



desserts

£4.50 each

BLUEBERRY AND SMOKED CARDAMOM PANACOTTA

With pistachio ice cream

FRESH ROSE PETAL AND VANILLA BEAN KULFI

With baby gulab jamuns

RASMALAI

Layered with blue berries and mixed berries, coconut rabdi

ORANGE AND GINGER PUDDING

With cardamom custard and cinnamon ice cream

CHOCOMOSA

With Madras coffee ice cream

SELECTION OF ICE CREAM

Stem ginger
Cinnamon
Madras coffee
Pistachio
Mango sorbet
Raspberry 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



indian street food

£4.95

SOUTH INDIAN FISH FRY

With coconut, lime juice and coriander

PAN GRILLED SPICED CHICKEN CAKES

Sprinkled with herbs and tamarind chutney

MUMBAI STYLE CRISP CHICKEN

With crushed chilli and ginger

CIGAROLLS FILLED WITH LAMB & GREEN PEAS

STIR FRIED GARLIC AND CHILLI MUSHROOM (V)

OLD DELHI STYLE POTATO SALAD (V)

With wheat crisps, sweetened yoghurt and chutney

GREEN PEAS AND POTATO SAMOSAS (V)

PANEER FRITTERS (V)

Filled with mango chutney

STREET FOOD SELECTION FOR ONE £6.00

Fish fry, lamb cigaroll, Mumbai chicken, garlic chilli mushroom, Paneer fritter, green pea samosa

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£4.95

HOME SMOKED SPICED SALMON

With mustard and dill raita
£2.00 supplement

TANDOORI PRAWNS

Marinated in sundried tomatoes and coriander stem
£2.00 supplement

CHARCOAL GRILLED INDIAN BABY POMPRET

Flavoured with carom seeds

BEETROOT CHICKEN TIKKA

Infused with roasted fennel seeds

TANGY CHICKEN TIKKA

Tossed in a lime piquant lime sauce

GINGER FLAVOURED TANDOORI LAMB CHOP

£2.00 supplement

LAMB SEEKH KEBABS

Tossed with peppers, spring onion and coriander

SPICY TANDOORI CAULIFLOWER FLORETS (V)

Dusted with kasoori methi

GRILLED VEGETABLE CAKES (V)

With spiced chickpeas

KEBAB SELECTION FOR ONE £6.25

Smoked salmon, beetroot chicken tikka, lamb seekh kebab and vegetable cake.



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PRAWNS POACHED IN COCONUT CHILLI SAUCE, infused with lime leaves	£4.75	£8.95
MORSELS OF FISH IN A SPICY GOAN SAUCE	£4.75	£8.95
ASSORTED SEAFOOD gently stewed in a curry leaf, tomato and yoghurt sauce	£4.75	£8.95
SPICY MADRAS STYLE CHICKEN with mustard seeds, ginger and coconut	£4.25	£7.95
CHICKEN TIKKA MASALA tossed with Shitake mushrooms and dill leaves in tomato sauce	£4.25	£7.95
CHICKEN POACHED IN PICKLE SPICES with lime confit and coriander	£4.25	£7.95
HALF TANDOORI CHICKEN marinated in North Indian spices		£7.95
SLOW COOKED LAMB with beetroot, fresh coconut and cardamom	£4.50	£8.25
24 HR. MARINATED LAMB LEG, braised in its juices with garam masala		£8.25
LAMB MASALA with mushrooms, garlic and crushed red chillies	£4.50	£8.25
GREEN LAMB MASALA with fresh spinach, coriander and tamarind juice	£4.50	£8.25
CAULIFLOWER AND POTATOES (V) tossed with ginger	£3.00	£5.50
GREEN PEAS AND MUSHROOMS (V) in an onion korma sauce	£3.00	£5.50
FRESH SPINACH AND PANEER (V) cooked with cumin and garlic	£3.00	£5.50
NORTH INDIAN STYLED CHICK PEA MASALA (V)	£3.00	£5.50
YELLOW LENTIL STEW (V) tempered with cumin and turmeric	£3.00	£5.50

CLASSIC MAINS COURSE SELECTION

£16.50

Coconut chilli prawns, chicken tikka with shitake mushrooms, beetroot lamb, spinach and paneer

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PARDA CHICKEN BIRYANI	£7.95	CHILLI & GARLIC NAAN (V)	£2.25
Baked under a flaky crust, cucumber and mint raita		ONION & CORIANDER NAAN (V)	£2.25
PULAO RICE (V)	£2.25	LACCHA PARATHA (V)	£2.25
STEAMED RICE (V)	£2.25	ROOMALI ROTI (V)	£1.95
PESHAWARI NAAN (V)	£2.75	CUCUMBER & MINT RAITA (V)	£2.25
KHEEMA NAAN	£2.75	PAPAD WITH SCHWEZWAN & SWEET MANGO CHUTNEY (V)	£2.50
YORKSHIRE CHEESE NAAN (V)	£2.75		
ROSEMARY & OLIVE OIL NAAN (V)	£2.25		