



Buy One of our Set Lunches and receive another absolutely **FREE!***

Offer Valid Seven Days from 12 noon - 2.00pm

***Terms & Conditions**

This offer applies when groups of 2 or more are dining. e.g. 2 people dining will pay for one lunch and receive the other FREE. 3 people dining will pay for 2 lunches and receive 1 FREE. 4 people dining will pay for 2 lunches and receive 2 FREE. This offer does not apply to carry outs.

What Others Say About Us

"...the restaurant from heaven" and "the best Indian restaurant in Scotland"
Harpers & Queens

"Best in Britain Award"
The Real Restaurant Curry Guide

"The most stylish restaurant in Glasgow"
Sunday Telegraph

"An Indian Restaurant whose conventions and standards are not those expected of an Indian Restaurant"
Scotland Gourmet Magazine

"This is Indian dining at its most sophisticated"
Evening Times

"Highest rated Indian restaurant in Scotland"
Scotland The Best Guide

"Comparing the Killermont Polo Club Indian Restaurant is like comparing Harrods to a department store"
Glasgow Herald



Lunch Menu

Served between
12 noon - 2.00pm
Seven Days a Week

Menu A

£8.95

Starters

Vegetable Pakora
Mushroom Pakora
Chicken Chaat
Spiced Mushrooms
Garlic Mushrooms
Vegetable Soup

Main Courses

Chicken Bhoona
Chicken Korma
Chicken Jaipuri
Chicken Karahi
Chicken Rogan Josh
Chicken Curry

all these dishes can be prepared

Lamb or Prawn - 75p Extra • King Prawn - £2.50 Extra • Vegetable - No Extra Cost

All these dishes are served with fried or boiled rice

For The Faint-Hearted

Haddock & Chips
served with Green Salad
Omelette & Chips
served with Green Salad
Chicken Nuggets & Chips
served with Green Salad

Desserts

Ice Cream
Ice Cream with Gulab Jamun

Menu B

£10.95

Starters

Mix Pakora
Chicken Pakora
Choice of Poori's
Choice of Chicken, Mushroom or Prawn
Goa Style Mussels
Prawn Cocktail
Chicken Tikka Orange

Main Courses

Chicken Tikka Masala
Chicken Tikka Chasni
South Indian Garlic Chilli Chicken
Special Chicken Tikka Bhoona
Chicken Tikka
Murgh Laziz

Exquisite Punjabi Country Fayre of chicken tikka, braised in spicy masala of garlic, ginger, onions and tomatoes with a tempering of crushed coriander seeds and crispy red hot chillies

Murgh Lababdar

The perennial favourite of marinated & tandoor grilled tikka of chicken simmered in satin smooth tomato gravy, made beady with juices of roasted meat & redolent of kasoori methi

Koh-E-Avadh (75p Extra)

The Mughalia cuisine speciality of cubed lamb in a velvety ginger, garlic-laced browned onion gravy. Fragrant with sunflower seeds, mace, green carademons and kewda water. Rich in taste and Rich in tradition.

all these dishes can be prepared

Lamb or Prawn - 75p Extra • King Prawn - £2.50 Extra • Vegetable - No Extra Cost

All these dishes are served with fried or boiled rice

For The Faint-Hearted

Fried Chicken & Chips
served with Green Salad
Scampi & Chips
served with Green Salad

Desserts

Ice Cream
Ice Cream with Fruit
Ice Cream with Gulab Jamun