

THE GOVERNOR'S CURRY ROOM

THE OGH HOTEL

The art of spicing in Indian cuisine is arguably the most sophisticated and complex in the world. In other cuisines, spices tend to be used in isolation or in simple combinations. Indian cooking relies on an intimate knowledge of the way spices work together. Aside from flavour, it is important to consider the texture, the sequence in which the spices are added and how long they are cooked for.

The menu has been influenced by Mrs Tollman and Kevin Joseph, our Executive Head Chef at The Oyster Box in South Africa and expertly prepared by Japhia Ellaya to give you a selection of the finest Indian cuisine recipes from around the world.

TABLE SERVICE

POPPADUMS, APRICOT CHUTNEY, MINT RAITA, SAMBAL

JALPAAN / STARTERS

DHAL SOUP (V)

red lentils, fresh mint and nut raita,
garlic and black pepper naan

KAKORI BEEF KEBAB

chaat masala, red chilli paste,
fresh mint chutney, cucumber raita

TANDOORI FLAVOURED CHICKEN SAMOOSAS

crisp pastry, tamarind dipping sauce, fresh coriander

KERALAN-STYLE GUERNSEY LOBSTER

fresh local lobster, saffron masala cream, fresh garlic,
capers, chopped tomato, fresh lime

MANGO SPICED SCALLOPS

fresh local scallops, mango, chilli and
garlic paste, lemongrass butter

SPICED CHILLI CRAB

burnt lime, prawns with red chilli flakes,
kari patta rice, pineapple salsa, tamarind

HOMEMADE PANEER TIKKA (V)

garlic and ginger paste, fresh lemon,
pickled cucumber ribbons, red onion

MUKHYA BHOJANAN / MAIN COURSES

(all curries are served with basmati rice, Chef's vegetable side dish and traditional Indian bread)

CITRUS SCENTED BEEF CURRY

coconut milk, curry paste, orange rind,
roasted peanuts

TRADITIONAL NATAL LAMB CURRY

(Your choice of medium or hot)
fresh tomato, green chilli, ginger, garlic,
fennel and succulent lamb

BUTTER CHICKEN CURRY

North Indian style, simmered in saffron butter,
chilli and coriander cream

CHICKEN AND PRAWN CURRY

chilli, tomato and cream sauce,
rice wine vinegar, fenugreek

BENGAL FISH CURRY

line-caught local fish of the day, tomato based,
fresh fish, fried aubergine, spring onions

GOAN LOBSTER CURRY

(supplement of £5)
a favourite South Indian dish,
simmered in a tomato and coconut sauce

VEGETABLE KORMA (V)

fried paneer, sautéed onion, peppers, peas
and mushrooms, creamy curry sauce

CHEF JAPHIA'S THALI

(supplement of £10)
your choice of three of the above curries
(excludes Goan lobster curry)

MISTAAN / DESSERTS

BEA TOLLMAN'S VANILLA CHEESECAKE

strawberry compôte

GULAAB JAMUN

coconut crusted Indian doughnut

INDIAN-SPICED RICE PUDDING

arborio rice, coconut milk, cinnamon, aniseed

FRESH MANGO WITH PINEAPPLE

INDIAN INFLUENCED ICE CREAM


rosewater and cardamom, pistachio and honey, coconut

PETITS FOURS

HOMEMADE CHOCOLATES

THREE COURSES £45

THREE COURSES WITH WINE FLIGHT £68

Items marked with a  are genuine recipes from the President and Founder of The Red Carnation Hotel Collection, Beatrice Tollman. The dishes featured are in her cookbook "A Life in Food" which is available to purchase at £25.00 with all proceeds going to Starlight Children's Foundation and The Great Ormond Street Hospital for Children (Tick Tock Club).

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.
Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.
If you have any special dietary requirements please inform your waiter.

A discretionary 10% service charge will be added to all food and beverage bills

CHAMPAGNE AND SPARKLING WINE

	150ml	Bottle
LANSON BRUT toasty, citrus, honeydew notes with a creamy finish	£15	£68
LANSON BRUT ROSÉ aromas of rose and red fruits echo its pale pink colour	£15	£70
BOTTEGA GOLD PROSECCO BRUT (20cl) fruity and flowery with scents of Golden apple, Williams pear, acacia flower and lily of the valley		£12
BOTTEGA ROSÉ SPUMANTE (20cl) intense, elegant, complex, characterised by floral and fruity notes, mixed berries, currants and wild strawberries		£12

WHITE WINE

	175ml	250ml	Bottle
BOUCHARD FINLAYSON, BLANC DE MER, SOUTH AFRICA characterised by hints of quince, apricot and almonds	£9	£12	£34
BOUCHARD FINLAYSON, WALKER BAY, SOUTH AFRICA rich tropical fruit tones of granadilla, guava and litchi	£10	£14	£40
BOUCHARD FINLAYSON, SANS BARRIQUE, OVERBERG, SOUTH AFRICA crisp tropical fruit, yeasty richness	£11	£15	£42
BOUCHARD FINLAYSON, WALKER BAY SAUVIGNON BLANC RESERVE, SOUTH AFRICA an undercurrent of spice and flint notes add complexity to the fruit bowl of flavours including fig, lemon zest and passion fruit	£12	£16	£47
BOUCHARD FINLAYSON, MISSIONVALE CHARDONNAY, SOUTH AFRICA vanilla and aromatic layers of apricot and cantaloupe	£15	£19	£56
BOUCHARD FINLAYSON, KAAIMANSGAT LIMITED EDITION, SOUTH AFRICA voluptuous fruit tones with harmonious oak flavours	£15	£19	£56
MUSCADET SÈVRE ET MAINE SUR LIE, FRANCE an evolution of fresh citrus, green apple and lime blossom	£11	£14	£36
SARTORI PINOT GRIGIO, ITALY rich and silky on the palate with flavours of melon and pear	£9	£12	£30
ELEPHANT HILL VIOGNIER, NEW ZEALAND reminiscent of ripe peach, nectarine, apricot kernel and ginger	£11	£14	£45

ROSÉ WINE

BARBEBELLE CÔTEAUX D'AIX EN PROVENCE, FRANCE intermixing floral notes and subtle fresh red fruit	£9	£13	£30
SAUVION ROSÉ D'ANJOU, FRANCE off dry style with a good acidity	£7	£9	£25
SARTORI PINOT GRIGIO BLUSH, ITALY crispy, summer fruit flavour	£9	£12	£30

RED WINE

BOUCHARD FINLAYSON, HANNIBAL, SOUTH AFRICA olive and redcurrant flavours combine with cranberries resulting in a lingering finish	£14	£19	£54
BOUCHARD FINLAYSON, GALPIN PEAK, SOUTH AFRICA a refined mouthfeel highlights this compilation of sour cherry and violets. A refreshingly savoury spice with a dusting of talcum.	£15	£19	£58
BOUCHARD FINLAYSON, WALKER BAY PINOT NOIR, SOUTH AFRICA vibrant violet florals and perky spice	£13	£17	£48
BOUCHARD FINLAYSON, TÊTE DE CUVÉE, SOUTH AFRICA aromatic scented nose, truffles, dark forest coloured fruits			£195
NORMAN HOLBROOKS ROAD, MERLOT, AUSTRALIA flavours of sweet plum and blackberry fruit with a full, rich texture and velvet-like tannins	£10	£13	£32
IL CAGGIO, CHIANTI DOCG sour red cherries on the palate are complimented by leafy aromas and an earthy smokiness	£9	£12	£30

PREMIUM WINE BY THE GLASS

Using the renowned CORAVIN wine access system we are delighted to be able to offer you a selection of premium wines by the glass

100ml

CHÂTEAUNEUF DU PAPE, DOMAINE DE SAINT-PRÉFERT, 2011	£15
MEURSAULT, LES TILLET, PATRICK JAVILLER, 2015	£20
PULIGNY MONTRACHET, 1^{er} CRU HAMEAU DE BLAGNY, DOMAINE COMTESSE DE CHERISEY, 2014	£25
BOUCHARD FINLAYSON, TÊTE DE CUVÉE, SOUTH AFRICA	£25
CHÂTEAU MUSAR, BEKKA VALLEY, LEBANON, 2006	£15
FUGUE DE NÉNIN, POMEROL, 2^{ème} CRU CLASSÉ CHÂTEAU NÉNIN, 2009	£18
DON MAXIMIANO ERRAZURIZ, ACONCAGUA VALLEY, 2007	£20

WINE FLIGHT

The perfect wine selection to enhance your dining experience

WITH YOUR STARTER:

BLEND, BOUCHARD FINLAYSON BLANC DE MER 2016, WESTERN CAPE, SOUTH AFRICA (175ml)

or

SHIRAZ, BEYOND THE RIVER 2016, SOUTH EASTERN, AUSTRALIA, (175ml)

WITH YOUR MAIN COURSE:

PINOT GRIS, ESCARPMENT, "THE EDGE" 2016, MARLBOROUGH, NEW ZEALAND, (175ml)

or

MALBEC, TRIBUTO SINGLE VINEYARD 2015, COLCHAGUA VALLEY, CHILE, (175ml)

WITH YOUR DESSERT:

MOSCATO, CHOCOLATE BOX, AUSTRALIA, (150ml)

BEER

COBRA Cobra Beer Partnership, UK, 330ml	Bottle	£6
KINGFISHER United Breweries, India, 650ml		£7
ADNAMS GHOST SHIP Adnams plc, Sole Bay Brewery, UK, 500ml		£7
PUNK Brewdog, IPA, Scotland, 330ml		£7
LIBERATION ALE Liberation Brewery, Jersey, 500ml		£8
WONKY DONKEY White Rock Brewery, Guernsey, 500ml		£7

GIN AND TONIC

with your choice of Fever-Tree Indian, Naturally Light or Mediterranean Tonics

Each

OPIHR ORIENTAL SPICED GIN 40%, UK, London Dry Gin	£7.50
SAFFRON GIN 40%, Dijon, France, Small Batch Distilled Gin	£7.50
BLUE BOTTLE 47%, Randalls Guernsey, Small Batch Distilled Gin	£7.50
WHEADON'S ROCK SAMPHIRE & PINK GRAPEFRUIT 42%, Guernsey, Wheadon's	£7.50
UNIT SIX 42%, Guernsey, White Rock Brewery	£7.50



#theOGH

