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Rajnagar

INTERNATIONAL RESTAURANT GROUP

FULLY LICENSED

Finest Bangladeshi and Indian Cuisine



1987

2012



Recommended by
MICHELIN
Restaurant Guide

THE AAA GUIDE OF EXCELLENCE
Award of Excellence

Harden's
Harden's Guide

BRITISH
Curry Awards
WINNER 2005/06 & 2006/07
"Best Restaurant in the Midlands"
"Top 10 in UK"

Menu and Wine List

Welcome to Rajnagar

award winning Indian Cuisine

Welcome to Rajnagar, which literally means "The Place of Kings", an intriguing and hugely historical area of Bangladesh. We are an award winning restaurant, one of the most prestigious restaurants in the West Midlands, serving authentic as well as unique dishes for over a quarter of a century and are have now gained a truly worldwide reputation.

Offering a distinctive ambiance and atmosphere alongside our world renowned unique dishes, we have gained a reputation for our high quality of service and dining experience. To this end, Rajnagar is the only Bangladeshi restaurant in the West Midlands to be recommended by the prestigious Michelin Guide. We are also Winner of Top 10 Restaurant in the UK at the British Curry Awards and have won numerous other awards over the years.

We have expanded our menu offering a choice of game foods as well as specialist fish dishes all created by our Executive Chefs. These dishes are exclusive to our restaurant and are not available anywhere else. Our distinctive wine menu is selected from all around the world to accompany your food.

Owned by Restaurateur and Business Entrepreneur, Dr M. G. Moula Miah (CIP), the Rajnagar is guaranteed to satisfy! We have been proud to serve you for the past 26 years and we hope to continue to do so in the future.

OPEN 7 DAYS A WEEK INCLUDING BANK HOLIDAYS 5pm until 12am

Anniversary and Birthday Parties with free surprise gift and dessert for the guest of honour, courtesy of the management, if booked and confirmed in advance. All major credit cards accepted. Cheques must be accompanied by a valid bankers card. ALL PRICES INCLUSIVE OF VAT. Service charge not included. The management reserve the right to refuse admittance. The management is not responsible for the loss or damage to personal property whilst on the premises

Rajnagar Tandoori Restaurant Limited

TRADING AS RAJNAGAR INTERNATIONAL RESTAURANT

Registered Office - Old Bank Chambers, 582 - 586 Kingsbury Road, Erdington, Birmingham B24 9ND.
Registered in England & Wales No: 4027065

Managing Director: Dr. M. G. Moula Miah (CIP) FRSA MIH

Dining In Offer

Available Sunday - Thursday

For every 4 Diners

1 COMPLEMENTARY MAIN DISH

(Cheapest dish will be free)

For 2 Diners

1 COMPLEMENTARY STARTER

(Cheapest starter will be free. Excludes King Prawn starters)

Dining In Offer

Available Friday & Saturday

**10% DISCOUNT OFF
YOUR TOTAL BILL**

OFFERS CANNOT BE USED IN CONJUNCTION WITH ONE ANOTHER.
ALL OFFERS AVAILABLE FOR LIMITED PERIOD ONLY.

CHILDREN'S MENU

AVAILABLE FOR

CHILDREN UNDER 12

Any item from the menu for half the price! Child portion will be served.
DINING IN ONLY. EXCLUDES DESSERTS & DRINKS.

Takeaway Offers

**SELECTED FREE BOTTLE OF
RED/WHITE WINE** on orders over £40

OR COMPLEMENTARY CURRY

on every take away order over £28 (Choice from * marked)

OR COMPLEMENTARY STARTER

OR BOTTLE OF INDIAN BEER

on every take away order over £18 (Choice from * marked)

We now serve a divine range of beautifully decorated desserts. We also stock high quality, Swiss made ice cream...

MÖVENPICK
THE ART OF SWISS ICE CREAM



1987

2012

Savers Banqueting Menu

NORMALLY ~~£19.95~~ NOW ONLY **£9.95** PER PERSON

To thank our loyal customers for the past 26 years of patronage, we are offering a unique recession busting special! For only £9.95 choose a choice of dishes to create a sumptuous banquet.

Available from Sunday to Thursday. Dining In Only. Not to be used in conjunction with any other offer. A MINIMUM OF 2 PERSONS MUST HAVE THE SAME BANQUETING MENU.

101 - SABZI BANQUETING

(Vegetarian - ~~£19.95~~ £9.95 per person)

A portion of every item will be served

SAVOURIES:

Papadoms, Chutney, Pickles and Sauces

APPETISERS (Choose any 2):

Begun Bahar, Shabzi Singara, Piazi

MAIN COURSE (Choose any 2):

Matar Panir Makni, Vegetable Amri Char, Aloo Begun Bahaar

SIDE DISHES:

Aloo Palak, Dall Masalla

ACCOMPANIMENTS:

Aromatic Basmati Rice, Nan Bread

FOLLOWED BY: Tea or Coffee

102 - EXECUTIVE BANQUETING

(Non-Vegetarian - ~~£19.95~~ £9.95 per person)

A portion of every item will be served

SAVOURIES:

Papadoms, Chutney, Pickles and Sauces

APPETISERS (Choose any 2):

Murgh Tikka, Sheek Kebab, Begun Bahar

MAIN COURSE (Choose any 2):

Murgh E Acharee, Prawn Karahi, Lamb Shahi Korma

SIDE DISHES:

Cauliflower Bhaji, Chana Masala

ACCOMPANIMENTS:

Aromatic Basmati Rice, Nan Bread

FOLLOWED BY: Tea or Coffee

103 - RUPALI BANQUETING

(Non-Vegetarian - ~~£19.95~~ £9.95 per person)

A portion of every item will be served

SAVOURIES:

Papadoms, Chutney, Pickles and Sauces

APPETISERS (Choose any 2):

Gost Singara, Chicken Tikka, Piazi

MAIN COURSE (Choose any 2):

Chicken Korahi, Lamb Roshoni, Prawn Bhuna

SIDE DISH:

Mushroom Bhaji, Bombay Aloo

ACCOMPANIMENTS:

Aromatic Basmati Rice, Nan Bread

FOLLOWED BY: Tea or Coffee

104 - SONALI BANQUETING

(Non-Vegetarian - ~~£19.95~~ £9.95 per person)

A portion of every item will be served

SAVOURIES:

Papadoms, Chutney, Pickles and Sauces

APPETISERS (Choose any 2):

Lamb Chatki, Murgh Tikka, Vegetable Singara

MAIN COURSE (Choose any 2):

Chicken Tikka Masala, Lamb Bhuna, Prawn Rezela

SIDE DISH:

Bombay Aloo, Tarka Dhall

ACCOMPANIMENTS:

Aromatic Basmati Rice, Nan Bread

FOLLOWED BY: Tea or Coffee

THIS OFFER IS DINING IN ONLY

FESTIVE AKBARI LAMB

Whole leg of lamb spiked, marinated, dipped in chef's special sauce for at least 8 hours, roasted and garnished with specially prepared mince meat sauce. Decorated with egg, tomatoes and green salad. Served with vegetable bhaj and pilau rice.

FULL (for 4 persons) £60.00 HALF £35.00

Starters/main tandoori sizzling specialities

all served with fresh salad and special sauces

CHICKEN

Starter

Main

105. TANDOORI CHICKEN

Tender chicken marinated in delicate spices and barbecued in clay oven

106. MURGH CHATKI

Tender pieces of chicken marinated with garlic and other spices, grilled with capsicum, tomatoes and onions, garnished with Chat Masala

107. MURGH TIKKA

Delicately flavoured chicken pieces marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped coriander

108. MURGH KAZOO BORA

Minced chicken, mixed with aromatic herbs and mild spices, dipped in egg yolk and grilled like a burger

109. MURGH MAKMAL

Pieces of chicken, marinated with garlic, fresh herbs, soft cheese, cream and ground cumin and barbecued in a clay oven

LAMB

110. LAMB TIKKA

Pieces of lamb, marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped coriander

111. MIX TARA

Selection of chicken, lamb tikka and shish kebab in tandoori spices and roasted in a clay oven

112. SHEEK KEBAB JAFRANI

The traditional skewer of finely minced lamb, barbecued in tandoor and delicately flavoured with fresh coriander, mint spring onions and garam masala

113. SHOLA BOTI

Pieces of lamb on skewer, marinated in spice, roasted in tandoor with onions, capsicum and tomatoes, cooked until succulent

114. STUFFED PEPPER

Whole green peppers, roasted in tandoor and filled with minced lamb and chestnuts

115. GOSHT SINGARA

A favourite of all Indian connoisseurs, deep fried savoury pastries with an array of delicious fillings of spicy minced lamb

SEAFOOD

116. MASALA FISH

Succulent chunks of Coley fish immersed in an Ajwan and ground masala. Delicately spiced and deep fried to a golden brown

117. GOLDA JHINGA LAJAWAB

Whole king prawns marinated in mace, cardamom, lemon juice, ginger and garlic, then cooked in a clay oven with capsicum, tomatoes and onion

118. PRAWN ON PURI

Slightly spiced prawns, onions, tomatoes and herbs served on a pancake

119. ANAROSI CHINGRE CORN

Whole king prawns marinated with tandoori spices, barbecued and garnished with pineapple corn creating an extraordinary play of aroma

VEGETABLES

120. SHABZI SINGARA

A firm favourite - deep fried savoury pastries enhanced by an array of wonderful fillings of spiced vegetables

121. BEGUNI BAHAR

Baked aubergine with curd cheese, sesame seeds and tomato, served with Chef's special chutneys

122. PIAZI

Crisp slices of onion, moulded into a sphere mesh and deep fried in a coating of gram flour batter until golden brown

ENGLISH

123. CHILLED MELON/PRAWN COCKTAIL

Exclusive New Dishes

Rajnagar has always prepared a menu for the discerning diner with exclusive dishes not available elsewhere. We are proud of our unique menu and always ensure our food is prepared at the restaurant in the same way as our own homes. Our home style cooking is unrivalled and we always strive to stand out from the crowd. To this end, we are now introducing a new range of culinary delights for your dining pleasure.

STARTERS

Starter

Main

Seafood

124. PAN PACIFIC ROOPCHANDA

Whole marinated pomfret lightly spiced and cooked on pan and served on a bed of salad, garnished with crispy onions

125. BREADED MACHLI

Cubed Coley fish lightly covered with breadcrumbs and fried served with green salad

126. SAMANDAR SI SALMON

Barbequed salmon steak marinated with light herbs, aromatic spices with green salad

127. MOJU TILAPIA

Lightly spiced grilled fillet fish with a hint of sesame seeds served with green and red capsicum, onions with green salad

Poultry

128. QUAIL SHIKARA

Marinated whole quail with tandoori spices roasted in a clay oven served with salad

129. CHICKEN PAKORA

Marinated chicken tikka cubes coated with a light batter and deep fried served with salad

Vegetables

130. PANEER KI SHASHLICK

Indian cottage cheese marinated with specially selected herbs and spices then barbecued to perfection in a tandoor with capsicum, onions and tomatoes served with salad

GAME FOODS Introducing a new range of meats cooked with an Indian twist!

131. DUCK HARIALI

A slightly hot dish cooked with succulent pieces of duck breast, a touch of coconut, onions, tomato, capsicum, garlic ginger and fresh green chilli in a special thick sauce. Served with special pilau rice

132. DUCK NAWBI

A delightful North Indian speciality with tender duck pieces cooked in a creamy and mild sauce consisting of onion, yoghurt and garam massala sauce. Decorated with a net omelette and topped with fried onion. Served with sylheti rice

133. MAJADAR HORINI (VENISON)

Finely diced marinated venison cooked with onions, cumin, tomato and chef's special herbs and spices in a medium thick sauce. Served with special fried rice.

NEW MAIN COURSES

134. MURGH-E-NAGA TARKARI

A very hot chicken dish cooked with the unique Bangladeshi Naga pepper in spicy sauce

135. BEEF BHUNA LOHARI AMRIT

Tender pieces of beef cooked with fresh garlic, green peppers, tomato, onion, green herbs and gram masala spice served on a cast iron wok

136. KEEMA PEAS KALIAN

Slightly hot and dry dish cooked with minced lamb, fresh garden peas, garlic, ginger and fenugreek leaf with kalonji

137. SALMON BAHARI TARKARI

Lightly spiced salmon fillets cooked in Chef's special mild, creamy sauce with a hint of garlic. Served with mushroom pilau rice.

138. TILAPIA MACHER SHIRA

Fillet fish marinated and roasted with onions, green herbs and spice with mustard seed. Served with peas pilau rice

Main Courses

Dishes Exclusive to Rajnagar

POULTRY

139. MURGH-E BHUNA KORAH

A medium dish of marinated chicken cooked with garlic, onions, tomatoes, green peppers & mixed herbs and spices, served in a cast iron wok.

140. CHICKEN JALFREZI

Marinated and roasted chicken in a spicy sauce of onion, capsicum, fresh ginger, green chillies and coriander leaves, served with spring onions and a dash of black cumin dressing

141. MURGH-E-CHILLI BAHAR

Marinated chicken cooked with fresh garlic, onion and yoghurt dressing with green chillies, coriander and cream. A Little Hot.

142. JHALL MURGH

Chicken slices, marinated with tandoori spices and cooked with garam masala, cumin, mango chutney and green herbs, yoghurt and chillies. A Little Hot.

143. MURGH-E-ACHARI

Marinated chicken, cooked with onions, satkora fruits, pickles and other aromatic herbs with a sweet and savoury blended special sauce

144. MURGH ANARKOLI

Marinated off the bone tandoori chicken, cooked with coconut, fruit cocktail, pineapple and Chef's own special spices

145. MURGH-E-ADDRAK

Roasted chicken, marinated and cooked in a clay oven with spiced ginger and delicate herbs and spices to create a medium to mild taste

146. CHICKEN TIKKA MASALA

An exciting twist to the ever popular chicken tikka. We present our own exclusive recipe of succulent chicken in a smooth & creamy masala sauce, garnished with crushed cashew nuts

147. MURGH SHAHI KORMA

Chicken braised in yoghurt gravy, enriched with coconut cream and redolent of cardomom mace and rose water. Very mild.

LAMB

148. GOSHT-E LAZIZ LOHARI

Tender pieces of lamb cooked with fresh garlic, tomatoes, spring onions, green peppers, herbs and spices. Served in a cast iron wok

149. LAMB JALFREZI

Marinated and roasted lamb in a spicy sauce of onion, capsicum, fresh ginger, green chillies and coriander leaves, served with spring onions and a dash of black cumin dressing

150. LAMB ROSHONI

Pieces of lamb cooked with medium spices and garnished with aromatic sliced garlic

151. LAMB ACHARI

Marinated lamb, cooked with onions, satkora fruits, pickles and other aromatic herbs with a sweet and savoury blended special sauce.

152. GOSHT-E JALALI

Marinated and roasted slices of tender lamb, cooked with garam masala, tandoori spices, yoghurt and jeera in a thick sauce

153. GOSHT GATA MASALA

Diced de-boned meat from the leg or a spring lamb, braised golden brown with ring onion, ginger, garlic and unground garam masala, prepared in a thick sauce

154. GOSHT-E NARIELI

Pieces of spring lamb, cooked with ground coconut, onion, capsicum, chillies, cumin, ground coriander and other herbs & spices. A Little Hot.

155. LAMB PISTA BADAMI

Succulent pieces of lamb, simmered in a mild, rich and creamy sauce with ground cashew nuts, garnished with pistachio nuts

156. LAMB TIKKA MALAI

Tikka of lamb, simmered in a smooth, buttery tomato gravy made with juices of the roasted meat and redolent of kasoori fenugreek. Mild and Creamy.

MIXED SPECIALS

157. CHINGRE MORICH MASALLAM

Marinated king prawns, roasted in a clay oven, cooked with onion, peppers, minced meat and fairly hot spices and herbs. Dressing with green chillies and coriander. A Little Hot.

159. MIX MADRAS AMRITSARI

Marinated king prawn, chicken tikka and lamb tikka cooked with onions, peppers, capsicum and spicy sauce. Slightly hot.

158. PASPURAN KORAH

Exclusive mix dish of chicken, lamb, king prawns and prawn mixed with onions, capsicum and spicy sauce. Medium.

160. RUPOSI BANGLA TARKARI

Chicken tikka, minced meat and hard boiled egg in a medium spicy sauce

Traditional Dishes

Mushrooms or Vegetables with any dish £1 extra

Chicken
or Lamb
or Prawn

Tikka

King Prawn

Vegetable

161. MADRAS

Fairly hot and sour taste

162. BHUNA

Tomatoes, onions. Medium

163. DUPIAZA

Cooked with diced onions and capsicum

164. SAGWALLA

Medium spiced with fresh spinach

165. DANSAK

Hot sweet and sour, with pineapple and lentils

166. PATHIA

Hot sweet and sour, with a tomato puree base

167. BALTI

Infamous dish of medium spices, served in a balti

168. KARAH

Garlic, onion and peppers, medium spiced

169. ROGAN

With cashew nuts, garnished with tomatoes

Rajnagar exclusive exotic fish dishes

170. JINGA RUPOSHI JALFRI

Fried king prawn cooked with garlic, ginger, onion, peppers and tomatoes

171. GOLDA CHINGRE LOHARI

Exquisite Bangali Country Fayre of marinated whole tandoori king prawn, braised in a spicy masala sauce of garlic, ginger, onion, tomatoes with a tempering of crushed coriander seeds and crispy red chillies

172. CHEF'S SPECIAL - CHINGRE RAJNAGAR PLATTER

Whole king prawns in a shell with green peppers, fried onions and aromatic spices, complimented by the Chef's own delicious sauce, served on a platter. A dish not to be missed

173. JINGA MASALA DEWANI

Whole marinated king prawns cooked in oven in a rich, smooth and creamy masala sauce and garnished with crushed cashew nuts

THE FOLLOWING FOUR DISHES WILL REQUIRE ADDITIONAL WAITING TIME

174. HALIBUT TAWAE - GRILLED

Infused halibut with cayenne pepper, dill seeds, smothered with parsley and an olive oil dressing in a slightly spiced tomato brut, served with fresh buttered vegetables.

175. MONK MACHARI

Healthy portions of monkfish, cooked in olive oil with garlic and bay leaves, simmered in a slightly spiced tomato brut and served with a mould of vegetable pilau rice

176. HALIBUT REZALA

Fillet of halibut cooked with olive oil, onions, peppers, garlic and fresh herbs, simmered in a fenugreek and tomato sauce, served with a mould of steamed rice

177. ADRAKI PANGASH

Pangasius fish fillets cooked in a delightful mild sauce with a hint of ginger

Chef's special vegetarian dishes

MAIN DISHES

178. MATAR PANIR MAKNI

Mild and creamy

179. VEGETABLE REZALA

Medium spiced

180. ALOO BEGUN BAHAR

Medium spiced with sesame seeds

181. VEGETABLE AMRI CHAR

Medium spiced with satkora pickle

182. PALAK PANIR ZAFRAN

Medium spiced with chat masala

SIDE DISHES

To accompany any main dish only

183. SAG BHAJI Spinach

184. BEGUN BORTA Aubergine

185. SAG PANEER

Spinach & Indian Cheese

186. GOBI BHAJI Cauliflower

187. MUSHROOM BHAJI Mushrooms

188. BOMBAY ALOO Potatoes

189. BHINDI BHAJI Okra

190. TARKA DHALL Lentils

191. ALOO GOBI

Potatoes & cauliflower

192. CHANA PANIR

Chick peas & Indian cheese

193. NIRAMISH

Bangladeshi style mixed veg

ACCOMPANIMENTS

207. BOILED RICE

208. PILAU RICE

209. KEEMA PILAU RICE

210. VEGETABLE PILAU RICE

211. FRIED RICE

212. EGG FRIED RICE

213. MUSHROOM FRIED RICE

214. NAN BREAD

215. GARLIC NAN

216. KEEMA NAN

217. CHEESE OR CORIANDER NAN

BIRYANI

Basmati rice cooked with green herbs in a special blend of spices and served with vegetable curry

194. CHICKEN

195. LAMB

196. PRAWN BIRYANI

197. KING PRAWN BIRYANI

198. MIXED BIRYANI

199. SABZI BIRYANI

200. CHICKEN TIKKA BIRYANI

201. LAMB TIKKA BIRYANI

ENGLISH DISHES

202. CHICKEN WITH FRIES

203. SCAMPI WITH FRIES

204. STEAK AND FRIES

205. CHICKEN OR PRAWN SALAD

206. OMELETTE (Chicken, prawn, mushroom)

218. PESHWARI NAN

219. CHAPATI

220. TANDOORI ROTI

221. PARATHA

222. STUFFED VEG PARATHA

223. PAPADOM

224. SPICED PAPADOM

225. BOMBAY DUCK Dry crispy fish

226. FRIES

227. RAITHA mixed or plain yoghurt

228. CHUTNEY & PICKLES per person

Wine List

All wines are subject to availability.
Should a particular wine be unavailable, an alternative may be offered

TASTE
GUIDE

CHAMPAGNE & SPARKLING WINE

- 1 DOM PERIGNON BRUT VINTAGE (France)** 1
Named after the famous 17th Century Benedictine Monk who has gone down in history as the person who "invented" Champagne. This wine shows incredible smooth and creamy fruit with an elegance and finesse equalled by very few others.
- 2 BOLLINGER BRUT SPECIAL (France)** 1
Made in classic Champagne style, it displays a wonderful biscuity nose which is endowed with hints of white fruit. The rich full bodied palate is perfectly balanced by fresh acidity and a soft delicate mousse.
- 3 MOET ET CHANDON BRUT NV (France)** 1
Still the best selling non-vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.
- 4 ASTI SPUMANTE MARTINI (Italy)** 7
A good alternative for those who find other fizz too dry. A soft, fresh and grapey fizz with a flowery nose and a medium, sweet refreshing finish.

WHITE WINE

- 5 CHABLIS VICTOR BERARD (France)** 1
Bone dry white wine that has a full steely palate. This highly popular wine is perfect with any fish dish. One of the classic wines of the world.
- 6 PINOT GRIGIO - FABIANO (Italy)** 2
A popular dry white wine, clean with good fruit and style that finishes well.
- 7 EL CAMPO SAUVIGNON BLANC (Chile)** 1
Crisp, clean, very fruity Sauvignon with good structure throughout and a long, lingering finish.
- 8 JARRAH WOOD CHARDONNAY (Australia)** 2
Fresh and well balanced, this fruit-driven Chardonnay has plenty of tropical fruit flavours of melons and peach with rich aromas.
- 9 KLIPPENKOP CHENIN BLANC (South Africa)** 2
From the coastal region of the Cape Winelands, this Chenin Blanc is a fine, fruity, dry white wine. A perfect accompaniment to fish and poultry.
- 10 WADDLING DUCK SAUVIGNON BLANC (New Zealand)** 1
Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavours.
- 11 OYSTER BAY SAUVIGNON BLANC (New Zealand)** 1
Pale green in colour with brilliant clarity. Oyster Bay Sauvignon Blanc is zesty and aromatic with lots of lively penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

HOUSE WINE

- 12 CHARDONNAY VIN DE PAYS - PATRIARCHE (France) (WHITE)** 1
Bright yellow in colour, the nose is fresh with hints of yellow and citrus fruits underlined with vanilla notes.
- 13 MERLOT VIN DE PAYS - PATRIARCHE (France) (RED)** B
Great example of Merlot, black fruit aromas with a hint of plums, silky flavours that are well-rounded with good tannins and great length.
- 12 SYRAH ROSE VIN DE PAYS - PATRIARCHE (France) (ROSE)** 4
This delicious Syrah Rose has only been allowed a short maceration on the skins after crushing, to extract just the right amount of colour. This wine has been cool-fermented in stainless steel tanks and bottled early to capture all the summer fruit flavours.

Good food takes time to cook ... Please be patient, it will be worth the wait!

Wine List

All wines are subject to availability.
Should a particular wine be unavailable, an alternative may be offered

TASTE
GUIDE

RED WINES

- 15 **FLEURIE PATRIARCHE PERS ET FILS (France)** B
Ripe, slightly smokey, with plentiful red fruit flavours. Ideally this should be enjoyed with food
- 16 **BARON D'ARIGNAC RED (France)** A
From the South of France, this delicious blend of Carignan and Grenache produces a supple light, yet rounded wine, with hints of blackcurrant fruit which can be enjoyed with a number of dishes
- 17 **CHIANTI DOC BOTTER (Italy)** C
Easy drinking with ripe berry aromas and rich cherry flavours on the palate...stunning.
- 18 **CAMPO VIEJO RESERVA (Spain)** C
This wine has ripe, succulent mellow fruit, tremendous length and a silky smoothness that can only be achieved by the lengthy maturation in oak.
- 19 **EL CAMPO MERLOT (Chile)** C
This is pure unoaked Merlot. It has brilliant yet deep colour with a ripe, fruity aroma. The palate is soft, medium bodied and smooth with light tannins.
- 20 **NIEL JOUBERT PINOTAGE (South Africa)** D
Medium to full bodied and silky textured wine with oodles of soft dark fruits and finely balanced tannins, juicy plum and mulberry flavours. A classic example of this South Africa's own varietal
- 21 **JARRAH WOOD SHIRAZ (Australia)** C
This classic Australian Shiraz is packed with ripe cherry and raspberry flavours
- 22 **GOLD COUNTRY CABERNET SAUVIGNON (California)** C
This medium to full bodied red wine is ideal with roast meats and cheese.

ROSE WINE

- 23 **PINK ELEPHANT (Portugal)** 2
Portugal's new Rose, this wine has been developed by 12 of the wine trade's expert tasters to match the perfect Rose with spicy foods.
- 24 **WHITE ROSE ZINFANDEL ROSE (California)** 5
A delicious medium sweet Rose made from Zinfandel grapes grown in the Lodi region east of San Francisco. This wine is only allowed a short maceration on the skins to impart the beautiful salmon-pink colour, an then cool fermented to retain freshness.

TASTING GUIDE

Styles and
tasting guide
WHITE WINE

1 2 3 4 5 6 7 8 9

Very Dry

Very Sweet

Styles and
tasting guide
RED WINE

A Light bodied
B
C Medium bodied
D
E Full bodied



Bar List

WHISKY

TEACHERS
JAMESON IRISH WHISKY
JOHNNIE WALKER BLACK LABEL
GLENFIDDITCH MALT

CHIVAS REGAL
CHABS ROY SALUTE (21 YEARS OLD)

COGNAC

HENNESSY XO BRANDY (ORIGINAL)
REMY MARTIN VSOP COGNAC
MARTELL VS COGNAC

OTHER SPIRITS

JACK DANIELS
SOUTHERN COMFORT
SMIRNOFF VODKA
BARCADI
GORDONS GIN
PERNOD
RUM
CANADIAN CLUB
ARCHERS

LIQUEURS

TIA MARIA
COINTREAU
WHISKEY
DRAMBUIE
BENEDECTINE
CHERRY BRANDY
GRAND MARNIER
CRÈME DE MENTHE
SAMBUCA
MAILIBU
BAILEYS IRISH CREAM

SHERRY

BRISTOL CREAM (SWEET)
TIO PEPE (DRY)

APERITIFS

MARTINI (DRY/SWEET)
CINZANO BIANCO
PORT
DUBONNET
CAMPARI

BABY BOTTLES TO ACCOMPANY
SPIRITS AND LIQUEURS



DRAUGHT BEER

CARLSBERG LAGER PINT
HALF

COBRA DRAUGHT PINT
HALF

BOTTLED BEER

KINGFISHER INDIAN LAGER
BUDWEISER
BECKS
PILS
CIDER BOTTLE
500ML
ABBOT ALE BITTER BOTTLE
500ML

ALCOPOP

BACARDI BREEZER (ORANGE)

MINERALS (Half pint glass)

TONIC WATER
GINGER ALE
LEMONADE
PEPSI/DIET PEPSI
ORANGE SQUASH
SODA WATER
LIME/BLACKCURRENT CORDIAL
(MEASURE)
MINERAL WATER (HILDON) BOTTLE
STILL/SPARKLING (HILDON) SMALL BOTTLE

JUICES (Half pint glass)

ORANGE JUICE
GRAPEFRUIT JUICE
PINEAPPLE JUICE
APPLETIZER
PEARTIZER
J20 ORANGE & PASSION FRUIT BOTTLE
J20 APPLE & MANGO BOTTLE

