SYLHET ROYAL A4 MENU.qxp_Layout 1 16/10/2025 16:28 Page 1

STARTERS

ONION BHAJI £4.99
Thin sliced onions mixed with gram flour and fried in clarified butter

DAL PURI Lentils mixed with Indian herbs and spices in deeply fried pastry £4.99

SAMOSAS (Chicken, Lamb or Vegetable) Wrapped and fried in a crisp light pastry £4.99

CHICKEN TIKKA GARLIC MUSHROOM £4.99
Marinated chicken fried with mushrooms in medium garlic spices

CHICKEN PAKORA Chicken tikka fried in batter £4.99

MIXED SAMOSAS (Selection of Chicken, Minced Lamb & Mix Vegetables) £5.99

ALOO / CHICKEN CHAT (Potato or Chicken) £5.99
Mixed with cucumber, tomato, chat masala and a squeeze of fresh lemon juice

ALOO CHOP £5.99
Deeply fried mashed potato mixed with herbs and spices topped with vermicelli

HALLOUMI BITES (New) £6.99
Paneer cubes fried in butter till golden and served with a sweet chilli dip

CHICKEN TIKKA / LAMB TIKKA £5.99
Marinated Chicken or Lamb cooked over charcoal on skewers and served

TANDOORI CHICKEN (On the bone chicken) £5.99
Marinated & cooked over charcoal on skewers and served with fried onions and peppers

VEGETABLE PLATTER £5.99
Selection of onion & lentil fritter, onion bhaji, brinjal bhaji & vegetable samosa

SHAMI / RESHMI KEBAB Minced lamb flat fried with or without egg £5.99

SHEEK KEBAB Minced lamb grilled on skewers £5.99

CHICKEN TIKKA PUREE £5.99
Deep fried pastry topped with chicken tikka in a medium spiced sauce

PRAWN / KING PRAWN PUREE £5.99 / £6.99
Deep fried pastry topped with a choice of prawns or king prawns

KING PRAWN BUTTERFLY King prawn coated in breadcrumbs £6.99

CHICKEN WINGS (Mild / Spicy) £6.99
Chicken wings marinated in a mild or spicy sauce cooked over charcoal on skewers

ROYAL PLATTER £6.99
A mixture of chargrilled lamb sheek kebab, chicken tikka, lamb tikka, onion bhaji & samosa

MIXED PLATTER £6.99
A medley of chargrilled kebabs consisting of marinated pieces of chicken, tenderised pieces of lamb and sheek kebab with grilled tomatoes and peppers

DRY TANDOORI DISHES Cooked in a traditional tandoori clay oven

Add a side of Masala, Korma, Balti, Jalfrezi or Bhuna sauce for £2 (separate container)

CHICKEN / LAMB TIKKA (Main) £9.50
Chicken or lamb cooked over charcoal and served with fried strips of onions & peppers

TANDOORI CHICKEN (Half or Whole) £9.50 / £15.50
Marinated chicken breast and chicken leg on the bone cooked over charcoal

CHICKEN / LAMB SHASHLICK £9.50
Marinated chicken or lamb barbecued with onions, peppers and tomatoes

PANEER SHASHLICK (As above with Indian cheese) £9.50

VEGETABLE SHASHLICK £9.50
Grilled pepper, onion, tomatoes, cauliflower, broccoli and potatoes marinated in spices

CHICKEN MAKHMOLI £10.95
Chicken tikka marinated with cheese, single cream, honey and chef's special herbs & spices

TANDOORI SHASHLICK £12.95
Marinated pieces of chicken and lamb barbecued with onions, peppers and tomatoes

ANGAARI CHOPS £12.95
Lamb chops spiced with ginger and garlic marinated in yoghurt and mint cooked over charcoal served with fried strips of onions and peppers

TANDOORI MIXED GRILL £13.95
Selection of chicken tikka, lamb tikka, tandoori chicken and sheek kebab

TANDOORI KING PRAWN (Large king prawns) £14.95
Marinated with spices, cooked over charcoal served with fried strips of onions and peppers

KING PRAWN SHASHLICK £14.95
Large marinated king prawns barbecued with onions, peppers and tomatoes

ROYAL SPECIAL MIXED GRILL £20.95
Selection of chicken tikka, lamb tikka, tandoori chicken, sheek kebab, king prawn, lamb chop and duck tikka served with fried strips of onions and peppers. Served with Pilau rice

We can make any dish to your choice, whether it be mild, medium, or spicy. To your taste, add mushrooms, pineapples, spinach, chickpeas, mixed veg, egg, cauliflower, potato, or cheese on any dish for £1

MODERN CLASSIC

Chicken	Lamb	Tikka	Paneer	Beef
£8.95	£9.45	£9.95	£9.45	£10.00

Duck	Prawn	King Prawn	Fish	Veg
£11.00	£9.95	£14.50	£9.95	£7.95

KORMA
Very mild and creamy

CURRY
Medium curry dish

MADRAS
Fairly hot with a kick of spice

VINDALOO
Very hot dish served with potatoes

CHILLI MASALA
Very hot dish served with green chillies

BHUNA
Medium or fairly hot in a thick sauce with fresh herbs

PATHIA
Sweet, sour, and spicy with tomatoes

DUPIAZA
Medium hot with pieces of onions and peppers

ROGON
Medium curry served with tomatoes

DANSAK
Sweet, sour and spicy with lentils

MALAYA
Very mild with pineapples

KASHMIRI
Very mild with banana

CEYLON
Fairly hot cooked with coconut

SAAG
Medium curry with spinach

BALTI
Traditional preparation of pickled spices served in a medium or hot sauce with peppers and onions

JALFREZI
Special recipe made with onions, peppers, chilli and various spices, finished with fresh coriander.

TANDOORI SPECIAL MASALA DISHES

CHICKEN / LAMB TIKKA MASALA £10.50
A choice of chicken or lamb tikka in a sweet mild creamy coconut dish with butter and mango pulp

CHICKEN / LAMB TIKKA PASANDA £10.50
Marinated chicken or lamb tikka cooked in a mild sauce with fresh cream, mango and yoghurt

TANDOORI CHICKEN MASALA £10.50
Marinated pieces of shredded chicken in masala sauce

TANDOORI BUTTER CHICKEN £10.50
Marinated pieces of shredded chicken cooked in a mild buttery creamy sauce

SYLHET ROYAL MASALA £10.50
Grilled chicken, on or off the bone, with minced lamb in masala sauce

ROYAL TANDOORI SPECIAL MASALA £14.50
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab and king prawn in masala sauce

TANDOORI KING PRAWN MASALA £14.50
Marinated king prawn grilled over charcoal in a creamy masala sauce

REGIONAL SPECIALITIES

AMSHE TIKSHE £11.95
Chicken sautéed with onions and peppers and whole ground spices enriched with sweet red chillies and cumin

CHICKEN / LAMB TIKKA KORAI £11.95
Chicken or lamb cooked with onions and peppers in a special curry sauce

GOSHT KA XACUTI £11.95
Braised beef in a spicy aromatic sauce with roasted cumin.

HONEY CHICKEN £11.95
Fried chicken chunks with butter, peppers and onion in a sweet chilli and honey sauce

CHICKEN TIKKA / LAMB TIKKA / BEEF / DUCK BOMBAY £11.95
A meat of your choice in a medium curry with egg and potatoes

SIMLA MIRCHI MURGH £11.95
Grilled chicken fillets prepared with bell peppers and onions simmered in a fairly hot sauce with crushed whole spices, yoghurt and green chillies

ASSAMI HASH £11.95
Roasted duck tikka with garlic cloves, red chillies, peppercorn and a myriad of spices

LAMB DAAL MASALA £11.95
Lamb cooked with mixed lentils and tempered with fresh garlic in a medium sauce

SARSON KA MURGH £11.95
Punjabi chicken cooked with fresh mustard leaves in a medium sauce

CHICKEN / LAMB TIKKA GARLIC CHILLI £11.95
Chicken or lamb tikka cooked in a thick sauce with fried garlic and green chillies

CHICKEN / LAMB TIKKA NAGAWALA £11.95
Chicken or lamb tikka cooked with herbs and spices in a very hot lentil sauce

CHICKEN / LAMB TIKKA ACHARI £11.95
Traditional fairly hot dish cooked in a spicy thick sauce with mixed pickle

CHICKEN / LAMB METHI SAAG BALTI £11.95
Chicken or lamb cooked with spinach in a balti sauce

CHICKEN / LAMB METHI SAAG NAGA £11.95
Chicken or lamb cooked with the hottest chilli (naga), with spinach in a thick sauce

DHANIA MURGH £11.95
Chicken tikka cooked in a fresh coriander and spinach sauce

CHICKEN / LAMB MADHUMITA £11.95
Chicken or lamb cooked with capsicum and honey in a sweet thick medium sauce

CHICKEN TIKKA / LAMB TIKKA / BEEF / DUCK PAL £11.95
A meat of your choice cooked in the spiciest sauce

NARGISI KOFTA SALAN £12.40
Eggs encased in minced lamb cooked in a herb-infused fairly hot sauce

SYLHET DELIGHT £14.50
Combination of chicken, lamb, prawn and minced meat in a medium sauce

VEGETABLE SPECIALITIES

PANEER KOFTA PALAKWALA £9.50
Indian cheese and potato croquettes immersed in a creamy pureed spinach sauce

PANEER MAKANI £9.50
Grilled Indian cheese enriched in a tomato and cream based gravy

PUNJABI MUTTER PANEER £9.50
The authentic Punjabi preparation of green peas and Indian cheese in a spicy sauce

PUNJABI SAAG PANEER £9.50
The authentic Punjabi preparation of spinach and fresh fenugreek cooked with pieces of Indian cheese and grated Kashmiri chillies

VEGETABLE MASALA £9.50
Vegetables cooked in a sweet, mild and creamy masala sauce

TANDOORI SABJI MASALA £9.50
Grilled vegetables cooked in a mild creamy masala sauce

SABJI MAKANWALA £9.50
Cauliflower, green peas, potatoes, carrots and spinach cooked in a rich, creamy coconut sauce

DALL MIRCHI TARKARI £9.50
Vegetables and mixed lentils cooked in a spicy hot sauce with green chillies

BIRYANI DISHES

Additional mushrooms, boiled egg, or fried egg at £1

Fried with pilau rice and spices, then garnished with a slice of tomato, cucumber and lemon. Served with a vegetable side curry or tarka masoori dal.

VEGETABLE BIRYANI	£8.50
CHICKEN / LAMB BIRYANI	£10.95
CHICKEN / LAMB TIKKA BIRYANI	£11.95
PRAWN / KING PRAWN BIRYANI	£11.95 / £14.95
SYLHET ROYAL SPECIAL BIRYANI Chicken, meat & prawn topped with an omelette	£14.95

FISH AND SHELLFISH

FISH CHATKA £14.50
Fillets of tilapia fish cooked in a thick fairly hot bhuna sauce with vegetables and special herbs and spices

FISH MORISA £14.50
Fish cooked with green chillies, spring onions and garlic in a spicy hot tomato sauce

SARSON KI CHINGRI £14.50
King prawn cooked with wild fresh mustard leaves

JHINGA BHUNA £14.50
King prawns cooked in a fairly hot sauce mixed with citrus and fresh lemon leaves

MACHLI MOLLE £14.50
Fillets of white fish cooked with light spices in a rich creamy coconut sauce with curry leaves

VEGETABLE SIDE DISHES

MIXED VEGETABLE CURRY £5.00

SABJI NIRAMISH £5.00
Seasonal vegetables cooked dry with medium spices

TARKA MASOORI DAL £5.00
Pureed lentils tempered in butter

ALOO GOBI £5.00
Cauliflowers and potato

BAGHAR KI BAIGAN £5.00
Fried aubergines in a medium sauce

BHINDI DUPIAZA £5.00
Fried okra in a medium sauce

PUNJABI CHANA MASALA £5.00
Chickpeas in a medium sauce

SAAG DAAL WALA £5.00
Spinach and mixed lentils, medium

SAAG MALAI PANEER £5.00
Spinach and cheese, creamy & sweet

BOMBAY ALOO £5.00
Potatoes cooked in a medium curry sauce

SAAG ALOO £5.00
Potatoes and spinach

SAAG PANEER £5.00
Spinach and Indian cheese, medium

MUSHROOM BHAJI £5.00
Mushrooms sauteed with herbs & spices

CHANA DAL KARA £5.00
Mixed lentils in a medium sauce

CAULIFLOWER BHAJI £5.00
Cauliflower cooked in a medium sauce

SAAG BHAJI £5.00
Spinach with onions and garlic

PINEAPPLE CURRY £5.00
Pineapple in sweet, mild sauce

POTATO NAGA £5.00
Potatoes in a very hot chilli sauce

MAKHNI SAG £5.00
Mushroom and spinach in a sweet creamy sauce

SAUCES £5.00
Masala, Korma, Curry, Bhuna, Jalfrezi etc

ENGLISH MENU

Meals come with a can of drink of your choice

(Add additional cheese on burger at 30p)

CHIPS	£3.45
CHEESY CHIPS	£4.95
QUARTER POUNDER MEAL	£6.50
CHICKEN BURGER MEAL	£6.50
POPCORN CHICKEN MEAL	£6.50
CHICKEN NUGGET MEAL	£6.50
STIR FRIED NOODLES With chicken, lamb , prawn or veg	£6.50
PLAIN OMELETTE AND CHIPS	£6.50
CHICKEN OMELETTE AND CHIPS	£6.50

RICE

BOILED RICE	£4.00
PILAU RICE Saffron flavoured	£4.00
LARGE BOILED RICE	£4.70
LARGE PILAU RICE	£4.70
HALF RICE HALF CHIPS	£4.70
SPECIAL RICE With egg & peas	£4.70
EGG RICE With egg & onions	£4.70
VEGETABLE RICE	£4.70
MUSHROOM RICE	£4.70
LEMON RICE	£4.70
CHILLI RICE	£4.70
ONION RICE With fried strips of onions	£4.70
GARLIC RICE	£4.70
COCONUT RICE	£4.70
KEEMA RICE With minced lamb	£4.70
PRAWN RICE	£4.70
KASHMIRI RICE With banana and coconut	£4.70
MALAYA RICE With pineapple and coconut	£4.70

BREADS / SUNDRIES

PLAIN NAAN	£4.00
GARLIC NAAN	£4.00
KEEMA NAAN Stuffed with minced lamb	£4.00
PESHWARI NAAN Stuffed with coconut & mango	£4.00
KULCHA NAAN Stuffed with onions & peppers	£4.00
CHILLI NAAN	£4.00
GARLIC & CHILLI NAAN	£4.00
CHEESE NAN	£4.00
GARLIC & CHEESE NAAN	£4.00
TIKKA NAAN Stuffed with chicken tikka	£4.00
SYLHET ROYAL PIZZA NAAN Stuffed with chicken tikka & topped with cheese	£5.00
PLAIN PARATHA	£4.00
CHAPATI	£3.00
TANDOORI ROTI	£4.00
PLAIN PURI	£2.50
PLAIN PAPADAM	£0.89
SPICY PAPADAM	£0.89

DRINKS / PICKLES

CANS (Coke, Diet Coke, Pepsi, 7Up, Tango, Dr Pepper)	(Each) £1.50
DIPS Mint sauce, Mango chutney, Mixed pickle or Onion chutney	(Each) £0.89
LARGE MINT SAUCE	£2.50

SET MEALS

Can change any one dish with a dish of the same price for free, or difference in price will be charged. **Any additional changes will be charged £1 per change**

SET MEAL FOR TWO PERSONS £33.45
First Course: 2 Papadams, Mixed Platter (Sheek kebab, Chicken Tikka, Onion Bhaji)
Main Course: Chicken Tikka Masala, Lamb Rogon
Side Dish: Bombay Aloo, Saag Malai Paneer
Sundries: 2 Pilau Rice, Peshwari Naan, Salad, Mint Sauce

4 COURSE MEAL DEAL: £18.49
1 Starter, 1 Main, 1 Side, 1 Rice or Naan or Chips with papadom & mint sauce. T&Cs apply
Takeaway (Monday, Tuesdays, Wednesdays & Thursdays)

Scan the QR code with your phone camera to view our menu and other information at
www.sylhetroyal.co.uk

Management reserves the right to refuse service without any reason.

Address
85 Faulkeners Way
Trimley, St Mary
Felixstowe, Suffolk
IP11 0FE

TAKEAWAY MENU

Home Delivery
£3.00 CHARGE
On orders over £15.00 within a 3 miles radius

Free Parking Available

FOOD HYGIENE RATING 5

Indian Cuisine Takeaway & Restaurant

Dine in strictly advanced bookings only.
Welcome to bring your own alcoholic beverages

Simply scan the QR code to order online or through our app and you'll automatically

GET 5% OFF your order with one Free Papadam

(Pay by card online or cash on delivery or collection)

GET IT ON Google Play
Download on the App Store

WE MAKE 100% NATURAL, HEALTHY CURRIES FRESH EVERY DAY
therefore we can cater to dietary requirements including gluten-free, vegan and vegetarian friendly options

Find us on Tripadvisor and Google. Follow us on our Facebook page to keep up to date on latest news, offers and any holidays closures

01394 671913 / 275 414

Opening Hours
Monday-Thursday: 5:00pm - 10:00pm
Friday: 4:00pm - 10:00pm, Saturday: 3:00pm - 10:00pm
Sunday: 4:00pm - 10:00pm
We accept pre ordering, whether it be a small or large order for requested times.

Allergy Warning
Please advise us of any allergy and dietary requirements by speaking to a member of staff about the ingredients in your meal when placing your order. Common food allergens: Gluten, Nuts, Peanuts, Celery, Mustard, Eggs, Milk, Sesame, Fish, Crustaceans, Molluscs, Soya, Sulphites and Lupin