



## Three World Cuisines



### Namaste, and welcome to our culinary world.

*Guided by Chef Parvin Kumar—a hotel-management graduate with over 25 years of five-star experience with the prestigious Oberoi Group in India we craft cuisine that honours tradition while embracing innovation. We work only with the finest ingredients and the most delicate, expertly balanced spices.*

*Our menus are shaped by an enduring love for food and a commitment to continuous research into evolving culinary styles, modern techniques, and the artistry of flavour. Each dish reflects our dedication to using the best British produce, elevated with global inspiration.*

*Whether you are hosting an intimate reception, private celebration, anniversary dinner, or a corporate event, we curate every experience with precision, elegance, and world-class cuisine.*



BE A PART OF THE SOAMI'S TRIO FAMILY



[www.soamistrio.co.uk](http://www.soamistrio.co.uk)

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# SOAMI'S TRIO

INDIAN • MEXICAN • THAI

--BY PARVIN KUMAR--

## Menu

## Nibbles

### Pickles Tray

#### A TRIO OF CHUTNEYS AND POPPADOM

Chutneys: Tomato Chutney, Mango Chutney, spiced onion Pickled, Coriander and mint Chutney with Poppadoms

### Papadam

#### Spicy Roasted Papadam

£5.00

£1.00

£1.00

## Snacks

### Goat-Milk Yogurt Badami Kebab (V, Nuts, dairy)

Parvin's favourite — delicately set goat-milk yogurt kebab enriched with crushed almonds and wrapped in crisp kataifi. Served with purple-cabbage gazpacho and a spicy passion-fruit coulis. [gluten, dairy, nuts]

£7.00

### Hariyali Edamame Kebab (V, dairy)

A chef-crafted creation of edamame and herbaceous hariyali spices, blended with green truffle and truffle cheese. Paired with broccoli and black beans, lifted by a green-apple pachadi, and finished with banana crisp, Brown butter green chutney and pea microgreens.

£7.00

### Tandoori Pithod Tikka (V, dairy)

A Soami's Trio signature-tender, tofu-like chickpea cubes marinated in amrtsari spices, filled with prunes, and tandoor-roasted. served with red-cabbage yogurt and brown butter green chutney

£7.00

### Onion & Spinach Bhaji

Famous snack of onion deep fried with gram flour, fennel seed, cumin, served with salad, butternut squash Ribbon, mint & tamarind sauce [vegetarian]

£7.00

### Samosa Ragda Chaat

Crushed Crispy spiced potatoes parcel under Chana masala, tamarind & mint chutney. Sweet yoghurt & savoury. [gluten, dairy, vegetarian]

£7.00

### Chicken Tikka Trio

Chicken marinated in three different ways with delicately spiced cumin, mace and green cardamom, mint & coriander cooked in a tandoor. cucumber raita, cilantro chutney, beetroot sauce, garnish chicken tikka caviar.

£10.00

### Trio's Surf & Truf Platter

Combinations of chicken tikka, malai tikka, lamb ssekh kebab & garlic chilli king prawn, cucumber raita, apple & mint sauce, mangoes and passion fruit sauce. [dairy]

£12.00

### Gulmehndi Lamb Seekh Kebab

Rosemary, filled with malted Cheese, poppy seed, palak thecha, plum & date chutney & oranges pickle. [nigella, dairy]

£10.00

### Keralan Mussels

Keralan mussel curry bathed in silky coconut, sharp ginger, verdant herbs, Garlic nan. [gluten, mustard, shellfish]

£9.00

### Hare Masale Ka Venison

Succulent venison marinated in aromatic spices and slow-roasted black garlic with green herbs, then char-seared in the tandoor with cracked black pepper. Served with a Curry Leaf Lamb Fat Béarnaise and green herbs sponge to balance the smoke and deep umami of the meat.

£15.00

### Garlic Chilli King Prawn

Chargrilled King prawn chilli & lime leaf, Orange chilli sauce, Aloo Choka, orange pickle [dairy, shellfish]

£10.00

### Goan Recheado Masala Shrimp Cone

Kumar's coastal interpretation — Goan-style pickled shrimp folded into fragrant Recheado masala, nigella, toddy vinegar, curry leaves and served in a crisp puff-pastry cone, green herb sponge balancing bright tang and delicate crunch.

£8.00

### Tandoori Lamb Momos

Spiced, steamed tibetan soft dumpling. charred in tandoori and topped with tomatoes sesame chilli sauce & garnished flour tuile.

£10.00

### Anarkali Chicken Tikka

Chicken tikka marinated in pomegranate-molasses and warm spices, finished with watermelon radish, fried ginger Julian and coriander-mint chutney for a vibrant, sweet-tart profile.

£9.00

### Pork Meetha Achari

Kumar's handcrafted sweet indian pickle paired with grilled pork belly, complemented by aam papad, black & white sesame and sharp green apple for a sweet-tangy finish.

£8.00

**PLEASE LET OUR STAFF MEMBERS KNOW IF YOU HAVE ANY FOOD ALLERGIES UPON PLACING YOUR ORDER**

## Sides

### Seasoned Fries

£4.00

### Mexican Spicy Fries

£6.00

### Plain Fries

£3.00

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## Thai Cuisine

### STARTERS

#### SMALL PLATES

Chicken Satay [peanut sauce, fish sauce]

£8.00

Thai Duck Spring Roll [gluten]

£8.00

Crispy Thai King Prawn [gluten, shellfish]

£7.00

Thai Veg Spring Roll [gluten]

£7.00

## Main course

Thai Green Curry [egg rice, shrimp paste]

Classic traditional recipe green curry with coconut milk, courgettes & green beans garnish with sweet basil & chillies serve with fried egg rice

(CHICKEN £16.00 PRAWN £18.00)

Thai Red Curry [egg rice, shrimp paste]

Classic traditional recipe red curry with conut milk, dried chilli & mixed vegetable garnish with sweet basil & chillies, served with fried egg rice

(CHICKEN £16.00 PRAWN £18.00)

Thai Penag Curry [egg rice, shrimp paste]

Traditional thai curry with potatoes, carrots, onions, tomatoes & coconut milk, made with thai herbs & spices served with fried egg rice

(CHICKEN £16.00 PRAWN £18.00)

Pad Thai Chicken £17.00 Prawn £19.00 Veg £ 16.00

Egg noodles, beansprouts, spritg onion with grand peanut [egg, gluten shrimp]



# Mexican Cuisine

## Starters

- CHIPOTLE BBQ WINGS** [gluten] £7.00  
chipotle marinade fried wings serve with Mexican bbq dip
- CHEESE NACHOS** [gluten dairy] £7.00  
nachos with pica de galo jalapenos and cheese and serve with salsa guacamole and sour cream.
- LOADED NACHOS** [gluten dairy] £10.00  
choice of any one filling on nachos (lamb con came or BBQ chicken or butternut squash) with pica de galo jalapenos and cheese and serve with salsa guacamole and sour cream.

## Tacos

 [gluten dairy]

- Butternut Sqash Tacos £10.00
- BBQ Chicken Tacos £11.50
- Lamb Con Carne Tacos £12.00
- Chilli Prawn Tacos £15.00



## Favourites

- Grilled Fajitas** [gluten dairy] £19.00  
Grilled chicken breast marinated in fajitas spices with onions and bell peppere served with warm tortilla bread, salsa, guacamole, sour cream and cheddar cheese.
- Enchiladas** [gluten dairy] £19.00  
Two corn tortillas, choice of any one filling, from Bbq chicken or lamb con carne or chilli prawn, or butternut squash. baked with chipotle sauce and cheese, served with fries, dips (salsa, Sour cream, guacamole).
- Quesadillas** [gluten dairy] £19.00  
tortilla bread filled with pica de galo jalapenos.spring onion lives, cheese and grilled with one choice of filling ("bbq chicken or lamb con carne or chilli prawn or butternut squash) served with salsa guacamole sour cream and fries.
- Burritos** [gluten dairy] £19.00  
A soft flour tortillas wrapped grilled with one chioce a falling ("bbq chicken or lamb con came or chilli prawn or butternut squash) mexican rice pint o beans, salsa, guacamole sour cream and cheese



## MAIN COURSE

### FUSION & SIGNATURE DISH (Pre-plate dish served with basmati rice or plain naan)

- Jardaloo duck** £24.00  
Kumar's Succulent pan roasted gressingham duck fillet glazed with an apricot-spiced jardalu sauce, with side griddled delicia squash and pok choy. marrying Parsi heritage with modern finesse.
- Andra Anas Manas Kai** [vegan, gluten free] £15.00  
Roasted spiced fresh pineapple, coconut based sauce mustard seed and curry leaves, and plum ketchup
- Meen Moilee** [fish mustard] £24.00  
Pan seared marinated salmon fillet, curry leaf oil, potatoes masala, A coastal classic turmeric-coconut broth scented with curry leaves and ginger, finished with tempered mustard seeds. Garnish salmon skin chips.
- Prawn Malai Velouté Momo** £24.00  
A chef-crafted delicate prawn-filled momos immersed in a silky malai velouté -a fusion of coastal creaminess and Himalayan comfort.
- Venison Sewiyan Biryani** £25.00  
A Royal Game Interpretation Delicately marinated venison, slow-braised to perfection, layered with hand made vermicelli perfumed with saffron, mace, and green cardamom. The natural richness of the game is balanced with caramelised onions, fresh mint, and a subtle smokiness. Finished with a drizzle of ghee and sealed in dum for a deeply aromatic, luxurious biryani experience. served with onion raita.
- Dum Pukht Lamb Raan** £25.00  
Slow-cooked Awadhi dish, whole leg of lamb (raan) marinated with rich spices & yogurt, then cooked. serve in a puff pastry with pickle onion, cheese, prunes, for dum to infuse deep flavors, served with bone marrow sauce and salad
- Indian Railways Lamb Curry** £24.00  
A Soami's Trio Signature Tribute to the iconic Anglo-Indian recipe this exquisite dish was prepared & severed in only first class section of railway cabin in the day of raj, pieces of lamb gently cooked with baby potato curry leaf, mustard seed, coconuts, south coastal spice based.
- Hindustani Chicken Tikka Masala Pie** £22.00  
Parvin's Signature pie, served with plum sauce masala mash and salad  
Any upgrade bread or rice for extra £2

## British Favourite Classic Curry

- Chicken Tikka Masala** £12.00  
Chicken tikka cooked with medium spiced curry of tomatoes, almonds, chewnut and coconuts, yogurt, and creamy sauces [dairy treenuts]
- Korma** (Chicken £13.00, Lamb £15.00)  
A smooth subtle dish of fragrant spices enveloped in amount watering creamy cashewnut sauces [dairy treenuts]
- Madras** (Chicken £13.00, Lamb £15.00)  
A fairy hot anglo-indian curry originating from madras during the time of british raj. [mustard]
- Chicken Tikka Jalfrezi** £12.00  
A traditional dish from east india, cooked with green chillies onion & peppers with sweet and sour sauce.e time of the british raj. [dairy]
- Vindaloo** (Chicken £13.00, Lamb £15.00)  
A Portuguese very hot curry from goa with onion, cider vinegar, sugar and ghost chilli
- Rogan Josh** (Chicken £13.00, Lamb £15.00)  
Onion and tomato based thick sauce with fenugreek leaf and coriander
- Bhuna** (Chicken £13.00, Lamb £15.00)  
A popular punjabi dish is stir fried with a spicy masala of garlic, onion, tomatoes and peppers.
- Balti** (Chicken £13.00, Lamb £15.00)  
cooked in specially prepared balti spiced, onion, peppers, tomato, based sauce [gluten]
- Saag** (Chicken £13.00, Lamb £15.00)  
traditional favourite saag made with mustard fresh leaf and spinach cooked in onion, tomato and spice (traditional favourite saag made with mustard fresh leaf and spinach cooked in onion, tomato and spice

## Dum Biryani

- Chicken** £17.00
  - Lamb** £19.00
  - Vegetables** £15.00
- Layered & cooked in teracota caserole with saffron, exotic spice with basmati rice & served with garlic raita.

## Trio sharing Treat

- 9 Dish Feast sharing for 2 person** [gluten dairy] £75  
Start from ROSEMARRY LAMB KEBAB smoked paprika raita, mint and coriander chutney TULSI LASUNI CHICKEN TIKKA sweet basil and lemongrass, walnut radish chutney BIHARI GUNGUNI CHAAT spiced chickpeas and-plum-mint, yogourt and savoury. Followed by 3 main course: BUTTER CHICKEN, LAMB ROGAN JOSH, DAAL MAKHNI Finish with sharing dessert: CARROT BAKLAWA with gooseerry ice cream.

# Origins of India's dish

## Chicken

<b>Old Delhi Butter Chicken</b> 🍗 [dairy]	£15.00
Indian national dish, tandoori chicken tikka cooked in creamy flavoured tomato sauce with ginger and fenugreek leaf.	
<b>Lagan Ka Murgh</b> 🍗 [treenuts, dairy]	£15.00
Chicken cooked with yoghurt and chewsnut, laknavi spice cooked in brass vessel.	
<b>Chicken Tikka Lababdar</b> 🍗 [dairy]	£15.00
Popular dish of Indian Red fort, Succulent Chicken Tikka cooked in creamy onion tomato based bhuna style sauce.	
<b>Dhabha Chicken Curry</b> 🍗🍗	£15.00
A dhaba is a roadside restaurant in the indian subcontinent. They are on motorway generally serve local cuisines. It's famous Chicken curry cooked with onion and tomato garlic, ginger, green chilli based thin gravy.	
<b>Murg Makhani Masala</b> 🍗 [treenuts, dairy]	£15.00
Tandoori chicken tikka cooked with tomato buttery creamy sauce with almond, fenugreek leaves,	
<b>Amritsari Chicken Masala</b> 🍗 [dairy]	£15.00
Amritsari Chicken Masala is a delectable chicken marinate with yoghurt, ginger and garlic with Amritsar spice cooked with onion and tomato with fresh cream and butter.	
<b>Bhagwani Tikka Garlic</b> 🍗 [dairy]	£15.00
Tandoori chicken tikka infused garlic cooked with fresh baby spinach	
<b>Jaipuri Tikka Masala</b> 🍗🍗 [dairy]	£15.00
All-time favourite of Jaipur, chicken tikka cooked in onion & tomatoes based semi thick gravy with Jaipur spice,	
<b>North Indian Garlic Chilli Chicken</b> 🍗🍗 [soya]	£15.00
BBQ chicken tikka peices cooked with onion and pepper in fresh garlic and home made chilli sauce with spring onion	
<b>Murg Chetinad Madras</b> 🍗🍗🍗 [mustard]	£15.00
chicken breast dices cooked with chetinaad and madras spies onion and tomato	

## Lamb

<b>Lamb Taar Korma</b> 🍖	£17.00
Taar Korma is a royal, slow-cooked mutton curry from Rampur, Uttar Pradesh, India [nuts dairy]	
<b>Kundan Kaliyaan</b> 🍗 [treenuts, dairy]	£17.00
Boneless lamb, nuts, spice and saffron based creamy sauce.	
<b>Lamb Kashmiri Rogan Josh</b> 🍖🍗 [dairy]	£17.00
All time favourite from kshamir diced lamb cook ed with kasmiri chilli, fennel, yogurt and dry ginger.	
<b>Laal Maans.</b> 🍖🍗🍗 [dairy]	£17.00
Rajasthani Lamb dish marinated with clove, red chilly paste, yogurt, cooked in onion, tomato based gravy.	
<b>Peshawari Ghost</b> 🍗 [dairy]	£17.00
Traditional lamb curry from peshawar, slow cooked onion and tomato with mild creamy sauce	
<b>Lamb Xacuti</b> 🍖🍗 [mustard]	£18.00
Lamb Xacuti is a Goan dish which has portugese influence curry made with coconut, red chilli and goan spice	

## Seafood

<b>Masor Tenga</b> 🐟 [fish, mustard]	£20.00
A light sour, tangy, and flavorful cod fish curry served with steamed rice.	
<b>Kolmi Patia</b> 🐟 [selffish]	£18.00
Parsi prawn curry is a popular sweet, sour, and spicy dish from the Parsi community in India.	
<b>Tiger Prawn Tikka Masala</b> 🐟 [selffish]	£20.00
Clems, mussels and king prawn traditional mangalorean curry	
<b>Chingri Malai Curry</b> 🐟 [fish, mustard]	£20.00
Succulent king prawns gently poached in a silky coconut-malai velouté, infused with mustard, turmeric and fresh green chilli. Finished with Kashmiri saffron and a hint of lime for an elegant coastal warmth.	
<b>Goan King Prawn Curry</b> 🐟🍗 [selffish, mustard]	£18.00
King Prawn cooked with mustard seed, curry leaf, onion and coconut based gravy.	

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# Vegetable dish

<b>Amritsari Choole</b> 🍌 [vegetarian]	£10.00
Chickpeas tossed in punjabi spice with ginger and onion.	
<b>Bombay Aloo</b> 🍌🍌 [vegetarian]	£10.00
Potato tossed with, garlic curry leaf and mustard seed.	
<b>Panner Lababdar</b> 🍌 [dairy, vegetarian]	£11.00
Panner cooked with onion, tomato and creamy sauce.	
<b>Lasuni Palak Panner</b> 🍌 [dairy, vegetarian]	£11.00
Panner tempered with garlic and spinach.	
<b>Krahi Mushroom</b> 🍌 [vegetarian]	£10.00
Button mushroom cooked with onion and peppers with krahi spice.	
<b>Dal Makhani</b> 🍌 [dairy, vegetarian]	£10.00
Indian famous black lentil and kidney beans, whole night cooked with tomato, butter, cream and spice.	

## RICE

<b>Pilau Rice</b>	£4.00
<b>Basmati Steamed Rice</b>	£3.50
<b>Saffron Rice</b>	£4.50
<b>Mushroom Pilau</b>	£4.50
<b>Garlic and Fennel Pilau Rice</b>	£4.50
<b>Ghee Rice</b>	£5.00
South Indian dish of fluffy rice, Ghee-infused rice with spices, onions, cashews and raisins.	

## Bread

<b>Plain Naan / Tandoori Roti</b> [gluten, dairy, egg]	£3.00
<b>Garlic Naan</b> [gluten, dairy, egg]	£4.00
<b>Garlic Coriander Naan</b> [gluten, dairy, egg]	£4.50
<b>Garlic Chilli Cheese Naan</b> [gluten, dairy, egg]	£5.00
<b>Peshwari Naan</b> [gluten, dairy, egg, treenuts]	£5.00
<b>Keema Coriander Naan</b> [gluten, dairy, egg]	£5.00
<b>Bihari Sattu Roti</b> [gluten free]	£5.00
Roasted chana powder, salt	
<b>Soami's Spice Naan</b> [gluten, dairy, egg]	£6.00
Za'atar Paneer, gruyere, ginger, green chilli, chaat masala	

## Kids menu

<b>Rice with Chicken Korma</b>	£7.00
<b>Chicken Nuggets</b>	£7.00
Serve with chips and tomato sauce.	
<b>Fried Chicken Wrap</b>	£7.00
Chicken Wrapped in tortillas bread with	
<b>Rice with Chicken Tikka Masala</b>	£9.00



**EXCITING NEWS!**

We had the absolute privilege of serving the renowned BBC chef, Si King of Hairy Bikers fame, right here at our restaurant!

It was an incredible honor to have such a culinary legend dine with us, and we couldn't be more thrilled to share this unforgettable experience with all of you! We strive to provide an exceptional dining experience for all our guests, and having Si King choose our restaurant is a testament to our commitment to culinary excellence.

We would like to express our heartfelt gratitude for gracing us with his presence, and we hope he enjoyed every moment of his time here. Join us on this gastronomic journey and discover why our restaurant is a favorite among food connoisseurs!

Thank you for your continued support, and we can't wait to welcome you all to our restaurant very soon!

Thanks Soami's Trio by Parvin Kumar

**Reservations** ☎ +44 1207 506800 ✉ soamistrio@yahoo.com  
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