

The Curry Room
at The Governor's 

Jalpaan / Starters

(for the table)

Keema samosas, poppadums, lime pickle mango chutney and mint raita
(vegetarian option also available)

Mukhya Bhojanan / Main Course

(all curries are served with basmati rice, Chef's vegetable side dish and traditional Indian bread)

Spicy beef vindaloo

slow cooked beef, white wine vinegar, onions, tomato and a combination of Goan spices
(pork option also available)

Traditional Natal lamb curry

(Your choice of medium or hot)

fresh tomato, green chilli, ginger, garlic, fennel and succulent lamb

Butter chicken

North Indian style, simmered in saffron butter, chilli and coriander cream

Chicken and prawn curry

chilli, tomato and cream sauce, rice wine vinegar, fenugreek

Bengal fish curry

tomato based, fresh fish, fried aubergine, spring onions

Prawn curry

a favourite among South Indians, simmered in a tomato and coriander sauce

Vegetable korma

fried haloumi, sautéed onion, peppers, peas and mushrooms,
mustard seeds, cardamom curry cream

Mistaan / Dessert

Bea Tollman's vanilla cheesecake

strawberry compôte

Green cardamom brûlée

rosewater ice-cream, almond tuile

Indian influenced ice cream

rosewater and cardamom, pistachio and honey, coconut

Fresh Papaya and sorbet

Petits Fours

Homemade chocolates

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any special dietary requirements please inform your waiter.

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The art of spicing in Indian cuisine is arguably the most sophisticated and complex in the world. In other cuisines, spices tend to be used in isolation or in simple combinations. Indian cooking relies on an intimate knowledge of the way spices work together. Aside from flavour, it is important to consider the texture, the sequence in which the spices are added and how long they are cooked for.

The menu has been influenced by Mrs Tollman and Kevin Joseph, our Executive Head Chef at The Oyster Box in South Africa and expertly prepared by Bronwyn Coetzee to give you a selection of the finest Indian cuisine recipes from around the world.

Our perfect wine selection to enhance your experience

with your starter:

Blend, Bouchard Finlayson Blanc de Mer 2016 (175ml)

Western Cape, South Africa

or

Shiraz, Beyond the River 2016 (175ml)

South Eastern Australia

with your main course:

Malbec, Tributo Single Vineyard 2015 (175ml)

Colchagua Valley, Chile

or

Blend, Gnarly Head Authentic White (175ml)

California, USA

with your dessert:

Moscato, Chocolate Box, Australia (150ml)

3 courses £32
Including wine flight £55

All food and beverage prices are subject to a 10% discretionary service charge.