

We have re-created the age-old art of Indian style cuisine by meticulously researching diverse global variations, the many combinations of spices and herbs, and the myriad of flavours that they exude.

At De Luxe we cook with the finest ingredients and produce, therefore this offers you a selection of authentic curries that truly represent the grand legacy of this wonderful cuisine. These are just a few dishes we offer and we do of course offer the regular traditional curries.



*Soups*

- Spicy tomato and spinach shorbas
- Traditional indian spicy curry soup
- Curry mee
- Malaysian prawn curry soup with noodles
- Fajeto
- South African sweet, hot and sour mango soup
- Green curry soup
- Thai green curry soup with chicken or king prawn

*Fish and seafood curries*

- Mutthu prawn curry
- Singapore style jumbo prawn curry from the famous Mutthu restaurant in Singapore's Little India
- Samar codi
- Goan coconut based jumbo prawn curry
- Lobster in yellow curry sauce
- Thai lobster curry in a yellow coconut sauce
- Sookhi macchi
- Indian dry red snapper masala curry

*Chicken curries*

*These curries are made with corn fed chicken breast*

- Saag murgh
- Indian chicken curry with spinach
- Cari ga
- Vietnamese chicken curry
- Gaeng kari gai
- Thai yellow chicken curry
- See-payan
- Burmese chicken curry from the Myanmar region

*Vegetable curries*

- Dal
- Lentil curry
- Masala baingan
- Stuffed baby aubergine
- Chanas
- Sindhi style chickpea curry
- Kath katha
- Mixed vegetable curry from Goa
- Kashmiri dum aloo
- Potato curry from Kashmir



*Lamb curries*

- Palak gosht
- Lamb curry with wilted spinach from Punjab
- Nalli korma
- Lamb shank korma curry from Lucknow
- Rogan josh
- Shoulder of lamb curry from Kashmir

*The curry trail*

We also offer traditional korma, vindaloo, bhuna, rogan josh, biryani, and jalfrezi