

INDIAN PANORAMA
CHELSEA

STARTERS

Pappadums Basket 8.50 / 14.00

An assortment of plain & spicy pappadums, served with an array of chutneys
Add £4 for extra set of chutney

Onion Bhaji 9.75

Our version of the ubiquitous onion bhaji

Punjabi Samosa Chaat 14.75

Samosa with peas and crunchy potatoes, drizzled with chickpea curry, adorned with jewel-like pomegranate

Chandni Chowk Ki Aloo Tikki 15.75

Spiced potato patties with fresh yoghurt, layered with Chandni-Chowk inspired tamarind spicy chutney & sprouted beans

Crab Sukka 20.00

Soft shell crab, served with spicy tomato relish

Scallops Hariyali 18.75

Juicy ocean scallops tossed with fresh green herbs & spices

Fish Amritsari 16.75

Fish fillets with quintessential Indian herbs & spices.
"Amritsar" - The city of the Golden Temple.

Koliwada Masala Prawn 18.75

A warm medley of king prawns cooked with koliwada inspired masala. "Koliwada" refers to a colony of fishermen and there are several colonies all over Mumbai.

Ajwain Chicken Tikka 17.75

Chicken breast with prominent flavour of carom seeds & pickling spices
Main course portion also available

Mango Malai Tikka 17.75

Melt-in-the-mouth morsels of chicken breast & gently squeezed ripe mangoes, grilled over a tandoor flame
Main course portion also available

Tawa Sheekh Kebab 19.75

Skewered minced lamb spiked with delicate herbs & spices, then gently griddled on an iron pan

Calamari 18.75

Curls of squid sautéed with crushed garlic & capsicum

Panorama Platter 40.00

Onion bhaji, Ajwain chicken tikka, Tawa sheekh kebab and Koliwada prawn, served with lemon wedge and relish
Portion for two

BIRYANI

Biryani is made in different styles in different states of India
One particularly delicious version comes from the land of “Awadh” and is commonly known as “Lucknowi Biryani”

Lucknowi Biryani 28.75

Aromatic, long-grain basmati rice infused with saffron & our special biryani spice blend with your choice of Chicken, Prawns, Lamb or Vegetables, served with Raita, Biryani sauce & Pappadum, garnished with mint leaves
Add £9 for Prawn Biryani; Add £6 for Lamb Biryani

RICE & BREAD

Butter Naan 5.75

Butter Roti 4.75

Lachedar Paratha 5.75

Garlic Naan 5.75

Peshwari Naan 6.75

Aloo Kulcha 7.75

Paneer Kulcha 7.75

Keema Naan 8.75

Steamed Rice 6.50

Dum Jeera Pulao 7.50

Mushroom Rice 8.50

Dal Bukhara 9.75

Dal Tadka 8.75

Jeera Aloo 8.75

Chana Masala 9.75

Gobi Matar 9.75

Mushroom Do Pyaza 9.75

Saag Bhaji 8.75

Bhindhi Anokhi 10.75

Salad 8.50

Raita 5.75

FOOD ALLERGIES AND INTOLERANCES: WHILST WE HAVE STRICT CONTROLS IN PLACE TO REDUCE RISK OF CONTAMINATION, IT IS NOT POSSIBLE FOR US TO GUARANTEE THAT OUR DISHES WILL BE 100% ALLERGEN OR CONTAMINATION FREE. BEFORE ORDERING, PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS.

MAINS

SEAFOOD

Lasooni Jhinga 28.75

Chargrilled prawns, rounded out with smoky flavour from bulbs of garlic, served with satin-smooth spicy tomato & onion relish

Lobster Panchphoran 46.50

Lobster tail simmered with five spices with goodness of jaggery

Chettinad Fish Curry 27.75

Fleshy tilapia fillets marinated in an exquisite Chettinad fiery masala simmered in an exhilaratingly spicy gravy

Konkan Fish Curry 27.75

Seasonal fish and prawns poached in Konkani style with chef's special hand-pounded herbs & spices delicately flavoured with coconut milk

Prawn Makhani 26.75

King prawn simmered in a smooth velvety tomato sauce

POULTRY

Tandoori Chicken 27.75

Spring chicken chargrilled on red hot wood coal, retaining the characteristic smoky aroma

Old Delhi Butter Chicken 22.75

Tandoor-smoked chicken tikka simmered in a buttery tomato & fenugreek gravy

Signature Chicken Malabar 23.75

Cubes of chicken breast bathed in an authentic malabari sauce made with a myriad of whole crushed spices and curry leaves

Mughlai Kesar Murg 22.75

Chicken curry enriched with cashew nut paste and delicately flavoured with green cardamom, fennel seeds and saffron

Jalnawabi Bathak 27.75

Spectacular aromatic duck curry, tempered with mustard seeds

Chicken Silbatta 23.75

Cubes of chicken breast in a blend of natural green vegetables, stone-ground spices & herbs, finished with coconut milk.
"Sil" refers to a flat stone and "Batta" to a cylindrical grinding stone.

Chicken Jhalfarezi 23.75

Addictively delicious tandoori chicken tikka stir fried in a light tomato gravy with blistered bell peppers

LAMB

Raan-e-Panorama 32.75

A legacy preparation of braised leg of baby lamb infused with bay leaf and crackled whole spices in a rich extract of gravy

Kashmiri Roganjosh 24.75

Boneless lamb marinated for over 6 hours in our secret 21-spice blend and slow-cooked, punctuated by the nutty flavour of rogan

Nilgiri Lamb 26.75

A hill station lamb curry with fresh green herbs

Rajasthani Laal Maas 28.75

Lamb cooked in a variety of indigenous whole spices with a burst of red Jodhpuri chillies

Lamb Dhansak 24.75

Lamb cooked with lentils, aubergine and suffused with vegetables

Kerala Lamb Curry 28.75

Pot-roasted lamb which imbibes the distinctive predominant flavour of crushed black peppercorns in a robust spicy gravy

Grilled Burrah Chops 36.75

Tender lamb cutlets marinated for over 8 hours in our hand-ground spices, served with smooth spicy lamb juice
Three pieces

VEGETARIAN

Matar Paneer 22.75

An enduringly popular North Indian style paneer recipe laced with spices & fresh green peas

Roast Paneer Shashlik 28.75

Assorted whole vegetables & fresh cottage cheese, glazed golden in the tandoor and served with ginger & tomato relish

TRADITIONAL THALI

Veg Thali 38.75

Mushroom Do Pyaza, Dal Tadka (Yellow lentils), Saag Bhaji (Spinach), Jeera Aloo (Potatoes with Cumin), Chana Masala (Chickpeas), Gobi Matar (Cauliflower & green peas), Pulao Rice, Raita, Butter Naan and Pappadum

Non-Veg Thali 48.75

Your choice of chicken, lamb, fish or prawn curry with Dal Tadka (Yellow lentils), Saag Bhaji (Spinach), Jeera Aloo (Potatoes with Cumin), Chana Masala (Chickpeas), Gobi Matar (Cauliflower & green peas), Pulao Rice, Raita, Butter Naan and Pappadum
Add £6 for Prawn Thali

BEERS			
Kingfisher Beer 330ml (4.5%)			£6.67
India's number one premium lager with distinctive earthy, herbal notes			
Tiger 330ml (4.8%)			£6.75
Refreshing and full bodied lager beer with a light straw colour, soft beady aroma and a hint of tropical fruit.			
Asahi Beer 330ml (5%)			£6.75
World's first "Super Dry" lager, inspired by the dry taste of sake.			
Aspall Classic Premium Cyder 500ml (7.2%)			£8.75
Sophisticated cyder with a clean apple taste and a long dry finish.			
Fullers Indian Pale Ale 500ml (5.4%)			£10.75
Floral and spicy notes from the hops - riding through to a satisfying finish of mild bitterness.			
King Cobra Premium Beer 750ml (5.2%)			£30.00
World's first double fermented Pilsner-style lager in a Champagne Style Bottle.			
Lucky Saint 330ml (Low Alcoholic IPA 0.5%)			£6.00
Juicy and hazy with notes of tropical and stone fruit			
Non-Alcoholic Beer 330ml			£6.00

RUM			
	50ML		50ML
Captain Morgan Spiced	£12.00	The Kraken	£14.00
Captain Morgan Dark	£12.00	Diplomatico Mantuano	£16.00
Havana Club 3YO	£12.00	Ron Zacapa 23	£18.00
Old Monk Dark	£13.00		

COGNAC			
	50ML		50ML
Courvoisier VS	£14.00	Hennessy XO	£35.00
Hennessy VS	£16.00	Remy Martin XO	£35.00
Remy Martin VSOP	£18.00		

LIQUERS			
	50ML		50ML
Baileys	£10.00	Cointreau	£12.00
Disaronno	£10.00	Drambuie	£10.00
Jagermeister	£10.00	Southern Comfort	£10.00
Kahlua	£10.00	Grand Marnier	£14.00
Sambuca	£10.00		

SHOOTERS			
	50ML		50ML
B52	£8.50	Limoncello	£8.50
Jagerbomb	£8.50	Sourz	£8.50
Baby guiness	£8.50	Sambuc	£8.50

AERATED DRINKS, JUICES & LASSI			
Coke 200ml	£3.50	Apple Juice	£5.50
Diet Coke 200ml	£3.50	Orange Juice	£5.50
Lemonade 200ml	£3.50	Pomegranate &	
Ginger Ale 200ml	£3.50	Cranberry Juice	£5.50
Tonic Water 200ml	£3.50	Lassi (sweet, salted or mango)	£7.75
Soda Water 200ml	£3.50		

MINERAL WATER	
Still or Sparkling 330ml	£3.95

VODKA	
	50ML
Smirnoff	£12.00
Grey Goose	£14.00
Belvedere	£14.00
U'Luvka	£18.00
Ciroc	£14.00
Ciroc Flavoured	£15.00
Pomegranate/Apple/Red Berry/Pineapple	£15.00
Desi Daru Mango	£15.00

GIN	
	50ML
Malfy	£12.00
Mermaid	£12.00
Bombay Sapphire	£12.00
Hendricks	£14.00
Tanqueray	£15.00
Monkey 47	£18.00

TEQUILA	
	50ML
Cazcabel Coffee	£12.00
El Jimador Blanco	£12.00
Patron Silver	£14.00
Don Julio Blanco	£16.00
Don Julio Reposado	£18.00
Patron Anejo	£18.00

WHISKEY	
	50ML
Oban 14	£22.00
Laphroaig	£16.00
Indri	£20.00
Rampur	£18.00
Chivas Regal 12YO	£14.00
Glenfiddich 12YO	£14.00
Jack Daniels	£12.00
Jameson	£13.00
Woodford Reserve	£14.00
Johnnie Walker Black Label	£14.00
Johnnie Walker Green Label	£18.00
Johnnie Walker Gold Label	£20.00
Johnnie Walker Blue Label	£40.00
Glenmorangie 10 YO	£16.00
Chivas Regal 18 YO	£20.00
Glenfiddich 15 YO	£18.00
Lagavulin 16 YO	£18.00
Macallan 12 YO	£20.00
Yamazaki Distillers Reserve	£28.00



INDIAN PANORAMA RESTAURANT

Here at the Indian Panorama, we have compiled an extensive range of exceptional wines and champagnes, with great care to perfectly accompany the cuisine of Chef Shiv Singh, Cuisine Director and to ensure each showcased varietal will pair with the dishes being offered.

Matching wine with Indian food can be a voyage of discovery and hence, our wine list has been meticulously handpicked with the help of assiduous professional wine taster & our highly experienced supplier - Ellis Wines, who personally source a boutique wine selection from small, independent wineries across the globe.

In an effort to break the myth that spicy Indian food does not go well with wine and to explore the incredible wines coming out of India; Founder & Managing Director, Sujit Singh, in his quest for knowledge about India's wine growing areas and their wineries, has personally visited prestigious Sula Vineyard, situated in Nashik - wine capital of India and added two exclusive wines to the list.

Sula Vineyards was set up in 1997 by Sula's founder Rajeev Samant, who had returned to the family farm from a stint at Stanford and Oracle in Silicon Valley and decided to make wine, working closely with Californian legendary winemaker Kerry Damskey.

Of course if you would like some guidance with any of our wines, then please do not hesitate to ask a member of staff who will be more than happy to help you.

SIGNATURE COCKTAILS (HOUSE SPECIAL)	
Panorama Fashion	£18.00
5-Spice Rum · Angostura bitters · House spice syrup A bold, spiced twist on the classic Old Fashioned.	
Chelsea Cooler	£18.00
Gin · Elderflower · Himalayan pink salt and soda Light, Floral and delicately refreshing	
Divine	£18.00
Dark rum · Tamarind twist · Lime · Aquafaba / Egg white Velvety smooth with a tangy tamarind bite.	
Golden Hour Martini	£18.00
Vodka · Saffron vermouth · Lemon Golden, elegant, and luxuriously smooth.	
Badshaah	£18.00
White rum · Alphonso mango purée · Lime Bright tropical sweetness with a citrus lift.	
Raftaar	£18.00
Tequila · Mezcal · Lime · Smoked chili-salt rim Smoky, fiery, and full of character.	
Silk Martini	£17.00
Vodka · Lychee · Jasmine · Lemon Soft, exotic, and delicately perfumed.	
Coriander Collins	£17.00
Gin · Coriander syrup · Lemon · Soda Herbal, zesty, and effortlessly light.	
Moose Wala	£22.00
Tequila · Agave · Chilli · Lime Zesty, Herbaceous, and fiery.	
CLASSIC COCKTAILS	
Aperol Spritz	£16.00
Espresso Martini	£16.00
Margarita	£16.00
Old Fashioned	£16.00
Mojito	£16.00
Negroni	£16.00
NON-ALCOHOLIC COCKTAILS (MOCKTAILS)	
Nimbu Pani Cooler	£12.00
Fresh lemon · Soda · Mint · Black salt Crisp, tangy, and revitalizing.	
Virgin Mojito	£12.00
Fresh Mint · Soda · Lime · Sugar Cool, crisp, and zesty with refreshing herbal brightness.	
Rose & Lychee Fizz	£12.00
Lychee juice · Rose water · Soda · Lemon Delicate, floral, and refreshingly light.	
Spiced Apple Spritz	£12.00
Apple juice · Cinnamon · Lemon · Soda Sweet, warming spices balanced with crisp apple.	

A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of VAT.

We will endeavour to offer an alternative wine should your first choice be unavailable.

CHAMPAGNE & SPARKLING WINES		
		BTL
Prosecco DOC Treviso, Ti Amo (20cl) Italy	11%	£14.75
Full of lively and crisp flavours with a delicate fruity character of lemon & golden apple,entirely harmonious on the palate.		
Prosecco Rosé, Botter (20cl) Italy	11%	£14.75
A lively mousse and fresh acidity complement the notes of strawberries and pink lady apples.		
Prosecco Spumante Extra Dry, Azzillo Italy	11%	£55.00
A delicately fruity aromatic bouquet with hints of flowers, honey and green apple.		
Crémant de Bourgogne, Brut Reserve Marsigny	12%	£65.00
Pale gold with subtle pink and silver glints		
Moet et Chandon Brut Imperial N.v	12%	£75.00
Medium in weight and fruit with a fine strong mousse		
Laurent Perrier Cuvee Rose Champagne	12%	£150.00
Fragrant nose with fresh and clean palate that linger on the finish		
Champagne Pol Roger France	12.5%	£200.00
Aromas of white flowers, green apples and a hint of minerality precede a vigorous flavour.		
Champagne Dom Pérignon France	12.5%	£350.00
Aromas of fresh almonds and grapefruit. In the mouth it has remarkable persistence with slight tones of citrus zest.		
HALF BOTTLES		
		BTL
Arcano Sauvignon Blanc Chile	12.5%	£22.75
An elegant yellow colour with vibrant greenish hues. The palate is clean, fresh and balanced with a very refreshing finish.		
Arcano Merlot Chile	13%	£22.75
Ripe blackberry and plum aromas with hints of spice and crushed black pepper with a soft and fruity palate.		

WHITE WINES			
		175ML	BTL
Organic Macabeo Sonadora, La Mancha, Spain	13%	£9.50	£36.00
A crisp, fresh macabeo (the white rioza grape) with aromas of apples and pear, with exotic fruits on the palate.			
Sauvignon Blanc, Whale Point South Africa	12.5%	£9.00	£32.00
Pale lemon with a very fresh nose of gooseberry, cut grass and lemon.			
Pinot Grigio, Portenova Italy	12%	£10.50	£40.00
A soft, well-balanced palate combines citrus, exotic fruit and fresh apples. Elegant and dry.			
Picpoul de Pinet, Sel et de Sable France	13%		£45.00
A bright, fresh Languedoc white with fragrant aromas of white flowers, lemon citrus, melon and a steely minerality.			
Sauvignon Blanc, Sula Vineyards India	12%		£50.00
Aromas of cut grass, green peppers and spice on the nose. Dry and crisp.			
Riesling Clare Valley Australia	11.5%		£55.00
A youthful, dry Riesling with intense mineral and floral aromas, tropical fruits, lime and citrus on the palate.			
Sauvignon Blanc, Turning Heads New Zealand	12.5%		£60.00
A vibrant aroma of ripe gooseberries, herb and nettle aromas with tropical flavours.			
Gavi Di Gavi La Contessa Italy	12%		£70.00
Fresh melon and orchard fruit flavours, complemented by the rich texture and creamy notes, with a crisp, refreshing finish.			
Chablis, Alain Gautheron France	12%		£85.00
A classic Chablis with aromas of white peach, green apple and white blossom with a distinctive flinty minerality.			

ROSÉ WINES			
		175ML	BTL
Pinot Grigio Blush, San Antini Italy	12%	£9.00	£32.00
Lovely and lively on the palate, it has a burst of red berry fruit with a dry, lingering finish.			
Lady A Chateau La Coste	12.5%		£60.00
Notes of ripe lemon, pink grapefruit, peach and raspberry. The finish is long and refreshing.			

RED WINES			
		175ML	BTL
Montepulciano d’Abruzzo, San Antini Italy Deep purple in colour with intense aromas of blackberries and cherries with rich, robust characteristics that are typical of the region.	12.5%	£9.00	£32.00
Merlot Reserve, La Vigneau France A nose of ripe berry fruit and hints of leather and mineral, a supple palate finishing with violets and blackberry fruit.	13.5%	£9.50	£36.00
Malbec Punto Alto Argentina This organically grown Malbec is dark purple in colour with brambles and black cherries on the nose, with chocolate. and a velvety texture.	14%	£10.50	£45.00
Shiraz, Sula Vineyard India Full bodied red fruit flavours and a rich and smooth finish.	13%		£60.00
Pinot Noir Imperial Ruppertsberger Germany A fine example of point noir, soft and elegant touch of spice and excellent concentration of fruit.	13%		£65.00
Chianti Superiore, Santa Cristina Italy A classic Chianti offering aromas of red berry fruit with vanilla and floral hints of violet.	13%		£75.00
Rioja Crianza, Conde de Valdemar Spain Intense aromas of ripe fruit with hints of spice from the oak.	13.5%		£85.00
Château Haut-Maginet, Bordeaux rouge, France Full Flavoured wine with thrilling concentration of ripe berry fruit	13.5%		£95.00
Brouilly l’Enfer des Balloquest France Hand-Picked from the steep slopes of Burgundy. Rich red cherries on the nose which continue on the palate with notes of plum, cloves, earth and a subtle spice from 9 months ageing in oak.	13%		£105.00

DESSERT WINE			
Chateau Les Mingets France 375ml	France	13.5%	£36.70
Luscious character, intense flavours of caramelized fruits, pear melon and almond rounded and balanced by good acidity on the finish.			

We recommend trying our sister restaurant, located just a short walk away from Hampton Court Palace.

INDIAN PANORAMA
98 Walton Road, KT8 0DL