



THE SNOOTY MEHMAAN

BAR · LOUNGE · RESTAURANT

MULTI AWARD WINNING
INDIAN & THAI CUISINE

WELCOME TO THE SNOOTY MEHMAAN!

("MEHMAAN" MEANS "GUEST")

At The Snooty Mehmaan our aim is to deliver the best in Indian & Thai food combined with a great place to dine with your friends and family or hold a business function or simply to enjoy a drink at our bar.

The Snooty Mehmaan has gained many accolades since it opened its doors in 2010 and continues to deliver the best in Indian & Thai cuisine.

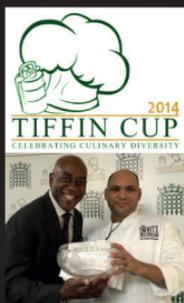
OUR PHILOSOPHY

We're obsessed with cooking good food. Everyone at The Snooty Mehmaan is personally responsible for outstanding quality whether sourcing ingredients, prepping, cooking or serving. We believe our dishes should be nothing short of exceptional.

LUX
FOOD &
DRINK
Awards

The Snooty Mehmaan
Best Indian Fusion
Restaurant - Oxfordshire

THE OXFORDSHIRE
**RESTAURANT
AWARDS 2014**
WINNER
BEST ASIAN RESTAURANT
WWW.OXFORDSHIRERESTAURANTAWARDS.CO.UK



TASTE OF BRITAIN
Curry Fest
Curry Chef of the
Year 2011 & 2013



DINNER & DANCE PACKAGE

Welcome Drink, Three course buffet meal
& Live solo tribute act

FROM **£30** PER PERSON

For more details and reservations please speak to a member
of our team or visit us @ www.snootymehmaan.com
(Full Terms and Conditions are available online)

Thursday 22 February

Michael Buble

Thursday 22 March

The Elvis Experience

Thursday 26 April

Amy Winehouse

Thursday 24 May

Rod Stewart

Thursday 21 June

Lionel Richie

Thursday 19 July

Freddie Mercury

Thursday 23 August

James Brown

Thursday 27 September

Elton John

Thursday 25 October

The King & Queen Show

Thursday 22 November

Dolly Parton



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WHITE WINES

501 Montes, Sauvignon Blanc [2]

Pale yellow and 100% fermented in stainless steel. Selected grapes picked to show best varietal aromas and fruit. Extremely attractive tropical fruit and grassiness thanks to its part-origin in cool Casablanca Valley. A fresh, crisp, happy wine. **Chile**

Recommended with white meat and fish dishes
(175 ml) £5.25 (250 ml) £7.50 (Bottle) £20.95

502 3 Stones, Sauvignon Blanc [2]

This wine is a fruit driven wine with zesty flavours of passion fruit, gooseberry and crushed lime. With green straw hues, the wine finishes with a crisp refreshing acidity. **New Zealand**

Recommended with white meat and fish dishes
(175 ml) £5.95 (250 ml) £8.50 (Bottle) £22.95

503 Summerhouse Marlborough, Sauvignon Blanc [2]

A wine made with Sauvignon Blanc from vineyards in the Wairau Valley. Deliciously fresh Sauvignon Blanc packed full of tropical and citrus fruit flavours, a leather edge and a firm and acidic finish. **New Zealand** £27.95

Recommended with white meat and fish dishes

504 Cloudy Bay, Sauvignon Blanc [2]

Notes of grapefruit, gooseberries and elderflower combine with freshly cut green peppers to produce a mouth-watering and sophisticated wine of real impact. **New Zealand** £39.95

Recommended with white meat and fish dishes

505 Chardonnay [2]

Soft aromas of ripe tropical fruit and peach notes are well balanced by a silky smooth palate and a bright citrusy finish for an easy drinking style. **Australia**

Recommended with white meat, fish and vegetarian dishes
(175 ml) £5.25 (250 ml) £7.50 (Bottle) £20.95

506 Pinot Grigio [1]

A delicately refreshing dry white wine. Has flavours of fresh green apple and citrus and well balanced by aromas of stone fruit. **Italy**

Recommended with white fish dishes
(175 ml) £5.25 (250 ml) £7.50 (Bottle) £19.95

507 Enrico Serafino Gavi, Cortese [2]

Made from Cortese grapes, and displaying a profusion of floral notes, good body, tanginess and freshness. Pale straw yellow with greenish highlights. Distinctive, subtle fragrance lifted by florality. **Italy** £25.95

Recommended with fish dishes

508 Picpoul de Pinet [2]

Fashionable and mouth watering! Zingy, fresh hints of apricots and spice. The perfect accompaniment to fish dishes. **France** £22.95

Recommended with fish dishes

509 Chenin Blanc [2]

Strong guava-like aromas on the nose carrying through to the palate and aftertaste. Crisp and refreshing and made for easy drinking. Good with fish and paneer. £23.95

Recommended with fish dishes

RED WINES

511 Montes, Cabernet Sauvignon [2]

Intense ruby-red colour. The nose has layer upon layer of caramel, cinnamon and candy with hints of mint, but without any dominance of oak. A spicy, full-flavored wine, with good body, fruit and firm tannins and an engaging strong finish. **Chile**

Recommended with red meat, vegetables and spicy dishes.
(175 ml) £5.25 (250 ml) £7.50 (Bottle) £20.95

512 Flagstone The Music Room, Cabernet Sauvignon [2]

The nose is filled with ripe blackcurrants and mulberry, supported by subtle spicy undertones of cinnamon and clove. The complexity on the nose flows over to the palate. Flavours of ripe mulberry and rich dark chocolate lingers on the palate together with flavours of sweet spice and toasted oak. **South Africa** £32.95

Recommended with beef or lamb dishes

513 Summerhouse Marlborough, Pinot Noir [3]

Silky and textural with complex aromas of black cherries and dark berry fruits. Hints of sweet oak impart a savoury aspect coupled with a hint of bramble and spice. Elegant and intriguing, the palate is rich and full with dark berry fruits and gentle acidity framing the ripe, silky, tannins. **New Zealand** £32.95

Recommended with red meat dishes

514 Shiraz [2]

Vibrant Cherry Red. Aromas of rich red fruits, white pepper and hints of spicy oak. A generous palate with layers of red and dark berried fruits infused with fine grained tannins and a dash of vanillin oak. **Australia**

Recommended with beef, lamb or duck dishes
(175 ml) £5.25 (250 ml) £7.50 (Bottle) £19.95

515 Baron de Ley Finca Monasterio, Rioja [3]

This wine has an intense black cherry colour with dominant aromas of jammy fruit and balsamic oak on the nose accompanied by herbal infusions of tea, coconut, cocoa and spices. On the palate it reveals a good backbone and balance with elegance and lots of flavour.

The grapes are sourced exclusively by hand from vineyards surrounding a 16th Century Benedictine monastery in the Rioja Baja town of Mendavia. **Spain**

Recommended with red meat dishes
(175 ml) £7.85 (250 ml) £10.50 (Bottle) £29.95

516 Malbec [2]

Medium bodied with intense fruit expressions and character. With its aroma of ripe plums and cherries and a rich fruity palate, this wine is juicy and lush with a long, captivating finish. **Argentina**

Recommended with any beef, or lamb dishes
(175 ml) £5.25 (250 ml) £7.50 (Bottle) £19.95

517 Bodega Los Toneles, Malbec [3]

This Malbec has been aged for 9 months in first and second use oak barrels. It displays ripe plum and violet aromas, a delicate attack on the mouth, and sweet tannins. The integration between wood and fruit gives it a balance on acidity where fruity aromas prevail. **Argentina** £25.95

Recommended with red meat dishes

518 Merlot [2]

A soft, fruity, full bodied and well balanced Merlot. Bright raspberry red in colour, with berry-like characteristics. **Chile**

Recommended with any beef, lamb or chicken dishes
(175 ml) £5.25 (250 ml) £7.50 (Bottle) £19.95

ROSE WINES

521 Pinot Grigio Blush [1]

This beautiful pink hued wine is bursting with red berry fruit aromas. The palate is elegant, crisp and dry with very ripe clean flavours. Refreshing and light. **Italy**

Recommended with fish and chicken dishes

(175 ml) £5.25 (250 ml) £7.50 (Bottle) £20.95

522 Zinfandel [2]

An easy drinking rose wine, full of strawberry, raspberry fruit aromas from grapes harvested in California. Light bodied and refreshing, this wine is rich in flavours of red berries.

Recommended with any beef or lamb dishes

(175 ml) £5.25 (250 ml) £7.50 (Bottle) £20.95

CHAMPAGNE & PROSECCO

523 House Prosecco

A really good Prosecco, superb freshness, a nice frothy mousse, wonderful fresh apples on the nose and a smooth rounded taste profile that has just the right balance between fruit and acidity. **Italy**

(125ml) £5.95 (Bottle) £21.95

524 Gold Prosecco

Amazingly fruity, pleasantly, refreshing and superbly lively on the palate, with a perfectly balanced texture and a crisp, creamy perlage. Extremely versatile, all-course wine, perfect in any convivial situation. Superb as apéritif. **Italy** £29.95

525 Louis Roederer Brut Premier, Champagne NV

Rich and soft style Champagne with great elegance and finesse from this famous producer. **France** £65.95

526 Laurent Perrier Brut, Champagne NV

The colour is a pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity and hints of citrus and white fruit. **France** £55.95

DRAUGHT LAGER

Kingfisher Premium Lager Beer (4.2%)

Pint

½ Pint



£4.75

£2.75

BOTTLED BEERS & CIDER

Kingfisher Premium Beer (4.8%) 330ml bottle £3.60

King Cobra (7.5%) 750ml bottle £8.95

Cobra Premium Beer (4.8%) 330ml bottle £3.60

Cobra Zero Non-Alcoholic Beer 330ml bottle £3.60

Tiger Beer (4.8%) 330ml bottle £3.60

Singha Thai Beer (5%) 330ml bottle £3.60

Peacock Apple Cider by Aspell Ciders (4.8%) £4.25

500ml Bottle (Recommended with spicy food)

Arkell's Moonlight Bitter (4.5%) 500ml bottle £3.95

SPIRITS & LIQUEURS (25ml)

Gin

Hendrick's Gin £5.95

Tanqueray No. 10 Gin £5.95

Bombay Sapphire Gin £3.95

Gordon's Special London Gin £3.95

Vodka

Ciroc Snap Frost Vodka £5.95

Chase English Handmade Vodka £5.95

Smirnoff Vodka £3.95

Smirnoff Espresso Vodka £3.95

Cognac

Courvoisier XO Imperial Cognac £10.50

Rémy Martin V.S.O.P Fine Champagne Cognac £5.95

Courvoisier V. S. Cognac £3.95

Whiskey

Jameson Irish Whiskey £4.15

Jack Daniel's Tennessee Whiskey £4.15

Southern Comfort £4.15

The Famous Grouse Scotch Whisky £4.15

Bell's Original Blended Scotch Whisky £4.15

Aberlour Single Malt Scotch Whisky £5.95

Glenmorangie Single Malt Scotch Whisky £5.95

Liqueurs (50ml)

Baileys Irish Cream Liqueur £5.95

Grand Marnier Liqueur Orange & Cognac £5.50

Tia Maria / Drambuie / Cointreau £4.95

Disaronno Amaretto / Sambuca / Cinzano £3.95

Spirits

Pimm's No. 1 £3.95

Tequila Reposado £3.95

Archers Schnapps £3.95

Malibu Coconut Rum / Bacardi White Rum £3.95

Captain Morgan's Original/Spiced Rum £3.95

Martini Extra Dry / Sweet £3.95

JUICES, SOFT DRINKS & MIXERS

Fevertree Lemonade 200ml bottle £2.50

Fevertree Ginger Ale 200ml bottle £2.50

Fevertree Elderflower Tonic 200ml bottle £2.50

Fevertree Ginger Beer 200ml bottle £2.50

Fevertree Tonic Water 200ml bottle £2.50

Fevertree Light Tonic Water 200ml bottle £2.50

Fevertree Spring Soda Water 200ml bottle £2.50

Coca-Cola 200ml bottle £2.50

Diet Coke 200ml bottle £2.50

Appletiser 275ml bottle £2.95

Apple Juice 250ml bottle £2.95

Orange Juice 250ml bottle £2.95

J20 Orange & Passion Fruit / Apple & Mango £2.95

Lassi Indian Yoghurt Drink. Sweet, Salty or Mango Flavour £3.50

Natural Mineral Water Still or Sparkling 750ml bottle £2.95



7 COURSE TASTING MENU

For those special occasions why not enjoy our Tasting Menu?

Dishes are created using the finest produce and are available as seven courses, including wine, to make your visit a memorable occasion.

Please note this menu is designed for leisurely dining and is to be taken by the entire table.

Amuse Bouche

Chef's choice of the day

Accompanied by glass of Prosecco

Tomato Shorba

Fresh tomato, garlic, cream and coriander soup served with garlic flavoured bread with a creamy dip

Three Way Kebab

A Selection of Chicken, Lamb and Scallop

Served with glass of Marlborough Sauvignon Blanc

Khathi Jhinga

Tiger prawns grilled and served with creamy chutney

Chappa Salmon

Salmon loin stuffed with fresh spinach and cheese and poached.

Served with baby broccoli and Andhra style coconut milk and tamarind sauce - tempered with mustard seeds and curry leaves.

Served with glass of Chardonnay

Beef Steak

Oven roasted beef steak served with pumpkin and a smooth cashew nut and red wine sauce.

Served with glass of Baron de Ley Finca Monasterio, Rioja

Bread Basket

Mini naan bread selection

Dessert

Sticky Toffee with Vanilla Ice Cream

Your Choice of Tea or Coffee

Tasting Menu
£69.00 per person

INDIAN CUISINE

STARTERS

Poppadum & Chutney's

Per person including chutney's £2.00

Konkan Kekda 🌶️ (G) 🌶️

Soft shell crab marinated with chef's own blend of spices and fried in batter. And also a crabmeat cake coated with breadcrumbs and fried.

Served with cucumber salad and a special tomato and lentil chutney. £8.15

Goan Lemon Sole 🌶️

Lemon sole marinated with lime juice, amchor powder, black salt, chaat masala, hung yoghurt and pan fried. Served with kachumber salad made with onion, cucumber and tomato. £7.50

Grilled Jhinga 🌶️

King prawns marinated with lime juice and light spices. Served with mint sauce and salad. £8.95

Grilled Scallop 🌶️

Scallops marinated with lime juice, light spices and aniseeds. Served with a roasted tomato and red pepper chutney and salad. £7.90

Chicken Tikka 🌶️

Chicken thigh marinated with papaya paste, hung yoghurt, garlic, ginger and light spices. Served with mint sauce and salad. £7.15

Malai Tikka 🌶️ (N)

Chicken thigh marinated in hung yoghurt with garlic, ginger, cheese, cashew nut paste, cream and cardamom powder and grilled in the tandoori oven. Served with mint sauce and salad. £7.90

Smoked Lamb Tikka 🌶️

Smoked lamb fillets marinated with papaya paste, hung yoghurt, lime juice, garlic, ginger and light spices. Served with mint sauce and grilled red and green pepper. £8.15

Khas Seekh Kebab 🌶️🌶️

Ginger and garam masala flavoured minced lamb skewer mixed with tomato, peppers, onion and fresh coriander. £6.70

Beetroot Tikki (V) (N) (G)

Beetroot cake served with onion and potato pakoda, coriander and mint chutney and carrot puree. £6.90

Paneer Tikka 🌶️ (V)

Marinated homemade cottage cheese grilled on skewers with mixed peppers, tomato and pineapple. Served with mint sauce and salad. £7.25

Grilled Mushrooms 🌶️ (V)

Cup mushrooms marinated with lime juice and chef's special blend of spices. Served with mint chutney and salad. £5.90

Onion Bhajee 🌶️ (V)

Onions, spinach and lentil fritters flavoured with roasted cumin and coriander seeds. Served with salad and tamarind sauce. £5.70

Mixed Platter for Two 🌶️ (N)

A platter of malai tikka, smoked lamb tikka, grilled prawn and paneer tikka. Served with chutney and salad. £14.95

Vegetable Platter for Two 🌶️ (V) (N) (G)

A platter of Beetroot Tikki, paneer tikka, grilled mushroom and onion bhajee. Served with chutney and salad. £12.90

(V) - Suitable for Vegetarians

(N) - Contains Nut

(G) - Contains Gluten

Chili Guide: 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

CHEF SPECIALS

Meen Kolumbo 🍴🍴 AWARD WINNING DISH

A South Indian dish from the Kerala Region. Seabass marinated with salt, chilli, turmeric and pan-fried. Served with seasoned mash potato, asparagus, deep fried battered aubergine and coconut sauce. £16.90

An Award winning dish voted by Tiffin Cup 2014 & Celebrity TV Chef Ainsley Harriett.

Chappa Salmon 🍴

Salmon loin stuffed with fresh spinach and cheese and poached. Served with baby broccoli and Andhra style coconut milk and tamarind sauce – tempered with mustard seeds and curry leaves. £15.90

Jhinga Balchao 🍴🍴

A fiery hot dish from Goa, which is almost like a pickle. Do as the Goan's do and order with plain boiled rice. The cuisine of the Goan region is heavily based on their abundant seafood. Prawns cooked in Balchao sauce with coconut milk. £15.90

Malai Jhinga 🍴

Succulent king prawns sautéed with yellow mustard seeds and coconut milk simmered in garlic scented lime curry. Served with sauté spinach. £15.90

Machli Koliwada 🍴🍴 AWARD WINNING DISH

Oven roasted loin of monk fish served with cauliflower, tomato and coconut milk sauce – tempered with curry leaves and garnished with a tomato chutney. £16.90

Nihari Gosht 🍴🍴

A delicacy of Pakistan. Lamb shank slowly cooked in onion and yoghurt gravy. Served with chopped coriander, ginger and lime juice. £14.90

Murgh Shalimar 🍴🍴

Chicken breast marinated with chilli, cumin, garlic & ginger paste and pan-fried. Served with baby spinach and smooth tomato, onion and yoghurt sauce. £12.90

Murgh Mumtaj 🍴 (N)

Punjabi style. Chicken marinated with hung yoghurt and tandoori masala. Cooked in tandoori oven and simmered in light tangy tomato, honey and cashew nut makhani sauce. £12.90

Dhalcha Gosht 🍴🍴

Lamb cooked with traditional Hyderabad gravy of lentils, spiced with whole Kashmiri chilli, cinnamon and green cardamom. A popular favourite to the Classic Dansak. £12.90

Dak Banglow Gosht 🍴🍴

Pan roasted lamb sliced on curry leaves and mustard flavour crushed potato, onion, coconut milk, coriander, mint and green chilli sauce. A dish from the British Raj. £12.90

Snooty Beef 🍴🍴

Our chef's secret recipe, and a dish you must try...

Spider steak beef marinated with olive oil, chilli, turmeric and cumin. Served with spiced butternut squash bhajee resting in beef bone stock and cashew paste gravy flavoured with green cardamom. £15.90

Shashlik Masala 🍴🍴🍴

Chicken or Lamb cooked with grilled peppers, tomato and onions in a hot spicy sauce with fresh green chillies, garlic, ginger and Chef's own blend of spices. £12.90

Lababdar 🍴🍴 (N)

Chicken or Lamb marinated with garlic, ginger, turmeric, chilli, and yoghurt and roasted in tandoori oven. Served with red and green pepper and Lababdar sauce. £12.90

Chaatinaad 🍴🍴🍴

Traditional South Indian curry simmered in coconut milk, red chilli, black pepper corn and curry leaves with hint of lime juice. **Choice of Chicken or Lamb.** £12.90

Sheesh Mahal Kofta Curry 🍴 (V) (N)

Mashed and fried potato, cashew nut and Indian cottage cheese dumplings, served with a tomato and cashew nut sauce. £12.90

TANDOORI GRILLS

Tandoori Jhinga 🍴🍴 (King Prawns)

Succulent king prawns marinated in mild spices and hung yoghurt and grilled in the tandoor. Served with salad and mint chutney. £15.90

Tandoori Murgh 🍴🍴 (Chicken)

Old Delhi style classic Tandoori roast chicken-on-the marinated with homemade spices, leafy salads and mint chutney. £12.50

Shaslik 🍴🍴

Garlic tempered mix peppers and onion dices in a tangy sauce.
Choice of Chicken, Lamb or Paneer £12.95

Murgh Tikka 🍴🍴

Tandoor cooked morsel of chicken breast lightly spiced and marinated in yoghurt, garlic and ginger paste. £12.50

OLD INDIAN FAVOURITES

Tikka Masala 🍴 (N)

Cooked with cream, tomato, onion and cashew nut paste in chef's own masala recipe.

Korma 🍴 (N)

Cooked with ground coconut and almond, fresh cream and yoghurt.

Rogan Josh 🍴🍴

Cooked with tomato and medium ground spice.

Kadai 🍴🍴

Cooked with cubed mixed pepper and onions and finished in a medium curry sauce.

Balti 🍴🍴

Cooked with chef's own Balti recipe.

Jalfrezi 🍴🍴🍴

Cooked with sliced peppers, onions and fresh green chillies.

Garlic Chili Masala 🍴🍴🍴

Cooked with lots of garlic, fresh green chillies and peppers.

Madras 🍴🍴🍴

A hot curry flavoured with ground chilli powder and lime juice.

These dishes can be prepared as follows:

King Prawn	£15.50	Chicken	£12.50
Lamb	£12.50	Vegetable	£12.50

BIRYANI

Dum Ki Biryani

Basmati rice cooked in a sealed pot with yoghurt and mint. Scented with cardamom, mace and dum masala. Served with Lucknowi gravy sauce.

Choice of: King Prawn, Chicken, Lamb or Vegetable £16.50

(V) - Suitable for Vegetarians

(N) - Contains Nut

(G) - Contains Gluten

Chili Guide: 🍴 Mild 🍴🍴 Medium 🍴🍴🍴 Hot

SIDE ORDERS £5.50 each

Saag Aloo 🍴🍴 (V)

Spiced potato cooked with spinach, fresh fenugreek and spring onion.

Khatte Baigan 🍴🍴 (V) (N)

Indian baby aubergines cooked in a Hyderabadi style with peanuts, sesame seeds, cashew nut and tamarind.

Mushroom Bhajee 🍴🍴 (V)

Mushroom cooked in onion and tomato salsa tempered with cumin.

Dal Dumpukht 🍴 (V)

Slow cooked black lentil and split chick pea finished with tomato and cream.

Aloo Gobi 🍴🍴 (V)

North Indian delicacy. Potato and cauliflower sautéed with onions, tomato and cumin seeds.

Tadka Dal 🍴🍴 (V)

Red and yellow lentils roasted in pan and tempered with onion, garlic, cumin seeds and fresh tomato.

Bombay Aloo 🍴🍴 (V)

Spiced potato cooked with caraway seeds and fresh tomato.

Ajwaini Bhindi 🍴🍴 (V)

Okra simmered in a reduced onions and tomato gravy and flavoured with toasted caraway seeds.

Chana Masala 🍴🍴 (V)

Chickpeas cooked in a medium spice masala sauce.

RICE & NAAN BREADS

Boiled Rice	£3.15
Pilau Rice	£3.50
Peas Pilau Rice	£4.25
Special Fried Rice	£4.25
With egg and garden green peas	
Mushroom Fried Rice	£4.25
Garlic Fried Rice	£4.25
Lemon Rice	£4.25
Tandoori Roti (G)	£2.25
Chapatti (G)	£2.25
Plain Naan Bread (G)	£3.50
Garlic & Coriander Naan (G)	£3.50
Peshwari Naan (N) (G)	
Sweetbread layered with ground coconut, almonds and mango pulp	
Mixed Naan (G) 🍴🍴	£3.50
Stuffed with minced lamb, garlic and green chillies	
Keema Naan (G)	
Stuffed with minced lamb	
Paratha (G)	
Pan fried crispy flat bread	
	£3.50

THAI CUISINE

STARTERS

Salt & Pepper Squid 🍴🍴 (G)

Tender squid lightly coated in flour then deep fried. Flavoured with ground black pepper, spring onion and sliced chilli. £6.25

Goong Been 🍴 (G)

Deep fried tiger prawns in batter. Served with sweet chilli sauce. £6.25

Tod Man Pla 🍴

Thai fish cakes deep fried and served with sweet chilli sauce. £5.25

Sesame Prawn on Toast 🍴 (G)

Served with sweet chilli sauce. £5.25

Aromatic Duck Pan Cake 🍴 (G)

Cucumber, Spring Onion, Hoi Sin Sauce. £12.50

Duck Spring Roll 🍴 (G)

Served with hoisin sauce £8.90

Chicken Satay 🍴 (N)

Chicken strips seasoned, skewered and grilled. It is a dish of Southeast Asia, particularly Indonesia, Malaysia, and Thailand. Served with peanut sauce. £6.50

Honey Chicken (G)

Battered chicken strips deep fried and tossed in honey sauce and sesame seeds. £6.50

Mango Spring Roll 🍴 (V) (G)

Lightly seasoned and deep-fried mango and vegetables. £5.25

Imperial Mixed Platter (Serves 2) 🍴 (G) (N)

Platter for two with a selection of Chicken Satay, Duck Spring Roll, Goong Been and Thai Fish Cakes. £14.95

Prawn Crackers

Per person with sweet chilli sauce. £2.00

CURRIES

Green Curry 🍴🍴🍴

Thai Green Curry with Thai aubergine, Thai pea aubergine bamboo shoot, sweet basil and coconut milk.

Red Curry 🍴🍴

Thai Red Curry with Thai aubergine, Thai pea aubergine bamboo shoot, sweet basil and coconut milk.

Masaman Curry 🍴 (N)

Mild curry with coconut milk, potatoes and peanuts; (Chicken dish served on-the-bone).

Penang Curry 🍴🍴

A spicy curry with coconut milk, lime leaf and Penang Curry Paste.

All Thai Curries can be prepared as follows:

King Prawn	£15.50	Chicken	£12.50
Tiger Prawn	£12.50	Beef	£12.50
Duck	£15.50	Vegetable	£10.50

(V) - Suitable for Vegetarians

(N) - Contains Nut

(G) - Contains Gluten

Chili Guide: 🍴 Mild 🍴🍴 Medium 🍴🍴🍴 Hot

CHEF SPECIALS

Pad Med Mamuang Himapan 🍴 (G) (N)

Stir fried battered chicken or prawn with cashew nut, spring onion, mixed peppers, mushroom, dried chilli, and chef's own special sauce. £12.50

Ped Pad Prik Phao 🍴

Stir fried duck breast with mixed peppers, onions, spring onion, mushrooms and sweet basil using Thai chilli oil. £15.50

Nua Lao Dang 🍴

Stir-fried beef sirloin with peppers, onions, mushroom, green peas and Chinese red wine sauce. £12.50

Weeping Tiger Steak (Suea Rong Hai) 🍴 (G)

A classic North-eastern Thai dish. Tender beef steak strips grilled and wok-fried with vegetables. Served with special dipping sauce on a bed of lettuce. £15.50

Black Pepper Garlic 🍴 (G)

Stir-fried tiger prawns or chicken with black pepper, garlic, onion, mixed peppers and spring onion with soya sauce. £12.50

Laksa 🍴

Grilled king prawns or seabass with peppers, onion, tomato, coconut milk and Laksa sauce. King Prawn or Seabass £15.50

Ped Op Num Phung 🍴

Roast duck with honey sauce, topped with crispy onion. £15.50

Salmon Teriyaki 🍴

Grilled salmon with Japanese soy sauce and topped with fresh ginger and spring onions. £15.50

Kong Makham 🍴 (G) (N)

Deep fried king prawn with tamarind sauce, cashew nut and dried chilli. Served on bed of iceberg lettuce. £15.50

NOODLES

Pad Thai Noodles (G) (N) 🍴

Stir-fried rice noodles with egg, beansprout, spring onion, bean curd and ground peanut.

Egg Noodles (G)

Egg noodles with egg, beansprout, spring onion.

Noodles can be prepared as follows:

Tiger Prawn / Chicken £12.50 Vegetable £10.50

SIDE ORDERS £5.50 each

Baby Broccoli (V)

Broccoli & white sesame seeds in garlic sauce

Pak Choi (V)

In Oyster sauce

Stir-fried Mixed Veg (V)

With sesame seeds and oyster sauce

Plain Egg Noodles (V)

RICE

Boiled Rice £3.15

Egg Fried Rice £4.25

Coconut Rice £4.25

Jasmine Rice £4.25

Malaysian Rice 🍴

Stir fried rice with Malaysian sauce, chicken, prawn and mixed vegetables £7.50



SUNDAY LUNCH BUFFET

Experience The Snooty Mehmaan's delicious and great value Sunday Lunch Buffet.

The Snooty Mehmaan's immensely popular Sunday Lunch Buffet is the perfect opportunity to enjoy an excellent value meal at just £12 per person (Children £6 up to 10 years of age) with friends or family. Both children and adults will enjoy the delicious food and friendly service in our luxurious surroundings.

The Sunday Lunch Buffet offers unlimited servings and consists of up to twenty dishes with a superb selection of vegetarian and non-vegetarian starters, main courses, salads, poppadum's, prawn crackers, chutneys and delicious desserts.

Drinks are not included in the price of the Sunday Lunch Buffet.

The Sunday Lunch Buffet is available between 12 noon and 3pm.

For more details and reservations call us on

01367 242 260

or visit us @ www.snootymehmaan.com



