

COLONY RESTAURANT COLONY

• DINE DIFFERENT •



/COLONY.RESTAURANT

VIRGIN COCKTAILS

COLONY SPRITZER	6.5
Refreshing spritzer made with fresh oranges, grenadine, lime, mango & lemonade	
ROMEO'S MASTANI	6.5
Lychee with sweet grenadine & zesty lime. (D)	
COCONUT KISS	6.5
Coconut, lemonade & grenadine (D)	
PINA COLADA	6.5
Classic creamy pineapple & coconut (D)	
MANGO PUNCH	6.5
Thirst-quenching punch made with mango, lime, cream & lemonade (D)	
SUMMER BLUEBERRY SMASH	6.5
Blueberry, honey, lime, lemonade & grenadine	

MOJITO

CLASSIC MOJITO	6.5
STRAWBERRY MOJITO	6.5
PASSIONFRUIT MOJITO	6.5
KIWI MOJITO	6.5
LYCHEE MOJITO	6.5
BLUE PINEAPPLE MOJITO	6.5

SOFT DRINKS

WHITES LEMONADE	2.5
TROPICAL RIO FIZZ	2.5
RUBICON MANGO	2.5
RED BULL	3.5
JARRITO COLA	3.6
JARRITO LIME	3.6
JARRITO GUAVA	3.6
JARRITO MANGO	3.6
JARRITO STRAWBERRY	3.6
JARRITO MANDARIN	3.6
JARRITO PINEAPPLE	3.6

FRESHLY MADE

ORANGE JUICE	3.9
GREEN APPLE JUICE	3.9
CARROT JUICE JUICE	3.9
WATERMELON JUICE	3.9

MANGO LASSI GLASS	3.9
MANGO LASSI JUG	11.9

MILKSHAKE/FRAPPE

OREO	5.9
FERRERO	5.9
NUTELLA	5.9
LOTUS BISCOFF	5.9
STRAWBERRY	5.9
VANILLA	5.9
PISTACHIO	5.9

TEA

COLONY KARAK CHAI	3.5
PREMIUM JING TEA	3.5
ENGLISH BREAKFAST	3.5
PEPPERMINT TEA	3.5
LEMONGRASS AND GINGER TEA	3.5
JADE GREEN TEA	3.5

MORROCAN TEAPOT
small 6.9 | large 8.9

COFFEES

CAPPUCCINO	3.9
FLAT WHITE	3.9
MOCHA	3.9
AMERICANO	3.9
ESPRESSO	2.8

LATTES | SUGARFREE OPTION LATTES

CRUNCHY GOLD ICE DALGONA	4.9
ICE TEDDY LATTE	4.9
VANILLA LATTE	3.6
PISTACHIO LATTE	3.6
HAZELNUT LATTE	3.6
CARAMEL LATTE	3.6

Nutritional Key

(V) Vegetarian, (GF) Gluten free, (D) Contains dairy, (N) Contains nuts

We take food allergies and intolerances seriously and have carefully labelled each dish with a dietary type. so we cannot guarantee that our dishes are 100% allergen free.

STARTERS	
POPADOMS	3.9
Served with mango chutney	
PAKORA PLATE	4.9
Served with mint sauce	
PAPRI CHAAT CHEFS' FAVOURITE	5.9
Spicy potato, chick peas, spiced yogurt, tamarind & mint sauce topped with crispy papri. (V) (G) (D)	
SAMOSA CHAAT	5.9
Aloo samosa on bed of channa topped with yogurt, mint sauce & tamarind sauce. (D) (G) (V)	
CHAAT PLATTER	9.9
Chefs' selection of various chaats (D) (G) (V)	
HARA BARA TIKKI	5.9
Made with potato, peas, spices & herbs served with tamarind sauce and sweet chilli sauce. (D) (V)	
CHILLI PANEER	7.9
Paneer tossed in spicy 65 sauce. (D) (V)	
ANDHRA CHILLI CHICKEN	7.9
Tempura fried garlic chicken with mustard & yogurt cream glaze. (D)	
KURKURE CHICKEN LOLLIPOP	7.9
South Indian masala fried chicken lollipop tossed in spicy 65 sauce.	
BBQ GRILLED WINGS	7.9
Grilled chicken wings tossed in bbq sauce	
GRILLED LAMB MOMOS	7.9
Steamed Nepali lamb dumpling, griddled & served in chilli sauce.	
STICKY LAMB CHOP SIZZLER	13.9
CHEFS' FAVOURITE	
Scotch bonnet sticky mango glazed French trimmed lamb chops served on sizzler (3 pieces)	
LAHORI FRIED FISH	7.9
Deep fried tilapia fish fillet served with tamarind sauce.	
PATAKA PRAWNS	8.9
Chefs Prawn tempura served with house pataka sauce.(D) (G)	

FROM THE CHARCOAL GRILL	
Single skewer served with mint sauce and chilli sauce	
PANEER TIKKA	8.9
Grilled paneer cheese marinated in herbs & spices.(D)	
SEEKH KEBAB MEDLEY	8.9
Lamb kebab & chicken kebab with herbs and spices barbequed over charcoal (2 Skewers)	
CHICKEN TIKKA	11.9
Skewered chicken thigh cooked on our charcoal grill. (D)	
LAMB TIKKA BOTI	12.9
Tender lamb boti cooked with bihari spices. (D)	
TANDOORI PRAWNS CHEFS' FAVOURITE	13.9
Marinated King Prawn cooked perfectly on charcoal (shell fish)	
MIX GRILL FOR ONE	17.9
1 SKEWER LAMB SEEKH KEBAB 1 SKEWER CHICKEN TIKKA LAMB CHOPS (2 PC) CHICKEN WINGS (4 PC) served with 1 butter naan, house salad, mint sauce & chilli sauce	
SHARING MIX GRILL	36.9
1 SKEWER CHICKEN SEEKH KEBAB 1 SKEWER LAMB SEEKH KEBAB 2 SKEWER CHICKEN TIKKA 1 SKEWER LAMB TIKKA LAMB CHOPS (4 PC) CHICKEN WINGS (8 PC) served with 1 butter naan, house salad, mint sauce and chilli sauce	

CURRIES	
CHICKEN TIKKA MASALA	12.9
Chicken tikka morsels served with creamy spiced onions, tomato masala, fenugreek dust & chilli oil. (D) (N)	
BUTTER CHICKEN	12.9
Tandoor cooked chicken tikka in our house special makhani sauce. (D) (N)	
CHICKEN JALFREZI	12.9
Tender Chicken batons, pepper & onions stir fried in Colony jalfrezi sauce.	
CHICKEN KARAHI (ON THE BONE)	12.9
On the bone chicken cooked with house spicy karahi masala.	
LAMB KARAHI	13.9
Boneless lamb cooked in karahi masala sauce.	
PALAK GOSHT	13.9
Tender lamb morsels cooked in spinach, coarse masalas & butter. (D)	
LAMB BHUNA	14.9
A hot and spicy curry, served in a lusciously thick masala sauce	
LAMB SHANK NIHARI	14.9
Slowly braised lamb shank in nihari spices. (G)	
PANEER TIKKA MASALA	11.9
Paneer served in creamy spiced onions, tomato masala, fenugreek dust & chilli oil. (V) (D)	
PALAK PANEER	11.9
Paneer cooked with spinach and butter in fenugreek and spices. (V) (D)	
TARKA DAAL	7.9
Mixed in a variety of lentils, tempered with crispy garlic & roasted cumin. (V)	
DAAL MAKHNI	8.9
Slow cooked black lentils cooked in cream & butter. (V) (D)	
CHANA MASALA	8.9
Chickpeas cooked in spicy masala. (V)	

BIRYANIS & RICE	
PANEER BIRYANI	9.9
Biryani made with paneer & vegetables. (D)	
CHICKEN BIRYANI	10.9
Tender chicken morsels served with spicy layered biryani.	
LAMB BIRYANI CHEFS' FAVOURITE	12.9
Tender lamb layered with fragrant basmati rice, infused with aromatic spices, herbs and raita on the side (D)	
EXTRA RAITA (D)	3.9
STEAMED WHITE RICE	3.9
ZEERA PILAU RICE	4.9

NAANS & ROTI	
TANDOORI ROTI	1.7
BUTTER NAAN (D)	1.7
GARLIC NAAN (D)	3.5
CHILLI NAAN (D)	3.5
CHEESE NAAN (D)	3.9
SWEET PESHWARI NAAN (D)	3.9

STEAKS, BURGERS & RIBS	
CHEFS' FAVOURITE	
CHICKEN FILLET STEAK	14.9
Scotch bonnet and soy flavour marinated whole fillet, served with green peppercorn and mushroom sauce and triple cooked hand cut chips	
BANG BANG BEEF SHORT RIBS (N)	14.9
Six hour slow roasted, fall off the bone Beef short rib glazed in peanut and basil served with Singapore noodles	
HILLFARM'S SIRLOIN BEEF STEAK (8oz)	23.9
Served with spicy jerk beef sauce, triple cooked hand cut chips and tenderstem broccoli (D)	
CARAMELISED BEEF FILLET STEAK (6oz)	33.9
Green peppercorn and soy marinated tender beef fillet rolled in sesame seeds served with shitake mushroom sauce, Asian kale salad and triple cooked hand cut chips (contains Sesame) minimum cooking time 25min	
SRIRACHA CHICKEN BURGER	12.9
Deep fried Crispy sriracha spiced chicken fillet served in freshly baked brioche bun topped off with purpleslaw, cheddar cheese, mayonnaise, lettuce and tomato served with plain fries. (D) (G)	
SWAP YOUR FRIES Season fries +0.9 Masala fries +1.9 Cheese fries +2.9	
LAMB BURGER	12.9
Ground lamb chargrilled and served in freshly baked brioche bun with sauteed onions, cheddar cheese, mayonnaise, lettuce, tomato with plain fries. (D) (G)	
SWAP YOUR FRIES: Seasoned fries +0.9 Masala fries +1.9 Cheese fries +2.9	

FRIES	
PLAIN FRIES	3.5
SEASONED FRIES	3.9
MASALA FRIES	4.9
CHEESY FRIES	4.9
CHICKEN FRIES	6.9
Shredded grilled chicken on fries with melted cheddar cheese, mozzarella cheese & smoked tomato chutney. (D)	
BEEF CHILLI FRIES	6.9
Pulled beef on fries, with melted cheddar mozzarella, burger sauce, jalapenos , red chillies & masala dust. (D)	

COLONY KIDS	
CHICKEN TENDERS	6.9
Served with fries and crunchy salad sticks.	
KIDS BUTTER CHICKEN (MILD) (D) (N)	6.9
Served with steamed white rice.	
CHEESE BURGER (D)	6.9
Served with fries & crunchy salad sticks.	
KIDS GRILLED CHICKEN BURGER (D)	6.9
Served with fries & crunchy salad sticks.	

DESSERTS	
MADE EXCLUSIVELY AT COLONY	
DUBAI CHOCOLATE – THE DESSERT EDITION	8.9
Colony's dessert inspired by the Dubai chocolate	
COLONY MILK CAKE	6.9
Served in sweet milk with pistachio dust and cherry gel	
SAN SEBASTIAN CHEESECAKE	6.9
Smothered with milk chocolate	
CHOCOLATE BROWNIE	6.9
Served with vanilla ice cream, milk chocolate sauce and wafer	
LOTUS BISCOFF CHEESECAKE	6.9
Topped with lotus Biscoff sauce and Biscoff dust	
MINI GULAB JAMAN	6.9
Served with Chantilly cream and candied pecan and almonds	