



COLONEL
SAAB



Binny and Manbeer Choudhary along with their son Roop are an extraordinary bunch of people. The couple were posted all over India during Manbeer's (the erstwhile 'Colonel' after whom the restaurant is named) distinguished career in the Indian army. They spent considerable time in cantonments across this vast nation and as they travelled, they collected stories and antiques that turned out to be priceless works of art. They imbibed and enjoyed great Indian food in both the homes of royalty and local army messes. Eventually they became hoteliers and together created one of India's most awarded palace hotels.

I am delighted to have had the opportunity to create the menu for this unique restaurant. Colonel Saab is a delicious embodiment of the art of hosting and gracious living. It is also the repository of so many stories collected along various journeys, theirs and mine along with my own experience of food in India over the last 35 years. I have also tried to incorporate the generosity of spirit and insatiable love of good food we all share. The menu reflects regional accents and a nostalgic palette of collective memories from a contemporary view point. It is food that observes the established traditions of Indian cooking but breaks the rules a little! We go way beyond the 70s 'curry', beyond street food and into the world of real Indian flavours. I have taken certain liberties with some twists and turns which reflect my own culinary heritage. I hope you enjoy the food as much as I have enjoyed creating it.

KAREN ANAND



ALL DAY DINING

BREAKFAST

8:00 am - 12:00 noon

Muesli Bowl

rolled oats, assorted seeds, yoghurt,
coconut flakes, exotic fruit

8.95

Banana Panyaram

salted caramel coconut sauce (V)

**panyaram* – crispy rice rissoles from south India

8.95

French Toast

pineapple and Tellicherry pepper compote, crème fraiche

9.95

Indian Florentine

spiced spinach topped with a fried chilli butter egg on toast

9.95

Colonel Saab Eggs Benedict

turkey ham, eggs, creamy korma sauce, toasted pau

10.95

Gentlemen's Smoked Haddock Kedgeree

10.95

Hindustan Fry Up

masala omelette, chilli chicken sausage,
curried baked beans, toast

12.95

V- Vegan

Please speak to our staff for allergen information.

Dishes may contain traces of allergens / nuts
despite our best efforts. Prices include VAT. A discretionary
service charge of 12.5% will be added to your bill.

LUNCH

12:00 pm – 3:30 pm



SIGNATURE SALADS

Watermelon, feta, rocket, tamarind & jaggery dressing
13.95

Prawn and pineapple, rum & coconut mayo, cashews
15.95

Smoked duck, mango mayo, radish, red pepper,
water chestnut
15.95

KHAATI ROLLS

Traditional Indian egg paratha filled with

Paneer Bhurji - 10.50

Butter Chicken - 11.95

Rajasthani Lamb - 12.50

DOSA

Crispy 'lion sized' pancake from South India

Vegetarian

Served with 2 chutneys and a choice of
aloo methi / coconut veg stew (V)

19.95

Non-Vegetarian

Served with 2 chutneys and a choice of
Chettinad chicken / prawn moilee and aloo methi

22.95 /24.95

LUNCH TIFFIN

Tiffin boxes or "Dabbas" are tiered containers for lunch all over India. Ours have been specially created in brass and are based on a traditional design from Mysore.

Chole pindi (Punjabi style chick peas),
rice, charcoal aubergine

Fish moilee, rice, runner beans poriyal

Butter chicken, rice, jeera aloo

Kheema matar (lamb), rice, dal Moradabadi

23.95 each

CHAATBAR

Purani Dilli

mini samosa, masala chickpeas,
orange zest, pomegranate

Moradabad

crispy lentils, *chatpat* salad

Mall Road

sweet potato, guava, tamarind chutney,
coriander chutney (V)

8.95 each

KIDS AT COLONEL SAAB

Indian Veggie Slider

6.95

Grilled Cream Chicken


9.95

Served with French fries or sweet potato fries


DESSERTS


Rose gulab jamun
7.95

Doon school rice pudding brulée,
saffron and pistachios
7.95

 Colonel Saab's
bread and butter pudding,
raisins, almonds
7.95

Figs poached in Assam tea Cognac,
star anise (V)
9.95

 Mishti doi cheesecake,
Bengal lime, jaggery syrup
9.95

 Rasmalai milk cake,
cardamom cream
10.95

Pineapple & Tellicherry
pepper tarte tatin (V)
10.95
(could take 20-25 mins)

V- Vegan



Colonel Saab signature dishes

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