

## SIDES

### -----VEGITARIAN-----

DAL MAKHANI, SLOW COOKED BLACK LENTILS	£3
TARKA DAL, SLOW BRAISED YELLOW LENTILS	£3
PALAK PANEER, COTTAGE CHEESE, SPINACH	£3
GOBHI MUTTER, CAULIFLOWER, GREEN PEAS	£2.50
JEERA ALOO, POTATO, CUMIN, CURRY LEAF	£2.50
AUBERGINE BHAJI, CREAM, ONION MASALA	£3
MIX MUSHROOMS BHAJI, GARLIC, ONION,	£3
MIX VEGETABLE CURRY, ONION MASALA	£3
BHINDI MASALA, ONION MASALA & HERBS	£3
MIX PEPPERS KADAI, MIX PEPPERS GRAVY	£3
PAN-FRIED BABY VEG WITH GARLIC PARSLEY	£4

### -----RICE-----

BOILED RICE, COOKED BASMATI RICE	£2.50
SAFFRON RICE, BASMATI RICE, SAFFRON	£3
MUSHROOMS RICE WITH SPICED MASALA	£3
LEMON RICE, WITH SPICED LEMON MASALA	£3
PRAWN FRIED RICE WITH SPRING ONIONS	£4

### -----NAAN-----

PLAN NAAN MADE WITH ALL PURPOSE FLOUR	£3
CHEESE NAAN MADE WITH MILD CHEDDAR	£3
KEEMA NAAN MADE WITH LAMB MINCE	£3
TIKKA NAAN, MADE WITH CHICKEN TIKKA	£3
PESHWARI NAAN, ALMOND, DRY-FRUIT	£3

## DESSERTS

ALMOND KULFI, almond milk, pistachio with mint salsa	£4
RUM BABA, yeast cake with vanilla crème Chantilly	£4
BLUE BERRIES and lemon cheese cake	£4

🔥 - MEDIUM, 🔥🔥 - HOT, 🔥🔥🔥 - VERY HOT

INTER CONTINENTAL

BrAsserie

INDIAN | BRITISH | ASIAN | FRENCH | CUISINE

by RAM JALASUTRAM  
CHEF FROM MICHELIN & LEADING HOTELS OF THE WORLD

## “DISCOVER OUR STORY

ULTIMATE DINNING EXPERIENCE WITH  
TABLE BBQ LIVE COOKING

### Intercontinental Brasserie,

contemporary cuisine of INDIAN / BRITISH / ASIAN / FRENCH with delightful twist and table BBQ live cooking like non other.

Meet our Executive chef

one of the most highest prestige culinary accolades winner  
Ram Jalasutram

The menu offers an array of award winning dishes from the  
Reflects the inspiration and influence of Ram Jalasutram  
had on his culinary journey

Head chef at some of the Best well- know establishments,  
Michelin star restaurants and the Leading Hotels of the  
World. including The Dorchester London, Gleneagles  
Scotland, Alan Ducasse at Dorchester, Randolph oxford,  
Pennyhill park Bagshot, gordon Ramsay Petrus London,  
Brasserie blanc group with chef Raymond blanc and  
many more of the Best finest Establishments in the uk and  
overseas.

Our culinary style is both – incredible simple, cleverly  
refined, Everything that seems ordinary hides with  
contemporary twist

The menu is made with seasonal ingredients and matching  
wines served to you by knowledgeable team who are here  
to make your Dinning Experience as perfect

Thank You and Enjoy Your Dining with us

Bon appetit - thank you.

**Ram Jalasutram**

Chef-Director



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## TAKE AWAY MENU

Tel. 020 8892 9841 / 020 8892 3610

45-47 York Street, Twickenham TW1 3LP



**FREE** HOME DELIVERY  
for order over £20 within 3 miles

**ORDER ONLINE**

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

**20% DISCOUNT ON**  
**ORDER ONLINE OR CALL US**

**OPENING HOURS**

**MON - SUN**

Lunch 12 to 3pm & Dinner 5pm to 10pm

Opening 7 days a week

follow us @



we accept major credit cards & debit cards.

## INDIAN TANDOORI

### -----FROM CLAY-OVEN-----

<b>AJIWAINI PANEER TIKKA,</b> with chard pineapple, mango glaze (v)	£8
<b>KING PRAWN TANDOORI</b> spiced wild rice pilaf, herbs chutney	£14
<b>CHICKEN TIKKA THREE WAYS</b> smoked moil raita & mint chutney	£9
<b>PAPRIKA LAMB CHOP</b> with Avocado lime chutney & raw papaya	£10
<b>TANDOORI GRILLS MIX</b> chicken, Lamb, game sheek kabab, paneer,	£14
<b>WHOLE SEA BASS</b> tandoori spiced with mustard curry garlic dip	£9
<b>SCOTTISH SALMON TIKKA</b> Shashlik, crème fraiche, pomegranate chat	£8

## STARTERS

### -----CLASSIC-----

<b>CRISPY OKRA FRIES</b> with pomegranate, mint, tamarind sauce (v)	£6
<b>CRISPY MALABAR PRAWNS</b> white turmeric, black peppercor	£10
<b>VENISON SAMOSA CHAT</b> mix Berries spiced dip	£8
<b>ALOO MUTTER SAMOSA CHAT</b> yoghurt, tamarind chutney (v)	£5
<b>ONION BHAJI PAKORA</b> sweet chilli, lime, tamarind dip (v)	£5
<b>MOMO CHICKEN</b> "authentic" Gurkha's chutney	£8
<b>CHICKEN 65</b> 🌶️ with curd rice, curry leaves fry, dry onion	£8
<b>BATTERED MUSHROOMS</b> with garlic, ginger, red chilli sauce (v)	£5
<b>AUBERGINE THREE WAYS,</b> stuffed bill pepper grain couscous	£7
<b>MIX VEGETABLE MOMO</b> with gurkha chutney (v)	£7
<b>BBQ CHICKEN LOLLIPOP</b> 🌶️ with peppercorn crème fraiche	£9

## INDIAN CLASSIC MAIN COURSE

### -----CHICKEN DISHES-----

<b>CHICKEN KALI MIRCH,</b> black peppercorn masala 🌶️🌶️	£10
<b>CHICKEN CHILLI CHUTNEY,</b> coriander, chillies 🌶️🌶️🌶️	£10
<b>CHICKEN METHI,</b> fresh herbs & fenugreek masala	£10
<b>CHICKEN VINDALOO,</b> Goan species and citrus 🌶️🌶️🌶️	£10
<b>CHICKEN MADRAS,</b> hot red chillies with spices 🌶️🌶️🌶️	£10
<b>CHICKEN TIKKA,</b> masala almond, cream tomato	£10
<b>BUTTER CHICKEN,</b> masala creamy almond & tomato	£10
<b>CHICKEN KORMA,</b> yoghurt, cream, almond, honey	£10
<b>CHICKEN BHUNA,</b> onion, herbs and tomato masala	£10
<b>CHICKEN MANGO,</b> masala raw mangoes & herbs 🌶️	£10

### -----LAMB DISHES-----

<b>LAMB HARIYALI,</b> herbs, chillies masala 🌶️🌶️	£11
<b>LAMB MADRAS,</b> hot red chillies, spices 🌶️🌶️🌶️	£11
<b>LAMB KALI MIRCH,</b> peppercorn gravy 🌶️🌶️	£11
<b>LAMB RAILWAY</b> spinach, herbs, onion gravy	£11
<b>LAMB METHI,</b> fresh herbs, fenugreek masala	£11
<b>LAMB TIKKA</b> masala, almond, cream, tomato	£11
<b>LAMB ROGAN JOSH,</b> kashmiri chilli, saffron 🌶️	£11
<b>LAMB JALFREZI,</b> red chillies, capsicum 🌶️🌶️🌶️	£11
<b>LAMB VINDALOO,</b> Goan species & citrus 🌶️🌶️🌶️	£11
<b>LAMB BHUNA,</b> onion, herbs & tomato masala	£11

### -----PRAWN DISHES-----

<b>SEAFOOD MOILEE,</b> coconut milk, curry mustard	£12
<b>PRAWN KADAI,</b> sautéed peppers, onion masala	£12
<b>PRAWN JALFREZI,</b> red chillies, capsicum 🌶️🌶️🌶️	£12
<b>PRAWN HARIYALI,</b> herbs & green chillies 🌶️🌶️	£12
<b>PRWAN KALI MIRCH,</b> peppercorn masala 🌶️🌶️	£12
<b>PRAWN CHETTINAD</b> chilli, yoghurt, poppy seed 🌶️🌶️	£12
<b>PRWAN "COUNTRY STYLE"</b> garlic, curry leaves, onion 🌶️🌶️	£12
<b>PRWAN KHUKARI,</b> chillies, garlic, spring onion 🌶️🌶️	£12

### -----FISH DISHES-----

<b>SEA BASS BHUNA CHETTINAD,</b> 🌶️🌶️ chillies, yoghurt, poppy seeds, coconut	£10
<b>MONKFISH "SRI LANKAN" ALMOND,</b> 🌶️ coconut cream, cauliflower masala	£14
<b>LEMON SOLE MALABAR,</b> coconut milk, mustard, curry leaves	£14
<b>SALMON BHUNA,</b> onion, herbs & tomato masala	£10

### -----VEGETARIAN MAINS-----

<b>CRISPY TOFU THAI,</b> 🌶️ pineapple shall, baby veg, tamarind sauce	£10
<b>PANEER TIKKA &amp; KOFTA,</b> Cottage cheese, grilled peppers, tomato gravy	£11
<b>GREEN PEAS RISOTTO,</b> poached egg, grilled veg & parmesan	£10

### -----DUM BIRYANI-----

<b>CHOICE OF</b>			
<b>VENISON</b>	£14	<b>DUCK BREAST</b>	£13
<b>LAMB SHANK</b>	£12	<b>CHICKEN</b>	£11
<b>KING PRAWN</b>	£16	<b>WILD MUSHROOMS</b>	£10

All served with smoked fruity raita, its own Pan-gravy, pappadom, Sweet & Hot chutneys

## THAI STARTERS

### -----CLASSIC-----

<b>IMPERIAL</b> satay's chicken, prawn, beef, fishcake 🌶️	£8
<b>CHICKEN WINGS SOMTAM</b> (no bone) raw papaya 🌶️🌶️	£8
<b>SEA BREAM TEMPURA,</b> basil & chilli dressing 🌶️🌶️	£7
<b>TOM YUM SOUP,</b> prawn, chicken, mushrooms 🌶️	£7
<b>PRAWNS STIR-FRY,</b> tofu, galangal, capsicum 🌶️🌶️	£11

### -----MAINS-----

<b>PRAWN THAI</b> red curry "authentic" sticky rice 🌶️🌶️	£13
<b>DUCK BREAST</b> "PED MAKHAM" with sticky rice 🌶️	£12
<b>PAD THAI PRAWNS,</b> tamarind, egg fry, peanuts 🌶️🌶️	£13
<b>CHICKEN THAI</b> green curry, Thai veg, sticky rice 🌶️🌶️	£11

### ALLERGY AWARENESS

All of the dishes on this menu may contain traces of nuts or other allergens. If you need further assistance regarding food allergies please ask a member of our staff. This notice applies to all dishes served in our restaurant, takeaway and outside catering services.