## RESTAURANT BOOKING FORM

10% SERVICE CHARGE ON GROUPS OF 6 OR MORE

DEAR CUSTOMER,

IF YOU WOULD LIKE TO BOOK OR ENQUIRE ABOUT A TABLE DURING THE FESTIVE SEASON AT MISTER SINGH'S INDIA, PLEASE SEE OUR PRICES AND PACKAGES BELOW.

PLEASE FILL IN THE INFORMATION BELOW TO HELP US WITH YOUR REQUEST. PLEASE SCAN AND SEND TO INFO@MISTERSINGHSINDIA.COM.

KIND REGARDS,

TEAM SINGH

NAME OR COMPANY:

CONTACT NUMBER:

EMAIL ADDRESS:

RESERVATION DATE:

MENU/PACKAGE:

COVERAGE ADULTS/CHILDREN:

TIME OF ARRIVAL:

TABLE VACATED AT:

(WE NORMALLY ALLOW ONE HOUR 55 MINUTES PER TABLE DEPENDING ON AVAILABLITY)

CHRISTMAS LUNCH PACKAGES AVAILABLE FROM 12.00PM - 4.00PM (LAST TABLE BOOKING AVAILABLE AT 4.00pm TABLE VACATE FOR 6.00pm)

6 DAYS A WEEK TUESDAY-SUNDAY

4 COURSE MEAL £24.95pp

SUNDAY-THURSDAY

4 COURSE MEAL PLUS 3 DRINKS £34.95pp

FRIDAY & SATURDAY

4 COURSE MEAL PLUS 3 DRINKS £39.95pp

CHRISTMAS DINNER PACKAGES AVAILABLE

6 DAYS A WEEK TUESDAY-SUNDAY 4 COURSE MEAL £34.95pp

SUNDAY-THURSDAY

4 COURSE MEAL PLUS 3 DRINKS £44.95pp

4 COURSE MEAL PLUS 3 DRINKS £54.95pp

• PLEASE NOTE THAT YOU CAN PRE-ORDER YOUR MEAL WHEN BOOKING •

# **Drinks Selection**

Coke | Diet Coke | Lemonade | Irn Bru

175ml House Wine Red | White | Rosé

Pint of Mr Singh's Lager Pint of Rekorderlig Dry Apple Cider

> Spirit & Mix: Smirnoff Vodka Famous Grouse Gordon's Gin Gordon's Pink Gin **Jack Daniels**

**Boe Violet Gin** 

Bacardi Rum

Morgan's Spiced Rum Morgan's Dark Rum

Malibu

Baileys

Amaretto

Limoncello

Sours | Sambuca | Tequila Rose

## Cocktails

Smirnoff Espresso Martini Smirnoff Passionfruit Martini





Mister Singh's India 149 Elderslie Street Glasgow G3 7JR Telephone 0141 221 1452

Email: info@mistersinghsindia.com Monday: closed Tuesday-Saturday: 12pm - last orders 9.30pm Sunday: 3pm - last orders 9pm







meals Every curry sold feeds one hungry child around the

## Christmas Lunch Menu

Last table booking available at 4pm table vacate for 6.00

6 days a week Tuesday-Sunday 4 course meal £24.95pp Sunday-Thursday 4 course meal plus 3 drinks £34.95pp Friday & Saturday 4 course meal plus 3 drinks £39.95pp

APPETISERS

PLEASE NOTE: TABLES MUST BE VACATED 1hr55min AFTER ARRIVAL

PRE-ORDERS AVAILABLE

## STARTERS

SOUP OF THE DAY • SWEET N SOUR POORI • PRAWN COCKTAIL
VEGETABLE PAKORA • CHICKEN PAKORA • HAGGIS PAKORA
WUSHROOM PAKORA • SPICY CHICKEN WINGS • CHICKEN CHAAT

### **MAIN COURSES**

SERVED WITH SELECTION OF RICE AND NAN;

FRIED RICE, BOILED RICE, PLAIN NAN, GARLIC NAN, PESHWARI NAN.

#### CHICKEN CHASNI

MOST POPULAR SWEET N SOUR DISH AMONG THE PEOPLE WHO LIKE MILD INDIAN CUISINE. MILD STRENGTH, SWEET N SOUR.

#### CHICKEN CEYLONESE KORMA

TRADITIONAL MILD DISH MADE WITH COCONUT CREAM - YOU ARE BOUNTY ENJOY THIS CURRY

#### CHICKEN TIKKA SOUTH INDIAN GARLIC CHILLI

FOR THOSE WHO LIKE HOT, SWEET AND SPICY, A MUST FOR THE HOT CURRY LOVERS (HOT STRENGTH, SWEET N SOUR).

#### **BUTTER CHICKEN**

TENDER CHICKEN BREASTS COOKED IN OUR TANDOORI OVEN AND SERVED IN A RICH TOMATO-BASED BUTTERY SAUCE THICKENED WITH GROUND CASHEWS.

#### SHAHI PANEER

INDIAN CHEESE IN A DELICIOUS CREAMY SAUCE WITH TOMATOES AND SPRING ONIONS.

#### CHICKEN GARAM MASALA

MEDIUM SPICED DISH COOKED IN A RICH GARAM MASALA SAUCE AND GARLIC BUTTER.

#### LAMB AMBALA

THE SINGH FAMILY'S SIGNATURE DISH OF THEIR SECRET MEDIUM STRENGTH CURRY SAUCE RECIPE... BEAUTIFUL AND ONE OF THE MOST POPULAR DISH ON THE MENU.

#### LAMB ROGAN JOSH

TOMATOES, PAPRIKA AND A LOT OF FRESH HERBS AND SPICES TO CREATE THIS IMMENSELY POPULAR DISH.

#### PRAWN GINGER CHILLI BHOONA

SIMMERED IN FRESH GREEN CHILLI, GINGER, TOMATOES AND GARNISHED WITH FRESH GREEN CORIANDER - MEDIUM TO HOT STRENGTH.

#### PRAWNS JALANDHRI

A POTENT FUSION OF GINGER, GARLIC, ONIONS, PEPPERS, COCONUT CREAM AND FRESH HERBS SIMMERED IN A CHILLI SAUCE.

#### LAMB MALAIDAR

SAAG LEAVES SIMMERED IN A RICH GARLIC BASED CREAMY SAUCE WITH GINGER AND GREEN CHILLIES IN A SMOOTH CURRY

#### THE ABOVE DISHES ARE AVAILABLE IN A VEGETARIAN OPTION.

#### TRADITIONAL TURKEY PLATTER

SERVED WITH TRIMMINGS.

#### ROAST CHICKEN

SERVED WITH CHIPS, SALAD AND GRAVY.

#### HOMEMADE STEAK PIE

SERVED WITH CHIPS AND SALAD.

#### **HADDOCK CHIPS**

SERVED WITH CHIPS, SALAD AND TARTAR SAUCE.

#### DESSERT

 $\textbf{CHRISTMAS PUDDING} \bullet \textbf{MINCE PIES} \bullet \textbf{CHOCOLATE FUDGE CAKE} \bullet \textbf{TEA OR COFFEE}$ 

## Christmas Dinner Menu

6 days a week Tuesday-Sunday 4 course meal £34.95pp Sunday-Thursday 4 course meal plus 3 drinks £44.95pp Friday & Saturday 4 course meal plus 3 drinks £54.95pp

## APPETISERS

POPADOMS & DIPS

PLEASE NOTE: TABLES MUST BE VACATED 1hr55min AFTER ARRIVAL

PRE ORDERS AVAILABLE

## STARTERS

SOUP OF THE DAY • SWEET N SOUR POORI • MINCE BHUTURA CHICKEN TIKKA • VEGETABLE PAKORA • CHICKEN PAKORA HAGGIS PAKORA • MUSHROOM PAKORA • SPICY CHICKEN WINGS CHICKEN CHAAT

#### **MAIN COURSES**

SERVED WITH SELECTION OF RICE AND NAN; FRIED RICE, BOILED RICE, PLAIN NAN, GARLIC NAN, PESHWARI NAN.

#### CHICKEN CHASNI

MOST POPULAR SWEET N SOUR DISH AMONG THE PEOPLE WHO LIKE MILD INDIAN CUISINE, MILD STRENGTH, SWEET N SOUR.

#### CHICKEN CEYLONESE KORMA

TRADITIONAL MILD DISH MADE WITH COCONUT CREAM - YOU ARE BOUNTY ENJOY THIS CLIPPY

#### CHICKEN TIKKA SOUTH INDIAN GARLIC CHILLI

FOR THOSE WHO LIKE HOT, SWEET AND SPICY, A MUST FOR THE HOT CURRY LOVERS (HOT STRENGTH, SWEET N SOUR).

#### BUTTER CHICKEN

TENDER CHICKEN BREASTS COOKED IN OUR TANDOORI OVEN AND SERVED IN A RICH TOMATO-BASED BUTTERY SAUCE THICKENED WITH GROUND CASHEWS.

#### SHAHI PANEER

INDIAN CHEESE IN A DELICIOUS CREAMY SAUCE WITH TOMATOES AND SPRING ONIONS.

#### CHICKEN GARAM MASALA

MEDIUM SPICED DISH COOKED IN A RICH GARAM MASALA SAUCE AND GARLIC BUTTER.

#### LAMB AMBALA

THE SINGH FAMILY'S SIGNATURE DISH OF THEIR SECRET MEDIUM STRENGTH CURRY SAUCE RECIPE... BEAUTIFUL AND ONE OF THE MOST POPULAR DISH ON THE MENU.

#### LAMB ROGAN JOSH

TOMATOES, PAPRIKA AND A LOT OF FRESH HERBS AND SPICES TO CREATE THIS IMMENSELY POPULAR DISH.

#### PRAWNS GINGER CHILLI BHOONA

SIMMERED IN FRESH GREEN CHILLI, GINGER, TOMATOES AND GARNISHED WITH FRESH GREEN CORIANDER-MEDIUM TO HOT STRENGTH.

#### PRAWNS JALANDHRI

A POTENT FUSION OF GINGER, GARLIC, ONIONS, PEPPERS, COCONUT CREAM AND FRESH HERBS SIMMERED IN A CHILLI SAUCE.

#### LAMB MALAIDA

SAAG LEAVES SIMMERED IN A RICH GARLIC BASED CREAMY SAUCE WITH GINGER AND GREEN CHILLIES IN A SMOOTH CURRY

#### THE ABOVE DISHES ARE AVAILABLE IN A VEGETARIAN OPTION.

#### CHICKEN OR LAMB DESI ON THE BONE

SUCCULENT CHICKEN OR LAMB ON THE BONE COOKED IN A HANDI ON A LOW FLAME WITH A RICH MARINATION OF INDIAN WHOLE GARAM MASALA.

#### TANDOORI SIZZLERS - SALMON, LAMB OR CHICKEN

MARINADE WITH OUR TRADITIONAL INDIAN SPICES BAKED IN A CLAY OVEN UNTIL PERFECTION SERVED WITH A CURRY SAUCE

#### TRADITIONAL TURKEY PLATTER

SERVED WITH TRIMMINGS.

#### ROAST CHICKEN

SERVED WITH CHIPS, SALAD AND GRAVY.

#### HOMEMADE STEAK PIE

SERVED WITH CHIPS AND SALAD.

#### HADDOCK CHIPS

SERVED WITH CHIPS, SALAD AND TARTAR SAUCE.

### DESSE RT

CHRISTMAS PUDDING • MINCE PIES • CHOCOLATE FUDGE CAKE • GULAB JAMUN & ICE CREAM • TEA OR COFFEE

## Christmas Day Menu

Adult £59.95pp • Kids 12 & under £18.95

Under 5s Turkey and trimmings available complimentary of Mister Singh

#### Times available:

12pm 12.15pm 12.30pm (first sitting) 3.00pm 3.15pm 3.30pm (second sitting)

6.30pm 6.45pm 7.00pm (third sitting) Vacate 2.5 hours after arrival

#### **APPETISERS**

PRE ORDERS AVAILABLE

**POPADOMS & DIPS** 

#### STARTERS

LOBSTER SOUP • MINCE BHUTURA • MIXED PAKORA • SPICY CHICKEN WINGS SWEET N SOUR CHICKEN POORI • CHICKEN TIKKA • LAMB TIKKA • SALMON TIKKA HAGGIS NEEPS N TATTIES SAMOSA • CHICKEN CHAAT

### **MAIN COURSES**

SERVED WITH SELECTION OF RICE AND NAN;

FRIED RICE, BOILED RICE, PLAIN NAN, GARLIC NAN, PESHWARI NAN

#### CHICKEN CHASNI

MOST POPULAR SWEET N SOUR DISH AMONG THE PEOPLE WHO LIKE MILD INDIAN CUISINE, MILD STRENGTH. SWEET N SOUR.

#### CHICKEN CEYLONESE KORMA

TRADITIONAL MILD DISH MADE WITH COCONUT CREAM- YOU ARE BOUNTY ENJOY THIS CURRY

#### CHICKEN TIKKA SOUTH INDIAN GARLIC CHILLI

FOR THOSE WHO LIKE HOT, SWEET AND SPICY, A MUST FOR THE HOT CURRY LOVERS (HOT STRENGTH, SWEET N SOUR).

#### **BUTTER CHICKEN**

TENDER CHICKEN BREASTS COOKED IN OUR TANDOOR! OVEN AND SERVED IN A RICH TOMATO-BASED BUTTERY SAUCE THICKENED WITH GROUND CASHEWS.

#### SHAHI PANEER

INDIAN CHEESE IN A DELICIOUS CREAMY SAUCE WITH TOMATOES AND SPRING ONIONS.

#### CHICKEN GARAM MASALA

MEDIUM SPICED DISH COOKED IN A RICH GARAM MASALA SAUCE AND GARLIC BUTTER.

## LAMB AMBALA THE SINGH FAMILY'S SIGNATURE DISH OF THEIR SECRET MEDIUM STRENGTH CURRY SAUCE RECIPE.

BEAUTIFUL AND ONE OF THE MOST POPULAR DISH ON THE MENU.

#### LAMB ROGAN JOSH

TOM ATOES, PAPRIKA AND A LOT OF FRESH HERBS AND SPICES TO CREATE THIS IMMENSELY POPULAR DISH.

#### PRAWNS GINGER CHILLI BHOONA

SIMMERED IN FRESH GREEN CHILLI, GINGER, TOMATOES AND GARNISHED WITH FRESH GREEN CORIANDER-MEDIUM TO HOT STRENGTH.

#### PRAWNS JALANDHRI

A POTENT FUSION OF GINGER, GARLIC, ONIONS, PEPPERS, COCONUT CREAM AND FRESH HERBS SIMMERED IN A CHILLI SAUCE.

#### LAMB MALAIDAR

SAAG LEAVES SIMMERED IN A RICH GARLIC BASED CREAMY SAUCE WITH GINGER AND GREEN CHILLIES IN A SMOOTH CURRY.

#### THE ABOVE DISHES ARE AVAILABLE IN A VEGETARIAN OPTION.

#### SALMON TANDOORI

SALMON MARINADE WITH OUR TRADITIONAL INDIAN SPICES BAKED IN A CLAY OVEN UNTIL PERFECTION SERVED WITH A TRADITIONAL CURRY SAUCE.

#### TANDOORI SIZZLERS - LAMB OR CHICKEN

MARINADE WITH OUR TRADITIONAL INDIAN SPICES BAKED IN A CLAY OVEN UNTIL PERFECTION SERVED WITH A CURRY SALICE.

### TRADITIONAL TURKEY PLATTER

SERVED WITH TRIMMINGS.

#### ROAST CHICKEN SERVED WITH CHIPS, SALAD AND GRAVY.

HOMEMADE STEAK PIE

## SERVED WITH CHIPS AND SALAD.

HADDOCK CHIPS
SERVED WITH CHIPS, SALAD AND TARTAR SAUCE.

#### DESSERT

CHRISTMAS PUDDING • MINCE PIES • CHOCOLATE FUDGE CAKE • GULAB JAMUN & ICE CREAM • TEA OR COFFEE