



STARTERS

MEAT SELECTION

Chicken or Lamb Samosa	£4.95
Sheek Kebab	£5.95
<i>Spicy rolled minced lamb cooked in clay oven.</i>	
Tandoori Chicken	£6.95
<i>Chicken marinated in fresh ground spices and yoghurt, roasted in tandoori</i>	
Chicken Tikka	£6.95
<i>Succulent pieces of chicken marinated and barbecued in yoghurt and ground spices</i>	
Lamb Tikka	£7.95
<i>Succulent pieces of lamb marinated and barbecued in yoghurt and ground spices</i>	
Honey Glazed Duck	£7.95
<i>Tender pieces of duck glazed in honey and sprinkled with sesame seeds.</i>	
Chicken Chaat	£7.95
<i>Chicken curried in special spicy chaat mosalla with puri.</i>	
Tikka Special	£8.95
<i>Chicken tikka & lamb tikka and onion bhaji.</i>	
Kebab Special	£8.95
<i>Sheek & shamee kebab and onion bhaji</i>	

VEGETARIAN SELECTION

Samosa	£4.95
<i>Rich filling of mashed potato, peas and spices in crispy pastry</i>	
Onion Bhaji	£5.95
<i>Crispy fritters, made with onions and gram flour</i>	
Paneer Tikka	£6.95
<i>Buttons of Indian cheese marinated and barbecued in yoghurt and ground spices</i>	

SEAFOOD SELECTION

Tandoori King Prawns	£8.95
<i>Marinated in yoghurt with herbs & spices.</i>	
King Prawn Puree	£9.95
<i>Bhuna style curried prawns with light fluffy bread.</i>	

MAINS

TANDOORI & SHASHLIK

Served on a sizzler accompanied with yoghurt and side salad

Paneer Shashlick	£12.95
<i>Cubes of paneer marinated with mild spices served with grilled tomato, onion and capsicum</i>	

Tandoori Chicken	£13.95
<i>Half chicken marinated in fresh ground spices and yoghurt, roasted in tandoori</i>	

Chicken Tikka	£14.95
<i>Succulent pieces of chicken marinated and barbecued in yoghurt and ground spices</i>	

Lamb Tikka	£15.95
<i>Succulent pieces of lamb marinated and barbecued in yoghurt and ground spices</i>	

Tandoori Mixed Grill	£16.95
<i>Lamb Tikka, Chicken Tikka, Tandoori Chicken, Sheek Kebab & Nan</i>	

Tandoori King Prawns	£17.95
<i>Marinated and barbecued in yoghurt and ground spices</i>	

CHEF'S SPECIAL'S

Bombay Chilli Jalfrazi	£17.95
<i>Chicken cooked with mixed peppers, onions, chillies and touch of very spicy Naga pickle from Bangladesh, served on the sizzler. With steamed rice</i>	

Roast Duck	£17.95
<i>Sweet and sour curry made with roasted boneless duck. Served with steamed rice</i>	

Sea Bass	£17.95
<i>Premium fillet of Sea Bass lightly fried with onions, served on a bed of spinach and potatoes bhaji (medium spicy), accompanied by steamed rice</i>	

BIRYANI

A highly aromatic dish of basmati rice cooked with chosen meat, prawns or vegetables with delicate herbs, spices and peas; complemented with a flavoursome vegetable curry.

Vegetable Biryani	£12.95
Chicken Biryani	£13.95
Lamb Biryani	£14.95
King Prawn Biryani	£16.95

TRADITIONAL MAIN COURSE

Rice or chips not included.

Korma
<i>Wonderfully sweet and creamy. Coconut gives this mild dish its distinctive richness.</i>

Makhani
<i>Mild, buttery sauce with spices, herbs and coconut for extra richness (£1 extra)</i>

Mossalla
<i>This famous and popular dish is infused with a special 'tikka' marinade, flame grilled in the tandoor & delicately blended in a tangy & sweet cream sauce. A firm favourite of the nation. (£1 extra)</i>

Bhuna
<i>Thick and intense sauce with a well-spiced but moderate heat, cooked with onions and tangy tomatoes.</i>

Rogan Josh
<i>A tomato based dish cooked with chunks of tomatoes, onions and selected spices and garnished with cashew nuts.</i>

Saagwala
<i>Thick and intense sauce cooked with spinach.</i>

Balti's
<i>This famous and popular dish is cooked in a balti pan with spices, onions, peppers and green chillies to create a rich and spicy sauce.</i>

Garlic Chilli
<i>A very hot and popular north Indian dish, extensively prepared with fresh garlic and green chillies.</i>

Karahi
<i>Cooked with spices in curry sauce, delicately flavoured with oriental herbs and spices. (£1 extra)</i>

Jalfrazi
<i>A spicy dish with a base of onions, methi and various spices, topped with fresh green chillies, coriander, onions and tomatoes. (£1 extra)</i>

The above dishes can be prepared with any of the following

Mixed Vegetable	£11.95
Chicken	£12.95
Lamb	£13.95
King Prawn	£16.95

VEGETABLE SIDE DISHES

All dishes below can be served as main course at £4.00 extra each.

Bombay Potato	£7.95
Sag Aloo	£7.95
Tarka Dall	£7.95
Sag Paneer	£7.95
Chana Bhaji	£7.95

TANDOORI BREADS

Nan is a light flat bread made from freshly prepared white flour dough followed by flame-baking in tandoori clay oven

Nan	£4.50
Keema Nan	£4.50
Peshwari Nan	£4.50
Garlic Nan	£4.50
Cheese Nan	£4.50

RICE SELECTION AND SIDES

Rice	£4.50
Pilau Rice	£4.50
Egg Fried Rice	£4.95
Mushroom Pilau Rice	£4.95
Chips	£3.95
Papadum	£1.00
Chutney (per person)	£1.00

STEAK

Served with fries, peas, tomatoes, fried onion & mushrooms.

Sirloin Steak	£16.95
----------------------	--------

KIDS

Served with fries.

Chicken Nuggets	£6.95
Fish Fingers	£6.95

Dairy	Gultan
Mustard	Egg
Vegan	



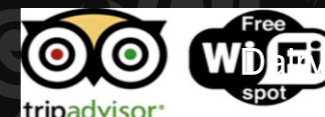
The Light of Asia

Established 1976

Welcome To Light of Asia with its diverse and varied menu compiled meticulously and with much contemplation into an exciting dining experience to accommodate large groups as well as individual requirements.

The finest of India's cuisine's is as rich and diverse as its civilisation. Our extensive menu mirrors this diversity and is based on authentic recipes from Bangladesh and India. Each dish is freshly cooked and carefully prepared by our highly dedicated and experienced chefs.

Our philosophy is based on sustain ability and satisfaction and the long term assurance that your experience at The Light of Asia will be an unforgettable one. Stimulate your senses, tantalise your taste buds and savour the sublime.



The management reserves the right not to serve without giving any reason.