

FATT PUNDIT

MOMOS

All meals in Tangra start with these hearty, flavoursome steamed dumplings coming straight from the steel steamers, served with a spicy chutney, with influences from Bhutan, Nepal, Tibet & other parts of India.

MIX VEGETABLE MOMO | 7

Spinach, mushroom, courgette & tofu

CHICKEN MOMO | 7.50

Soy, garlic & spring onions

BEEF MOMO | 8

Leeks, red chilli & coriander

KID GOAT MOMO | 8.50

Garam Masala, cardamom, ginger & garlic

VEG

CRACKLING SPINACH | 11

Sweet yogurt, date & plum sauce, pomegranate

CRISPY OKRA SALT 'n' PEPPER | 11

Pink salt, chillies, burnt garlic

HAKKA CHILLY PANEEER | 13.75

Cottage cheese, shallots, soy sauce, white & black pepper

STICKY SESAME VEGETABLES | 11.50

Crispy vegetable fritters with sticky ginger

BOMBAY CHILLI MOCK CHICKEN (VEGAN) | 13.75

Celery, Szechuan chilly, mixed peppers

POPCORN CAULIFLOWER | 11

smoked, soya garlic dip

SEAFOOD

MALABAR CURRY

[Tiger Prawns | 23, Monkfish | 18]

Grilled in saffron butter with fresh coconut

BOMBAY CHILLY PRAWNS | 14.50

Celery, Szechuan chilly & mixed peppers

CRAB 65 | 15.50

Crunchy soft shell crab, spiced mustard paste & curry leaves

SIDES

TAMARIND GLAZED POTATOES | 6.75

Baby potatoes, black salt

STIR FRY BROCCOLI | 6.75

With roasted almonds

BREAD, RICE & NOODLES

BING BREAD | 5.90

Buttery, crisp & crunchy

BURNT GINGER RICE | 6.25

EGG SZECHUAN FRIED RICE | 7.25

VEGETABLE HAKKA NOODLES | 12

Bean sprout, cabbage, green onion

STIR FRY SZECHUAN NOODLES

Vegetable | 13, Chicken or Beef | 15

MEAT, GAME & POULTRY

SZECHUAN HONEY DUCK | 18.25

Crispy duck strips, five spice, pancakes

LOLLIPOP CHICKEN | 11.50

Spicy & crispy chicken wings served with Szechuan chutney

KOLKATA CHILLY CHICKEN | 14

Caramelized onion, slit green chillies, smoked dark soya

SHREDDED CHILLY VENISON | 15.50

"Made famous at the Leopold Cafe of Mumbai" smoked sweet chilly, soya caramel mantou bread

LAMB CHOPS - BLACK BEAN DUST | 26

Stone flower masala rub, charred to perfection

RABBIT WONTONS | 14.20

Burnt Garlic, Black Bean

RIBEYE DRY RED CHILLY | 22

Beef strips, Kashmiri red chillies, roasted cashews

DESSERTS

SNOWFLAKE GELATO SIZZLING BROWNIE | 12.50

Snowflake Gelato's vanilla with chocolate covered honeycomb

VEGAN SIZZLING BROWNIE | 12.50

With Madagascan vanilla ice cream

LADY KENNY | 7.50

Inspired by Ledikeni Bengali sweet named after Lady Charlotte Canning

OUR STORY

Originating from Kolkata, this unique cuisine was invented when the Hakka people migrated to India from the Chinese province of Canton, bringing with them their culinary treasures. Incorporating traditional Chinese cooking techniques with the spices of India to create something both new yet familiar, Indo Chinese is now an integral part of Indian cuisine.



We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen free.

If you have any food or dietary requirements please let us know.

We use soya bean oil (produced from genetically modified soya).

An optional service charge of 12.5 % will be added to your bill.

FATT PUNDIT

FRUIT COOLERS

Inspired by the fruit vendors of India, where they serve fresh cut fruit with variety of spices and salts.
Super Charge your cooler by spiking it with a paired spirit.

GUAVA CHILLI SOUR

Himalayan salt, Red chilli, Guava
& Tequila

MANGO SCHEUZAN RUSH

Alphonso mango, Szechuan syrup &
Vodka

[MOCKTAIL | 8.50 / SPIKE IT | 13.50]

COCKTAILS

HAKKA GARDEN | 14

Cuban White Rum, Black Raspberry, Passion Fruit

WHITE TIGER | 13.50

London Dry Gin, Elderflower, Lychee Juice, Prosecco

THE SCHOLAR & THE PRIEST | 13.50

Bourbon, Kashmiri Saffron, Almond Liqueur, Clay
Barrel Aged

CHIN CHIN CHOO | 13.50

Himalayan Juniper Gin, Tamarind, Plum

BIRDS EYE MARGARITA | 14

Reposado Tequila, Green Chilli, Coriander

FATT PUNDIT NEGRONI | 14

Spiced Gin, Campari, Cocchi Torino

LUNCH BOX | 13.50

Aged Rum, Ginger Reduction, Coconut
Honey Foam

BEERS

UNITY LAGER | 7.50

New Zealand, England 4.5%

NOAM LAGER BEER | 8.20

ZEN PALE ALE | 7.50

Blend of British Ale & Japanese Tea 4.5%

SOFT DRINKS

MANGO LASSI | 6.25

Greek yogurt, jaggery

MASALA THUMS UP | 8.50

THUMS UP | 6

HOT DRINKS

SAFFRON MASALA TEA | 5

SPARKLING & CHAMPAGNE

LA CAVEA PROSECCO N.V | 10.20 / 50

GRANDE RESERVE DEVAUX, CHAMPAGNE N.V / 66

ROSÉ

FAMILLE PERRIN, LUBERON ROSE, FRANCE | 7.50 / 37.50

WHITE WINES

AZAVEDO VINHO VERDE, LOUREIRO ALVARINHO, PORTUGAL | 7.50 / 37.50

PLANALTO DOURO BRANCO CASA, PORTUGAL | 8 / 45

ESTRIPE ORGANIC FAIRTRADE CHARDONNAY, ARGENTINA | 9.50 / 51.75

FRATELLI CHARDONNAY & SAUVIGNON BLANC, M/S, INDIA | 9.50 / 51.75

TINPOT HUT MALBOROUGH SAUVIGNON BLANC, NEW ZEALAND | 10.20 / 56.25

BERNKASTEL MOSEL RIESLING KABINETT, AXEL PAULY, GERMANY | 10.70 / 62

RED WINES

PONTE PIETRA, MERLOT & CORVINA, ITALY | 7.50 / 37.50

KAIKEN CLASICO MALBEC, ARGENTINA | 8 / 45

ACONCAGUA COSTA PINOT NOIR, CHILE | 9 / 47.25

ALFA ZETA, VALPOLICELLA, ITALY | 10.20 / 56.25

RIOJA RESERVA, BODEGAS LAN, SPAIN | 11.25 / 67.50

BEAUJOLAIS-VILLAGES, DOMNIQUE MOREL, FRANCE | 62

*Wine by the glass measure 125 ml

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