

# INTER CONTINENTAL

## BrAsserie

INDIAN | BRITISH | ASIAN | FRENCH | CUISINE

by RAM JALASUTRAM

CHEF FROM MICHELIN & LEADING HOTELS OF THE WORLD

### "Discover our story"

Contemporary Cuisine of Indian / Asian / British / French  
Ultimate Dining - Experience With Table BBQ Live Cooking

Meet our Head chef Ram Jalasutram, one of the Prestige Culinary Accolades Winner.

Menu Offer an array of Award winning dishes, Reflects, Inspiration & Influence by Ram had on his Culinary Journey, Including Michelin Stars and Leading Hotels of the world

Our Culinary style is both-Incredible Simple, cleverly refined with Contemporary twist, Served by knowledgeable team who are here to make your dining experience perfect

Thank You and Enjoy your Dining

Ram Jalasutram  
Head Chef

## DRINKS MENU

### WHITE WINE

Dry, Aromatic, Juicy, Fruity, Crispy, Ripe, Delicate, Subtle Whites

	175ml	250ml	Bottle
<b>MONTE DI CELLO PINOT GRIGIO (Italy) VE/VEG</b> Immediate with an intense impression of acacia flowers. Dry, full-bodied & very personal.	£4.95	£6.95	£19.95
<b>WHARARIKI SAUVIGNON BLANC (New Zealand)</b> This award winning juice is made in true style with intense, flavours of pineapple & passion fruit.	£4.90	£6.90	£19
<b>PADDLING DUCK CHARDONNAY (New South Wales Australia)</b> Powerful nose, pears and vanilla. A lovely fresh wine & pleasing by buttery flavours.	£4.90	£6.90	£19
<b>CHABLIS DOMAINE DE VAUROUX (Burgundy France)</b> Honest Chablis with apple and citrus character. It is not as dry as some, with gentler acidity.			£40
<b>DOMAINE LA PEIRIERE VIOGNIER (Languedoc France) VE/VEG</b> Aromas of wild peach, apricots and white flowers. A delicate finish of dried fruits.			£23
<b>WINZER KREMS GRUNER VELTINER (Austria)</b> A refreshing, The citrus acidity is balanced by hints of lychee and tropical fruits.			£27
<b>GAVI CA' BIANCA SWA GOLD (Italy)</b> It is dry, clean & fresh with persistent pear and citrus flavours and almonds on the finish.			£29
<b>SAINT-PEYRE PICPOUL DE PINET (FRANCE)</b> Flavours of ripe, juicy pears & a tangy snap of lemon and lime provides structure and flavour interest.			£27
<b>STANLAKE PARK HINTON GROVE VE/VEG</b> Especially enjoyable with spicy, oriental foods or just by itself. The most aromatic grapes are picked and fermented			£21

### RED WINE

Juicy, Spicy, Peppery, Warming, Oaked, Intense

	175ml	250ml	Bottle
<b>BODEGAZA MERLOT (Chile) VE/VEG</b> With aromas of fresh herbs and plums. Its tannins are soft and mature.	£4.80	£6.75	£19
<b>BUTCHER OF BUENOS AIRES MALBEC (Argentina) VE/VEG</b> Bursting with notes of red cherries, raspberry & chocolate, enhanced by delicately silky tannins	£4.95	£6.95	£19.95
<b>PADDLING DUCK SHIRAZ (New South Wales Australia) VE/VE</b> Warm, robust style, mature and expressive fruitiness show the fullness of the ripe summer fruits.	£4.80	£6.75	£19
<b>RESERVE ST MARTIN PAYS D' OC PINOT NOIR (France) VE/VEG</b> Fresh and elegant wine with The aromas vary from raspberry hints to morello cherries.			£25
<b>RIIMITIVO TRULLI SALENTO IGP SWA SILVER P (Italy)</b> Primitivo grape reaches its peak in Southern. In abundance, flavours of black cherries, prunes and spices			£26
<b>COTES DU RHONE VILLAGES CAIRANNE DOMAINE GROSSET (France)</b> Follows with hints of cinnamon, red peppercorns married with ripe wild berries and prunes			£37
<b>DOOLHOF LADY IN RED BORDEAUX BLEND (Wellington South Africa)</b> Intense of red & black fruits with cedar and oak undertones, fruit / oak balance is harmonious with soft			£39
<b>EI MESON CRIANZ RIOJA (Spain)</b> This modern Tempranillo has lively red fruit and spice, fine acidity and smooth tannins.			£28
<b>CHATEAU GRAND PEYROU GRAND CRU (France)</b> Ripe dark fruits on the nose with hints of oak. plum, blackcurrant. Remarkably aromatic & long-lasting finish.			£55

### SPARKLING WINE

<b>DI MARIA PROSECCO DOC (Italy) 200ml Bottle</b> Attractive flavours of sliced apple. Soft and refreshing with lingering fruity aromas	£7.95
<b>DI MARIA RABOSO ROSE (Italy) 200ml Bottle</b> Elegant, dry sparkling rosé, Red berry characters on the nose leading to a fresh	£7.95
<b>DI MARIA PROSECCO DOC (Italy)</b> Attractive flavours of sliced apple. Soft and refreshing with lingering fruity aromas	£29
<b>GAUCHEEZCO SPARKLING Pinot Noir Extra Brut (Argentina)</b> Fine persistent bubbles Tantalising aromas of fresh fruit with a smooth acidity	£42

### ROSE WINE

	175ml.	250ml.	Bottle
<b>WILDWOOD ZINFANDELI ROSÉ (California)</b> A youthful wine with aromas of fresh cherries /watermen / strawberries	£4.95	£6.95	£19.95
<b>"CAP AU LARGE" ROSE COTES DE PROVENCE (France)</b> freshness, aromatic expression notes of watermelon and citrus fruits			£25

### CHAMPAGNE

<b>MOET &amp; CHANDON BRUT NV (France)</b> Perhaps the best known Champagne, Brut Imperial. Crisp, citrus of biscuity	£65
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### DESSERTS WINE

<b>GONZALEZ BYASS NECTAR</b> Caramel, dried fruits, figs, mocha, nuts , spices. A perfect match for all desserts	125ml	£6
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### CIDERS

OLD MOUT BERRIES & CHERRIES	500ml	£3.90
BULMERS ORIGINAL	500ml	£3.95
APPLEWOOD CIDER OAK AGED	500ml	£3.80

### BOTTLE BEERS & DRAUGHT

KING COBRA 375ml	£7	
KHUKURI 660ml (Nepal)	£5	
COBRA 660ml	£5	
GOLDEN EVEREST DRAUGH Small	£3 / Large	£5
CORONA 330ml	£3.50	
AMSTEL 330ml	£3.50	
PERONI NASTRO 330ml	£3.90	
ASAHI PALE 330ml	£3.50	
BELFIEL LAWLESS (CRAFT) 330ml	£3.50	
HEINEKEN(0% alcohol free) 330ml	£3.25	

### WHISKY 25ml

JACK DENIALS	£3
JAMESON	£3
CHIVAS 12yr	£3.25
JW BLACK LABEL	£3.30
GLENFIDDICH 12yr	£3.50
GLENMORANGE	£3.40
YAMAZAKI (Japanese Whisky)	£3:60
SIGNET GLENMORANGE	£7

### VODKA 25ml

ABSOLUT VODKA	£3
BELVEDERE VODKA	£3.15
GREY GOOSE VODKA	£3.25
SMIRNOFF VODKA	£3

### RUM 25ml

BACARDI CARTA BLANCA	£3
MALIBU	£3
CAPTAIN MORGAN	£3
SAILOR JERRY CARIBBEAN SPICED	£3
HAVANA CLUB SPECIAL RUM	£3.15

MIXER FOR WHISKY OR SPIRITS	£1.50
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### BRANDY 25ml

COURVOISIER VS COGNAC	£3.15
HENNESSY VS COGNAC	£3.25
MARTEL VS FINE COGNAC	£3

### GIN 25ml

BEEFEATER	£3
BOMBAY SAPPHIRE	£3.20
GORDON'S / PINK	£3
HENDRICK	£3
MOMBASA CLUB STRAWBERRY	£3.20
TANQUERA	£3.25
BRITAINS RHUBARB GIN	£3.25

### SOFT DRINKS

BLENHEIM STILL WATERr 750ml	£3.25
BLENHEIM SPARKLING 750ml	£3.25
FEVER TREE LIGHT	£2.50
FEVER TREE TONIC WATER	£2.50
FEVER TREE SODA WATER	£2.50
SCHWEPES GINGER BEER	£2.50
SCHWEPES LEMONADE	£2.50
ORANGE JUICE	£2.50
MANGO JUICE	£2.50
CRANBERRY JUICE	£2.50
PINEAPPLE JUICE	£2.50
APPLETISER	£2.50
COKE/DIET/ZERO	£2.50

### COCKTAILS

PORN STAR MARTINI	£7
SEX ON THE BEACH	£6
INDIAN SUNSHINE (0% ALCOHOL)	£4
ESPRESSO MARTINI	£7
FRENCH 75	£7
PINA COLADA	£7
MOJITO	£7

VE-Vegan, VEG-Vegetable, DF-Dairy Free, NF-Nut Free, GF-Gluten Free

## TABLE BBQ ( MOST POPULAR )

Single Starter £15 or Sharing Starter for two £25

With mixed meats skewer of Chicken, Lamb, Sausage, King Prawn, Pineapple, Game Sheek Kabab & Salmon. Blue Cheese Salad with Sweet & Spicy Dips

### FROM TANDOORI OVEN

<b>AJIWAINI PANEER TIKKA</b> , with chard pineapple, mango glaze	£8	<b>CHICKEN TIKKA THREE WAYS</b> , smoked mooli raita & mint chutney	£8
<b>BAKED SEA BREAM FILLET</b> , coconut chutney, cherry tomato dip	£8	<b>PAPRIKA LAMB RACK CHOP</b> Avocado lime chutney & raw papaya	£9
<b>KING PRAWN TANDOORI</b> , puffed wild rice pilaf, herbs chutney	£14	<b>MIX GRILLS SIZZLER</b> , 1/2 baby chicken, Lamb, sheek kabab, king prawn, paneer	£14

### STARTERS

— Contemporary —

#### INDIAN

<b>CRISPY MALABAR PRAWNS</b> sautéed white turmeric	£9
<b>VENISON SAMOSA CHAT</b> , papadam shall, Berries	£7
<b>MOMO CHICKEN</b> "authentic" Gurkha's chutney	£7
<b>CHICKEN 65</b> with curd rice, curry leafs fry, dry onion	£7

#### THAI

<b>IMPERIAL</b> mix satay's of chicken, prawn, beef, fishcake	£8
<b>CHICKEN WINGS SOMTAM</b> (no bone), crushed papaya	£7
<b>SEA BREAM TEMPURA</b> , Thai basil & chilli dressing	£7
<b>TOM YUM SOUP</b> , prawn, chicken, mushrooms, peppers	£8

#### BRITISH / FRENCH

<b>CHILLI &amp; COCONUT CALAMARI</b> lime mayo, aubergine	£7
<b>SMOKED KING SCALLOPS</b> with basil tomato garlic fondu	£11
<b>TERRINE</b> of venison, duck, guinea fowl, quail, pickled pancetta	£7
<b>CRAB &amp; PRAWN "cocktail"</b> soft quail egg, avocado	£8

### MAIN COURSE

— Contemporary —

<b>WHOLE SEA BASS</b> , Goan cafreal gravy, coconut rice	£11	<b>THAI CURRY</b> green or red "chicken or prawn" sticky rice	£11	<b>KING PRAWN "Arrabbiata"</b> spaghetti, tomato, red chilli	£14
<b>ROAST RUMP OF LAMB</b> "Laal mass"parsnips,pakchoi	£13	<b>DUCK BREAST "PED MAKHAM"</b> with sticky rice	£12	<b>LEMON SOLE MEUNIER</b> baby capper butter, lemon, tomato	£17
<b>DUCK BREAST VINDALOO</b> , sweet potato curry	£12	<b>PAD THAI PRAWNS</b> , tamarind, egg fry, peanuts	£13	<b>BEEF FILLET "Wellington"</b> pancetta, Truffle mash, red wine	£19

### INDIAN CLASSIC

— Inspired by the Street Food Market of Northern & Southern of India —

CHICKEN £10 CHOOSE CURRY OF	LAMB £11 CHOOSE CURRY OF	PRAWN £11 CHOOSE CURRY OF	FISH CURRY CHOICE OF	
<b>KALI MIRCH</b>	<b>HARIYALI »</b>	<b>SEAFOOD MOILEE</b>	<b>SEABASS CHETTINAD</b>	£10
<b>CHILLI CHUTNEY »»</b>	<b>KALI MIRCH »</b>	<b>MADRAS »»</b>	<b>MONKFISH "SRI LANKAN STYLE"</b>	£12
<b>METHI</b>	<b>RAILWAY</b>	<b>KADAI</b>	<b>HALIBUT</b>	£14
<b>VINDALOO »»</b>	<b>METHI</b>	<b>JALFREZI »»</b>	<b>LEMON SOLE MALABAR</b>	£12
<b>MADRAS »»</b>	<b>TIKKA MASALA</b>	<b>HARIYALI »</b>	<b>SALMON BHUNA</b>	£10
<b>TIKKA MASALA</b>	<b>ROGAN JOSH</b>	<b>KALI MIRCH</b>	<b>COD KALI MIRCH</b>	£10
<b>CHETTINAD »</b>	<b>JALFREZI »»</b>	<b>CHETTINAD »</b>	<b>TURBUT "Kerala style"</b>	£14
<b>KORMA</b>	<b>VINDALOO »»</b>	<b>CHILLI CHUTNEY »»</b>	<b>HAKE Madras »»</b>	£10
<b>MANGO AMCHOOR</b>	<b>DHANSAK</b>	<b>KHURSHANI »</b>	<b>SPECIAL FISH CURRY</b>	£11

### BRITISH GRILLS

Our Recommendation, White Wine Either Red Wine goes every well with steaks.  
Our Steaks are 28days Dry - Aged Black Angus From Brown's artisan Butchers

<b>RIBEYE STEAK 10 OZ</b>	£22
<b>SIRLOIN STEAK 10 OZ</b>	£21
<b>RUMP STEAK</b>	£16
<b>RACK OF LAMB</b>	£20
<b>BABY CHICKEN SPATCHCOCK</b>	£16

Steaks Temperature, Medium Rare - Medium - Medium Well - Well Done

£1.50 Choice of peppercorn sauce, béarnaise Sauce and red wine Sauce  
All grills are comes with tomato, mushrooms, Bone Marrow, Chunky Chips

### SIDES

<b>Hand Cut Chips</b>	£3	<b>Sweet Potato Fries</b>	£3	<b>Truffle Mash Potato</b>	£3
<b>Wild Mushrooms</b>	£3	<b>Sautéed Baby Veg</b>	£4	<b>Parsley Glazed carrots</b>	£3
<b>Garlic Spinach</b>	£3	<b>Rocket &amp; parmesan</b>	£3	<b>Cherry Tomato &amp; Feta</b>	£3

### DUM BIRYANI

— Inspired by the Street Food Market of Northern & Southern of India —

#### CHOICE OF

**VENISON £14 - LAMB SHANK £12 - KING PRAWN £16 - DUCK BREAST £13 - FREE RANGE OF CHICKEN £11- WILD MUSHROOM £10**  
All served with smoked fruity raita, its own Pan-gravy, Sweet mango chutney, masala papadam cigar and sprouts-chat

### CHEF SPECIAL

#### SCOTTISH LOBSTER KING OF SPICES 🌶️

Made with king of Black peppercorn, coconut rice, sautéed prawns & mushroom bhaji £22

#### SMOKED BUTTER CHICKEN MASALA PIE

Made with plum tomatoes, almond, butter, honey, coconut cream, fenugreek & pilau rice £13

#### KARAHI "ICB STYLE"

Mixed tandoori tikka's of Lamb, chicken, king prawn, peppers, red wine, mushroom rice £14

#### KING PRAWN SEVEN SPICES MASALA 🌶️

Chilli, cardamom, black pepper, cinnamon, coriander, dry mongo, poppy seed & lemon rice £15

#### LAMB SHANK QUEEN OF SPICES

Queen black cardamon braised with shank, Chickpeas, saffron rice, sautéed cumin spinach £14

### VEGAN & VEGETARIAN

VE-Vegan, VEG-Vegetable, DF-Dairy Free, NF-Nut Free, GF-Gluten Free

#### AUBERGINE THREE WAYS (VE-VEG-NF-GF)

Stuffed bill peppers with grain couscous and jackfruit fritter, mix cress £7

#### MIX VEGETABLE MOMO DUMPLING (VEG-VEG-NF)

Nepalese very famous dish serve with "authentic" Gurkha's chutney £7

### MAINS

#### CRISPY TOFU (VEG-VEG-NF)

Chard-pineapple, baby sweet corn, broccoli, capsicum and papaya £10

#### PANEER TIKKA & KOFTA (VEG)

Grilled cottage cheese, peppers, potato croquette, creamy tomato sauce £10

#### GREEN PEAS RISOTTO (VEG-NF-GF)

Poached egg, asparagus shavings, grilled veg and creme fraiche cheese £10

### SIDES & ACCOMPANIMENTS

<b>GOBHI ALOO MUTTER</b>	£2.50	<b>AUBERGINE BHAJI</b>	£3	<b>BOILED RICE</b>	£2.50	<b>PLAN NAAN</b>	£2.50
<b>DAL MAKHANI</b>	£3	<b>MIX MUSHROOMS BHAJI</b>	£3	<b>SAFFRON RICE</b>	£3	<b>CHEESE NAAN</b>	£3
<b>TARKA DAL</b>	£3	<b>MIX VEGETABLE CURRY</b>	£3	<b>MUSHROOMS RICE</b>	£3	<b>KEEMA NAAN</b>	£3
<b>PALAK PANEER</b>	£3	<b>BHINDI MASALA</b>	£3	<b>LEMON RICE</b>	£3	<b>CHICKEN TIKKA NAAN</b>	£3
<b>JEERA ALOO</b>	£3	<b>MIX PEPPERS KADAI</b>	£3	<b>PRAWN FRIED RICE</b>	£3	<b>PESHWARI NAAN</b>	£3

**If you have any questions regarding our ingredients or if you have food allergy or intolerance, please speak to your server before you order your meal.**