

## HAND MADE ASIAN CURRIES OF UNCOMPROMISING QUALITY



## GENEROUS SERVING FOR TWO SIMMER OR MICROWAVE IN BAG

### LAMB

#### LAMB DHANSAK (Indian - Mild)

A mild curry of Indian spices blended with mint, lentils and vegetables.

#### LAMB SAAG (Indian - Medium)

Finely chopped spinach blended with toasted coconut, cardamom and poppy seeds – a combination of wonderful flavours.

#### SATAY LAMB (Malay - Medium)

A rich peanut sauce of cumin, lemongrass, ketjap manis and pepper.

#### KORMA LAMB (Indian - Medium)

An aromatic Indian curry with eggplant pieces, coriander, cinnamon, cardamom and crushed peanuts.

#### KAMBING PEDAS (Malay - Hot)

Tender leg lamb in coconut milk sauce, chopped chillies, toasted coconut and fresh lemongrass.

### SEAFOOD

#### MIXED SEAFOOD (Malay - Medium)

A combination of fish, prawns, calamari and baby octopus in a laksa sauce.

#### KERALA PRAWN (Indian - Medium)

Made to a traditional Hyderabad recipe in a laksa sauce.

### ACCOMPANIMENTS

**SAMOOSAS** - Vegetables & spices (Hand made)

**CURRY PUFFS** - Beef, vegetables & spices (Hand made)

**RICE** - White, brown & fragrant

**CHUTNEYS** - Hand made and international selection

**ROTI** - Malaya's traditional bread

**PAPPADOMS** - Various flavours and sizes

### BEEF

#### KASHMIRI BEEF (Indian - Mild)

A mild mix of coriander, garam masala, cardamom and tomato in a yoghurt sauce make this one for all the family.

#### KORMA BEEF (Indian - Mild)

A creamy yoghurt sauce, cinnamon, cardamom and crushed peanuts make this an all age favourite.

#### BEEF RENDANG (Malay - Medium)

A sweet saucy curry simmered with fresh lemongrass, coriander, toasted coconut, coconut milk and a variety of aromatic spices.

#### HARAK MAS (Sri Lanka - Medium)

Sri Lankan spices blended with tender beef pieces, black mustard seed, tomato and a little chilli – very tasty.

#### VINDALOO (Indian - Hot)

One of the worlds truly great curries, faithfully expressed here.

#### DAGIN PEDAS (Malay - Hot)

Beef simmered with fresh lemongrass, red chillies and ground black pepper, with coconut milk, cumin and coriander.

### VEGETARIAN

#### FRESH VEGETABLE (Medium)

Our renowned recipe of nine varieties of fresh vegetables with ginger in a coconut milk sauce. A side dish or vegetarian meal on its own.

#### DAHL & VEGETABLE (Indian - Medium)

Lentils and fresh vegetables, simmered in a Madras sauce with baby carrots, potatoes, pumpkin and eggplant.

### CHICKEN

#### MANGO CHICKEN (Indian - Mild)

Thigh fillets, mango pieces, macadamia nuts blended with tumeric, cinnamon, paprika and nutmeg coconut milk and galangal.

#### AYAM LEMAK (Malay - Mild)

Tenderloin fillets in a lemongrass and coconut milk sauce, tumeric, a hint of chilli and fresh basil.

#### BUTTER CHICKEN (Indian - Mild)

Thigh fillets in a fragrant coconut milk sauce blended with tomatoes, coriander, methi leaves and Indian spices.

#### KASHMIRI CHICKEN (Indian - Mild)

A mild mix of coriander, tumeric, cardamom and tomato

#### SATAY CHICKEN (Malay - Medium)

Tenderloin fillets, in a sweet sauce of Malay spices, coconut milk, and crushed nuts – appeals to all palates.

#### MALAY CHICKEN (Malay - Medium)

Flavours of tomato and paprika permeate this thigh fillet curry.

#### RENDANG CHICKEN (Malay - Medium)

Thigh fillets, fresh lemongrass, coconut milk, coriander, ginger, galangal, toasted coconut, cashew pieces – a best seller.

#### GREEN THAI CHICKEN (Thai - Medium)

Thai flavours abound in this curry of thigh fillets in a sweet and coconut milk spicy sauce, cummin, kaffir leaves and fresh basil.

#### AYAM KELAPA (Malay - Hot)

One of our best. Tenderloin fillets, toasted coconut, chopped fresh chillies, coconut milk and lemongrass.

### EACH BAG SERVES TWO

TOTAL RANGE AVAILABLE AT SPOFFORTH STREET ONLY