



## DESSERTS

£4.50 each

### PISTACHIO PANNA COTTA

Raspberry-fennel seed sauce, Christmas pudding halwa square

### FRESH ROSE PETAL AND VANILLA BEAN KULFI

With baby gulab jamuns

### ORANGE RICE KHEER

Dark chocolate rabdi, malted teezer ice cream

### CHOCOMOSA

With peanut butter ice cream

### SELECTION OF ICE CREAMS

Fig-mascarpone

Peanut butter

Hazelnut-chocolate ripple

Black cherry

Passion fruit-mango sorbet

Blackcurrant sorbet



## VINEET BHATIA

The owner of two Michelin stars, Vineet Bhatia is a chef of sublime talents; someone whose achievements put him in the same rank as other more stellar, publicly known, Michelin-starred names. Whilst he might not move in a spot-lit, media-frenzied world, he is acknowledged by all within it as a true master of his craft.

Qualified and trained, Vineet arrived in London in 1993 and was immediately disappointed with the representation of Indian food in the Capital. This feeling was the catalyst for a strong determination to redeem Indian food through the opening of a series of restaurants that allowed him to make his own culinary statement within Indian cuisine.

In 2001 came the highest recognition when Vineet became the first Indian chef-restaurateur to have been awarded a Michelin star in 102 years.

"The only way forward is to improve and get better", he says. His personal venture RASOI also received a Michelin Star in 2006 and has been leading the way with cutting edge and innovative cuisine since. Vineet went down in the history books again when in 2009, 'Rasoi by Vineet – Geneva' was awarded its first Michelin Star, thereby making him only the second

UK based Chef to hold a star outside of the UK, and the only Indian Chef to have two stars !!

As part of the British Airways "Taste Team" since 2002, First and Business Class passengers on British Airways have dined on Vineet's classic and original dishes ever since.

In a consultative capacity Vineet has been helping some of the world's most exclusive hotels develop top class restaurants, including the second and third editions of Rasoi in Mauritius and Switzerland, as well as other ventures in Dubai, Saudi Arabia, Florida and most recently Mumbai.

Under the guidance and expertise of Vineet, The Bird Restaurant opened in the extraordinary and unique surroundings of ALEA Casino, making this Indian Restaurant one of a kind. Vineet has created a brilliant menu and with the help of head chef Vivek and the team will always deliver the high standards that have made The Bird by Vineet Bhatia an award winning restaurant. Enjoy your meal!

Vineet's new cookbook **rasoi: new indian kitchen** is available to buy now at ALEA Casino priced at just £20.

*"Better to judge Bhatia's cooking against that of Gordon Ramsay and Tom Aikens than against that of conventional Indian restaurants. By the standards of those masters, he must be seen to be at least their equal."*

Matthew Fort, The Guardian





## STARTERS

### KEBABS & GRILLS

£5.25 each

HOME-SMOKED SPICED SALMON  
WITH MUSTARD AND DILL  
*£2.00 supplement*

TANDOORI PRAWNS IN A  
CORIANDER MARINADE  
*£2.00 supplement*

PAN-GRILLED KERALAN-STYLE  
CRAB AND CORN CAKE

MUSTARD AND CURRY LEAF  
FLAVOURED CHICKEN TIKKA

LIME CHICKEN TIKKA CHAAT

GINGER FLAVORED TANDOORI LAMB CHOP  
*£2.00 supplement*

LAMB SEEKH KEBABS FILLED  
WITH YORKSHIRE BLUE CHEESE

FIG-POTATO TIKKI WITH CHICKPEA MASALA (V)

OVEN-BAKED BANANA LEAF  
WRAPPED CHILLI PANEER (V)

KEBAB SELECTION FOR 1

£6.75

*Smoked salmon,  
Mustard chicken tikka  
Lamb seekh kebab  
Fig-potato tikki (v)*

### INDIAN STREET FOOD

£5.25 each

MUMBAI-STYLE BATTERED FISH PAKODAS

CHICKEN TIKKA-CASHEW NUT WADAS

SPICED SESAME-CRUSTED CHICKEN LOLLIPOPS

LAMB AND GREEN PEA CIGAROLLS

CRISP CAULIFLOWER FRITTERS,  
BIRD'S CHILLI KETCHUP

OLD DELHI-STYLE POTATO CHAAT  
WITH WHEAT CRISPS AND CHUTNEY

CRISP ACHARI VEGETABLE SAMOSAS

MUSHROOM-CUMIN SOUP

STREET FOOD SELECTION FOR 1

£6.50

*Mumbai fish pakoda  
Lamb cigaroll  
Chicken tikka wada  
Cauliflower fritter (v)  
Potato chaat (v)  
Achari vegetable samosa (v)*



## MAIN COURSES

	HALF PORTION	FULL PORTION
COCONUT-CHILLI PRAWNS INFUSED WITH LIME LEAVES	£5.50	£9.25
KONKANI FISH MASALA WITH TOMATOES AND PEANUTS	£5.50	£9.25
FISHERMEN'S POACHED SCALLOPS TEMPERED WITH CURRY LEAVES	£5.50	£9.25
CHICKEN TIKKA TOSSED WITH DILL LEAVES AND TOMATOES	£5.00	£8.25
BHUNA CHICKEN MUSHROOM MASALA	£5.00	£8.25
CHICKEN MORSELS IN AN ALMOND-HAZELNUT KORMA SAUCE	£5.50	£9.25
HALF PUNJABI TANDOORI CHICKEN		£8.25
DECCAN LAMB WITH SORREL AND SPINACH LEAVES	£5.00	£8.95
CHAR-GRILLED LAMB CHOPS BRAISED WITH WALNUTS	£5.25	£9.95
ACHARI LAMB MASALA WITH PICKLE SPICES AND POTATOES	£5.00	£8.95
MUMBAI'S FAVOURITE PAV-BHAJI MIXED VEGETABLE MASALA (V)	£3.50	£6.50
MASALA AUBERGINES WITH POTATOES AND WATER CHESTNUTS (V)	£3.50	£6.50
FRESH SPINACH AND POTATOES TEMPERED WITH CUMIN AND GARLIC (V)	£3.50	£6.50
PANEER-GREEN PEAS IN TOMATO-FENUGREEK SAUCE (V)	£3.50	£6.50
RAJMA-RED KIDNEY BEANS COOKED IN A NORTH INDIAN STYLE (V)	£3.50	£6.50
TADKA DAAL-YELLOW LENTIL STEW (V)	£3.50	£6.50

### CLASSIC MAIN COURSE SELECTION

£17.50

*Coconut-chilli prawns  
Chicken tikka with dill leaves  
Achari lamb  
Spinach and potatoes (v)*

## RICE & BREADS

PARDA CHICKEN BIRYANI	£8.75	ROSEMARY & OLIVE OIL NAAN (V)	£2.25
<i>With a flaky wheat crust, cucumber and mint raita</i>		CHILLI-GARLIC NAAN (V)	£2.25
LUCKNOWI LAMB AND DRY FRUIT PULAO	£9.15	ONION-CORIANDER NAAN (V)	£2.25
AROMATIC SAFFRON PRAWN PULAO	£9.75	LACCHA PARATHA (V)	£2.25
CUMIN PULAO (V)	£2.25	ROOMALI ROTI	£2.25
STEAMED RICE (V)	£2.25	CUCUMBER & MINT RAITA (V)	£2.25
PESHAWARI NAAN (V)	£2.75	PAPAD WITH SCHEZWAN & SWEET MANGO CHUTNEY (V)	£2.50
KEEMA NAAN (V)	£2.75		
YORKSHIRE CHEESE NAAN (V)	£2.75		