

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.


Chicken, Prawns, King Prawns

CHAD PURI

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

Lamb, Prawns, King Prawns

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.

BOMBAY ALOO

Crushed Bombay spiced potatoes cooked with ground spices.

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.

SHAMI KEBAB

Delicately spiced minced lamb patties griddle fried with an omelette on top.

PANEER TIKKA

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

TRADITIONAL TIKKA

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

Chicken, Lamb, King Prawns

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.

Lamb, Vegetables

PRAWN COCKTAIL

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

ALOO OR CHICKEN CHAT

Spiced potatoes or chicken cooked with chat masala.

Aloo, Chicken

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.



GARLIC TIKKA

Marinated in garlic ginger and yogurt, cooked in a clay oven served with salad.

Chicken, Lamb

KING PRAWN BUTTERFLY

Succulent king prawn lightly spiced, coated in breadcrumbs and deep fried.

 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.

Chicken, Lamb

JALFREZI

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

Chicken, Lamb, King Prawns

GURKHA MASALA

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

Chicken, Lamb

SHATKORA

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

Chicken, Lamb

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.

Chicken, Lamb, King Prawns

MONIPURI

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

Chicken, Lamb, King Prawns

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.

Chicken, Lamb

BARBARI KEEMA

Minced meat cooked with peas & diced potatoes in a special blend of herbs and spices.

KOLHAPURI

Slightly hot & spicy. Prepared with a blend of turmeric, cumin, coriander and green chilli.

Chicken Tikka, Lamb, King Prawn

KALIA

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

Chicken, Lamb

KIDS DISHES

Comes with rice or chips and salad

CHICKEN KORMA

CHICKEN NUGGETS

OMLETTE

 Medium Hot  Madras Fairly Hot  Vindaloo Very Hot  Vegan

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SIGNATURE DISHES

LAMB SHANK JALFREZI

Braised golden brown lamb, slightly hot cooked with tomato and fresh green chillis.

MAHARAJA BHUNA

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

BANDOOK

Slow cooked lamb shank prepared with peppers and onions in a thick bhuna sauce mixed with chana dhal.

EMPIRE SPECIAL LAMB CHOP CURRY

Lamb chops cooked with spices in a medium sauce.

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 chef's special recipe.

DESI NAGA KALAI

Cooked with roasted chillis in a tantalising medium to madras strength sauce.

LAMB MIRCHI ROSHUNI

Sliced slow-cooked lamb. A fairly spicy dish with fresh garlic, red chilli and minced meat.

PEARL OF THE SEA

TANDOORI KING PRAWN MASALA

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

BENGAL MACHLI JALFREZI

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

KING PRAWN KARAH

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

BENGAL MACHLI MONIPURI

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

KING PRAWN DISHOOM

Medium hot, whole king prawns cooked in a special lemongrass sauce served on a bed of rice.

ROYAL SALMON GRILL

Salmon marinated in yoghurt and spices, gently roasted in a tandoori oven. Served with salad.

KING PRAWN NAWABI BAHAR

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

TRADITIONAL MACHLI BHUNA

A fresh fish cooked in the chef's own blend of spices with garlic, onions and tomatoes.



Medium Hot



Madras Fairly Hot



Vindaloo Very Hot

MARINATED SIZZLING

ALL BELOW DISHES ARE MARINATED ADDING THE CHEF'S SECRET SPICES TO INFUSE THE FLAVOUR OF THE MAIN INGREDIENTS AND ARE 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.

Chicken, Lamb

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.

Chicken, Lamb

LAMB CHOPS

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

BIRYANI DISHES

TRADITIONAL BIRYANI

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

Chicken, Lamb, Prawns, King prawns

TIKKA BIRYANI

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

Chicken, Lamb, King Prawns

MOGLAI BIRYANI

Chicken and lamb with an omelette on top.

EMPIRE BIRYANI

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

MAHARAJAH BIRYANI

Chicken tikka, lamb tikka with minced lamb and an omelette on top.

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TRADITIONAL DISHES

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.

Chicken, Lamb, Prawns, King Prawns

TRADITIONAL BALTI

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

Chicken, Lamb,
Prawns, King Prawns

SPINACH BALTI

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

Chicken, Lamb,
Prawns, King Prawns

CHILLI MASALA

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

Chicken, Lamb,
Prawns, King Prawns

PASANDA

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

Chicken, Lamb

BHUNA

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

Chicken, Lamb,
Prawns, King Prawns

PATHIA

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

Chicken, Lamb
Prawns, King Prawns

MAKHANI

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

Chicken, Lamb
Prawns, King Prawns

DHANSAK

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

Chicken, Lamb,
Prawns, King Prawns

DUPIAZA

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

Chicken, Lamb,
Prawns, King Prawns

BARBARI KEEMA

Minced meat cooked with peas & diced potatoes in a special blend of herbs and spices.

TIKKA KARAH

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

Chicken, Lamb

KORMA

Mild spiced creamy curry thickened with coconut and almond.

Chicken, Lamb,
Prawns, King Prawns

ROGAN JOSH

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

Chicken, Lamb,
Prawns, King Prawns

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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.

Main, Side

SAG PANEER

Spinach cooked with Indian cheese with herbs and spices.

Main, Side

BOMBAY ALOO

Fairly hot potatoes cooked with onions, tomatoes and coriander.

Main, Side

SAG ALOO

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

Main, Side

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

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

BHINDI BHAJI

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

Main, Side

BRINJAL BHAJI

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

Main, Side

TARKA DAAL

Medium spiced yellow lentils cooked with fresh garlic.

Main, Side

ALOO GOBI

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

Main, Side

MUSHROOM BHAJA

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

Main, Side

CAULIFLOWER BHAJA

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

Main, Side

ALOO CHANA

Chickpeas and potatoes cooked with garlic and aromatic spices.

Main, Side

VEGETABLE KOFTA

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.

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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 RICE

Garlic flavoured aromatic pilau rice.

KEEMA RICE

Basmati fried rice cooked with minced lamb.

COCONUT RICE

Basmati fried rice cooked with ground coconut.

LEMON RICE

Lemon flavoured aromatic pilau rice.

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.

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 x2 Chutney tray Poppadoms x 2
Main	Chicken Tikka Bhuna Special Lamb Balti
Side	Sag Aloo Pilau Rice x 2 Naan

B MEAT SET MEAL (2 PERSONS)

Starter	Chicken Chat Meat Samosa Chutney tray Poppadoms x2
Main	Chicken Jalfrezi Lamb Spinach Balti
Side	Tarka Dhal Pilau Rice x 2 Naan

C VEGETARIAN SET MEAL (2 PERSONS)

Starter	Vegetable Platter x2 Chutney tray Poppadoms x2
Main	Traditional Vegetable Masala Spinach Aloo Bhuna
Side	Mushroom Bhaja Pilau Rice x 2 Naan



Medium Hot



Madtas Fairly Hot



Vindaloo Very Hot

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**WINE
&
DRINK
MENU**

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** • 175ml **Small glass** • 250ml **Large glass**

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** • 175ml **Small glass** • 250ml **Large glass**

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** • 175ml **Small glass** • 250ml **Large glass**

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** • 175ml **Small glass** • 250ml **Large glass**

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 Moet 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**

SMALL PROSECCO - 20ml -

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

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MOCKTAILS

MOJITO

Classic • Kiwi • Strawberry • Mango • Bubblegum

BEER & CIDER

COBRA

ABV4.8%
Indian Lager
330ml •
620ml •

KINGFISHER

ABV4.8%
Indian Lager
330ml •
620ml •

STELLA ARTOIS

ABV4.8%
Belgium Pilsner Beer
330ml •

KINGFISHER ALCOHOL FREE

ABV0% Non Alcoholic

330ml •

BUDWEISER

ABV5%
American Pale Lager
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

Singlemolt. 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 floral, oaky flavour.

ABV40% • 25ml •

LIQUEURS

*Add mixer
for £1*

DRAMBUIE

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

ABV40% • 25ml •

TIA MARIA JAMAICAN

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

ABV17.5% • 25ml •

ROMANA SAMBUCA

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

ABV21% • 25ml •

BAILEYS IRISH CREAM

Made with cream, Irish whiskey and cocoa.

ABV17% • 50ml •

CAMPARI

Obtained from the infusion of herbs and fruit [including chinotto & coscorilla] in alcohol and water.

Commonly served with soda water or citrus juice. **ABV21% • 25ml •**

SOFT DRINKS

J20

Apple and Raspberry
Orange and
PassionFruit
275ml •

JUICE

Orange
Pineapple
Glass •

COKE

Regular Diet
1/2 pint • pint •

LEMONADE

1/2 pint • pint •

APPLETISER

275ml •

WATER

Still
Sparkling
750ml •
350ml •

TONIC

200ml •

FANTA

RUM

BACARDI SUPERIOR

Puerto-Rican White Rum **ABV40%** • 25ml

CAPTAIN MORGAN ORIGINAL

Aged in charred whiteoak 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

HARVEYS BRISTOL CREAM

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

PORT

COCKBUMS PORT SPECIAL RESERVE

Portis 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

*Add mixer
for €1*

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

*Add mixer
for €1*

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

*Add mixer
for €1*

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 •

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 India 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 - 029 2048 5959

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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INVESTORS
IN PEOPLE

BRITISH
Curry Awards
2015