

Lamb

(All entrees served with rice)

Lamb Rogan Josh

Succulent pieces of lamb cooked in a rich cardamom sauce using tomatoes and Rattan jog 13.95

Mughal Lamb

Lamb prepared with aromatic kashmiri masala, yogurt, and saffron – dedicated to the Mughal Emperors 14.95

Lamb Bukhara

Tender cuts of lamb cooked with Hunza apricot, fresh ginger and ground spices & herbs 14.95

Dhansak

Lamb, vegetables, and lentil curry, flavoured with star anise and fenugreek 14.95

Spinach Lamb

A typical lamb and mix green vegetable preparation, seasoned with lemon date chutney 14.95

Lamb Vindaloo

Spicy lamb cooked with potatoes and hot, aromatic spices 13.95

Keema Muttar

Minced lamb and green peas with ginger garlic, selected herbs, and mouth-watering spices 14.95

Seafood

(All entrees served with rice)

Robson's Fisherman's Stew

Mussels, fish, and shrimp in a spiced tomato consomme 14.95

Prawn Jhalferezi

Prawns cooked with onions, tomatoes, fenugreek, and sweet peppers 16.95

Bengali Fish Curry

Fish cooked in a unique combination of coriander and coconut curry 15.95

Bhagari Prawn

Stir-fried prawn in a cream of sun-ripened tomatoes, with a touch of black mustard paste 16.95

Fish Salan

Poppy seed based fish curry with fresh spinach, flavoured with aniseed 15.95

Prawn Balchao

One of the many tasty – but hot – coconut curry dishes from Goa 16.95

Robson's Special Dinner

Vegetarian

Chef's selection of exotic vegetables, lentils, breads, rice, chutneys, and relishes 18.95

Tandoori Platter

A savoury combination of Seekh Kabab, Tandoori Chicken, Malai Tulsei Tikka, prawns, Dal Makhni, Saag Paneer, bread, rice, chutneys, and salad 22.95