



Starters

Served with an array of house-made dips and garnishes to elevate every bite.

Spiced Chicken Bon Bons

Delicately seasoned minced chicken, coated in crispy golden breadcrumbs

Sizzling Garlic Butter Mushrooms (V)

Crispy Cauliflower Tempura (V)

Ocean Flame Skewer

King prawns, halibut, and calamari

Amritsari Masala Fish

Lightly battered white fish fillet with herbs and spices

Charred Paneer Tikka (V)

Soft paneer cubes marinated in a spiced yogurt blend, with peppers and onions

Ruby

Our Curries blend fragrant spice with bold flavours

Tari Chicken Curry

Bone-in chicken in with broth and infused with turmeric, ginger, and spices.

Silky Butter Chicken

A mild and indulgent dish featuring tender chicken simmered in a velvety butter

Classic Chicken Tikka Masala

Royal Kashmiri Lamb Curry

Tender lamb on the bone, braised in a spiced gravy

Bombay Market Chickpeas & Potatoes

Fire Daal (V)

Smoked lentils infused with golden butter, cumin and garlic

Chef's Special Ocean Masala Royale

White fish, mussels, clams and king prawns bathed in a tomato and butter sauce.

Smoked Paneer Makhani (V)

Charred paneer cubes simmered in a rich, buttery tomato sauce

The Thrill of the Grill

Our signature selection of fire-grilled masterpieces, where bold spices, expert craftsmanship, and open-flame cooking come together to create deep flavours

Spiced Lamb Chops

Juicy, Tandoor-grilled lamb chops marinated in a bold blend of spices.

Tandoor Rosemary Lamb Ribs

Tender lamb ribs roasted with a rosemary and clove rub

Classic Tandoori Skewers

Minced lamb blended with aromatic spices, fresh herbs, and green chillies, skewered and grilled to perfection, Chicken or Lamb

Glazed Chicken Chops

Bone-in chicken coated in a rich, smoky glaze

Tandoori Chicken Tikka

Succulent cubes of chicken marinated in bold tandoori spices, Classic or Hara Bhara Basil

Firecracker Wings

Chargrilled chicken wings coated in our fiery signature sauce

Sizzling Volcano Prawns

King prawns pan-fried in fresh garlic and fiery chillies with roasted vegetables

Tandoori Salmon Tikka

Fresh salmon fillet marinated in a spiced yogurt blend

Grilled Paneer Skewers (V) (Classic or Basil Hara Bhara)

Paneer cubes marinated in a spiced yogurt blend, with peppers and onions

Tandoori Cauliflower or Aubergine Steak

A plant-based twist on the classic seekh, featuring chickpeas herbs and spices

Spiced Chickpea & Spinach Seekh

A plant-based twist on the classic seekh, featuring chickpeas herbs and spices

Grilled Tofu Bites

Lightly charred tofu cubes coated in a tandoori marinade

Mixed Grills

Perfect for sharing, expertly seasoned and cooked over an open flame to deliver bold, flavours Served with fragrant rice, dips, and fresh garnishes.

Signature Mixed Grill

The ultimate sharing platter, featuring a selection of KO Brentwood's finest flame-grilled meats.
Featuring Spiced Lamb Chops, Tandoor Rosemary Lamb Ribs, Classic Grilled Skewers (Chicken and Lamb), Charred Butter King Prawns, Tandoori Chicken Tikka (Classic and Basil Hara Bhara)

Grillmaster's Chicken Feast

A selection of premium chicken cuts, each uniquely spiced and grilled to perfection
Featuring Tandoori Chicken Tikka (Classic and Basil Hara Bhara), Classic Grilled Skewers (Chicken and Lamb), Glazed Chicken Chops, Firecracker Wings
Ocean's Bounty Seafood Grill

Ocean's Bounty Seafood Grill

A luxurious seafood platter featuring the finest selection of flame-grilled seafood
Grilled Cod Fillet, King Prawns, Tandoori Salmon Tikka, Lobster Tail

Biriyani

Slow-cooked, aromatic rice dishes layered with fragrant spices and deep, rich flavours, served with cooling raita and fresh garnish.

Royal Nawabi Lamb Biryani

Succulent lamb layered with fragrant basmati rice, saffron and spices.

Maharaja's Chicken Biryani

Tender chicken layered with fluffy basmati rice, fragrant saffron

Subzi Harvest Biryani (V)

A vibrant, vegetable-packed biryani featuring slow-cooked basmati rice infused with aromatic spices, saffron, and floral notes.



Gourmet Burgers

Crafted with premium ingredients, flame-grilled

The Heritage Stack

A juicy lamb patty layered with melted cheese, crisp lettuce, fresh tomato, onion, and creamy mayo.

The Ember Bite

A bold and fiery burger featuring a seasoned beef patty, fresh chillies, crisp lettuce, tomato, melted cheese, and a smoky chilli mayo for a spicy kick.

The Velvet Stack (V)

Grilled halloumi stacked with red onion, crisp lettuce, smoky grilled paprika, fresh tomato, and a creamy chipotle mayo for a flavour-packed vegetarian delight.

The Green Beast (Ve)

A flame-grilled Quorn fillet, perfectly seasoned and charred. Stacked with smashed avocado, crisp lettuce, ripe tomato, and our home-made relish.

Salads

Fresh, vibrant, and bursting with flavour, our gourmet salads offer a refreshing balance of crisp greens, bold dressings, and premium ingredients.

Tandoori Caesar

Grilled chicken breast served over crisp romaine lettuce, tossed with anchovies, pickled onions, and a rich, creamy Caesar

Paneer Tikka & Beetroot

Tangy goat's cheese paired with sweet, roasted beetroot, Rocket salad and drizzled with balsamic glaze.

Persian Delight

A refreshing mixed salad featuring crisp greens, juicy pomegranate seeds, and aromatic herbs.

Avocado & Black Olive (Ve)

Creamy avocado, briny black olives, and sweet baby tomatoes come together in a light yet flavourful salad.

Sides

A selection of perfectly cooked accompaniments, from crisp golden fries to fragrant rice and fresh vegetables

French Fries

Rustic Truffle & Parmesan Fries

Skin-on rustic fries tossed with aromatic truffle oil, finely grated parmesan.

Classic Basmati Rice

Basmati & Wild Rice Blend

A blend of basmati and wild rice, offering a rich, earthy depth to complement grilled dishes.

Roasted Vegetables

Steamed Broccoli with Lemon & Olive Oil

Breads

Freshly baked in the tandoor, our artisanal selection of soft, fluffy naans and flavourful flatbreads are perfect for scooping up rich, aromatic dishes

Butter Naan

Soft, fluffy, traditional Indian bread brushed generously with melted butter for a rich, indulgent taste.

Garlic Naan

Aromatic, pillowy naan infused with roasted garlic and finished with a buttery glaze.

Chilli & Coriander Naan

A flavourful twist on classic naan, topped with fresh coriander and fiery red chilli, then brushed with butter for a zesty finish.

Sweet & Nutty Peshawari Naan

Soft, slightly sweet naan filled with a luxurious mix of dried fruits and nuts, offering a delightful balance of sweetness and texture.

Drinks

A selection of perfectly cooked accompaniments, from crisp golden fries to fragrant rice and fresh vegetables