, tamarind, and traditional Sri Lankan spices. Rich, bold, and full of island heat.

MALABAR FISH CURRY (F, D)£11.95

A coastal classic from Kerala, this curry features chunks of fish gently simmered in a tangy and spiced coconut milk gravy, finished with curry leaves and mustard seeds. Best enjoyed with steamed rice or Malabar parotta.

CRAB CURRY (F)£21.95

Tender crab simmered in a bold, spiced curry with coconut milk and fragrant herbs, creating a rich and indulgent dish. Best enjoyed with steamed rice or naan.

PRAWN CURRY (F).....£13.95

Succulent prawns cooked in a fragrant, spicy curry with a blend of aromatic spices and coconut milk, offering a perfect balance of heat and richness. Best served with rice or naan.

DEER CURRY (F)£13.95

A rich and flavourful curry made with tender deer meat, slow-cooked in a blend of aromatic spices and herbs, offering a deep, earthy taste. Perfectly paired with rice or roti.

KHEEMA KALEJI.....£12.45

A savoury blend of minced meat and liver, cooked with bold spices and herbs for a rich, flavourful dish. Perfectly spiced and hearty, best served with roti or rice.

MAIN COURSE

NON VEG CURRIES

DHABA STYLE MURGH£10.95 (WITH BONE)

Rustic, spicy chicken curry slow-cooked with bold masalas and a touch of ghee. Full-on flavour, pure desi soul.

CHICKEN TIKKA MASALA (D).....£11.45

Char-grilled chicken tikka simmered in a rich, creamy tomato gravy, finished with butter and aromatic spices. A timeless crowd-pleaser.

BUTTER CHICKEN (D, N).....£11.45

Tandoori chicken simmered in a creamy tomato-butter gravy, mildly spiced and irresistibly rich. A North Indian classic.

CHICKEN CHETTINAD.....£10.95

A fiery and aromatic specialty from South India, featuring tender chicken pieces slow-cooked in a rich blend of roasted spices, coconut, and curry leaves. This bold curry packs a punch of authentic Chettinad flavour that's both earthy and spicy.

DHAGIWALA MURGH (D).....£10.95

A royal North Indian delicacy where tender chicken is slow-cooked in a rich, velvety yogurt-based gravy, spiced with cardamom, cloves, and saffron. Finished with a silky touch of cream and a swirl of ghee, this dish brings warmth and elegance to your plate.

KADAI CHICKEN£10.95

A robust North Indian dish cooked with succulent chicken pieces tossed in a spicy tomato-based gravy, flavoured with freshly ground kadai masala, bell peppers, and onions. Served hot in a traditional kadai for an authentic experience.

CHICKEN CURRY.....£10.95 (SRI LANKAN STYLE)

Succulent chicken simmered in a bold, coconut-based gravy infused with roasted curry powder, pandan leaves, cinnamon, and a kick of chili. This island-style curry is rich, smoky, and deeply comforting – a taste of Sri Lanka in every bite.

MUTTON CURRY£12.45 (SRI LANKAN STYLE)

Tender mutton cooked in a fragrant blend of coconut milk and Sri Lankan spices, offering a perfect balance of heat and flavour.

PANGIRACHI£12.95 (MUTTON ON THE BONE)

Tender goat meat, cooked with all parts of the goat, simmered in Sri Lankan spices and coconut milk for a rich, flavourful experience.

MUTTON LAL MAAS£12.45

A fiery Rajasthani dish with tender mutton cooked in a bold, spiced red chilli gravy, offering a perfect blend of heat and flavour. Served with naan or rice for an authentic, unforgettable experience.

MUTTON ROGAN JOSH.....£12.45

Tender mutton cooked in a rich, aromatic curry with yogurt and Kashmiri spices, offering a perfect blend of flavour and mild heat.



MAIN COURSE

DOSA —			
POORI (2 PCS) (G)£7.45 (WITH POTATO MASALA) Deep-fried wheat bread served with spiced potato masala. A classic South Indian favourite.	GHEE DOSA (G)£8.95 Dosa cooked with ghee - aromatic, rich, and satisfying.		
IDLY (3PCS)£6.95 Steamed rice cakes served soft and fluffy with	PANEER DOSA (G, D)£9.95 Dosa filled with spiced paneer - a comforting and flavourful option.		
chutney and sambhar. IDLY VADA£6.95 A combination of soft idlis and crispy vada served with chutney and sambhar.	MYSORE MASALA DOSA (G)£9.98 Dosa layered with spicy chutney and filled with potato masala - bold and vibrant.		
PLAIN DOSA£6.95 Crispy dosa served with chutneys and sambhar - a timeless South Indian staple.	GHEE MASALA DOSA (G)		
EGG DOSA (<i>G,E</i>)	CHICKEN KAL DOSA (G, E)£10.29 Thick, slightly crisp dosa topped with spicy eg & chicken masala and cooked together on a griddle — a bold and flavorful street-style delight.		
MASALA DOSA (G)	MUTTON KAL DOSA (G, E)£11.95 Thick, slightly crisp dosa topped with spicy eg. & mutton masala and cooked together		
PEASARATTU (G) £8.95 (SPECIAL MENU)	on a griddle — a bold and flavorful street-st delight.		
Special green gram dosa, lightly spiced and packed with protein - wholesome and unique.			
BIRYANI			
PAN	DUM		
VEG (D) £8.95 Vegetable biryani cooked with basmati rice and mild spices.	CHICKEN (D) £10.99 Juicy chicken and spiced basmati rice slow-cooked to perfection. A hearty, aromatic		
PANEER (D)	favorite.		

PANEER (D).....£9.95

Biryani made with paneer cubes, basmati rice, and fragrant spices.

SEAFOOD (D, F)£12.95

Biryani cooked with a medley of seafood and aromatic spices.

SPECIAL (D, F).....£13.95

A chef's special biryani with mixed meats or seafood - rich and flavourful.

MUTTON (D)£12.95

Slow-cooked dum biryani with tender mutton and basmati rice.

LAMPRAISE(D, G, N, E).....£12.95 (HOUNSLOW ONLY)

A traditional Sri Lankan Dutch Burgher dish featuring rice cooked in aromatic stock, served with a variety of curries, fish cutlet Sri Lankan pickle, and a boiled egg — all wrapped in a banana leaf and baked for rich, layered flavor.

FRIED RICE & NOODLES

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FRIED RICE	
FRIED RICE	SZECHUAN FRIED RICE
EGG (G, S, E) £8.95 Stir-fried rice with egg, seasoned with spices and sauces.	EGG (S, E)
VEG (S)£7.95 Vegetable fried rice with soya sauce and mild seasoning.	VEG (S)£8.45 Szechuan fried rice with vegetables, tossed in bold, spicy flavours.
CHICKEN (G, S)£10.45 Fried rice with chicken, tossed in a savoury soy-glazed blend.	CHICKEN (G, S)£10.95 Szechuan-style fried rice with chicken and a spicy soy base.
MUTTON (S)£11.45 Fried rice with mutton, spiced and savoury.	MUTTON (S)£11.95 Spiced Szechuan fried rice with tender mutton pieces.
SEAFOOD (G,F, S) £13.95 Fried rice with assorted seafood, tossed in soy sauce and spices.	SEAFOOD (G,F, S)£13.95 Szechuan-style rice with seafood and a kick of chilli.
MIX (G,F, S)£14.95 A mix of meats and seafood stir-fried with rice and bold seasoning.	MIX (G,F, S)£14.95 A spicy mix of meats and seafood stir-fried with rice in Szechuan sauce.
NOODLES	
NOODLES	SZECHUAN NOODLES
EGG (F, E)	EGG (S, E)
VEG (S) £7.95 Vegetable noodles in a light soy-based stir-fry.	VEG (S) £8.45 Vegetarian Szechuan noodles in a spicy soy
CHICKEN (G, S)£10.45 Chicken noodles with savoury Indo-Chinese flavour.	stir-fry. CHICKEN (G, S) £10.95 Chicken Szechuan noodles with spicy, bold
MUTTON (S) £11.45 Mutton noodles stir-fried with herbs and soy-based sauces.	MUTTON (S)£11.95 Szechuan noodles with mutton and a hint of
SEAFOOD (G,F, S) £13.95 Seafood noodles with savoury soy sauce and spices.	chilli. SEAFOOD (G,F, S)£13.95 Seafood Szechuan noodles with bold, spicy flavours.
MIX (G,F, S)£14.95 Mixed noodles with chicken, mutton and	MIX (G,F, S)£14.95 Mix of meats and seafood in spicy

seafood in a bold soy stir-fry.

Mix of meats and seafood in spicy

Szechuan-style noodles.

RICE & BREAD

PLAIN RICE£4.45	PULAO RICE (G)£5.45
teamed plain basmati rice - light and fluffy.	Fragrant rice cooked with mild spices - a gentle and creamy dish.
EERA RICE	LEMON RICE£6.95
Basmati rice tempered with cumin seeds - Iromatic and mild.	Rice tossed with lemon juice and mustard seeds - tangy and refreshing.
READS —	
PAROTTA (G)£2.95	PLAIN ROTI (G)£2.95
laky, layered flatbread made with refined flour - oft and delicious.	Traditional flatbread made from whole wheat flour - simple and satisfying.
OTHUMAI PAROTTA (G)£2.95	BUTTER ROTI (G)£3.45
Vhole wheat version of the classic parotta - lightly nutty and hearty.	Whole wheat roti brushed with butter - soft, warm, and indulgent.
ZEECHU ROTI (G)£2.95	BUTTER NAAN (G)£3.45
hin, soft flatbread cooked on a griddle - ersatile and tasty.	Classic naan enriched with butter - soft, fluffy, and flavourful.
PLAIN NAAN (G)£2.95	GARLIC NAAN (G)£3.95
oft leavened bread cooked in a tandoor - a lorth Indian classic	Naan topped with garlic - aromatic and perfect with curries.
HEESE NAAN (G)£4.45	CHILLI GARLIC NAAN (G)£4.45
laan stuffed with melted cheese - indulgent nd comforting.	Naan topped with garlic and chilies - spicy, bold, and aromatic.
CHILLI CHEESE GARLIC NAAN (G) £4.95	PESHWARI NAAN (G, N)£4.95
laan stuffed with cheese topped with garlic nd chilies - spicy, bold, and indulgent.	Sweet naan filled with coconut and nuts - perfect with spicy dishes.
MISSI ROTI (G)£4.45	EGG VEECHU ROTI (G, E)£4.95
piced Indian flatbread made from gram and heat flour - hearty and flavourful.	Griddle-cooked flatbread layered with egg - rich and filling.

TRADITIONAL & HOPPER

TRADITIONAL SRI LANKAN

KOTTU ROTI/STRING HOPPER/PITTU

EGG (G, E)	£8.95
VEG (G)	£8.45
CHICKEN (G)	£9.95
MUTTON (G)	£10.95

SEAFOOD (<i>G, F</i>)	£12.95
MIX (G, F, S)	£13.95
NETHILI PITTU KOTHU (G. F	F) £12.95

HOPPER -

PLAIN HOPPER£2.95

A bowl-shaped, crispy-edged pancake made from fermented rice batter — light, airy, and perfect on its Sambol or with curry.

MILK HOPPER (D)£3.45

A soft, bowl-shaped pancake with crispy edges, finished with sweetened coconut milk in the center — a warm, mildly sweet treat.

KATTA SAMBOL£2.45

A fiery Sri Lankan condiment made from ground red chillies, onions, lime juice, and Maldive fish. Bold, spicy, and intensely flavourful.

EGG HOPPER (E)......£3.95

A crispy, bowl-shaped pancake made from fermented rice batter and coconut milk, cooked with a soft egg in the center — a perfect blend of texture and flavour.

COCONUT SAMBOL£2.25

A vibrant Sri Lankan relish made with freshly grated coconut, red chilli, onion, and lime juice. Light, spicy, and refreshing.

KIDS MENU

KIDS MENU

CHICKEN NUGGETS (G).....£5.95

Crispy chicken nuggets – golden-fried and kid-approved.

FRENCH FRIES£3.95

Classic French fries – crispy on the outside, fluffy on the inside.

MOONG DAL KHICHDI (G)£6.95

Soft-cooked moong dal and rice with mild spices – nutritious and gentle.

VEG NOODLES (G)£5.95

Stir-fried noodles with mixed vegetables – mild and comforting for little tummies.

CHICKEN NOODLES (G).....£6.95

Stir-fried noodles with chicken – tasty and filling with mild seasoning.

DESSERT

GULAB JAMUN (2PCS) (D, N)£5.9 Soft milk-based dumplings soaked in rose-flavoured sugar syrup - rich, sweet, and indulgent.
RASMALAI (2PCS) (D, N)£5.9 Cottage cheese dumplings soaked in creamy saffron-infused milk - delicately spiced and luxurious.
CHOCOLATE DOSA (D, N)£7.9 WITH ICE CREAM Sweet dosa filled with chocolate, served with ice cream - warm, gooey, and decadent.
ICF CREAM (D) £5.9

ICE CREAM (D)	£5.95
STRAWBERRY/VANILLA/CH	IOCOLATE

Choice of classic ice cream flavours - a creamy and refreshing treat.

MATKA KULFI (D, N)£6.95

Traditional Indian frozen dessert served in a clay pot - creamy and infused with cardamom.

BROWNIE SIZZLER (*D*, *G*)£8.95 Warm chocolate brownie served sizzling with ice cream - rich, fudgy, and dramatic.

CHOCOLATE FUDGE CAKE (D, G)....£5.95 A moist, decadent chocolate sponge layered

with smooth fudge icing.

with smooth fudge icing.

strawberry sauce layer

SALTED CARAMEL POT (D, G, E) £4.95 A moist, decadent chocolate sponge layered

STRAWBERRY CHEESECAKE (D, G, E)....£4.45 Fruity strawberry cheesecake topped with a set

MALTEASER CHEESECAKE (D, G, E)£4.45
Malted cheesecake with a chocolate chip cookie base. Garnished with dusted cocoa and a malted milk ball

COCONUT SUPREME (D).....£4.95 Coconut ice cream, cool and delicious. Served in a real coconut shell.

PUNKY (D).....£5.95

Vanilla ice cream served in a penguin shaped toy.

