

## ACCOMPANIMENTS from the Rasoya

Served under the directions of the Khansamah

The gardener in Indian households was referred to as Mali. The cook was known as the Rasoya and food was served at the table under the hawk-like gaze of the Head Bearer or Khansamah. These were positions of great importance and the individuals concerned enjoyed appropriate status. The diversity so evident in Indian society is reflected here in this selection of accompanying dishes.

Basmati Boiled Rice £3.00

Basmati Pilau Rice £3.25  
(Steamed with clove, cinnamon, cardamom and bay leaf)

Mushroom Pilau Rice £3.65

Jeera & Pea Rice £3.75  
(Cumin & Peas)

Anda Rice £3.95  
(Egg fried rice)

Tandoori Nan £2.95

Peshwari Fruit & Nut Nan £3.55

Garlic & Coriander Nan £3.15

Chilli & Cheese Nan £3.15

Keema Naan £3.55

Masala Kulcha £3.25  
(Nan stuffed with mashed potatoes, shallots and Indian masala)

Paratha £2.95

Aloo Paratha £3.25

Cheese & Onion Paratha £3.15

Tandoori Roti £2.35

Tawa Chapatti £2.25

Poppadoms £0.85  
(Plain or Spiced)

Mango Chutney £1.20

Apple & Mint Chutney £1.20

Spiced Onion Chutney £1.20

Tray of Chutneys (Thali) £2.99  
(Mango, Apple & Mint and Spiced Onion Chutneys)

Homemade Mango Pickle £1.45

Homemade Lemon & Chilli Pickle £1.45

Cucumber Raita £2.45

Mixed Salad £2.75

“This is a handful of cardamom

This is a lump of ghee

This is millet and chillies and rice

And supper for thee and me.”

From Kim by Rudyard Kipling

Welcome to the Restaurant Mem-Saab. We hope you will enjoy our traditional Indian “home-cooking” as you relax in the elegant surroundings and style appropriate to the world of the “Mem-Saab”.

As it will take a few minutes to prepare your meal to the very high standards we set ourselves, perhaps you might like to reflect for a while on why we have chosen Mem-Saab as the name of our restaurant.

“Sahib” in India means “sir” and was originally used out of respect for rank or authority as was “Mem-Saab” which means “lady” or, literally, “lady-sir”.

The mem sahib or “Mem-Saab”, as it is usually pronounced, came to hold an important place in Indian society. Ladies “came out” from England to accompany their husbands - or to find one - in the Indian Civil Service, commerce or the Indian Army. Their status naturally reflected that of their husbands’, who were invariably from the officer and senior administrative classes.

The combination of the English class system and the Indian caste system, in themselves not similar, created a highly organised society. It was not unusual for even the most junior Mem-Saab to have seven or more servants, each with their own special duties. These would include the sweeper or “Jaru-wallah”, the gardener or “Mali” and the tailor or “Dhazi-wallah”, the washerman or “Dhobi-wallah”, the maid or “Nokarani”, the cook or “Rasoya” and nursemaid or “Ayah”; and the butler or head bearer, sometimes known as the “Khansamah” or, in the North, the “Pardaan”.

Many Mem-Saabs therefore found themselves with very little to do and lived a life of luxury and ease as their households were run by servants, their children educated at boarding school in England and their futures decided by their husbands.

Others, more redoubtable, took advantage of their circumstances to play an important role in Indian society, running efficient households, learning the local Indian language, teaching in schools and even taking part in the big game hunting that was so popular amongst the wealthy.

Today “Mem-Saab” is used as a universal mark of respect.

The Restaurant Mem-Saab endeavours to represent the best of these wildly differing worlds for its customers, combining the benefits of privilege through courtesy and service with respect and appreciation of Indian culture, particularly gastronomic.

Although the Restaurant Mem-Saab is dedicated to the redoubtable ladies of the Raj, we think you will agree: a little luxury and well-earned relaxation in elegant surroundings, with good food, prepared with fresh ingredients, served by efficient and friendly people devoted to your well being, decidedly has its place in today’s civilised society.

MEM } SAAB®



Emily Eden's

## STARTERS

One of the earliest "Mem-Saabs" of the era, Emily Eden, arrived in Calcutta in 1834 with sister Fanny and brother Lord Auckland who was to become Governor of India. As supreme administrative authority over the Presidencies of Bengal, Madras and Bombay the household of Lord Auckland reigned over by Emily, became familiar with the many different regional dishes to be found throughout India.

**Goan Steamed Mussels** £6.45

Steamed in a creamy coconut sauce with crushed garlic, ginger strands and a touch of turmeric and mixed herbs.

**Butterflied King Prawns** £7.95

Marinated in natural yoghurt, turmeric and a hint of saffron. Cooked in our clay oven and served on a tamarind relish.

**Chilli Paneer** £5.95

**Chilli Tiger Prawns** £6.25  
Pan fried with strands of peppers, onions and chillies in a rich and spicy sauce.

**Channa Puri** £6.15

**Prawn Puri** £6.25  
Deep-fried crispy bread topped with spiced prawns or chickpeas served with a crisp salad. (King prawns £1 surcharge).

**Lamb Seekh Kebab** £6.35

Ground lamb combined with aromatic herbs and spices then grilled in our tandoor.

**Lal Chilli Fry** £6.35

Capsicum and jalapeno peppers pan fried with a choice of either lamb or beef in our homemade chilli sauce with a spicy bite.

**Ostrich** £7.95

Succulent pieces marinated in a yoghurt and root ginger paste. Seasoned with a light dusting of nutmeg then cooked in our tandoor. Served with an onion salad and mint sauce drizzle.

**Rangila Tikka** £6.25

Chicken tikka pieces flavoured with two marinades. A hot Kashmiri of cayenne chillies and cinnamon and a cool Haryali of basil, spinach and fresh mint. Slowly cooked in our tandoor and presented with roasted onion, pepper and a mint sauce.

**Paneer Shashlick** £5.95

**Chicken Shashlick** £6.25  
Marinated strips pan fried with peppers, mushrooms and onions in a rich coating of sauce.

**Chicken, Prawn & Fish Pakora** £6.95

Crispy nuggets coated in a lightly seasoned batter. All accompanied by a coriander dipping sauce.

**Tandoor Gobi Tukra** £5.95

Cauliflower florets having been marinated in yoghurt and an array of spices for a gentle flavour. Coated in a light batter and gently grilled in the tandoor.

**Onion Bhaji** £5.75

Fine onion strands folded into a spiced batter and fried till golden. Served with a coriander sauce to dip.

**Spiced Potatoes & Garlic Mushrooms** £5.75

Potato balls gently rolled in Indian spices and coated in a seasoned batter, cooked till crispy. Together with mushrooms sautéed in garlic butter.

**Homemade Samosa Duo** £6.45

Two crispy pastries one filed with mince lamb and the second of potato and mixed vegetables. Both accompanied by curried chickpeas and a dash of tamarind sauce.

## Clara Bemister's V E G E T A R I A N S E L E C T I O N

In 1917, the Theosophical Society of India, which represented many people who abstained from meat on moral grounds, published recipes from Clara Bemister's Vegetarian Menus. A selection of dishes with much in common with the vegetarian dishes of the restaurant Mem-Saab, designed to bring out the natural taste of freshly sourced vegetables through the subtle use of a variety of herbs and spices.

Mains £9.45 | Sides £6.95



**Dhaal Makhani**

Whole brown and black lentils simmered in finely chopped onions, ginger, garlic and blended spices. Finished to a smooth texture with a touch of butter to glaze.

**Channa Masala**

Chickpeas cooked in a thick sauce of blended tomatoes, onions and ginger. Reduced in a turmeric and Indian spice paste with fresh coriander.

**Aloo Dhum**

Potatoes, onions and tomatoes steamed with a spiced blend of garlic and ginger producing a sauce of a thick consistency.

**Aloo Gobi Bhuna**

Baby potato and cauliflower florets steamed with onions, ginger, garlic and tomatoes in a fragrant blend of turmeric and mixed Indian spices. Cooked till tender and dry.

**Aubergine Bortha**

An earthy mix of tender fleshy aubergine and chickpeas cooked in a thick curried sauce. Garnished with fresh coriander to compliment the flavour.

**Courgettes with Aubergine**

A combination of the two vegetables simmered gently in an onion and turmeric paste.

**Arbi with Mushroom**

A root vegetable loosely related to the yam family which when cooked takes up the introduced flavours of the turmeric, onion and ginger blend.

**Bindi Ambchurn**

Ladies' fingers pan fried with onions, ginger and mango powder to a dry finish.

**Tindola**

Ivy gourd (or gentlemen's toes) is a relative to the cucumber family and known for its medicinal properties. Cut into thick strips and stewed in an onion, ginger, garlic and turmeric blend producing a flavoursome thick sauce dish.

**Butter Spinach with Potato**

A rich dish of fresh whole spinach leaves wilted with ginger, garlic, onion and baby potatoes.

**Paneer Kofta Kashmiri**

Homemade unsalted white cheese with a delicate crumbly texture combined with mashed potato, sweet cherries and crushed nuts. Hand rolled into delicately seasoned balls and flash fried till golden. Simmered in a velvety cream and cashew nut sauce.

**Punjabi Gajjar Aloo**

Carrots, potatoes and garden peas slow cooked in a fine blend of onions, ginger and garlic with a touch of Indian spice.

## T H E I n d i r a G a n d h i M E M - S A A B S E L E C T I O N

As a term of respect, recognising qualities of leadership and natural authority, there could be no more appropriate sobriquet for Indira Gandhi than "Mem-Saab". As India's first woman Prime Minister she presented a new age of independence in which women in Indian society could achieve great success, notably in politics and in business. This selection reflects the strength and diversity of modern day India and is a celebration of dishes throughout the vast sub-continent of India.

The dishes below can be ordered in a choice of Seasonal Vegetables, Paneer, Chicken, Lamb (£1.00 surcharge), Beef (£1.00 surcharge), Prawn or King Prawns (£2.50 surcharge).

**Dhaalcha** £10.95

Simmered with lentils and chickpeas then finished with coriander.

**Jaipuri** £10.95

A rich and earthy mix of peppers, mushrooms and onion simmered in a ginger and garlic sauce, topped with coriander.

**Karahi with Cayenne and Jeera** £10.95

Onion and capsicum pan fried with cumin seeds, ginger, cayenne chilli and garlic. Finished with spring onion and coriander.

**Muglai** £10.95

Features ginger and tomato with ground cashew nuts and coriander. Sprinkled with sultanas.

**Nil Gris Korma** £10.95

A mild dish featuring a touch of cream flavoured with toasted spice. Dressed with coconut.

**Palak** £10.95

Fresh spinach wilted in ginger and onion with a touch of tomato.

**Rogan Josh** £10.95

Tomato and garlic features in this popular Indian dish. Finished with tomato.

**Tikka Masala** £10.95

Tikka pieces simmered in a creamy tandoori masala sauce with ground cashew nuts.

**Biriyani** £14.95

Basmati rice herbed with freshly ground black pepper, bay leaves and cardamoms. Garnished with chef's unique spiced poppadom and crispy onions. Accompanied with our daal, a mixed leaf salad and a cool mini raita.

## Edith Brown's T A N D O O R I S P E C I A L I T I E S



A far seeing and courageous "Mem-Saab", Dr Edith Brown founded the first North India School of Medicine which was opened in 1894. She remained there for thirty years, very successfully combining modern medical science with the traditional Northern Indian way of life.

Food continued to be cooked using the original charcoal ovens of the region - the tandoor - which no doubt hastened the recovery of patients thanks to the wholesome goodness of this tasty Indian dish.

All meats are marinated in natural yoghurt, chilli and a blend of ground Indian spice. Then cooked in a our clay oven and garnished with fresh coriander.

Dishes are served with a fresh salad, rice and curry sauce\*

**Duo of Chicken** £16.95\*

Chicken prepared for you in two ways. A Tandoori Chicken, slow cooked and juicy. The other a Hosna Kebab of chicken breast, pocket filled with lamb mince flavoured with ginger, lime and turmeric.

**Chicken Tikka** £15.95\*

Small tender pieces of boneless chicken.

**Lamb Tikka** £16.95\*

Slow roasted boneless chunks of abundantly flavoured lamb.

**Tandoori Jhinga** £18.55\*

King prawns served with grilled peppers and onions.

**Tandoori Combination** £18.25\*

A sumptuous platter of a Tandoori Chicken, a Haryali Chicken Tikka, a Lamb Tikka, Salmon Tikka, a Seekh Kebab and a Tandoori Jhinga. All combine on one platter to tempt your taste buds.

**Salmon Masala** £17.95\*

Fillet pocket filled with a mix of seasoned fresh spinach leaves, leek, chives, spring onion, ginger and garlic before gently grilling. Dressed in a creamy tikka masala sauce to provide a depth of flavour.

## C H E F ' S C O L L E C T I O N

For the Vicerine Lady Dufferin



Wife of the 8th Viceroy of India, Lady Dufferin arrived in Calcutta in 1884 accompanied by their three daughters. Described by her husband as having "an air of gentle but persistent authority", Lady Dufferin quickly adapted to Indian society and followed in the footsteps of her illustrious predecessors, setting up the first "Dufferin hospital for the Training of Women's Doctors".

However such good works did not prevent the Dufferins from living in the grandest style as befitted their station and this selection reflects the highest standards of Indian cuisine expected from the kitchens of the Governor-General.

**Butter Chicken Masala** £11.45

Tender chicken fillet pieces cooked in a creamy sauce spiced with our own blend of smoothly ground Indian masala. Decorated with a touch of butter.

**Garlic Chilli Chicken** £11.45

Chicken pieces cooked in an onion and garlic gravy with a measure of chilli with a hot and spicy finish.

**Lamb and Mint Yoghurt** £11.95

Tender pieces of braised lamb and baby onions prepared with cumin, coriander and pestled mint in a thin lamb stock. Drizzled with homemade yoghurt to refresh.

**Beef and Potato Madras** £11.95

Cubes of beef and new potatoes in a deep and rich sauce, heated with fresh green and dried red chillies then finished with coriander.

## Flora Annie Steel's " T I F F I N " S E L E C T I O N

Many British visitors to India preferred to continue to eat in the European manner, a tradition recorded by Flora Annie Steel's observations regarding the eating of "Tiffin", a popular meal similar to Victorian High Tea. Indian chefs have long retained the skills necessary to prepare a range of dishes to suit those who are not at home with the spices and flavours of the east, and here the restaurant Mem-Saab demonstrates such skill with a small selection of English dishes.



**Lemon and Thyme Roast Chicken** £13.95

Tender whole chicken breast lightly seasoned with fresh lemon and thyme. Gently grilled and served with a side salad and fries.

**Beef Steak** £13.95

Seasoned and gently pan fried. Topped with garlic sautéed mushrooms and served with a side of fries.

**Breaded Scampi Nuggets** £13.95

Cooked till golden and served with garden peas and fries.

**Grilled Salmon with Tomato Concase** £15.95

Fillet seasoned with thyme and lime and coated in a freshly prepared tomato sauce, served with boiled rice.

Allergen Advice: for further information please speak to a member of staff.

Caution: fish may contain bones

Items may be substituted according to seasonal availability.

Discretionary ten percent service charge applies to all parties seating five guests or more.

All prices are inclusive of VAT