

## ROYAL BENGAL BANQUET SPECIAL

An extra special dish ~ A most enjoyable experience Possibly unlike anything you may have tried before

### KURGEE CHICKEN £49.00 (2 people)

Whole chicken marinated for several hours in a blend of a dozen individual herbs and spices.

### KURGEE LAMB £69.00 (4 people)

Whole leg of lamb marinated for several hours with a secret combination of delicate herbs and spices then roasted. Both kurgees include starters, selected kebabs, nan breads, selected vegetable side dishes, special basmati rice, also papadoms & chutneys... PLUS coffee

**SORRY~24 HOUR NOTICE REQUIRED**

## SIDE DISHES

<b>Garlic Aloo Paneer</b> – potatoes with garlic & cheese	<b>£3.95</b>
<b>Bombay Aloo</b> Spiced Potatoes	<b>£3.95</b>
<b>Aloo Begun</b> potatoes & aubergine	<b>£3.95</b>
<b>Sag Aloo</b> spinach & potatoes	<b>£3.95</b>
<b>Aloo Gobi</b> potatoes with cauliflower	<b>£3.95</b>
<b>Bhindi Dupiaza</b> okra with diced onions	<b>£3.95</b>
<b>Sag Poneer</b> spinach with cheese	<b>£3.95</b>
<b>Mushroom Bhaji</b>	<b>£3.95</b>
<b>Sag Bhaji</b> spinach	<b>£3.95</b>
<b>Brinjal Bhaji</b> lightly spiced aubergine fried with onions	<b>£3.95</b>
<b>Chana Masala</b> chickpeas	<b>£3.95</b>
<b>Tarka Dhall</b> lentils with fried garlic	<b>£3.95</b>
<b>Gobi Poneer</b> cauliflower with cheese	<b>£3.95</b>
<b>Motor Poneer</b> green peas with cheese	<b>£3.95</b>
<b>Keema Aloo</b> minced lamb & spicy potato	<b>£3.95</b>

## SUNDRIES

<b>Rice</b> boiled	<b>£2.25</b>
<b>Pilau Rice</b>	<b>£2.75</b>
<b>Mushroom Fried Rice or Egg Fried Rice</b>	<b>£2.95</b>
<b>Special Fried Rice or Vegetable Fried Rice</b>	<b>£3.50</b>
<b>Keema Fried Rice or Chicken Fried Rice</b>	<b>£3.50</b>
<b>Lemon Fried Rice or Garlic Rice</b>	<b>£2.95</b>
<b>Coconut Rice</b>	<b>£3.50</b>
<b>Chana Rice</b> chickpeas	<b>£3.50</b>
<b>Chips</b>	<b>£2.25</b>
<b>Raitha</b> spiced yoghurt with cucumber or onion	<b>£2.00</b>
<b>Papadoms</b> plain or spicy	<b>£0.70</b>
<b>Chutney</b> – mango, mixed pickle, mint sauce and onion salad	<b>£0.70</b>

## FRESH BAKED BREAD

<b>Naan</b> plain	<b>£2.25</b>
<b>Keema Nan</b> stuffed with minced meat	<b>£2.95</b>
<b>Garlic Naan</b>	<b>£2.95</b>
<b>Peshwari Naan</b> sweet, <b>N</b>	<b>£2.95</b>
<b>Cheese &amp; Coriander Naan or Chilli Naan</b>	<b>£2.95</b>
<b>Stuffed Naan</b> stuffed with vegetables	<b>£3.25</b>
<b>Stuffed Paratha</b> stuffed with mixed vegetables	<b>£3.25</b>
<b>Plain Paratha</b> plain, flaky fried bread	<b>£2.95</b>
<b>Chapatti</b>	<b>£1.50</b>
<b>Roti</b>	<b>£2.50</b>

If you would like any dish which is not in the menu please ask us, we can make it for you

**N** NUT **H** HOT **V** VERY HOT **V** VEGETARIAN

## KIDS MENU / ENGLISH MENU

<b>Chicken tikka pieces</b>	<b>£4.95</b>
Bite size pieces of chicken tikka served with French fries	
<b>Chicken korma</b> <b>N</b>	<b>£6.95</b>
Served with French fries and boiled rice	
<b>Chicken and chips</b>	<b>£4.95</b>
<b>Omelette &amp; chips</b>	<b>£4.95</b>

## SET MEALS

<b>FOR 2 PERSON (A) Spicy / mild</b>	<b>£32.95</b>
2 Popadoms, Chicken Tikka, Onion Bhaji Chicken Korma, Lamb Jalfrezi Sag Aloo, 2 Pilau Rice, 1 Nan Bread	
<b>FOR 2 PERSON (B) Tandoori</b>	<b>£32.95</b>
2 Popadoms, Sheek kabab, Chicken Tikka 1/2 Tandoori Chicken, Lamb Tikka, 2 Pilau Rice, 1 Nan Bread	
<b>FOR 4 PERSON (C)</b>	<b>£62.95</b>
4 Popadoms, Meat Samosa, Chicken Tikka, Onion Bhaji Chicken Tikka Masala, Chicken Bhuna, Lamb Korma, Lamb Korai, Bombay Aloo, Mushroom Bhaji, 3 Pilau Rice, 2 Nan Bread	
<b>FOR 2 PERSON VEGETARIAN MEALS (D)</b>	<b>£24.95</b>
2 Popadoms, Aloo Chat, Onion Bajji, Vegetable Karai, Vegetable Tikka Masala, 2 Pilau Rice, 1 Nan Bread	

## Celebrations

Celebrate your birthday party, hen night, anniversary, engagement in our restaurant.

We can accommodate upto 65 guests with special set menus to suit the occasion.

If you have a query or would like to make a future booking please talk to your waiter or contact us.

PLEASE CONSULT MANAGEMENT FOR YOUR PARTICULAR REQUIREMENTS



**ORDERS OVER £40  
BOTTLE OF WINE  
OR BEER FREE**



### FOOD ALLERGIES & INTOLERANCES

CUSTOMERS ARE ADVISED TO LET OUR STAFF KNOW IF ANY FOOD MAY CAUSE ALLERGIC REACTION PRIOR TO ORDER. IF YOU WOULD LIKE TO KNOW THE LIST OF INGREDIENTS USED IN A PARTICULAR DISH FROM OUR MENU.

OUR MANAGER WILL BE HAPPY TO ASSIST YOU.

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Royal Bengal  
Indian Restaurant



Take Away Menu

**20% Discount**

Collection only  
Not in conjunction with any other offer

**02380 452 755**

**02380 458 366**

Open 7 days a week including bank holidays.

Sunday - Thursday 5:00 - 11.00

Friday - Saturday 5:00 - midnight

[info@royalbengaluk.com](mailto:info@royalbengaluk.com)

[www.royalbengaluk.com](http://www.royalbengaluk.com)

**2 CORONATION PARADE  
HAMBLE SO31 4JT**



## STARTERS

<b>Onion bhaji</b> Onions blended with gram flour and deep fried 	<b>£3.50</b>
<b>Garlic fried mushroom</b>  Sliced mushrooms slow cooked with a freshly prepared garlic sauce.	<b>£3.50</b>
<b>Stuffed pepper</b> Capsicum stuffed with vegetables & baked in oven. 	<b>£3.95</b>
<b>Chotpoti</b> Chickpeas with green chilli, chopped onions and tamarind. 	<b>£3.50</b>
<b>Begun bhaja</b> Aubergines sliced and deep fried in batter and breadcrumbs 	<b>£3.50</b>
<b>Samosa (Meat/Vegetable)</b> Freshly cooked samosa with a mixed vegetable filling or minced meat.	<b>£3.50</b>
<b>Dal shorba (Soup)</b>  Light lentil soup flavoured with Indian herbs and spices to give an aromatic flavour to the soup.	<b>£3.95</b>
<b>Murgh shorba (Soup)</b> Lightly fried shredded chicken cooked with cornflour, garlic, egg and spices.	<b>£3.95</b>
<b>King prawn butterfly</b> Whole king prawn cut open sprinkled with spices then covered with bread crumbs & deep fried	<b>£5.50</b>
<b>King prawn puri</b> Cooked in thick sauce with tomatoes and onions served on fried puri bread	<b>£5.95</b>
<b>Sheek kebab</b> Spiced minced lamb, Sheek skewered and barbecued in the tandoori	<b>£3.95</b>
<b>Shami kebab</b> Minced lamb cooked with spices and onions. Made in to the shape of a burger	<b>£3.95</b>
<b>Pakora</b> Chicken/vegetable mixed in egg then covered in golden bread crumbs & deep fried	<b>£3.95</b>
<b>Mix kebab</b> Chicken tikka, lamb tikka & sheek kebab	<b>£5.50</b>
<b>Rashi kebab</b> A blend of minced lamb spiced with fresh herbs and shallow fried, covered with omelette	<b>£3.95</b>
<b>Chicken chat on puree</b> Cooked in spice with chat masala sauce. Tangy taste	<b>£4.50</b>
<b>Garlic fried king jhinga</b> King prawns sliced and slow cooked with in a freshly prepared garlic sauce.	<b>£4.95</b>
<b>Peri peri wrap (hot)</b> Chapati wrap with peri peri chicken tikka or delicious veggie goodness~ with a bit of salad	<b>£4.95</b>
<b>Keema bunda</b> Minced meat rolled in chapati and served with salad & chutney ~ delicious	<b>£4.95</b>
<b>Scallops</b> Steamed with chef's special sauce	<b>£5.50</b>
<b>Garlic fried squid</b> Light garlic flavoured butter and deep fried	<b>£5.50</b>

## PLATTERS

<b>Mix vegetable platter</b>  Combination of Onion bhaji, Veg Samosa's and Paneer tikka	<b>£6.95</b>
<b>Tandoori mix platter</b> Combination of Sheekh Kebab, Duck tikka and Chicken & Lamb Tikka	<b>£7.95</b>

## TANDOORI CUISINE

The tandoori is a barrel shaped, open topped charcoal fire oven with special clay walls. The main feature of the tandoori dish is the flavour imported to the cooked items because of the clay walls. The skein of oriental cooking is incomplete with tandoori bread and tandoori dishes. All tandoori dishes are marinated in yoghurt, garlic, ginger and various spices.

	<b>Starter</b>	<b>Main</b>
<b>Chicken Tikka</b>	<b>£3.50</b>	<b>£7.95</b>
<b>Lamb Tikka</b>	<b>£3.95</b>	<b>£8.50</b>
<b>Cheesy Chicken or Lamb Tikka</b> Lightly spiced chicken in mint with spices cooked over charcoal, garnished with grated cheese & served on a sizzler with salad and mint sauce	<b>£4.95</b>	<b>£8.95</b>
<b>Tandoori Lamb Chops</b> Marinated lamb chops, grilled over charcoal Bangladeshi style. Served on a sizzler with salad	<b>£4.95</b>	<b>£9.95</b>
<b>Tandoori Chicken</b> Half spring chicken on the bone, served on sizzler with salad and mint sauce	<b>£4.50</b>	<b>£8.95</b>
<b>Tandoori King Prawn</b> King size prawn highly spiced, marinated in herb, grilled in the clay oven and served on the sizzler with salad	<b>£5.95</b>	<b>£11.95</b>
<b>Tandoori Fish Tikka</b> Salmon fish marinated, cooked over charcoal and served on a sizzler with salad and mint dip	<b>£5.95</b>	<b>£10.95</b>
<b>Tandoori Duck Tikka</b> Pieces of duck breast highly spiced, roasted in the clay oven & served on a sizzler with green salad	<b>£5.50</b>	<b>£10.95</b>
<b>Tandoori Sea Bass</b> Fillets of sea bass delicately spiced, grilled over clay oven.		<b>£10.95</b>
<b>Tandoori Trout</b> marinated, cooked over charcoal & served on a sizzler with salad and mint dip		<b>£10.95</b>
<b>Tandoori Special Grill</b> chicken tikka, lamb tikka, tandoori chicken, sheek kebab		<b>£11.95</b>
<b>King Prawn Shashlik</b> king prawns roasted in clay oven with onions, peppers & tomatoes		<b>£11.95</b>
<b>Chicken or Lamb Tikka Shashlik</b>		<b>£9.95</b>

## TANDOORI MASALA DISHES




Cooked with our chef's unique recipe (mild).



<b>Vegetable Tikka Masala</b>	<b>£8.95</b>
<b>Chicken Tikka Masala</b>	<b>£9.95</b>
<b>Lamb Tikka Masala</b>	<b>£10.95</b>
<b>Duck Tikka Masala</b>	<b>£10.95</b>
<b>Mixed Grill Masala</b> (Chicken Tikka, Lamb Tikka & Tiger prawn)	<b>£11.95</b>
<b>King Prawn Masala</b>	<b>£12.95</b>

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## ROYAL BENGAL & CHEF'S SPECIAL



Royal Bengal Special & Our Chefs selection comprises of a distinctive range of curries which you may have tried before, however each dish is prepared in our particular way for that special flavour unique to Royal Bengal.



<b>Garlic Chilli Chicken/Lamb</b>  Chicken cooked with chopped onions, tomatoes, and sliced green chillies with garlic - fairly hot dish	<b>£9.95</b>
<b>Chicken/Lamb Tikka Rizela</b> Grilled chicken tikka cooked with garlic, onion, yoghurt, capsicum, green chilli's & sprinkle of coriander. Tangy to medium	<b>£9.95</b>
<b>Kufta Jalfrazi</b>  Minced lamb ball cooked with chunks of onions and green peppers, red chilli and fresh green chillies in a hot sauce.	<b>£9.95</b>
<b>Goan Chicken</b> Cooked with green & red pepper, sliced onions, yoghurt, honey, coconut cream & fine spices	<b>£9.95</b>
<b>Jall Ghost or Murugh</b>  A dry distinctive combination of lamb or chicken, tomatoes, onions and spices. The sauce is made of a very hot bangladeshi chilli called 'naga'	<b>£9.95</b>
<b>Mint Gosht</b> a mild dish cooked with fresh garden mint	<b>£9.95</b>
<b>Chicken/Lamb Achar</b> Cooked in a pickle sauce slightly hot & sour, a very tasty dish	<b>£9.95</b>
<b>Bindhi Gosth</b> Cooked with okra & chef's finest sauce	<b>£9.95</b>


<b>Allepy Fish Curry</b> A south indian style preparation of fish cooked in coconut milk tempered with mustard seeds and curry leaves, soured with raw mango and tamarind.	<b>£10.95</b>
<b>Thengapal Duck</b> Seared breast of duck served with kerala style caramelised onion and bell peppers sauce scented with ground fennel seeds.	<b>£11.95</b>
<b>Makhani</b>  Punjabi style, chicken tikka/lamb tikka marinated with hung yoghurt, tandoori masala, roasted in tandoor then simmered in light tangy tomato, honey and cashew nut makhani sauce.	<b>£9.95</b>
<b>Beef Malabar</b> Tender chunks of organic Aberdeen Angus beef, stewed gently with mustard, yoghurt, and south Indian blends of spices.	<b>£11.95</b>
<b>South Indian Lamb/Chicken</b>  Expect piquant, yet smoothing taste. Cooked to slow perfection with spinach and Masoor Dall (lentils).	<b>£10.95</b>





<b>Sea Food Platter</b> Salmon, tiger prawn, king prawn cooked with special medium spices.	<b>£12.95</b>
<b>Murugh Tanga</b> Sliced chicken breast, cooked in medium spices, with fresh garlic, coriander, green chilli, sweet & sour spicy sause. Highly recommended dish.	<b>£10.95</b>
<b>Teen Mirchi</b>  Sliced chicken tikka / lamb tikka cooked with spicy masala hot sauce & red chilli	<b>£9.95</b>
<b>Jhinga Jafrani</b>  Selection of jumbo prawns, barbecued with tomatoes, green peppers, onions and garlic, cooked in freshly spiced sauce. Medium dish	<b>£12.95</b>

<b>Royal Shahjane</b> Pieces of lamb/chicken cooked in highly fl favoured fresh indian herbs, tomatoes, onion & ginger - medium dish hot on request.	<b>£9.95</b>
<b>Chicken Rama Rama</b> Sliced chicken tikka cooked with medium spiced minced lamb, various spices & herbs	<b>£9.95</b>
<b>Fish Malai Curry</b>  Seasonal fish simmered in delicate cashew nut and coconut milk curry, tempered with curry leaves and mustard seeds. A speciality of West Bengal.	<b>£10.95</b>

<b>Bengal Khazana</b> Diced chicken tikka and lamb tikka cooked with a whole king prawn in a special blend of peppers, onions, carrots topped with fresh coriander. A true spectacular of a dish.	<b>£12.95</b>
<b>Fiery Chicken / Lamb</b>  Chicken tikka / lamb tikka cooked with green chilli, red chilli and spices	<b>£9.95</b>
<b>Mass Masala</b>  Slices of Seasonal fish. Marinated overnight and served in a wonderful onion flavoured sauce.	<b>£10.95</b>

<b>Mass Jalfrezey</b>  Seasonal Fillet of fish in a terrific hot spicy sauce of green chillies turmeric, garlic and ginger	<b>£10.95</b>
<b>Goan Mass Curry</b> A popular goan dish of succulent Seasonal fish cooked in onion, tomato and coconut milk	<b>£10.95</b>
<b>Satkora Chicken / Lamb</b> Prepared using a unique Bangladeshi regional zesty citrus fruit, creating a tantalizing flavoursome dish	<b>£9.95</b>
<b>Butter Chicken</b>  Chicken tikka/lamb tikka marinated with yoghurt, tandoori masala, roasted in tandoor then simmered in light tangy tomato, cream, honey and butter.	<b>£9.95</b>

<b>Tandoori chicken pyaza</b>  Strips of tandoori chicken cooked with onions fresh garlic and thai red chillies with a sprinkle of coriander.	<b>£9.95</b>
<b>Shahi chicken or meat tikka</b> Prepared with selected spices in a very thick sauce with a sprinkle of fresh coriander to add a delicious flavour. Mild & creamy	<b>£9.95</b>

<b>Azwani chicken / lamb</b>  Pieces of chicken tikka / lamb tikka cooked in highly flavoured fresh indian herbs,tomatoes, onion & ginger - medium to hot.	<b>£9.95</b>
<b>Chicken or lamb lucknow</b>  Chicken or lamb cooked with fresh yoghurt and mushroom. Medium to hot.	<b>£9.95</b>
<b>Tandoori Jalali</b>  Marinated chicken or lamb pieces cooked with tomatoes, onions, eggplant, garlic with special hot sauce.	<b>£10.95</b>
<b>Jhinga Maharaja</b>  A unique dish of king prawns barbecued in the clay oven with fresh tomatoes, onions and green pepper prepared with a homemade hot sauce.	<b>£11.95</b>

 NUT  HOT  VERY HOT  VEGETARIAN

## OLD FAVOURITES (Traditional dishes)

<b>Vegetable</b> £6.95	<b>Chicken</b> £7.95	<b>Lamb</b> £8.95	<b>Chicken Tikka</b> £8.95
<b>Lamb Tikka</b> £9.50	<b>Tiger Prawn</b> £9.95	<b>Beef</b> £9.95	<b>Duck</b> £9.95
<b>King Prawn £10.95</b>			




<b>Curry</b> (Medium) Traditional dish
<b>Ceylon</b> (Hot) cooked with coconut 
<b>Bhuna</b> A thoroughly garnished dish cooked with onions, garlic, tomato, little condensed but one of the most tasteful dishes.
<b>Korma (Mild)</b>  Tender boneless chicken cooked with coconut in a creamy, mild spiced sauce
<b>Rogan Josh</b> Tender fillets of chicken cooked with tomatoes and onions in our own blended sauce
<b>Madras</b>  Fairly hot chicken curry with ginger and garlic - a traditional South Indian dishes
<b>Dupizza</b> Cooked with fresh coriander, spices & chunky onions. Medium.
<b>Jalfrezi</b>  Hot. Cooked with sliced onions, green peppers, & green chilli's.
<b>Sally</b>  With crisp straw potatoes on top and apricot
<b>Passanda</b>  Cooked in yoghurt, cream, nut, sultana & spices producing creamy texture. Mild
<b>Kashimir</b>  Chicken or meat cooked with fruits
<b>Spinach (sag)</b> Prepared with garlic, ginger, spices & fresh spinach to add maximum flavour. Medium
<b>Vindaloo</b>  Very hot, strong flavoured dish cooked rich sauce and potato's
<b>Karai</b> Highly spiced specialities cooked in the Karai, a wok like utensil, with fresh ginger, garlic, tomatoes, onion and capsicum

## BIRIANI DISHES




Cooked in Basmati rice, served with special curry sauce	
<b>Vegetable Biriani</b>	<b>£8.95</b>
<b>Chicken/lamb Biriani</b>	<b>£9.95</b>
<b>Chicken/lamb Tikka Biriani</b>	<b>£10.95</b>
<b>Persian biryani</b> (chicken tikka/ lamb tikka / tiger prawn) fruity Biriani omlette on top	<b>£11.50</b>
<b>King Prawn Biriani</b>	<b>£12.95</b>
<b>Tandoori Mixed Biriani</b> (chicken tikka, lamb tikka, Tiger prawn)	<b>£12.95</b>

## BALTI AND PARSİ DISHES (Includes Rice or Nan)

<b>Vegetable</b> £8.95	<b>Chicken</b> £9.95	<b>Lamb</b> £10.95	<b>Chicken Tikka</b> £10.95
<b>Lamb Tikka</b> £11.50	<b>Tiger Prawn</b> £11.95	<b>Beef</b> £11.95	<b>Duck</b> £11.95
<b>King Prawn £12.95</b>			

<b>Balti</b>  Herbs and spices prepared on the premises, to which tender pieces of meat are added and gently marinated before they are slowly cooked in the special Balti pan.
<b>Dhansak</b>  A sweet and sour hot curry cooked with lentils
<b>Pathia</b>  A spiced dish prepared in an enriched, thick sauce for a sweet and sour taste

## VEGETARIAN (Main Courses)

<b>Vegetable Makhani</b>  A mild seasonal vegetable curry with indian cottage cheese, honey and cashew nut makhani sauce.	<b>£6.95</b>
<b>Sabzi Bahar</b> Mushrooms, cauliflower and cheese cooked with fine spices	<b>£6.95</b>
<b>Vegetable Jalali</b>  Cooked with chopped tomato's, onions, green peppers & spices. Producing rich aromatic hot sauce.	<b>£6.95</b>
<b>Sabzi Rizala</b>  Fresh vegetables cooked and served with a hot rizala sauce	<b>£6.95</b>
<b>Saag Mushrooms</b> Spinach cooked with sliced button mushrooms	<b>£6.95</b>
<b>Saag Lasooni</b> Ground spinach and garlic cooked with capsicum, with selected herbs and spices	<b>£6.95</b>
<b>Karai Brinjal</b> Fresh aubergine tossed in the karai, cooked with onions, ginger and garlic.	<b>£6.95</b>
<b>Karai Aloo Chana</b> Pieces of potatoes cooked with chick peas in the karai, cooked with onions, ginger, garlic and chef's special sauce. A true sizzler of a dish..	<b>£6.95</b>