

# Passage to **INDIA**

## *Menu*



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OPENING HOURS  
Monday to Sunday 12 noon to 11.00pm

*Telephone Orders Accepted*

Mastercard - Visa - Switch

# PASSAGE TO INDIA PRESENTATIONS

## Starters and Soups

Tandoori Chicken with Salad.....	£4.50	Nargis Kebab with Salad.....	£5.50	Lentil Soup.....	£2.50
Chicken Tikka with Salad.....	£4.50	Mixed Starter with Salad.....	£5.95	King Prawn Chilli.....	£5.95
Chicken Pakura with Salad.....	£4.50	Paneer Tikka.....	£4.50	Fried Breaded Scampi.....	£4.15
Chilli Chicken Haryali.....	£4.50	Cubes of Indian Cheese marinated in tikka sauce & yoghurt fried with onion & green peppers		Prawn & Mango Puri.....	£5.75
Tender pieces of chicken marinated in mint & green chilli		Vegetable Chatt with Puri.....	£4.75	A light & crispy pancake style fried bread, embodied with fresh Norwegian prawns laced with a tangy mango melange.	
Chicken Patia.....	£5.50	Onion Bhaji with Salad.....	£3.95	Fish Amritsari.....	£5.75
Chicken Chatt with Puri.....	£5.50	Vegetable Pakora with salad.....	£3.95	Succulent chunks of cod immersed in an ajwain and gram flour batter, delicately spiced then deep fried giving a rich golden colour.	
Chicken Kebab with Salad.....	£4.50	Aloo Chop (veg).....	£3.95	Oriental Style Fried Trout with Salad.....	£4.95
Murgh Chandi Tikka.....	£4.50	Shingiara (veg).....	£3.95	King Prawn Bhaji with Puri.....	£5.75
Chicken tikka marinated with cream, cheese & ground cumin, roasted in the tandoor and finished with a sprinkling of freshly chopped coriander & chat masala.		Spring Rolls (veg).....	£3.95	King Prawn Butterfly with Salad.....	£4.95
Lamb Tikka with Salad.....	£5.50	Plump Mushrooms.....	£3.95	Prawn Bhaji with Puri.....	£5.50
Lamb Chop Tikka with Salad.....	£5.50	Deep fried in batter, served with garlic butter		Tikka Machi Ka.....	£5.95
Lamb Patia.....	£5.50	Egg Mayonnaise.....	£3.50	Chunks of pink Scottish salmon matured in a rich spicy marinade of dil, fennel, ginger & a trace of mustard oil, then roasted in the tandoor	
Sheek Kebab with Salad.....	£4.25	Iced Melon.....	£2.50	Prawn Cocktail.....	£3.95
Shami Kebab with Salad.....	£4.25	Samosa (Lamb, Chicken, Fish & Veg) with Salad.....	£3.95		
		Mulligatawny Soup.....	£2.50		

## SEAFOOD

Fish Masala.....	£10.95	Tandoori Fish.....	£8.95
Chunks of cod fish cooked gently in a special sauce with mild spices.		Marinated fish gently spiced, cooked over a charcoal fire.	
Malai Jumbo Jhinga.....	£14.95	Tandoori Salmon.....	£9.95
Tandoori king prawns cooked with cream, nuts, butter, tomatoes and mild spices.		Mouth watering chunky fillets of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger and a trace of mustard oil, barbecued in the tandoor. The epitome of culinary magnificence.	
Mallika-E-Dariy.....	£10.95		
Blush pink Scottish salmon simmered in a heady mustard and fenugreek gravy. A beautiful and unique dish, in a league of its own.			

## TANDOORI SPECIALITIES

All Tandoori & Tikka dishes are served with a plain curry sauce, any other sauce £1.95 extra.

Tandoori Mixed.....	£10.95	Gosht Tikka Masala.....	£9.95
A combination of tandoori chicken, sheek kebab, lamb tikka, chicken tikka.		Tender pieces of lamb marinated in freshly ground aromatic herbs and spices cooked over a charcoal fire.	
Tandoori Murghi.....	£8.95	Tandoori Murghi Masala.....	£8.95
Chicken marinated in freshly ground aromatic herbs & spices cooked over charcoal.		Chicken cooked in butter, ground almonds, fresh cream & special masala sauce.	
Murghi Tikka.....	£8.95	Murghi Tikka Masala.....	£8.95
Tender pieces of boneless chicken marinated in fresh ground aromatic herbs & spices cooked over a charcoal fire.		Chicken tikka cooked in butter, ground almonds, fresh cream and special masala sauce.	
Gosht Tikka.....	£9.95	King Prawn Masala.....	£14.95
Tender pieces of lamb marinated in freshly ground aromatic herbs and spices cooked over a charcoal fire.		King prawns cooked in butter, ground almonds, fresh cream and special masala sauce.	
Sheek Kebab.....	£7.95	Murghi Masala.....	£8.95
Minced lamb with freshly ground aromatic herbs & spices cooked over a charcoal.		Chicken cooked in butter, ground almonds, fresh cream and special masala sauce with minced lamb.	
Sheek Kebab Masala.....	£7.95	Murghi or Gosht Pasanda.....	Lamb £9.95 Chicken £8.95
Minced lamb cooked with fresh ground aromatic herbs, spices and special masala sauce and cooked over a charcoal fire.		Tender pieces of lamb/chicken marinated in fresh cream, ground almonds, freshly ground aromatic herbs and spices cooked with pure ghee, very mild & creamy.	
Tandoori King Prawn.....	£15.95	Gosht Masala.....	£9.95
Four large king prawns marinated in freshly ground aromatic herbs and spices cooked over a charcoal fire.		Tender pieces of lamb cooked in butter, ground almonds, fresh cream and special masala sauce.	
Makhan Murghi.....	£8.95		
Tender pieces of chicken cooked in ghee to a creamy sauce with almonds.			

## CHEF'S RECOMMENDATION

Kundan Kaliya.....	£9.95	Chicken Himalaya.....	£10.95
The Mughalia cuisine speciality of cubed lamb in a velvety ginger, garlic-laced yoghurt and onion gravy, fragrant with mace, cardamon and kewda water. Rich in taste and rich in tradition.		Breast of chicken stuffed with mince and cooked in a cream and butter sauce with nuts and Asian spices.	
Jaipuri.....	Lamb £9.95 Chicken £8.95	Achari Lamb or Chicken.....	Lamb £9.95 Chicken £8.95
A special from Jaipur, a semi-dry dish prepared from tender pieces of barbecued meat, cooked with fresh onion, green peppers, mushrooms and fresh herbs and Indian spices.		Tender pieces of Chicken or Lamb, cooked in a hot & sour sauce	
South Indian Garlic Chilli.....	Lamb £9.95 Chicken £8.95	Chilli Chicken or Lamb.....	Lamb £9.95 Chicken £8.95
Barbecued pieces of meat cooked in a garlic and chilli sauce with coriander leaves and crisp red chillies.		Chicken or Lamb Tikka cooked in a hot sauce with a rich & smoky taste.	
Redfort Delicacy.....	Lamb £9.95 Chicken £8.95	Roasti Lamb.....	£9.95
Barbecued pieces of meat simmered in a mild and creamy sauce with ground cashew nuts. Served with a topping of flaked almonds and sultanas.		Gently Spiced pieces of lamb on the bone marinated in mint & yoghurt, cooked in a tandoor. With a creamy cinnamon & coconut sauce giving this dish an exotic taste.	
		Kaalimirsch Aur Methiwala Murgh/Lamb.....	£9.95
		Tikka pieces of chicken or lamb grilled in the tandoor and then braised in a peppery fenugreek masala. Garnished with spiring onions and crisp red chillies.	

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## PASSAGE TO INDIA VEGETARIAN DISHES

- \*\* Shahi Paneer .....£7.95  
Indian cheese with herbs & nuts cooked in special sauce.
- \*\* Aloo Bhangan .....£7.95  
Traditional mix of potatoes & aubergines cooked in herbs and spices.
- \*\* Mator Paneer.....£7.95  
Garden peas & Indian cheese cooked with special vegetable cooking method with cholesterol free cooking oil.
- \*\* Karahi Milijuli Sabzi.....£7.95  
Mixed spring vegetables cooked with fresh garlic, ginger, tomatoes, green chillies, coriander & flavoured with delicate herbs & spices.
- \*\* Paneer Burgee .....£7.95  
Minced Indian cheese cooked with special vegetable cooking method with cholesterol free cooking oil.
- \*\* Saag Paneer .....£7.95  
Indian cheese & spinach cooked with spices.

- \*\* Saag Chana .....£7.95  
Spinach and chick peas cooked with spices.
- \*\* Chana Masala.....£7.95  
Chick peas cooked with spices in a tangy sauce.
- \*\* Chana Dall Mojaddar .....£7.95  
Split chick peas cooked with fine cut spring green chilli with special cooking method with cholesterol free cooking oil.
- Mushrooms & Mixed Vegetables .....£7.95
- \*\* Bhindi Achaari Masaley Ki .....£7.95  
Okra packed with tangy melange of mango powder and fresh spices, cooked with caramelised shallots and garnished with pickled ginger.
- \*\* Baingan Bhartha .....£7.95  
A charcoal smoked aubergine delicacy, cooked with onions and tomatoes.

## CHEF'S RECOMMENDED SET MEALS

### A) £20.95 per person

Papadums  
Pickles and Chutney

Vegetable Samosa  
Chicken Tikka  
Sheek Kebab

\*\*\*

Lamb Rogan Josh  
Prawn Masala  
Nan, Pilau Rice

\*\*\*

Coffee

### B) £35.95 for two persons

Papadums  
Pickles and Chutney

Vegetable Samosa  
Chicken Tikka  
Lamb Tikka

\*\*\*

Karahi Gosht  
Murghi Razala  
Mixed Vegetables  
Nan, Pilau Rice

\*\*\*

Coffee

### C) Vegetarian Thali £19.95 per person

Papadums  
Pickles and Chutney

Onion Bhaji, Vegetable Samosa,  
Vegetable Spring Roll

Pilau Rice - includes three Vegetables  
and Dhal

Roti

Coffee

### D) Meat Thali £23.95 per person

Papadums  
Pickles and Chutney

Meat Samosa, Chicken Tikka, Sheek Kebab

Beef, Lamb and Chicken  
(Chef's own special curries)

Pilau Rice - Nan

Coffee

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# PASSAGE TO INDIA CURRY DISHES

## \* Biryani

The preparation is similar to that of the Pilau, but the chicken etc. is fried with coconut, sultanas, peeled almonds, rice and garnished with an omelette. Served with a portion of curry sauce, the Biryani is ideal for the inexperienced in Oriental cuisine, yet with a stronger sauce it appeals to the "hardened addict".

Chicken .....	£9.95	Prawn .....	£9.95
King Prawn.....	£15.95	Beef.....	£10.95
Lamb .....	£10.95	Kofta .....	£8.95
Chicken Tikka .....	£10.95	Chicken Tandoori.....	£9.95
Keema.....	£8.95	Mushroom.....	£7.95
Vegetables .....	£7.95	Lamb Tikka.....	£10.95

## \*\*\* Rogan Josh

Here the characteristic of the dish is derived from the use of tomatoes, pimentos and onions fried spiced oil in a manner which produces a dish of similar strength to the Madras preparation, yet milder than the Vindaloo.

## \*\* Bhuna

A combination of spices fried together to provide a dish of medium strength and rather dry consistency as compared with Curry. Bhuna dishes may be taken with any of the following: Spinach, Methi Leaves, Bindi or Dhal £2.50 extra.

## \*\* Dupiaza

A method of preparation especially suitable for meat or fowl, which is briskly fried with fresh onions, black pepper, dhania, cinnamon, bay leaves and cardamoms. Paratha is recommended as an alternative to rice with this dish.

## \*\* Bangalore

A variety of spices are used in the preparation of this sauce. When cream, coconut and banana are added the result is milder but very tasty.

## \*\* Dhanchak

Like the Korma of Persian origin, this tends to mildness yet derives a piquant richness from its blend of spiced oil with garlic, pineapple and milk which belies the apparent confusion of its ingredients.

## \* Korma

A preparation of mild spices in which milk or yoghurt is used to create the delicacy of its flavour and creamy texture. A most suitable medium for chicken or lamb

## \*\*\* Samber

A hot spicy dish based upon the use of lentils with fresh lemon added to obtain a sharp and distinctive flavour.

Chicken .....	£8.95	Prawn .....	£8.95
King Prawn.....	£14.95	Beef.....	£9.95
Lamb .....	£9.95	Kofta .....	£8.95
Keema.....	£8.95		

## \* Plain Curry

A sauce of medium consistency produced from a wide but basic range of Asian spices giving a rich flavour.

## \*\*\* Madras

A south Indian version of the dishes found in Central and Eastern India, having a greater proportion of tomato puree and those spices which lend a fiery taste to its richness.

## \*\*\*\* Vindaloo

Related to the Madras, but involving a greater use of garlic, tomato, lemon, ginger and black pepper. It owes its name and in part its content, to the early Portuguese settlers.

Chicken .....	£8.95	Prawn .....	£8.95
King Prawn.....	£14.95	Beef.....	£9.95
Lamb .....	£9.95	Kofta .....	£8.75
Keema.....	£8.95	Mushroom.....	£7.95
Vegetable.....	£7.95		

\* DENOTES STRENGTH OF DISH \* MILD \*\* MILDLY HOT \*\*\* MODERATELY HOT \*\*\*\* VERY HOT  
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## KARAHI DISHES

Karahi Murghi (Medium).....	£8.95
Chicken cooked in butter with specially prepared sauce, garnished with fresh tomatoes and green pepper.	
Karahi Gosht (Lamb) (Medium).....	£9.95
Karahi Nargis Kofta (Minced Lamb) (Medium).....	£9.50
Karahi Prawns (Medium).....	£8.95
Karahi King Prawns (Medium) .....	£14.95
Murghi Jalfrezi (Hot).....	£8.95
Grilled pieces of chicken cooked in butter with specially prepared hot sauce, garnished with fresh tomatoes and green pepper.	
Gosht Jalfrezi (Lamb) (Hot) .....	£9.95

## PASSAGE TO INDIA BALTI DISHES

Balti dishes are very established and popular from Peshwar in Northern Pakistan and are fast gaining popularity here. The dish is seasoned in special herbs and spices, ginger, garlic, and methi, garnished with fresh coriander.  
Nan is recommended with this dish.

Balti Chicken.....	£8.95
Balti Lamb .....	£9.95
Balti Keema.....	£9.50
Balti King Prawn.....	£14.95
Balti Prawn .....	£8.95
Balti Vegetable.....	£8.35

## PASSAGE TO INDIA SPECIALITIES

Murghi Tikka Badami .....	£8.95
Chicken tikka marinated in freshly ground aromatic herbs and spices, cooked with ground almonds and fresh cream in pure ghee.	
Gosht Tikka Badami (Lamb Tikka).....	£9.95
Murghi or Lamb Razala .....	Murghi £8.95 Lamb £9.95
Tender pieces of chicken or lamb marinated in freshly ground aromatic herbs and spices, cooked with pure ghee in curry form - medium.	
Gosht or Murghi Mouglie .....	Lamb £9.95 Chicken £8.95
Slices of chicken or lamb supreme marinated in freshly ground aromatic herbs and spices, grilled in pure ghee.	
Persian Chicken Biryani .....	£10.95
Served with an omelette, fresh lemon, sultanas, almonds, coconut, fresh onion and cucumber.	
Kashmir Chicken or Lamb .....	Lamb £9.95 Chicken £9.95
Chicken or lamb medium strength of spice with oriental fruits.	
Murghi Shaslicks .....	£9.95
Tender pieces of chicken marinated in freshly ground aromatic herbs and spices, garnished with fresh tomatoes and green pepper, cooked over a charcoal fire.	
Gosht Shaslicks.....	£9.95
Tender pieces of lamb marinated in freshly ground aromatic herbs and spices, garnished with fresh tomatoes and green pepper, cooked over a charcoal fire.	

## PASSAGE TO INDIA COMBINATION OF MEAT & VEGETABLE DISHES

* * Saag Gosth .....	£11.95	* * Aloo Gosth.....	£11.95
* * Chicken Saag .....	£11.95	* * Gobi Gosth .....	£11.95
* * Aloo Keema.....	£8.50	* * Chana Gosth .....	£11.95

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# CHEF'S RECOMMENDED SET MEALS

## GOURMET BANQUET

Minimum 2 people

E) £42.95

### SAVOURIES

#### Papadums

Served with mint yoghurt sauce, mango chutney and spiced onions, compliments of the Himalayas.

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### STARTERS

#### Murgh Malai Tikka

Soft fillets of chicken marinated in cream & cheese, lightly grilled in the tandoor.

#### Rannaq-E-Seekh

The traditional seekh of lamb mince with coriander, tomatoes, mint & spring onions all creating an extraordinary play of taste.

#### Dum Saunfiya Paneer

Cubes of Indian cheese stuffed with mint and fennel then deep fried in a light crispy batter.

#### Mixed Vegetable Pakora

The pakoras at the Himalayas are the real McCoy. Nuggets of crisp vegetables rolled in batter and deep fried. Best eaten when smothered with the accompanying side dish.

#### Aloo Tikka

Plump fried potato patties stuffed with white gram, peas, cardamoms, pepper and coriander.

\*\*\*

### MAIN COURSE

#### Chooza Makhani

The perennial favourite of marinade and tandoor grilled tikka of chicken simmered in a satin smooth tomato gravy made with juices of the roasted meat and redolent of kasoori methi.

#### Chicken Nentara

Bite sized pieces of chicken prepared in a spicy sauce of tomatoes, fresh coriander leaves and fenugreek, then garnished with spring onion and a sprinkle of fresh ginger.

#### Harrey Masaley Ka Gosht

Cubes of lamb cooked with a delightfully simple green masala of coriander, mint, green chillies and curry leaves spiced with green cardamon, pepper and cloves.

#### Vegetable Jalfrezi

Baby corn, bell peppers and tomatoes cooked in a kadhai in a richly spiced and invigorating gravy, crowned with pickled ginger juliennes.

#### Daal Bukhara

The black lentil delicacy in fresh tomato puree, garlic and fragrant with butter simmered overnight on the tandoor and finished with cream.

#### Pilau Rice

Aromatic basmati cooked on Dum. The perfect companion to any meal.

#### Naan

Assorted Naans consisting of chilli & cheese, garlic and coriander and plain.

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### DESSERT

#### Kulfi

The well renowned Indian ice cream, essentially made of milk and cream.

## EXECUTIVE BANQUET

Minimum 2 people

E) £46.95

### SAVOURIES

#### Papadums

Served with mint yoghurt sauce, mango chutney and spiced onions, compliments of the Himalayas.

\*\*\*

### STARTERS

#### Murgh Malai Tikka

Soft fillets of chicken marinated in cream & cheese, lightly grilled in the tandoor.

#### Rannaq-E-Seekh

The traditional seekh of lamb mince with coriander, tomatoes, mint & spring onions all creating an extraordinary play of taste.

#### Fish Amritsar

Chunks of cod immersed in an ajwain and gram flour batter, delicately spiced then deep fried, giving it a rich golden colour.

#### Dum Saunfiya Paneer

Cubes of home made cheese stuffed with mint and fennel then deep fried in a light crispy batter.

#### Mixed Vegetable Pakora

The pakoras at the Himalayas are the real McCoy. Nuggets of crisp vegetables rolled in batter and deep fried. Best eaten when smothered with the accompanying side dish.

#### Aloo Tikka

Plump fried potato patties stuffed with white gram, peas, cardamoms, pepper and coriander.

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Cubes of lamb cooked with a delightfully simple green masala of coriander, mint, green chillies and curry leaves spiced with green cardamon, pepper and cloves.

#### Prawn Rogan Josh

This dish acquired its name from the rich red appearance which is derived from fresh tomatoes, patrika and ground chillies.

#### Vegetable Jalfrezi

Baby corn, bell peppers and tomatoes cooked in a kadhai in a richly spiced and invigorating gravy, crowned with pickled ginger juliennes.

#### Aloo Gobi Bhuna

Tiny florets of cauliflower cooked in a dry style with potatoes and served with a flourish of coriander.

#### Pilau Rice

Aromatic basmati cooked on Dum. The perfect companion to any meal.

#### Naan

Assorted Naans consisting of chilli & cheese, garlic and coriander and plain.

\*\*\*

### DESSERT

#### Kulfi

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## ENGLISH DISHES

All English dishes are served with french fries and vegetables.

Fillet Steak.....	£15.95
Grilled to your choice, garnished with tomato, and cress.	
T-Bone Steak.....	£15.95
Grilled to your choice, garnished with tomato, and cress.	
Sirloin Steak.....	£14.95
Grilled to your choice, garnished with tomato, and cress.	
Steak Diane.....	£16.95
Sirloin steak beaten thin, cooked in chopped onion, herbs and garlic and flamed brandy.	
Peppered Steak.....	£16.95
Sirloin steak cooked to your choice with black peppers and cream and flamed brandy.	
Omelette (chicken, mushroom, plain or prawn).....	£5.95
Grilled Trout with flaked almond.....	£8.95
Grilled Salmon.....	£9.95
Fried Breaded Scampi.....	£5.95
Fried Plaice with Chips and Peas.....	£5.95

## Childrens Dishes

Chicken Nuggets, Chips & Peas.....	£4.95
Fish Fingers, Chips & Peas.....	£4.95
Drumb Sticks, Chips & Peas.....	£4.95

Kebab A La Chicken ..... £10.95  
Chicken marinated, served on a skewer with green peppers, onions and tomatoes on a bed of rice.

Kebab A La Greek (Lamb)..... £10.95  
Lamb marinated served on a skewer with green peppers, onions and tomatoes on a bed of rice.

## SIDE DISHES, SUNDRIES & VEGETABLES

Mixed Vegetables.....	£4.75	Pilau Rice (Basmati).....	£2.50	Stuffed Paratha.....	£2.95
Cauliflower Bhaji.....	£4.75	Keema Pilau Rice.....	£2.95	Papadums.....	£0.65
Mushroom Bhaji.....	£4.75	Vegetable Pilau Rice.....	£2.95	Spiced Papadums.....	£0.70
Bombay Potato.....	£4.75	Mushroom Pilau Rice.....	£2.95	Puri.....	£0.95
Aloo Saag (Spinach).....	£4.75	Egg Pilau Rice.....	£2.95	Keema Nan.....	£2.95
Saag Bhaji.....	£4.75	Peas Pilau Rice.....	£2.95	Peswari Nan.....	£2.95
Aloo Methi.....	£4.75	Mixed Salad.....	£2.75	Garlic Nan.....	£2.95
Bringal Bhaji.....	£4.75	Any choice of Curry Sauce.....	£2.95	Cheese Nan.....	£2.95
Bindi Bhaji.....	£4.75	Raita.....	£2.50	Kulchi Nan.....	£2.95
Aloo Gobi.....	£4.75	Nan.....	£1.95	Chapati.....	£1.75
Chana Kabuli.....	£4.75	Roti.....	£1.75		
Tarka Dhal.....	£4.75	Paratha (2).....	£2.95		

*On request we provide various other Nan Breads*

### GLOSSARY

Methi (fenugreek leaves) Bombay Potatoes (spiced potato cooked in rich sauce)  
Onion Bhaji (a savoury ball of sliced onions, spiced and deep fried in oil) Kofta (a spiced meat ball)  
Dahl (yoghurt) Aloo (potato) Saag (spinach)

The most popular forms of Nan bread - Contains Gluten. Bread is specially flavoured and baked on tandoori wall.

## THREE COURSE LUNCHEON

**MONDAY - FRIDAY 12 - 2.30pm - £8.95**

### CHOICE OF ONE AS FIRST COURSE

Soup • Onion Bhaji • Juice

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Pappadums, Pickles and Chutney

### CHOICE OF ONE AS MAIN COURSE

Tandoori Chicken with Salad and Nan  
Sheek Kebab with Salad and Nan  
Bhuna Prawn with Pilau Rice  
Chicken Rogan Josh with Pilau Rice  
Beef Rogan Josh with Pilau Rice  
Vegetable Curry with Pilau Rice  
Chicken Madras with Pilau Rice  
Lamb Madras with Pilau Rice  
Prawn Pilau with Curry Sauce  
Vegetable Pilau with Curry Sauce  
Fried Plaice with Chips and Peas  
Chicken Omelette with Chips and Peas

Coffee

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# PASSAGE TO INDIA

GENUINE Indian cooking was introduced to this country around 1960, by famous Indian caterers. This cooking, which for centuries has been appreciated in the subcontinent, has been stimulating the palates of discriminating gourmets, diplomatic corps, visiting Nawabs and Maharajas in England, is now available for the diner who appreciates a truly dignified taste.

The genuine Indian food served here in The Passage to India is prepared by chefs who are acclaimed as experts in the art of preparing delicate herbs and spices. Indian spice shelves can contain as many as 30 seasonings - the Indian genius lies not only in squeezing out of the same spice several flavours by roasting, grinding or popping it whole in hot oil (a technique known as baghar) but in combining seasonings to create a vast spectrum of tastes.

It is this total mastery of seasonings that makes Indian cooking unique.

Each dish on this menu will have its own distinctive flavour and aroma obtained from spices individually and separately prepared every day to achieve the exact mouthwatering taste.

Having prepared the food correctly, it is also important that it be cooked properly, Tandoori style. A tandoor is a clay oven, fired by charcoal, which can achieve many things, bake bread, roast lamb and chicken. The genuine tandoor preparation is marinated in yoghurt and special blends of herbs and spices from all provinces of the vast Indian subcontinent. This blending is a centuries old craft, indispensable to Indian cuisine.

The management of Passage to India welcomes you and is always willing to help you select your Indian dish. Your comments will be much appreciated - enjoy your genuine Indian meal. We hope we have the opportunity of serving you on many more occasions.

## WHAT DOES ONE DRINK WITH CURRIES?

ONE is often asked, 'What are the right wines to go with curries?'

In this the ancient books give no guidance whatever, for curries are indigenous to India, and India has no wines or spirits of her own except rum distilled in places like Shahjehanpur; arrack (Arabic, sweet juice) brewed in the country from the water of the coconut; and a potent liquor made from date-palm toddy (tan), all of which are shunned by the respectable, Hindu and Muslim alike.

Indians don't usually drink while eating, for if curries are too pungent liquid does little to assuage the burning pangs. Rice or bread serves far better. Incidentally, long drinks after eating rice are not advisable, as they create a feeling of excessive fullness.

### Sherbet

After a meal, when betel, cardamom and a little paan (a pungent leaf of the cress family) have been chewed to clean the teeth, sweeten the breath and aid digestion, guests in India usually sip glasses of sherbet (Arabic sharbah from shariba, to drink; or Hindi sharbat) or cups of spiced tea.

Originally sherbet was made from fruit juice and snow, but today from any fruit juice cooled and sweetened and with possibly a little rose water added. Indian sherbet bears no resemblance to the fizzy concoctions sold to children under that name in Britain. The most popular sherbets are made from mango, bael (wood apple), palm fruit pineapple, lime, etc. Unfortunately, only the pineapple is available everywhere in Britain.

### Spiced Teas

Spiced teas usually have a cinnamon, cardamom or mint base and are taken either hot or very cold, usually with sugar but never with milk. They contain herbs and are often flavoured with lime or lemon, and in a hot climate are very refreshing.

### Wines, Spirits and Beers

When the Portuguese, French and British went to India they took their drinking habits with them, habits which were regarded as barbarous, for the orthodox Hindu does not touch alcoholic liquor, and the Prophet (whose name be blessed) forbids his followers to indulge in such delights. But today there are many Hindus and Moslems who place elastic interpretations on all such injunctions.

A good dry sherry goes well before dinner. Try one of the 'finos'; a pale Amontillado or salty Manzanilla.

Generally speaking, light beers are the best beverages to drink with or after curries, The Japanese, a great rice-eating nation, drink sake, which is 15-18% alcohol and similar to sherry in flavour and strength, but light beers, like lager, are equally suitable. Sweet, heavy red wines do not go well with curries; and if you want to drink wines, those like Riesling, Hock, Chablis, Sauterne, Vermouth, Graves or very dry sherries are best. Better far, I think are perry or cider (sweet or dry), vintage cider, and, if you can run to it, after a very special occasion, a good champagne.

Perry is excellent with curries and I can't understand why more is not drunk. But this is merely a personal predilection.

There is, of course, no hard and fast rule about either eating or drinking in spite of everything Mr. Andre L Simon, Dr. Saintsbury, Messrs. Raymond Postgate or Cyril Ray might say. If you fancy a Guinness before, and a vintage port after your meal of curry and rice - and if it agrees with you - then to perdition with the Food and Wine Society!