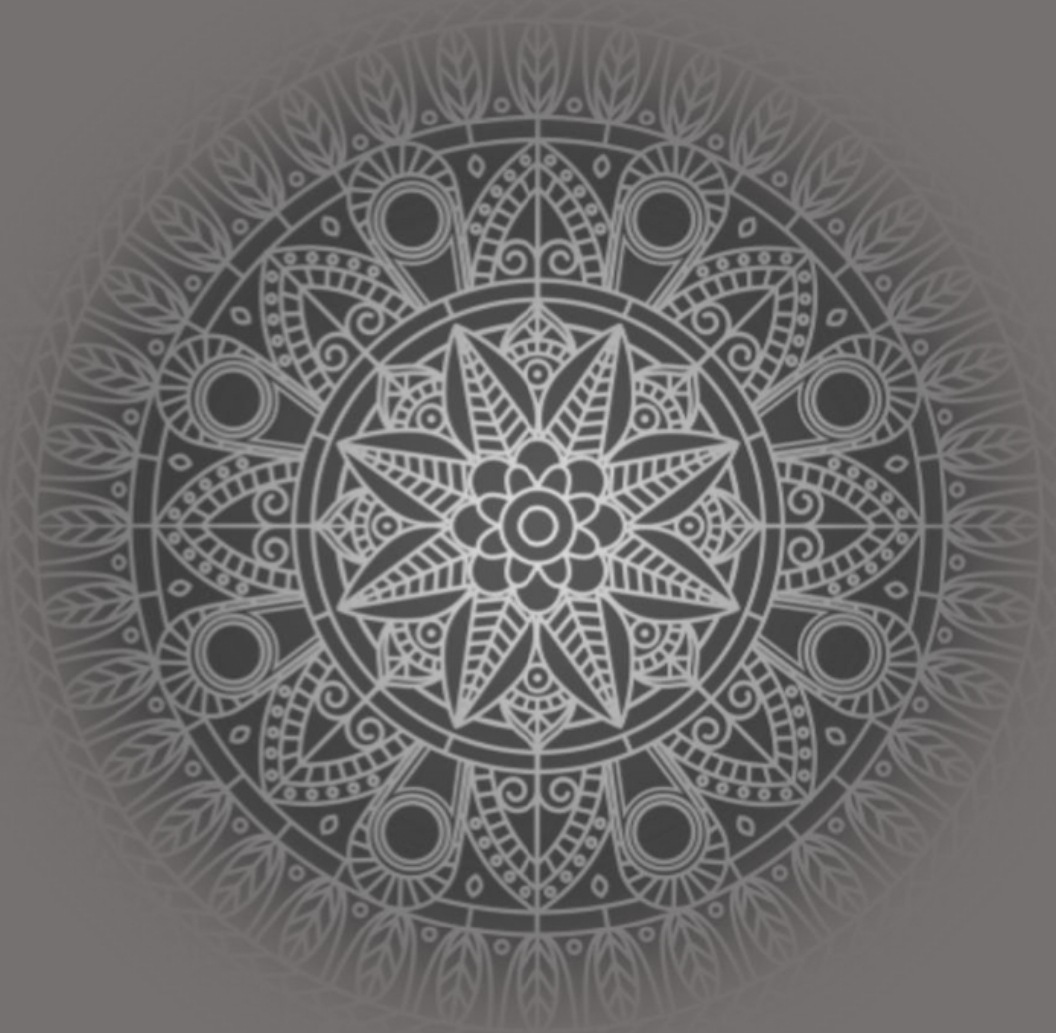


empire

indian dining



STARTERS

ONION BHAJI

Sliced onions marinated in spices, coated in a special batter and deep fried until golden brown. Served with salad and sauce.

TENGA

Succulent pieces marinated in fresh mint, black pepper, coriander, garlic and tamarind sauce.

CHAD PURI

A favourite with the residents of Asia. Small pancake-like topped with pepper, spring onion and fresh coriander leaves served with sauce.

GARLIC KING PRAWNS

Selected fresh ingredients, fried in spicy garlic butter and garnished with fresh coriander.

CRISPY TIGER PRAWNS

Deep fried and served with salad.

TIGER PRAWN KURKURI

Marinated with chefs special butter sauce, deep fried until crispy, served with garnish and sauce.

LAMB CHOPS

Spiced lamb chops with a touch of herbs and yogurt dip. Makes a delicious combination.

GARLIC MUSHROOMS

Selected fresh ingredients, fried in spicy garlic butter and garnished with fresh coriander.

MAGIC MUSHROOMS

Mushrooms filled with lamb, marinated in aromatic herbs, served with a curry sauce.

TRADITIONAL TIKKA

Tender pieces marinated in garlic, ginger, lemon juice, fresh coriander leaves and freshly ground spices with salad and sauce.

FISH TIKKA

Marinated boneless Bangladeshi fish served with salad and yoghurt sauce.

SHEEK KEBAB

Succulent skewered minced Lamb flavoured with fresh spices, salad and sauce.

TRADITIONAL SAMOSA

Classic samosa with light spices, coriander and spring onion with salad and sauce.

PRAWN COCKTAIL

A classic dish! Chilled prawns with salad and thousand island dressing.

PANEER TIKKA

Marinated Indian cheese with peppers and onion served with mint sauce.

ALOO OR CHICKEN CHAT

Spiced potatoes or chicken cooked with chat masala.

TANDOORI GRILL

A selection of chicken, lamb and sheek kebab with fresh salad and sauce.

VEGETABLE PLATTER

A selection of vegetable samosa, onion bhaji, aloo chat with fresh salad and sauce.

HONEY TIKKA CHICKEN

Tender chicken pieces in freshly ground spices and honey.

 Medium Hot  Madras Fairly Hot  Vindaloo Very Hot

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EMPIRE HOUSE SPECIALITY

HARIYALI MURGH SIZZLING

Chicken marinated with spinach, mint, fenugreek and fresh coriander puree. Grilled with onions and tomatoes. Served on a sizzling platter with crushed garlic, salad and mint sauce.

HARIYALI MURGH MASALA

Marinated grilled chicken with spinach, mint coriander puree, capsicum, onions and tomatoes. Served in a creamy sauce.

HARYALI TIKKA MURGH

Chicken pieces marinated in a green paste of spinach and fresh coriander, skewered and grilled. Served with salad and mint sauce.

TIKKA BHUNA SPECIAL

Deliciously barbecued chunks of meat cooked with shallots and capsicums in a thick sauce.

JALFREZI

A delicious fairly hot and spicy dish cooked in a unique sauce with green peppers, spring onions and green chillies.

GURKHA MASALA

Cooked with fresh ginger, coriander, yoghurt, minced meat and delicately flavoured with Indian herbs and spices.

SHATKORA

A Traditional Bangladeshi citrus fruit cooked with tender pieces to give subtle tangy flavour.

KALIA

Empire recipe - juicy and spicy dish cooked in fairly hot minced meat with onions, garlic and coriander.

CAPTAIN PATHILA

Flavoured with special spices and herbs including, coriander, mint, garlic and yogurt in a rich tangy sauce, this really is an exotic dish.

MONIPURI

Slightly hot unique sauce cooked with onion, green peppers and fresh green chillies.

KING PRAWN NAWABI BAHAR

King prawns grilled in a clay oven, then cooked in thick spicy sauce. Served with stir fried spicy aubergines, garnished with fresh coriander and saffron onion.

TRADITIONAL MACHLI BHUNA

A fresh fish cooked in Chefs own blend of spices with garlic, onions and tomatoes.

BENGAL MACHLI JALFREZI

A delicious fairly hot and spicy fresh fish cooked in unique sauce with garlic, green peppers, spring onions and green chillies.

EMPIRE BIRYANI

A feast of chicken, lamb, prawns, mushrooms with aromatic spices and basmati rice topped with an omelette.

EMPIRE BALTI

An exotic dish of prawns, lamb and chicken cooked with spinach and spices mixed by the main chef for this unique dish.

TRADITIONAL TIKKA MASALA

Tender marinated pieces grilled over charcoal with a spicy creamy sauce.

SIGNATURE DISHES

LAMB SHANK JALFREZI

Braised golden brown lamb, slightly hot cooked with tomato and fresh green chillis. Served with rice or naan.

MAHARAJA BHUNA

Chicken tikka, lamb tikka and minced lamb with mixed pepper and fresh coriander.

DHABA LAMB

Spicy hot dish. Cooked with garlic, tomatoes, onions, coriander and cucumbers.

CHICKEN/LAMB KURZI

Chefs signature, a spicy tender marinated in yogurt herbs and minced meat served with pilau rice and crispy green salad.

LAMB SHANK BHUNA

Lamb shank marinated overnight with fresh ground spices and coriander covered with mince lamb and potatoes cooked slow in the oven.

RAJASTHANI LAAL MAAS

Tender lamb slow cooked in garlic and red chilli sauce. Hot.

GARLIC CHILLI CHICKEN

Sliced chicken tikka cooked in a special sauce with green chilli's and fresh garlic.

DUM PHUKET SHANK BIRYANI

Lamb shank slow cooked in the oven with shank-marinated biryani rice sealed with a naan bread, served with raitha or dhal.

SOUTH INDIAN MUSTARD CHILLI CHICKEN

Fairly hot chicken cooked with mustard and chefs special recipe.

MARINATED SIZZLING

ALL BELLOW DISHES ORE MARINATED ADDING CHEF'S SECRET SPICES TO INFUSE THE BETTER FLAVOUR OF MAIN INGREDIENTS AND SERVED WITH FRESH GREEN SALAD AND MINT SAUCE.

TANDOORI CHICKEN

Half (on the bone) chicken grilled in the clay oven.

TANDOORI KING PRAWNS

King Prawns smothered in fresh garlic and herbs and grilled in our clay oven.

TANDOORI MIXED GRILL

Marinated with aromatic spices - sheek kebab, chicken and lamb tikka, tandoori chicken and naan bread.

TANDOORI FISH TIKKA

Marinated with tandoori spices, grilled in our clay oven.

TRADITIONAL TIKKA

Tender pieces marinated in garlic, ginger, lemon juice, fresh coriander leaves and freshly ground spices. Grilled in clay oven.

HARIYALI CHICKEN SHASHLICK

Grilled in spices with fresh green pepper, onion and served with haryali sauce.

SHASHLICK

Grilled in spices with fresh green pepper, tomato, onions and a crispy green salad served with masala sauce.

LAMB CHOPS

Spiced lamb chops with a touch of herbs and yogurt dip. Makes a delicious combination.

SEAFOOD DISHES

SPINACH BALTI

Cooked with spinach, onions, tomatoes and other herbs and spices in Chefs secret sauce.

TRADITIONAL INDIAN CURRY

Traditional Indian curry with seafood instead of meat. Feel free to try Madras or Vindaloo.

BIRYANI

Basmati rice, blended with aromatic different spices and served with vegetable medium curry sauce.

PATHIA

Onions, tomato and coriander cooked in fairly hot sweet and sour sauce.

CHILLI MASALA

Fairly hot dish with green chillies and coriander with a touch of masala sauce.

BHUNA

Medium hot spiced, cooked with garlic, tomato, onions and coriander.

DHANSAK

Lentils with aromatic spices creating a unique fairly hot, sweet and sour taste.

DUPIAZA

Traditional onion based dish seasoned with a special collection of spices.

KORMA

Mild spiced creamy curry thickened with coconut and almond.

ROGAN JOSH

A rich, medium spiced curry prepared with pimentos and garlic, garnished with fresh tomatoes.

TANDOORI KING PRAWN TIKKA MASALA

Marinated king prawns grilled over charcoal with a spicy creamy sauce.

KING PRAWN KARAH

Traditional marinated dish cooked with fresh tomato, garlic, ginger and fresh coriander.

SYLHETI NAGA

Cooked with coriander spices and Mr Naga hot pickle.



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MEAT FAVOURITES

TRADITIONAL CURRY

Traditional curry is what Indian cuisine is all about - depending on the main ingredients chosen then spices like curry leaves, tamarind, coriander, ginger, garlic, chilli, black pepper, poppy seeds, mustard seeds, cinnamon, cloves, cardamom, cumin, fennel or anise seeds and many more are added to cook in a way that blends the spices and expose aromatic flavours. Feel free to try our curries in Madras or Vindaloo hot styles.

TRADITIONAL BALTI

Specially prepared in Chefs secret sauce with onions, tomatoes and coriander.

SPINACH BALTI

Cooked with spinach, onions, tomatoes and other herbs and spices in Chefs secret sauce.

TRADITIONAL BIRYANI

Basmati rice, blended with aromatic spices and served with vegetable medium curry sauce.

TIKKA BIRYANI

Marinated, grilled with basmati rice, blended in aromatic spices and served with vegetable masala sauce.

CHILLI MASALA

Fairly hot dish with green chillies and coriander with a touch of masala sauce.

PASANDA

Sliced fillets marinated in spices and cooked in a cream & almond sauce.

TRADITIONAL BHUNA

Medium hot spiced, cooked with garlic, tomatoes, onions and coriander.

MAKHANI

Mildly spiced, grilled in a clay oven and cooked in a special sauce with almonds.

DHANSAK

Lentils with aromatic spices creating a unique fairly hot, sweet and sour taste.

DUPIAZA

Traditional onion based dish seasoned with a special collection of spices.

SYLHETI NAGA

Cooked with coriander spices and Mr Naga hot pickle.

TIKKA KARAH

Marinated dish cooked with fresh tomatoes, onions, garlic, ginger and fresh coriander.

KORMA

Mild spiced creamy curry thickened with coconut and almond.

ROGAN JOSH

A rich, medium spiced curry prepared with pimentos and garlic, garnished with fresh tomatoes.

PATHIA

Onions, tomato and coriander cooked in fairly hot sweet and sour sauce.

 Medium Hot  Madras Fairly Hot  Vindaloo Very Hot

VEGETARIAN

VEGETARIAN BALTI

Mixed vegetables, specially prepared in Chef's secret sauce with onions, tomatoes and coriander.

VEGETARIAN BIRYANI

Mixed vegetables and basmati rice, blended with aromatic spices and served with vegetable medium curry.

CHANA POTATO BIRYANI

Basmati rice with chickpeas, potatoes and selection of spices, served with vegetable curry.

TRADITIONAL VEGETABLE MASALA

Mixed vegetables cooked with ground almonds served in spicy creamy masala sauce.

MUTTER PANEER

Peas cooked with Indian cheese with herbs and spices.

SAG PANEER

Spinach cooked with Indian cheese with herbs and spices.

BOMBAY ALOO

Fairly hot potatoes cooked with onions, tomatoes and coriander.

SAG ALOO

Spinach and potatoes, cooked with light spices, onions, pepper, tomatoes and coriander.

PANEER MAKHANI

Mildly spiced, paneer grilled in a clay oven and cooked in a special sauce with almonds.

PANEER JALFREZI

A delicious fairly hot and spicy dish cooked in a unique sauce with paneer, green peppers, spring onions and green chillies.

EGG & MUSHROOM BIRYANI

Basmati rice with eggs, mushrooms and selection of spices, served with vegetable curry.

BHINDI BHAJI

Okro cooked with light spices, onions, pepper, tomatoes and coriander.

BRINJAL BHAJI

Fried slices of aubergine cooked with light spices, onions, pepper, tomatoes and coriander.

TARKA DAAL

Medium spiced yellow lentils cooked with fresh garlic.

ALOO GOBI

Potatoes and cauliflower cooked with light spices, onions, pepper, tomatoes and coriander.

MUSHROOM BHAJA

Mushrooms cooked with light spices, onions, pepper, tomatoes and coriander.

CAULIFLOWER BHAJA

Cauliflower cooked with light spices, onions, pepper, tomatoes and coriander.

ALOO CHANA

Chickpeas and potatoes cooked with garlic and aromatic spices.

VEGETABLE KOFTA JALFREZI

A delicious fairly hot and spicy dish cooked in a unique sauce with green peppers, spring onions and green chillies.

BUTTER PANEER

A creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

 Medium Hot  Madras Fairly Hot  Vindaloo Very Hot

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BREADS & RICE

BOILED RICE

Fluffy white long grain Basmati Rice.

PILAU RICE

Saffron flavoured aromatic pilau rice.

EMPIRE FRIED RICE

Basmati rice cooked with butter, onions, peas and egg.

MUSHROOM RICE

Fried rice with season fresh mushrooms.

EGG RICE

Fried rice with eggs and onions.

GARLIC OR LEMON RICE

Garlic or lemon flavoured aromatic pilau rice.

KEEMA RICE

Basmati fried rice cooked with minced lamb.

COCONUT RICE

Basmati fried rice cooked with ground coconut.

NAAN

Tandoori baked leavened flatbread.

GARLIC NAAN

Tandoori baked and filled with garlic.

GREEN CHILLI NAAN

Tandoori baked and filled with chillies.

CHEESE NAAN

Tandoori baked and filled with cheese.

KEEMA NAAN

Tandoori baked with a spicy lamb mince filling.

VEGETABLE NAAN

Tandoori baked with a vegetable filling.

ONION NAAN

Tandoori baked with an onion filling.

PESHWARI NAAN

Tandoori baked with ground nuts and coconut filling.

CHEESE PARATHA

Unleavened Indian wheat bread.

CHAPATI

Whole meal unleavened bread cooked on a griddle.

TANDOORI ROTI

Whole meal unleavened bread cooked in a tandoor.

CHIPS

SPICY CHIPS

POPPADOM OR MASALA POPPADOM

Thin, crisp, disc shaped.

CHUTNEY TRAY

Tomato and onion salad, mint sauce, mango and coconut chutney.

RAITA

Yogurt dip with tomatoes, onion & cucumber.

SET MEALS

A - MEAT SET MEAL (2 PERSONS)

Starter Tandoori Grill x 2
Chutney tray
Poppadoms x 2

Main Course Chicken Tikka Bhuna Special
Lamb Balti

Side Course Sag Aloo
Pilau Rice x 2
Naan

B - MEAT SET MEAL (2 PERSONS)

Starter Chicken Chat
Meat samosa
Chutney tray
Poppadoms x 2

Main Course Chicken Jalfrezi
Lamb Spinach Balti

Side Course Tarka Dhal
Pilau Rice x 2
Naan

C - VEGETARIAN SET MEAL (2 PERSONS)

Starter Vegetable Platter x 2
Chutney tray
Poppadoms x 2

Main Course Traditional Vegetable
Masala
Spinach Aloo Bhuna

Side Course Mushroom Bhaja
Pilau Rice x 2
Naan

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**& WINE
DRINK
MENU**

COCKTAILS

MOJITO

Classic • Kiwi • Strawberry • Mango • Bubblegum

BEER & CIDER

COBRA

ABV4.8%
Indian Lager
330ml
620ml

STELLA ARTOIS

ABV4.8%
Belgium Pilsner Beer
330ml

BUDWEISER

ABV5%
American Pale Lager
330ml

KINGFISHER

ABV4.8%
Indian Lager
330ml
620ml

COBRA ZERO

ABV0%
Non Alcoholic
330ml

BANGLA

ABV4.8%
Pale Lager
620ml

PEACOCK

ABV4.8%
Indian Sweet Apple Cider
500ml

MAGNERS

ABV4.5%
Made with 17 different
apples, pressed, and left
for a couple of years.
568ml

WHISKEY

GLENFIDDICH 12YO SINGLE MALT

Single malt. Creamy with a long, smooth
and mellow finish, matured in American
and European oak casks for 12 years.

ABV40% • 25ml

CHIVAS REGAL 12YO

Blended whisky, matured for 12 years.
Taste gives hints of herbs, honey and fruit
leaping forth on the palate

ABV40% • 25ml

JONNIE WALKER BLACK LABEL 12YO

Blended, 12 years old. Taste gives barley
and citrus with some dried, fruits and
wood smoke, beneath this there's white
pepper and toffee

ABV40% • 25ml

SOUTHERN COMFORT

Created in 1874 the recipe is based on
whiskey, peaches, herbs and spices.
Very good over ice.

ABV35% • 25ml

JACK DANIEL'S OLD NO.7

A Famous Tennessee Whiskey.
Palate: Dutch chocolate strands on toast,
orange touches, perfumed wood,
cinnamon.

ABV35% • 25ml

COGNAC

REMY MARTIN MATURE CASK VSOP

4 years aged. Palate gives fruity notes
of nectarine with dried apricot and
plum, floral and oaked. The finish is on
tori fruits and honey.

ABV40% • 25ml

REMY MARTIN X.O.

This luxurious XO cognac is 6 years
aged, Fine Champagne Cognac.
Palate: spicy with warm pastries,
overripe grape, fruits and orange peel.

ABV40% • 25ml

COURVOISIER V.S.

VS is matured for 2 years. Reputed to
be the preferred Cognac of Napoleon.

Palate: a flor, oaky flavour.

ABV40% • 25ml

TEQUILA

JOSE CUERVO ESPECIAL PLATA [SILVER]

Silver tequila, unaged for a smooth
clean taste In 1758 the year in which
Jose Antonio de Cuervo cultivated blue
agave plant and started tequila history.

ABV38% • 25ml

RUM

BACARDI SUPERIOR

Puerto-Rican White Rum
ABV40% • 25ml

CAPTAIN MORGAN ORIGINAL

Aged in charred white oak barrels to create taste and colour as rich as a pocketful of gold doubloons.
Drink responsibly-Captain's orders!
ABV35% • 25ml

MALIBU COCONUT ORIGINAL

Worlds No. 1 coconut flavoured rum.
ABV21% • 25ml

SHERRY

CROFT PARTICULAR PALE AMONTILLADO

Medium-sweet
ABV17.5% • 50ml

HARVEYS BRISTOL CREAM

Orange, dried fruit & toasted almonds.
ABV17.5% • 50ml

TIO PEPE XERES EXTRA DRY

Fruity aromas & unconditionally dry.
ABV15% • 25ml

PORT

COCKBUMS PORT SPECIAL RESERVE

Port is a fortified [but not aromatised] wine, Cockburn's exclusivity is fully matured before bottling. Tasting: a gentle nose with a light fruitiness.
ABV20% • 50ml

VODKA

SMIRNOFF NO.21 RED LABEL

Introduced co. 1860s this brand now belongs to British company, but tastes as good as 100 years ago, with a clean mineral palate, due to triple charcoaldistillation invented by Smirnoff's son.
ABV40% • 25ml

GIN

BOMBAY SAPPHIRE

Triple distilled and flavoured using a vapour infusion method, whereby the spirit passes through a copper basket filled with 10 different botanicals, then it is blended with water from Lake Vyrnwy.
ABV40% • 25ml

GORDON'S LONDON SPECIAL DRY

Triple-distilled, the gin contains juniper berries, coriander seeds, angelica root, liquorice, orris root, orange and lemon peel. The recipe is a secret for 250 years.
ABV37.5% • 25ml

GORDON'S PINK GIN

Gordon's Premium Pink Distilled Gin. Inspired by an original Gordon's recipe from the 1880s. Gordon's Pink is perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, with the tang of redcurrant served up in a unique blushing tone.
ABV37.5% • 25ml

VERMOUTH

MARTINI BIANCO

A fine blend of Italian white wine infused with herbs and sweet floral botanicals and produces an aromatic yet delicate drink with notes of vanilla and citrus.
ABV15% • 25ml

CINZANO BIANCO

Has a fragrant, full-bodied and delicate aroma, it is sweet and extremely versatile. Comes about from the perfect union of wine, alcohol, sugar and infusion of herbs and spices.
ABV15% • 25ml

CINZANO ROSSO

Is known around the world, of its amber colour thanks to its rich infusion of herbs and spices of prestige a quality.
ABV20% • 25ml

MARTINI EXTRA DRY

This martini was launched on New Years Day of 1900. Perfect for cocktails, also delicious over ice with lemonade or apple juice.
ABV15% • 25ml

LIQUEURS

DRAMBUIE

A golden coloured liqueur made from scotch whisky, heather honey, herbs and spices.

ABV40% • 25ml

PERNOD PARIS

Made with coriander, star anise and mint.

ABV40% • 25ml

ROMANA SAMBUCA

Made in Italy. Ingredients including anise, elderberries, sugar, and a secret natural flavour formula.

ABV21% • 25ml

BENEDICTINE D.O.M

D.O.M. stands for "Deo Optimo Maximo" meaning 'To God most good, most great' an elixir to sustain monks as they worked, very pungent with spices and herbs.

ABV40% • 25ml

TIA MARIA JAMAICAN

Supreme coffee liqueur made with highly prized Jamaican Blue Mountain Coffee beans.

ABV17.5% • 25ml

BAILEYS IRISH CREAM

Made with cream, Irish whiskey and cocoa.

ABV17% • 50ml

DEKUYPER CREME DE MENTHE

Fruity aromas & unconditionally dry.

ABV24% • 25ml

DUBONNET

A sweet, aromatised wine-based aperitif, it is a blend of fortified wine, herbs, and spices. Reputedly Dubonnet is a favourite beverage of Queen Elizabeth The Queen Mother.

ABV15% • 25ml

MIDORI SUNTORI MELON

A honeydew melon liqueur from Japan.

ABV20% • 25ml

KAHLUA COFFEE LIQUEUR

Origins of Mexico; Rum, corn syrup and vanilla.

ABV20% • 50ml

CAMPARI

Obtained from the infusion of her and fruit [including chinotto & coscorilla] in alcohol and water. Commonly served with soda water or citrus juice.

ABV21% • 25ml

COINTREAU

A 'triple-sec' made from Oranges with an absolutely delicious flavour. An essential ingredient in the Margarita cocktail.

Good on its own or over ice.

ABV40% • 25ml

SOFT DRINKS

J20

Apple and Raspberry
Orange and
PassionFruit
275ml

JUICE

Orange
Pineapple
Glass

COKE

Regular
Diet
1/2 pint
1 pint

LEMONADE

1/2 pint
1 pint

APPLETISER

275ml

WATER

Still
Sparkling
750ml
350ml

TONIC

200ml

FANTA

HOUSE WINES

Wine vintage is subject to change, though we endeavour to keep vintage information as up to date as possible. We reserve the right to offer the suitable alternative should any particular shipper be unavailable.



1. COMTE ALEXANDRE, SOFT RED

ABV 11% • Made in France • (C)

Ruby red, medium intense, light fruity straight bouquet, no bitter or astringent notes.

750ml **Bottle**

2. COMTE ALEXANDRE, DRY WHITE

ABV 10.5% • Made in France • (3)

Pale yellow, with green hints, in the nose white flowers, straightforward fruity and dry, palatable.

750ml **Bottle**

3. COMTE ALEXANDRE, FRUITY ROSE

ABV 10.5% • Made in France • (2)

Round and full aroma, berry fruits. An uncomplicated dry drinking wine, round and tasty.

750ml **Bottle**

4. CAPE MARLIN, CHENIN BLANC

ABV 13% • Made in South Africa • (2) • (V)

Delicious, clean and lily with lemon and lime characters and a pleasing finish, fruit forward and juicy with well-balanced acidity.

750ml **Bottle**

CHAMPAGNE

5. JULES FERAUD, 'CUVEE DE RESERVE' BRUT N.V.

ABV 12.0% • Made in France, Champagne • (1) • (VG)

A fine mousse of tiny bubbles and generous apple fruit & yeasty flavours on the palate. It is a well structured and balanced wine. Exceptional value for money from the award winning producer H. Blin.

750ml **Bottle**

6. MOET ET CHANDON, BRUT IMPERIAL N.V. CHAMPAGNE

ABV 12.5% • Made in France, Champagne • (1) • (VG)

Perhaps the best-known Champagne, the Brut Imperial from Moët embodies their house style crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours. An excellent aperitif.

750ml **Bottle**

7. DOM PERIGNON, VINTAGE BRUT CHAMPAGNE

ABV 12.5% • Made in France, Champagne • (1) • (VG)

Dom Perignon was the 17th century Benedictine monk who has gone down in history as the one who 'invented' champagne. On the nose, the immediate impression is of the mildness of the pure, airy, bright bouquet. A floral, fruity pastel tone then unfolds and quickly darkens into candied fruit, ripe hay and toasted notes, along with hints of liquorice. A rare Champagne for those truly special occasions.

750ml **Bottle**

SPARKLING WINE

8. LA FORNARINA, PROSECCO SPUMANTE

ABV 11% • Made in Italy • (2) • (VG)

It's aromatic bouquet, fresh fruity flavour and gentle mousse, makes it an ideal aperitif for parties and celebrations.

750ml **Bottle**

9. LA FORNARINA, PROSECCO ROSE SPUMANTE

ABV 11% • Made in Italy • (2) • (VG)

Lovely fresh Prosecco rose with soft berry fruits and lively sparkle.

750ml **Bottle**

RED WINE

10. EUCA HILL, SHIRAZ

ABV 11% • Made in Australia • (C) • (V)

Medium bodied with baked black plums and some bramble fruit. This is juicy and well balanced with soft tannins.

750ml **Bottle**

11. CHIANTI, WICKER FLASK

ABV 12% • Made in Italy • (D) • (VG)

Pronounced aroma of violet, bramble dried fruit and a hint of toasty oak. Plum, wild cherry fruit and spice notes on the palate - leading on to a long finish.

750ml **Bottle**

12. SANTA LUCIA, MERLOT

ABV 13.0% • Made in Chile • (C)

Lovely and soft on the palate, showing bright red fruit, blackcurrants and a spicy, silky finish.

750ml **Bottle**

13. KLEINDAL, PINOTAGE

ABV 13.5% • Made in South Africa • (C)

Flavours of banana with plums and a touch of vanilla from oak. Long lingering finish, completed by soft tannins and flavours of wild berries.

750ml **Bottle**

14. TORO FUERTE, MALBEC

ABV 13% • Made in Argentina • (D) • (VG)

Soft and juicy style of Malbec with fresh red fruits, with a little spice and smooth texture.

750ml **Bottle**

15. SAN GIORGIO, MONTEPULCIANO D'ABRUZZO

ABV 13% • Made in Italy • (C) • (V)

Juicy red cherry fruit flavours and aromas, soft and rounded, a very more-ish red.

750ml **Bottle**

16. COTES DU RHONE, COMMANDEUR ST MICHEL

ABV 12.5% • Made in France • (D) • (VG)

This is a clear, bright and garnet coloured wine, on the palate it is rich and soft but also with well-balanced fruit.

750ml **Bottle**

17. SIGLO SACO, RIOJA

ABV 13.5% • Made in Spain • (D)

Bright, garnet red with purple and gold glints Fruity with a toasted wood and vanilla aroma acquired during cask ageing. In the mouth it is full, elegant and velvety smooth, with a good body.

750ml **Bottle**

18. TINAMOU, PINOT NOIR

ABV 13.5% • Made in Chile • (D) • (VG)

Bright, garnet red with purple and gold glints. Fruity with a toasted wood and vanilla aroma acquired during cask ageing. In the mouth it is full, elegant and velvety smooth, with a good body.

750ml **Bottle**

TASTING GUIDE

White & Rose wines [1] dry to [7] sweet

Red wines [A] Light bodied to [E] Full bodied

KEY

(V) - Vegetarian

(VE) - Vegan

WHITE WINE

19. EUCA HILL, CHARDONNAY

ABV 13.5% • Made in Australia • (3) • (VG)

Honeysuckle, vanilla and tropical fruit notes on the nose and palate with well-balanced acidity.

750ml **Bottle**

20. STONE FOREST, CHARDONNAY VIOGNIER

ABV 13.0% • Made in South Africa • (3)

Lovely aromatic nose of ripe peaches and apricots, complimented by floral tones. Smooth and creamy with tropical fruit flavours and a crisp finish.

750ml **Bottle**

21. ARCANO, PINOT GRIGIO

ABV 12.5% • Made in Italy • (2) • (VG)

Plenty of pear drop flavours and aromas. This is a really easy drinking white, soft and off-dry with excellent flinty minerality.

750ml **Bottle**

22. FLYING KIWI, SAUVIGNON BLANC

ABV 13% • Made in New Zealand • (1)

Ripe tropical fruit characters with underlying hints of asparagus are displayed in the crisp, dry wine. A classic structured Marlborough Sauvignon Blanc with excellent palate weight and a persistent finish.

750ml **Bottle**

23. LA SABLETTE, MUSCADET SUR LIE

ABV 12% • Made in France • (1)

Made from the Melon de Bourgogne grape and a classic example from the region, this wine shows a balanced acidity and fresh fruit flavours, with a clean, crisp lemon finish.

750ml **Bottle**

24. CHABLIS, L'ONCIALE

ABV 12% • Made in France • (1) • (VG)

Distinctly nutty, toasted chestnuts with citrus fresh lemon acidity. This is a focused wine but still youthful.

750ml **Bottle**

ROSE WINE

25. ARCANO, PINOT GRIGIO ROSE

ABV 12.5% • Made in Italy • (3) • (VG)

Bursting with red berry fruit aromas. The palate is elegant, crisp and dry, with ripe clean flavours.

750ml **Bottle**

26. PINK ORCHID, ZINFANDEL ROSE

ABV 11% • Made in Italy • (4) • (V)

Flavourful and off-dry, exotic fruit and tutti frutti flavours.

750ml **Bottle**

TASTING GUIDE

White & Rose wines [1] dry to [7] sweet

Red wines [A] Light bodied to [E] Full bodied

KEY

(V) - Vegetarian

(VE) - Vegan

empire

indian dining

“Our Philosophy”

At the Empire Restaurant, our philosophy is simple. We strive to deliver the very best dining experience possible to our customers by harnessing our passion and cooking techniques to create the very best modern Bangladeshi and Indian cuisine. Using only the freshest local products and ingredients, our kitchen team blend traditional and modern tastes to bring you the extensive selection of dishes on our menu - cooked only the way we can. Thirty summers have come and gone since we first opened our doors in Cardiff and in this time we have been awarded numerous accolades. However, the most important thing to us is the ongoing patronage of our loyal customers - many of whom are now our friends.

To all our diners, we say “Welcome to the Empire Restaurant Family”.

“The Secret of Our Success”

We are often asked: “What is the secret of your success?” We believe it is a combination of things: Firstly, we truly enjoy what we do and we thrive on the positive feedback from our customers who share our passion and love of classic traditional and contemporary Indian and Bangladeshi dishes.

“Fresh is Best”

Our customers can be sure that all our dishes are prepared using only the freshest ingredients from local suppliers. The only exception to this rule are the spices that we import from distant parts of Indian and Bangladesh to give our cuisine an exotic, authentic taste.

“The more we share, the more we have”

We have always believed in sharing our good fortune and contribute at least 1% of our revenues every year to the community in which we work and serve. These include a number of Welsh charities and local sports clubs. Ask our staff for more information.

OPENING HOURS

Sunday to Thursday: 5.30pm-11.00pm

Friday & Saturday: 5.30pm-12.00am

Saturday lunch: 12.00pm-2.00pm

Reservations

Table reservations, parties, private functions, buffets.

T - 02920485757

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E - info@empirerestaurant.co.uk

Support & Follow us online for a chance to win at our regular contests, giveaways and promotions.

www.empirerestaurant.co.uk

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