



PRINCE ^{OF} KENT
— The Hallmark of Fine Indian Cuisine —

MENU

← WELCOME →

Bathed in a golden aura of regal splendour, the Prince of Kent celebrates the timeless majesty of royal dining. Inspired by the grand banquets of ancient Indian maharajahs, every dish is crafted with the finest ingredients, rare spices, and contemporary elegance. Here, centuries of refinement unite in a distinguished culinary experience where exquisite flavours, opulent surroundings, and impeccable service reign supreme. Beneath the glow of the princely seal, guests are invited to indulge in a crowning expression of sophistication, prestige, and unforgettable gastronomy.



Jay Ahmed
Executive director



Starters

Selection of hand picked appetisers that introduce
the perfect blend of the purest ingredients

01. **The Prince Selection.....7.95**
chicken tikka, lamb tikka, sheek kebab &
onion bhajee
02. **Bali Mussels 6.95**
cooked in a special mild Goan style sauce
03. **Tandoori Chicken..... 6.95**
chicken marinated & cooked in a clay oven
04. **Sizzling Garlic King Prawns... 8.95**
pan fried with fresh garlic & onions
05. **Tandoori King Prawns 8.95**
marinated & cooked in a clay oven
06. **Tamarind Chicken Chaat 6.95**
strips of chicken tikka cooked with tamarind
& chaat masala
07. **Calamari Bahar7.95**
cooked in a lightly spiced mild sauce
08. **Butterfly King Prawn7.95**
king prawn lightly spiced, coated with bread
crumbs & deep fried
09. **Sheek Kebab 6.95**
minced lamb with fresh herbs & spices
10. **Tikka Chicken or Lamb 6.95**
marinated chicken or lamb cooked in a clay oven
11. **Salmon Paneer Tikka 8.95**
scottish salmon and paneer delicately marinated
with royal tandoori spices and char-grilled
12. **Lamb Chops 8.95**
char-grilled chops pan fried with garlic
& onions
13. **Prawn Puree.....7.95**
succulent prawns cooked in a lightly spiced
bhuna sauce, served on soft fried bread
14. **King Prawn Puree..... 8.95**
succulent king prawns cooked in a lightly
spiced bhuna sauce, served on soft fried bread
15. **Paper Prawns7.95**
large prawns wrapped in thin pastry & fried
16. **Garlic Mushrooms..... 5.95**
fried mushrooms in garlic & herbs
17. **Onion Bhajee 5.95**
deep fried onion & lentil balls
18. **Samosas Chicken 5.95 | Lamb 5.95 | Vegetable 4.95**
golden handcrafted samosas made fresh in-house with traditional herbs and spices
19. **Chaat..... Chicken 6.95 | Lamb 7.95 | Vegetable 5.95**
onions, cucumber, herbs and tangy chaat spices

ALLERGY AWARENESS

If you suffer from any allergies or intolerances, please speak to a member of staff before ordering.

Traditional Dishes

Timeless recipes crafted with traditional spices
and rich, authentic flavours

Garlic - Madras - Vindaloo - Phall - Bhuna
Saag - Korma - Dansak - Rogan - Jalfrezi

All dishes above are available in:

Chicken.....	10.95	Prawn.....	12.95
Lamb.....	10.95	King Prawn.....	13.95
Chicken Tikka.....	11.95	Vegetable.....	9.95
Lamb Tikka.....	11.95		

Biriany Dishes

These dishes are prepared with rice & accompanied
by a vegetable curry on the side

20. **Gosht Dum Biryani.....17.95**
A royal lamb biryani layered with fragrant basmati rice, saffron, and hand-selected spices, sealed and slow-cooked for exceptional depth of flavour. Served in a traditional clay pot
21. **The Royal Biryani 16.95**
medley of chicken, lamb & prawn infused with aromatic herbs, saffron and traditional spices
22. **King Prawn Biryani..... 16.95**
23. **Lamb Biryani 14.95**
24. **Lamb Tikka Biryani.....15.95**
25. **Chicken Biryani 14.95**
26. **Chicken Tikka Biryani.....15.95**
27. **Vegetable Biryani12.95**

← The Prince's Fisherman →

28. **The Prince's Salmon**15.95
cooked in a lightly spiced unique bhuna sauce
29. **Imperial King Prawn**15.95
char-grilled king prawns finished in a luxurious creamy cashew and aromatic spice sauce
30. **Jhinga Mirchi**15.95
king prawns slow-cooked with lemongrass, green peppers & spring onions in a classic sauce
31. **King Prawn Handi**15.95
cooked with lemongrass, green peppers & spring onions in a small pot, medium handi sauce
32. **Malabar Prawn** 14.95
tiger prawns with sautéed onions, chilli fenugreek seed & coconut
33. **Salmon Badami**.....15.95
cooked in a creamy cashew nut sauce
34. **Hariali Machli**..... 14.95
seabass fillet cooked in a blend of coriander, garlic, green chilli puree & chef's spices
35. **Royal King Prawn** 14.95
cooked with green peppers, onion, fresh garlic & ginger
36. **Monkfish Special** 14.95
cooked with fresh herbs & a unique sweet & sour sauce
37. **Palace Coconut Prawn**..... 14.95
cooked in a rich creamy coconut sauce with aromatic spices

The Royal Collection

38. **Tikka Masala Chicken or Lamb** **11.95**
char-grilled in a velvety tomato & cream masala
39. **The Prince Rezzala**
Chicken or Lamb **11.95**
barbecued in a rich, fairly hot sauce with ginger
40. **Nawabi Chicken Korma**..... **15.95**
slow cooked in a luxurious mughlai korma sauce
41. **Zaal Chicken or Lamb**..... **11.95**
a unique sauce cooked with hot naga chillies
42. **Chicken Dupiaza** **11.95**
succulent chicken simmered with onions, fragrant spices and fresh coriander in a curry sauce
43. **Karai Chicken or Lamb** **11.95**
simmered with fresh tomatoes, garlic, ginger and green chillies
44. **Chicken Jalfrezi** **11.95**
stir-fried chicken with peppers, onions and green chillies in a bold, spiced tomato sauce
45. **Banjari Gosht** **12.95**
tender lamb on the bone cooked in Rajasthani spices & traditional village-style flavour
46. **Handi Chicken or Lamb** **11.95**
a perfect blend of lemon grass, green peppers & spring onions. Served in a medium sauce

The Royal Collection

47. **Gosht Kara Masala**11.95
spring lamb cooked in a thick medium sauce with fresh ginger, green peppers & onions
48. **Pistachio Chicken**13.95
chicken cooked in a mild sauce with pistachio nuts
49. **Bangla Chicken or Lamb**.....12.95
cooked with the bangladeshi citrus fruit
50. **Chilli Chicken or Lamb**.....12.95
stir fried with green chillies, shallots, lemongrass & fenugreek
51. **Nalli Gosht**12.95
slow-braised lamb shank cooked in the chef's signature spiced gravy
52. **Lamb Passanda**13.95
cooked in a specially prepared cream & nut sauce
53. **Sali Chicken or Lamb**12.95
cooked with fresh green herbs in a uniquely prepared sauce, medium spiced
54. **Butter Chicken**12.95
cooked in a rich creamy butter sauce
55. **Tandoori Paneer Tikka** 10.95
indian cottage cheese marinated with royal spices, char-grilled in the tandoor and finished in a creamy poppy seed sauce.

◀ Tandoori Dishes ▶

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| 56. | Tandoori Mixed Grill | 19.95 |
| | king prawns, lamb tikka, chicken tikka, tandoori chicken, sheek kebab & lamb chops | |
| 57. | Tandoori King Prawn Sizzler | 15.95 |
| 58. | Tandoori Trout | 16.95 |
| | uniquely marinated & grilled to perfection | |
| 59. | Tandoori Chicken | 12.95 |
| | marinated overnight, cooked in the clay oven for a rich smoky flavour and succulent finish | |
| 60. | Lamb Chops | 15.95 |
| 61. | Tikka Chicken or Lamb | 11.95 |
| | layered in aromatic tandoori spices, cooked in the clay oven for a rich smoky finish | |
| 62. | Shashlik Chicken or Lamb | 12.95 |
| 63. | Shashlik King Prawn | 15.95 |
| 64. | Vegetable Shashlik | 10.95 |
| 65. | Paneer Shashlik | 10.95 |

◀ Balti Dishes ▶

Cooked with fresh onions, peppers and aromatic spices
in a traditional balti style

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| 66. | Chicken Balti | 13.95 |
| 67. | Lamb Balti | 13.95 |
| 68. | Prawn Balti | 13.95 |
| 69. | King Prawn Balti | 15.95 |
| 70. | Vegetable Balti | 12.95 |

◀ Fresh Vegetable Side ▶

- 71. **Mixed Vegetable Curry**
medley of vegetables in a flavourful classic curry
- 72. **Niramish**
mixed vegetables stir fried dry
- 73. **Mushroom Bhajee**
spiced mushrooms & fresh herbs
- 74. **Saag Bhajee**
spinach with onions & a touch of garlic
- 75. **Dall Samba**
sweet & sour lentils cooked with vegetables
- 76. **Cauliflower Bhajee**
cauliflower stir fired with aromatic spices
- 77. **Saag Aloo**
fresh spinach stir fried with potatoes
- 78. **Chana Masala**
spiced chickpeas & fresh herbs
- 79. **Bombay Potatoes**
potato cooked with medium spices & cumin seeds
- 80. **Bindi Bhajee**
spiced okra & fresh herbs
- 81. **Saag Paneer**
spinach with home made cheese & fresh cream
- 82. **Moto Paneer**
green peas with indian cottage cheese
- 83. **Tarka Dall**
lentil & fried garlic
- 84. **Dall Masala**
spiced lentil cooked fairly hot
- 85. **Chana Palak**
chickpeas and fresh spinach

Side 4.95
Main Dish 9.95

← Rice →

86.	Special Fried Rice	4.95
87.	Mushroom Fried Rice	4.95
88.	Coconut Rice	4.95
89.	Lemon Rice	4.95
90.	Onion Rice	4.95
91.	Garlic Rice	4.95
92.	Keema Rice.....	5.95
93.	Pilau Rice (with saffron)	3.95
94.	Plain Rice	3.95

← Bread →

95.	Plain Nan	2.95
96.	Peshwari Nan	3.50
97.	Keema Nan	3.50
98.	Chilli Nan.....	3.50
99.	Garlic Nan	3.50
100.	Cheese Nan	3.50
101.	Cheese & Garlic Nan.....	3.95
102.	Plain Paratha.....	3.50
103.	Stuffed Paratha.....	3.95
104.	Chapati	2.50
105.	Tandoori Roti.....	2.95

◀ Sundries ▶

106. **Popadoms (Plain or Spicy)** 1.00
107. **Chips** 3.95
108. **Premium Nuggets** 6.95
109. **Chutney Selection** (each) 1.00
mint sauce, mango, lime pickle, onion salad
110. **PK Royal Special Sauce** (each) 1.50
111. **Raitha** (each) 1.00
cucumber or onion
112. **Curry Sauces** (each) 4.95
garlic, madras, vindaloo, phall, bhuna, saag, korma, dansak, rogan, jalfrezi

◀ Regal Karak & Wraps ▶

113. **Sheek Kebab Wrap** 6.95
114. **Chicken Tikka Wrap** 6.95
115. **Lamb Tikka Wrap** 6.95
116. **Karak Coffee** 2.95
117. **Classic Karak** 2.95
118. **Masala Karak** 2.95
119. **Cardamom Karak** 2.95

◀ Desserts ▶

120. **Dessert of the week** 7.95



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