

Appetisers

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| <p>1. Tiger Lily Hors d'Oeuvres £6.95
<i>(Minimum 2 persons)</i>
A selection of our six starters:</p> <p>2. Satay Gai £6.25
Chicken breast marinated in Thai herbs, honey and coconut milk, on bamboo skewers, char-grilled and served with peanut sauce.</p> <p>3. Goong Yang BBQ £6.95
BBQ King Prawns on bamboo skewers with pineapple, cherry tomato, peppers and shallots.</p> <p>4. Goong Chup Pang Tod £6.95
Marinated prawns, fried in light batter, served with sweet and sour plum sauce.</p> <p>5. Tod Man Pla £6.50
Mixed fish blended in Thai red curry paste, green beans and lime leaves, fried and served with crushed peanuts in sweet and sour chilli sauce.</p> <p>6. Tod Man Goong £6.95
A subtle blend of mixed prawns, coated with breadcrumbs and fried, served with sweet and sour plum sauce.</p> <p>7. Toong Thong £6.25
Diced chicken and crab meat, potatoes, water-chestnut and onion, wrapped in a golden parcel and fried.</p> <p>8. Goong Huh Salai £6.50
Marinated prawns, rolled in seaweed and served with salad.</p> <p>9. Yum Andaman £7.95
Mixed seafood dressed in lime dressing with Thai herbs, onion, spring onion and coriander.</p> <p>10. Yum Nua Yang £7.95
Grilled sirloin of beef, sliced and dressed in lime dressing, chilli and Thai herbs.</p> <p>11. Pla Gae Makuea-On £7.95
Mouth watering grilled New Zealand Lamb, served with Thai spring herbs and eggplant.</p> <p>12. Som Tam Talay Tod £7.95
Shredded papaya and carrots served with a mixed seafood salad.</p> <p>13. Yum Samun Prai Gai £7.95
Wrapped chicken fillet with green cabbage leaves, grilled then sliced and mixed in Thai spicy sauce.</p> <p>14. Yang Yum Mamuang £9.95
Grilled prawns or Sea Bass fillet, fried, tossed in a dressing of shredded mango, shallots, onion, coriander lime and chilli and served with cashew nuts.</p> <p>15. Salt and Pepper Chicken wings £5.25</p> <p>16. Chicken or Prawn dumplings £6.50</p> <p>17. Salt and Pepper Prawn or Squid £6.95
Tender prawns or squid cooked in salt, garlic, pepper and fresh chilli.</p> <p>18. Sesame Prawn Toast £5.95
Minced prawns coated with sesame seeds and fried.</p> <p>19. Crispy Aromatic Duck £8.95
Served with pancakes, fresh cucumber, spring onion and Hoi Sin sauce.</p> <p style="margin-left: 20px;">Quarter (6 pancakes) £8.95</p> <p style="margin-left: 20px;">Half (12 pancakes) £14.95</p> <p style="margin-left: 20px;">Whole (24 pancakes) £26.95</p> | <p><i>per person</i></p> |
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Vegetarian Appetisers

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| <p>20. Tiger Lily Mixed Appetisers £5.95
<i>(minimum 2 persons)</i>
A selection of our delicious vegetarian starters, sweet corn cakes, fried vegetables in batter, vegetarian spring rolls and marinated black mushroom on bamboo skewers.</p> <p>21. Tod Ma Khao Poda £5.25
Crispy sweetcorn blended in red curry paste, served with sweet chilli sauce.</p> <p>22. Pak Thod £5.25
Crispy mixed vegetables in light batter, served with sweet and sour plum sauce.</p> <p>23. Satay Hed £5.25
Marinated black mushrooms, onion, pineapple, cherry tomato and pepper on bamboo skewers with BBQ sauce.</p> <p>24. Poh Piah £5.25
Crispy golden spring roll stuffed with transparent noodles, cabbage, carrot and mushroom, served with sweet and sour sauce.</p> <p>25. Crispy seaweeds £5.25</p> <p>26. Salt and pepper Mushrooms or bean curd £5.25</p> <p>27. Lettuce wrapped vegetables £5.25</p> | <p><i>per person</i></p> |
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Soups

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| <p>28. Tom Yum Goong Special £5.95
Creamy Thai prawn soup with Thai herbs and lime juice.</p> <p>29. Tom Yum Gai £5.25
Hot and spicy Thai soup of chicken in lime juice, chilli and Thai herbs.</p> | |
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medium hot hot very hot

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| <p>30. Tom Kha £5.25
Thai Coconut milk soup with lemongrass, galangal in lime juice and chilli, with a choice of either prawns or chicken.</p> <p>31. Thai Fisherman Soup £6.95
Mixed seafood in Thai hot and sour soup with fresh Thai herbs.</p> <p>32. Sweet Corn Chicken soup £4.95</p> <p>33. Hot & Sour Seafood soup £5.95</p> | |
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Vegetarian Soups

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| <p>34. Tom Yum Hed £4.95
Thai soup cooked in lemongrass, galangal, lime leaves, lime juice and chilli, with mushrooms.</p> <p>35. Tom Kha Hed £4.95
Hot and spicy lemongrass soup in coconut milk and mushroom.</p> <p>36. Thai Green Salad £4.95
Fresh green vegetables, potatoes and beans served in peanut sauce.</p> <p>37. Som Tam Jae £6.50
Thai papaya pok pok salad and carrot tossed in lime dressing, chilli, beans, peanuts and palm sugar.</p> <p>38. Sweetcorn Vegetable Soup £4.25</p> <p>39. Hot & Sour Vegetable Soup £4.25</p> | |
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Main Course Curries

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| <p>40. Gaeng Kiew Wan £8.95
Green curry cooked in coconut milk with Thai herbs with a choice of chicken, beef, prawn or vegetarian.</p> <p>41. Gaeng Daeng £8.95
Red curry with a choice of chicken, beef, prawn or vegetarian.</p> <p>42. Gaeng Massaman £8.95
Thai mild curry cooked in coconut milk, potatoes, carrot and onion, topped with cashew nuts, with a choice of chicken, beef or prawn.</p> <p>43. Gaeng Si Ruedue £9.95
Thai special curry in a combination of cherry tomatoes, pineapple and grapes, cooked in coconut milk with a choice of prawn or duck.</p> <p>44. Gaeng Pa £8.95
The ultimate Thai jungle curry with a choice of chicken, beef or prawns together with bamboo shoots, red peppers, green beans and fresh Thai herbs - very spicy!</p> <p>45. Gaeng Panang £8.95
Thai curry consisting of red curry paste, kaffir lime leaves and coconut milk with a choice of chicken, beef, prawn or vegetarian.</p> | |
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Seafood Dishes

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| <p>46. Pla Lad Prik £12.95
Crispy fried Sea Bass, topped with home-made chilli sauce.</p> <p>47. Neung Ma Now £12.95
Steamed Sea Bass or King Prawns with lemon sauce, garlic and chilli.</p> <p>48. Choo Chee £12.95
Sea Bass or King Prawn, topped with thick curry sauce.</p> <p>49. Pad Andaman £12.95
Mixed seafood stir-fried with Thai herbs, fresh chilli and basil leaves.</p> <p>50. Pla Pao £12.95
Char-grilled Sea Bass with aromatic Thai herbs wrapped in banana leaves served with a special sauce.</p> <p>51. Goong Phu KaoFai £12.95
Grilled, marinated King Prawns in a special sauce served with flaming Brandy.</p> <p>52. Pad Pong Galee £12.95
Stir-fried prawn or mixed seafood with yellow curry, celery, onion and red chilli.</p> <p>53. Pla or Goong Neung Seiw £12.95
Steamed Sea Bass or Tiger Prawns with fresh ginger, spring onion and light soy sauce.</p> <p>54. Goong Mung Korn Neung Kateim £26.00
Steamed lobster with garlic, butter & lemon sauce.</p> <p>55. Mee Sua Gung Mung kon Prik £26.00
Stir-fried lobster with black pepper sauce & yellow noodles.</p> | |
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Stir Fried Dishes

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| <p><i>The choice of fish, prawn or squid is an additional £1.</i></p> <p>56. Pad Sauce Pollamai £12.95
Stir-fried prawn or Sea Bass fillet in a special Thai fruit sauce with tomato, pineapple, spring onion and red and green peppers.</p> <p>57. Pad Prik Thai Dum £8.95
Your choice of chicken, prawn or squid sautéed with red and green peppers and onions, served with black pepper sauce.</p> <p>58. Pad Prik Sod £8.95
Your choice of chicken, beef, prawn or squid stir-fried with leek, mushroom and fresh young chilli in special chilli sauce.</p> | |
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| <p>59. Pad Bai Gapao £8.95
Your choice of chicken, beef, prawn, squid or vegetarian (bean curd) stir-fried with fresh chilli, Thai basil leaves and green beans.</p> <p>60. Pad Namman Hoy £8.95
Your choice of chicken, beef, prawn or vegetarian (bean curd) stir-fried with mushrooms, onion, carrot and spring onion.</p> <p>61. Pad Khing £8.95
Your choice of chicken, beef, prawn and vegetarian</p> <p>62. Pad Kratium Prik Thai £8.95
Your choice of chicken, beef, squid or Sea Bass fillet stir-fried with garlic and pepper sauce.</p> <p>63. Pad Phed £8.95
Thinly sliced chicken, beef, prawn or duck breast stir-fried with home-made red curry paste and Thai herbs.</p> <p>64. Weeping Tiger £12.95
Grilled sirloin steak marinated with ground black pepper and Thai herbs served with special Thai sauce.</p> <p>65. Gae Yang Sauce Mamoung £12.95
Grilled New Zealand Lamb chop in mango sauce served with egg noodle.</p> <p>66. Phed or Goong Makam £12.95
Grilled duck breast or prawns with tamarind sauce, topped with fried shallots, cashew nuts and dried chilli.</p> <p>67. Schezuan Chicken, Beef or Prawn £8.95</p> <p>68. Chicken cashew nuts, with yellow bean sauce £8.95</p> <p>69. Chicken or beef, with black bean sauce £8.95</p> <p>70. Sizzling Chicken, Beef or prawn, with spring onion & ginger £8.95</p> <p>71. Roast Duck with Oyster sauce £9.95</p> | |
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Vegetarian Stir-fried Dishes

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| <p>72. Pad Gapao Jae £7.95
Bean curd stir-fried with fresh chilli, fine beans, onion and Thai basil leaves.</p> <p>73. Pad Hed Med Mamuang £7.95
Stir-fried mushroom with cashew nuts, spring onion, dried chilli, and onion.</p> <p>74. Pad Praew Wan Jae £7.95
Bean curd stir-fried in sweet and sour sauce with tomato, cucumber, pineapple and spring onion.</p> <p>75. Pad Pak Saam Sahaai £7.95
Stir-fried Pak Choi, asparagus and baby corn in special vegetarian sauce.</p> <p>76. Pad Kee Mao Jae £7.95
Stir-fried rice with bean curd, bamboo shoots, chilli and mixed vegetables in soy sauce and baby basil leaves.</p> <p>77. Pad Thai Jae £7.95
Stir-fried rice noodles with bean curd, egg, carrot, bean sprouts and spring onion, served with ground peanut and lemon slice.</p> <p>78. Pad See-Ew Jae £7.95
Stir-fried noodles with vegetables, soy sauce and bean sprouts.</p> <p>79. Schezuan Been curd £7.95</p> <p>80. Bean curd with black bean sauce £7.95</p> <p>81. Broccoli with onions & almonds £7.95</p> | |
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Side Vegetables

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| <p style="text-align: center;">(Only available as a side dish)</p> <p>82. Stir-fried mixed vegetables £5.50</p> <p>83. Stir-fried Pak Choi £6.50</p> <p>84. Stir-fried Thai style aubergines £5.50</p> <p>85. Stir-fried green beans £5.50</p> <p>86. Stir-fried onions & mushrooms £5.50</p> | |
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Rice and Noodles

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| <p>87. Khao hom Mali £2.95
Boiled Thai jasmine rice.</p> <p>88. Khao Niew £3.25
Thai sticky rice.</p> <p>89. Khao Krati £3.50
Steamed Thai jasmine rice cooked in coconut milk and pandan leaves.</p> <p>90. Egg fried rice £4.50</p> <p>91. Fried rice with vegetables £4.50</p> <p>92. Special Tiger Lily seafood rice £6.50</p> <p>93. Singapore Noodle:</p> <p style="margin-left: 20px;">Vegetable £5.50</p> <p style="margin-left: 20px;">Meat £6.95</p> <p style="margin-left: 20px;">Prawn £7.95</p> <p>94. Chow Mein:</p> <p style="margin-left: 20px;">Vegetable £5.50</p> <p style="margin-left: 20px;">Meat £6.95</p> <p style="margin-left: 20px;">Prawn £7.95</p> | |
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medium hot hot very hot



Memories of India

APPETISERS

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| <p>CHICKEN CHAAT £5.50
Tandoori baked cubes of chicken breast, mixed with onion, tomato, cucumber and hot and sour spices</p> <p>LAMB SEEK CHAAT £5.50
Tandoori baked tender lamb kebab rings, mixed with onion, green chillies, coriander leaves and sour spices</p> <p>SALMON SOMOSA (2 PC) £4.50
Crispy pastry filled with minced salmon, herbs and spices</p> <p>KING PRAWN PURI £6.95
Prawns cooked with spring onions, green peppers, tomatoes and Indian herbs, served over puri bread, with an abundance of fresh coriander</p> <p>STIR FRY CALAMARI £6.95
Pan fried squid marinated with coconut and spices, served with spring onions and herbs</p> <p>AVOCADO SHRIMPS £4.50
Half an avocado, filled with fresh water shrimps, topped with our own recipe sauce</p> <p>ONION BHAJIA (2 PC) £4.25
Sliced onions mixed with gramflour and herbs</p> <p>PANEER PAKORA (4 PC) £4.25
Pieces of home made cottage cheese, marinated and mixed with gramflour and fried</p> <p>PUDINA ALOO TIKKI £4.50
Stuffed mint and potato fritters, on a bed of tangy mashed chickpeas, served with mint and tamarind chutney</p> <p>PAPRI CHAAT £4.50
Wheat biscuits with chickpeas, potatoes, tamarind sauce and yoghurt</p> <p>VEGETABLE HARA KEBAB £4.50
Vegetable roll of young spinach leaves, green bananas and split peas</p> <p>PUNJABI VEGETABLE SOMOSA £4.25
Mixed vegetable filled Punjabi style somosa, served with tamarind sauce</p> <p>MURG SEEK KEBAB £7.95
Minced chicken with onion, fresh garlic, ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven</p> <p>PEPPER PRAWN £6.95
Tender prawns, cooked in garlic, salt, pepper and chilli</p> | |
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TANDOORI/APPETISERS

MAIN COURSE

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| <p>TANDOORI SEABASS £12.95
Whole seabass fish marinated in ginger, garlic, lemon juice and strained yoghurt, then barbecued over aming charcoal in a tandoor</p> <p>SALMON AJWANI TIKKA £9.95
Large pieces of salmon marinated with garlic, spices, yoghurt and lovage seeds</p> <p>MURG TIKKA £8.25
Succulent boneless pieces of chicken marinated in a mix of ginger, garlic, lemon juice, spices and seasoning, grilled in a clay oven</p> <p>LAMB BOTI KEBAB £8.25
Pieces of boneless lamb, seasoned with capsicum and onion, cooked in a charcoal oven</p> <p>TANDOORI KING PRAWN £13.95
Fresh water king prawns marinated in lemon juice, with mild herbs and spices, and grilled over charcoal fire in a clay oven</p> <p>MIXED TANDOORI £12.95
A mixture of tandoori murg tikka, lamb tikka, lamb and chicken sheek kebab, tandoori lamb chops, and chicken wings</p> <p>AKBARI LAMB CHOPS £9.95
Juicy lamb chops marinated with herbs, tandoori spices, barbecued in a clay oven</p> | |
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= Suitable for vegetarian

SEEKH KEBAB Tender lamb minced with onion, fresh garlic and ginger, coriander leaves and other fresh herbs, skewered and grilled in a clay oven	£7.95
PANEER NILGIRI TIKKA Pieces of cottage cheese marinated in fresh lemon juice, fresh coriander and Indian spices, cooked in a charcoal oven	£8.25
CHICKEN AND MUSHROOM SASHLIK Boneless pieces of chicken, whole mushrooms, onions, capsicum and tomatoes, marinated with tandoori spices, cooked in a charcoal oven	£9.95
MURG NAWABI KEBAB Chicken marinated with ginger, creamy sauce with saffron, and served with grilled onions	£10.25

POULTRY

MURG TIKKA MASSALA Charcoal grilled pieces of chicken flavoured with fenugreek, then cooked in an exotic sauce of tomato and butter, finished with a dash of cream	£9.25
MURG JALFREZI Julienne of freshly cut chicken, cooked with fresh ginger, chillies and onion, hot to taste	£8.95
MURG BALTI Pieces of chicken cooked in a wok, with onion, capsicum, tomato and dried spices, served with nan bread	£9.75
GREEN CHICKEN CURRY Boneless leg of chicken, cooked with onion, tamarind, mint, coriander and green chillies to create a hot Goanese curry sauce	£9.25
MURG ADRAKWALA Succulent pieces of chicken cooked with ginger, lemon juice and hot spices	£8.95
MURG KOFTA CURRY Balls of minced chicken served in a medium curry sauce	£9.25

LAMB

LAMB PASSANDA Tender slices of lamb simmered in a sauce of cultured yoghurt, almond and cashew nuts, finished with a dash of cream	£9.50
LAMB ROGAN JOSH Pieces of lamb cooked in curried tomato and spices	£9.25
BALTI GOSTH Pieces of lamb cooked in a wok with onions, capsicum and tomato, with dried spices	£9.75
KASHMIRI LAMB KORMA A fruity flavoured mild lamb curry	£9.25
LAMB CHILLI STIR FRY Thinly sliced lamb, stir fried with onion, capsicum and green chillies	£9.25
ACHARI GOSTH Tender pieces of baby lamb, cooked in a tangy yoghurt sauce, with pickled spices	£9.25
SAAG GOSTH A classic North Indian dish with lamb and baby spinach	£9.25

FISH

BENGAL FISH CURRY Pieces of fish cooked with potatoes, bindi, tomatoes and mustard seeds	£9.95
MALABAR FISH CURRY Salmon in a Goanese sauce, with a coconut flavour	£9.95
KING PRAWN DO-PIAZA King prawn pieces seasoned with onion, capsicum and other fresh herbs, toss cooked with a minimal sauce	£12.50
KING PRAWN MASSALA Charcoal grilled fresh water king prawns, flavoured with fenugreek and nuts, cooked in and exotic sauce of tomato and butter, finished with a dash of cream	£12.50

VEGETARIAN
MAIN DISHES

SEASONAL STIR FRY GREEN VEGETABLE Baby potatoes, courgettes, carrots and tomatoes, tossed with cumin seeds and crushed red chillies, served in a wok	£7.95
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KASHMIRI PALAK PANEER Cubes of home made cottage cheese cooked with light spices, fresh tomatoes and fresh spinach	£7.95
TANDOORI MUSHROOM MASSALA Marinated mushrooms simmered in tomato and butter sauce	£7.95
BABY BAINGAN MASSALA Baby aubergines stuffed with spiced onion and herbs	£7.95
PANEER ADRAKWALA Pieces of cottage cheese cooked with ginger, green chillies, lemon juice, red onion & tangy spices	£7.95
SABZI KOFTA Assorted vegetables grated balls, cooked in a mild kashmiri sauce	£7.95
CHILLI PANEER Pieces of cottage cheese, marinated with a hot chilli sauce & herbs, served with mixed salad	£7.95

CREATIVE DISHES

PANEERWALA MURG Pieces of breast of chicken, tossed with home made cottage cheese, spring onion and ginger. Served with saffron rice and spinach leaf	£10.95
OFFICERS CHOPS Lamb chops cooked in clayoven (with special sauce made from honey & soye) served with spinach, potatoes and mushrooms.	£12.95
LOBSTER MALAI CURRY <i>(subject to availability)</i> Lobster cooked in a creamy sauce, with cashew nuts, cumin seeds and coriander. Served with saffron rice and aubergines	£19.95
SALMON FILLET Dipped in a blend of spices with mango extract, garlic and red mild chilli. Served with saffron rice and baby potatoes	£12.95
STUFFED SEA BASS <i>(subject to availability)</i> Sea bass stuffed with fenugreek, mushrooms, onions, capsicums, served with saffron rice	£15.95

SIDE VEGETABLES

AS MAIN DISH	£7.50
ALOO GOBI Potato & cauliflower tossed with light spices	£4.75
BHINDI BHAJI Fresh okra tossed with light spices	£4.75
SAAG Fresh spinach tossed with light spices	£4.75
GARLIC GREEN BEANS Baby green beans cooked in garlic butter	£4.75
MIXED VEGETABLE CURRY Assortment of vegetables cooked in a curry sauce	£4.75
ALOO JERRA Potatoes tossed with roasted cumin seeds	£4.75
DAAL TARKA OR MAKANI Mixed lentils with garlic or black lentils in a butter sauce	£4.95
KASHTA BHINDI ALOO Lightly spiced crispy okra & potatoes	£6.95

SALAD AND RAITA

CUCUMBER RAITA	£3.25
SPECIAL HOUSE SALAD	£2.95

RICE

STEAMED BASMATI RICE	£2.95
LEMON RICE Rice with lemon, fragrant curry leaves and cashew nuts	£3.50
PILAU RICE Basmati rice cooked with saffron	£3.25
MUSHROOM RICE	£3.95

BIRYANI OF THE DAY
Chicken/Lamb/Vegetable

WITH VEGETABLE CURRY	£10.50
WITHOUT CURRY	£9.00

HANDMADE BREADS

NAAN Unleavened bread with plain our or wholemeal our	£1.95
GARLIC NAAN Unleavened bread with garlic	£2.25
CHEESE NAAN Unleavened bread with cheese	£2.25
KEEMA NAAN Stuffed with lamb mince, blended with chopped green chillies, coriander and spices	£2.50
PESHWARI NAAN Leavened ne our bread stued with a combination of nuts, coconuts and raisins	£2.50
TANDOORI PARATAH Wholemeal our layered bread baked in a clay oven	£1.95
LACHA PARATAH A rich aky bread enriched with butter	£2.50
TANDOORI ROTI Unleavened bread with wholemeal our	£1.95



Memories of India

Tel: 020 8847 1548
Indian Cuisine

OPEN 7 DAYS
Monday to Saturday: 12.00 noon to 3.00pm
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Sunday: 12.30 noon to 3.00pm
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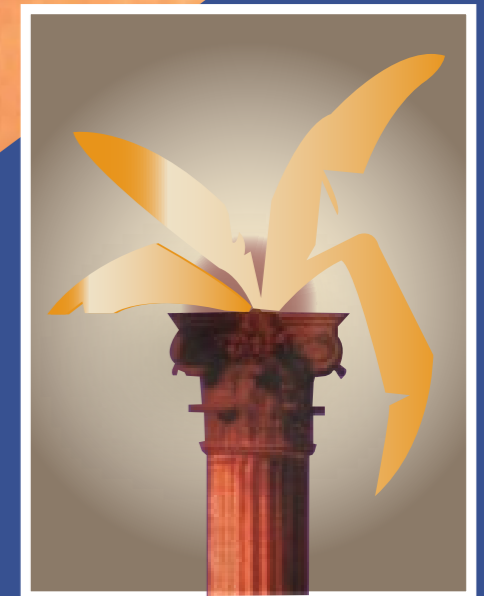
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