

Thai Fine Cuisine

APPETISERS

Sesame Appetiser £5.95
Deep fried assortment of chicken on toast fish fingers, spring roll, wonton, king prawn.

Batter Fried King Prawn £5.95
Batter fried king prawn served with plum sauce.

Fish Fingers £3.95
Batter fried fish fingers served with tartare sauce.

Fish Cakes £3.95
Fish fillet blended with lime leaves and beans, deep fried and served with sweet and sour peanut sauce.

Prawns on Toast £3.95
Thai spiced minced prawn on toast, served with sweet chilli sauce.

Chicken on Toast £3.50
Thai spiced minced chicken on toast, served with sweet chilli sauce.

Aromatic Crispy Duck £4.95
Thai style deep fried duck, served with rice pancake, cucumber and spring onion.

Butterfly Prawn Tail £3.95
Marinated prawn coated with bread crumbs, deep fried and served with plum sauce.

Fried Wonton £3.50
Marinated minced chicken stuffed in a pastry, deep fried and served with hot garlic sauce.

Chicken Sate £3.25
Marinated chicken breast strips, charcoal grilled and served with peanut sauce.

Prawn Sate £4.25
Marinated strips of prawn, charcoal grilled and served with peanut sauce.

Vegetable Tempura £2.95
Lightly batter vegetables, deep fried and served with sweet chilli sauce.

Spring Roll £2.95
Thai Style spring roll stuffed with mixed vegetables, vermicelli and served with plum sauce.

Soups

Tom Yum Soup £3.95
Hot and sour soup with chicken, mushroom, lime leaves, lemon grass, galangal, fresh chilli, coriander and dash of lime juice.

Sweetcorn Chicken Soup £3.95
Minced chicken, eggs, fried garlic and flavoured with sesame oil.

Noodle Soup £3.95
Rice or Egg noodles soup with chicken and prawn.

Sesame Special Mixed Thai Soup £4.50
Juliennes chicken, prawn, mushroom, lime leaves, lemon grass, galangal, fresh chilli, carnation milk and dash of lime juice.



Main Course

Fried Spring Chicken £5.50
Pieces of baby chicken marinated with Thai mixed spices, lightly battered, deep fried and served with chilli garlic sauce.

Chicken with Cashew Nuts £5.95
Stir fried chicken with cashew nuts, pineapple, potato, ginger, onion, green and red peppers and mushrooms.

Chicken Chilli Paste £5.75
Deep fried chicken fillets cooked with coconut milk, Thai red curry paste and sweet basil.

Sizzling Beef/Chicken £7.50/£6.50
Lightly marinated slices of beef or chicken stir fried with chilli, soya sauce, oyster sauce, mixed vegetables and served on bed of raw onion.

Beef with Oyster Sauce £6.50
Beef, stir fried with oyster sauce, spring onion, garlic, mushroom, onion, all flavoured with a dash of brandy.

Beef with Basil Leaf £6.50
Beef stir fried with oyster sauce, chilli, garlic and flavoured with holy basil leaf.

Beef with Capsicum £6.50
Beef stir fried with spring onion, garlic, mushroom, onion and flavoured with capsicum.

Sweet and Sour Fish £6.50
Filletted fish stir fried with carrots, tomato, green peas, red and green peppers, baby corn, pineapple and cucumber.

Garlic Tiger Prawns £6.50
Tiger prawns cooked with onion, red and green pepper, spring onion and flavoured with garlic.

Crab with Chilli Paste £6.50
Pieces of deep fried crab cooked with coconut milk, Thai red curry paste and sweet basil.

Sezuwan Chicken or Prawn or Beef or Lamb £6.50
Stir fried beef with onion, carrot, green peas and red and green peppers.

Accompaniments

Pad Thai Noodles £5.95
Rice noodles stir fried with eggs, bamboo shoots, spring onions, chicken and peanuts.

Stir Fried Egg Noodles £5.95
Stir fried noodles with eggs, chicken, mixed vegetables and spring onions.

Stir Fried Plain Noodles £3.95
Rice noodles stir fried with onion and garlic.

Thai Special Fried Rice £5.95
Special fried rice with chicken, prawn and mixed vegetables.

Fried Rice £3.95
Fried rice with egg and mixed vegetables.

Coconut Rice £2.95
Jasmine rice cooked with coconut milk.

Jasmine Rice £2.00
Steamed fragrant rice.

Prawn Crackers £1.50

Sesame Restaurant and Takeaway Indian and Thai Fine Cuisine

Award winning restaurant Sesame in Kingston Road New Malden, has introduced a new menu in an ongoing plan to excite the taste buds of the many fans who have found their way to this best restaurant in Surrey that places attention on food and service quality above all.

Customers found their own favourite in the previous menu and still more found new favourites in the Seafood and Rajasthani Festivals offered by the restaurant over the past few months. These have been refined and combined to provide a new, exciting menu that not only offers all the old curry house favourites but pushes out the boundaries to introduce us new, tingling tastes.

All dishes are extremely well priced and offer excellent value ranging from starters such as Fried Kalamari, Golapi Salmon Tikka and Paneer Pakuri to succulent Tandoori dishes, House Specials such as fantastic Methi Murg, fiery Rajasthani Lal Maas and tasty Murg Lababdar and Seafood dishes such as Pudina Machi and Mahi Haryaly.

Sesame's experienced chefs have a wonderful touch with the spicing of all dishes which places the restaurant in a different class to many others. Service is polite, informed and friendly and if you have not tried the Sesame dining experience already then do so as soon as possible.

As always, the proof is in the eating. Bon appetite!



Monday - Free Curry Night !

Order 2 main dishes and receive the least expensive dish free.

Wednesday - Banquet Night !

Three course meal for £11.95

Sunday - Buffet

Three course meal for lunch or dinner £9.95

*A minimum spend of £10 per head after discount is required on these offers.



Sesame Thai Curry

Green Curry

Cooked with bamboo shoots, aubergine, lime leaves, sweet basil leaves, fresh chilli, green and red peppers, coconut milk and flavoured with Thai green curry sauce.

Chicken £5.75
Duck /Lamb/
Beef / Tiger Prawns £6.50
King Prawns £10.50
Vegetable £4.95

Red Curry

Cooked with bamboo shoots, aubergine, lime leaves, sweet basil leaves, fresh chilli, green and red peppers, coconut milk and flavoured with Thai red curry sauce.

Chicken £5.75
Duck /Lamb/
Beef / Tiger Prawns £6.50
King Prawns £10.50
Vegetable £4.95

Yellow Curry

Slow cooked with potato, onion, tomato, fresh coriander, green and red peppers, coconut milk and flavoured with Thai mild yellow curry sauce.

Chicken £5.75
Duck /Lamb/
Beef / Tiger Prawns £6.50
King Prawns £10.50
Vegetable £5.25

Masman

Sweet and sour curry cooked with tomato, potato, coconut milk, onion, tamarind, fresh coriander, and roasted peanuts.

Chicken £5.95
Duck /Lamb/
Beef / Tiger Prawns £6.95
King Prawns £10.95



Indian and Thai Fine Cuisine

"Eating out is all about a dining experience. Sometimes you can find good food, other times good service. Sesame is that unusual kind of establishment that combines the two in a rare culinary mix to create a memorable experience you will want to repeat time and again".

Peter Grove, editor Mood Food Magazine

"New Malden is spoilt for choice for restaurants, but Sesame stands out as exceptional for its expertise in service and food. Its chefs ensure the authenticity in both the Indian and Thai menus. Their regular Food Festivals transport their diners into the culinary regions of India with true accuracy."

Pat Chapman, Founder, The Curry Club, Proprietor, Cobra Good Curry Guide.

Free Delivery

020 8949 2211

"As a result of the exceptionally positive feedback we have received from our customers about your restaurant over the past year, we are delighted to present you with a Toptable Gold Award. This is a genuine accomplishment ... and we are delighted to say your restaurant achieved the highest rating".

Karen Hanton, Founder, toptable April 2010.

Top rated golden award winner in 2010 by toptable online bookers



Opening Hours

Lunch: 12.00pm -2.30pm

Evening: Sundays -Thursdays: 6.00pm-11.30pm

Fridays and Saturdays: 6.00pm-12.00am

Free delivery within 3.5 mile radius for orders of £12.00 or over
Cash only. 10% discount on collection orders of £12.00 or over
One (two) bottle of beer (330ml) on delivery orders over £20 (£30)
Delivery time: 6.00pm-11.00pm (last order 10.45pm)

Sesame Restaurant and Takeaway

216 Kingston Road, New Malden, Surrey KT3 3RJ

Tel/ Fax: 020 8949 2211/3755

Web: www.sesamerestaurant.co.uk Email: info@sesamerestaurant.co.uk

Indian Fine Cuisine

APPETISERS

Non Vegetarian Starters

Golden Fried King Prawn 🌶️ £5.50

Succulent marinated king prawn coated with bread crumbs, deep fried and served with tartare sauce.

Golapi Salmon Tikka 🌶️ £4.25

Tender chunks of mouth-watering salmon flavoured with thyme, chargrilled in the tandoor and served with fresh mint sauce.

Fried Kalamari 🌶️ £3.50

Sliced squid marinated in ground Indian spices for taste and tenderness, lightly battered, deep fried and served with tartare sauce.

Mussels Chatkura 🌶️ £4.25

Steamed mussels tossed with spicy lababdar (tomato & cream) sauce, green chilli, chopped coriander and spring onion.

Prawn Puri 🌶️ £3.50

Prawn cooked in Indian spices and thick tomato sauce, served on mouth-watering deep fried bread.

Jaipuri Maas Tikki 🌶️ £4.25

Tender minced lamb patties flavoured with cardamom and cloves, griddle fried and served with fresh mint sauce.

Chicken Tikka 🌶️ £3.25

Marinated cubes of boneless chicken grilled in the tandoor and served with fresh mint sauce - an eternal favourite.

Lamb Reshmi Kebab 🌶️ £3.25

Mince lamb kebab, lightly spiced, skewered and char-grilled in the tandoor and served with fresh mint sauce.

Vegetarian Starters

Vegetable or Meat Samosa 🌶️ £2.95

Home-made spiced minced meat or vegetables stuffed in a triangular pastry, deep fried and served with mint sauce.

Onion Potato Bhaji 🌶️ £2.95

Julienne strips of onions and potato blended with crushed whole red chillies, tempered with curry leaves and mustard seeds. (A variation of Sindhi desert fayre).

Paneer Pakura 🌶️ £3.50

Indian home made cottage cheese dipped in a mixture of gram flour and fennel seeds, deep fried and served with fresh mint sauce.

Rustami Khumb 🌶️ £3.25

Mushrooms stuffed with spices mashed potato and pomegranate seed are cooked in the tandoor.

DID YOU KNOW?

"Vindaloo - Derivative of the Portuguese "vinha d'alhos", and also called Vindalho or Vindallo meaning wine / vinegar of garlic. Portuguese sailors introduced vindaloo to India as they carried on board their ships barrels of pork preserved in wine or vinegar and garlic to provide sustenance on their long journeys"

Tandoori Dishes

Sesame Mixed Grill 🌶️🌶️ £8.95

An assortment of different kebab and tikka (combination of chicken fish, prawn and lamb) sufficient to suite the most demanding palate.

Tandoori Chicken (two pieces) 🌶️🌶️ £6.50

(one piece for starter portion) Half tender chicken on the bone, marinated with spices and yoghurt cooked in tandoor - always tasty - always enjoyable.

Chicken Tikka Kali Mirch 🌶️🌶️ £6.50

Cubes of boneless chicken marinated in yoghurt, ground dry chilli and black pepper and cooked in clay oven.

Chicken Shaslik 🌶️ £6.50

Cubes of boneless chicken marinated in Punjabi spices, skewered with tomato, capsicum and onion grilled in tandoor.

Lamb Mint Tikka 🌶️ £6.50

(starter portion available) Cubes of lamb marinated with Indian spices and flavoured with fresh mint and cooked in tandoor.

King Prawn Shaslik 🌶️ £11.95

King prawns marinated with ground aromatic spices, skewered with capsicums, red onions and tomatoes and char-grilled.

Salmon Tikka 🌶️ £8.50

Cubes of boneless salmon, flavoured with dried fenugreek and cooked in tandoor.

Paneer Ka Sula 🌶️ £5.95

Cubes of cottage cheese marinated with light Indian spices and skewered with onion, tomato and capsicum, cooked in tandoor.

Seafood

Prawn Curry 🌶️ £6.50

Prawns cooked with spices in a medium sauce.

Sag Prawns 🌶️ £6.50

Cooked with spinach, green herbs & spices.

King Prawn Bhuna 🌶️ £10.50

King prawn cooked in a semi-dry sauce with onions, tomatoes, and green chillies.

Pudina Machi 🌶️🌶️ £6.50

Mint Flavoured cubes of boneless fish cooked with tomato, ginger and garlic.

Fish Butter Massala 🌶️ £6.50

Cubes of boneless fish grilled in a tandoor and cooked with Indian spices and butter.

Mahi Hariyaly 🌶️ £6.50

Cubes of boneless fish mixed with fenugreek, cooked in thick gravy, finished with fresh green coriander.

Jalali Jhinga 🌶️ £6.50

Succulent prawns cooked in capsicum, tomato, onion & spices.

King Prawn Delight 🌶️🌶️ £11.95

King prawns marinated with yoghurt, ginger, garlic, cooked in a clay oven and mixed with our special sauce.

Goan Fish Curry 🌶️ £6.50

Boneless fish simmered in a tangy curried sauce made with coconut, red chilli and ground spice (From Mangalore-South Coast Port City).

Seek-e-Macchi £9.95

Marinated Seabass flavoured with ajwain (thyme) skewered and cooked in tandoor.

DID YOU KNOW?

"Coriander is one of the oldest known herbs used by Man. In the Old Testament its seed was likened to manna provided by God and it has been a flavouring and medicine for over 3000 years."

House Specials

Murg Dhaniya Adhraki 🌶️🌶️ £6.50

Pieces of boneless chicken in an Indian gravy enhanced with coriander (dhaniya) and ground ginger (adhraki).

Methi Murg 🌶️🌶️ £6.50

Pieces of boneless chicken in an Indian gravy, flavoured with fenugreek (methi) to provide a wonderful aroma.

Chicken Tikka Massala 🌶️ £6.50

The British National Dish cooked Indian style, with cubes of tandoor-grilled chicken in a luscious sauce with almonds, butter and cream.

Murg Lababdar 🌶️🌶️ £6.50

Boneless chicken pieces cooked in a cashew nut paste and cream. Often compared to Chicken Tikka Masala but different spice undertones

Chicken/Lamb Passanda 🌶️ £6.50

Rich and mild, cooked with almonds, nuts, cream, yoghurt and touch of wine

Lal Maas 🌶️🌶️ £6.50

Fiery hot stew of tender lamb cooked with Rajasthan chillies and spices that must be tried. The taste is subtle and excellent and the chilli heat more than manageable.

Lamb Banjara 🌶️ £6.50

Stir fried lamb cooked with tomato, chilli and tasty spices. (A speciality of nomadic gypsy tribes of Uttaranchal in North India - The Banjara)

Lamb Handi Laziz 🌶️ £6.50

Lamb sautéed then simmered in a rich lamb stock flavoured with mace, cardamom and saffron. Laziz means tasty and this certainly is.

Lamb X Cuty 🌶️ £6.50

Very popular Goan dish. Lamb cooked with roasted aromatic fennel seeds, cloves of garlic and other Indian spices

Aab Ke Sooley 🌶️🌶️ £6.95

Sliced duck breast griddled fried and finished in a spicy black pepper sauce.

Mahi Kaliya 🌶️🌶️ £6.95

Salmon Tikka cooked with black pepper, onion sauce and served with tossed almond, fresh broccoli and coriander.

Vegetable Main Dishes

Paneer Tawa Punjabi 🌶️ £4.95

Cubes of cottage cheese cooked in a tomato-based gravy.

Novratan Korma 🌶️ £4.95

Mixed Vegetable Korma delicately flavoured with almonds, cashew nuts and dried apricot then cooked in the traditional Moghlai style.

Malai Kofta 🌶️🌶️ £4.95

Potato and cottage cheese dumplings cooked with creamy gravy.

Palak Paneer 🌶️🌶️ or Matter Paneer £4.95

Spinach or green peas cooked with home-made Indian cottage cheese.

Pasande Raj Gharane Ke 🌶️🌶️ £5.95

Sliced Paneer stuffed with sliced almonds, coriander and dried figs served in a creamy tomato sauce.

DID YOU KNOW?

"The tandoor originally came from the Middle East with the name deriving for the Babylonian word 'tinaru' meaning fire."

Poultry Dishes

Chicken Curry 🌶️ £5.50

Cooked with spices in a medium hot sauce and garnished with coriander leaves.

Chicken Madras 🌶️🌶️ or Vindaloo 🌶️🌶️🌶️ £5.50

Boneless chicken cooked in an Indian mixed spiced gravy, Madras fairly hot and Vindaloo very hot.

Chicken Korma 🌶️ £5.50

Chicken Korma delicately flavoured with almonds, cashew nuts and diced apricots, cooked in the traditional Moghlai style.

Chicken Jalfrezi 🌶️🌶️ £5.50

Boneless pieces of chicken cooked with onions, green chillies, capsicums, methi leaves and tomatoes.

Chicken Dansak 🌶️ £5.50

Slightly hot, sweet and sour chicken curry. Cooked with lentil and herbs.

Chicken Bhuna 🌶️ £5.50

Boneless chicken cooked in spicy thick sauce and flavoured with green herbs.

DID YOU KNOW?

"In 1747 Hannah Glasse produced the first known printed recipe for modern 'curry' in UK in Glass's Art of Cookery and by 1773 at least one London Coffee House had curry on the menu."

Lamb Dishes

Achari Gosht 🌶️🌶️ £6.25

Boneless cubes of lamb cooked in traditional pickled spices and yoghurt.

Dal Gosht 🌶️🌶️ £6.25

Tender cubes of lamb mixed with split chick peas and cooked in a spicy tomato gravy.

Lamb Rogan Josh 🌶️🌶️ £6.25

Tender pieces of lamb cooked in cardamom flavoured juices and finished with a touch of saffron (A Kashmiri speciality).

Lamb Korma 🌶️ £6.25

Lamb Korma delicately flavoured with almonds, cashew nuts and diced apricots. Cooked in the traditional Moghlai style.

Lamb Curry 🌶️ £6.25

Cooked with spices in a medium hot sauce.

Lamb Madras 🌶️🌶️ or Vindaloo 🌶️🌶️🌶️ £6.25

Lamb cooked in an Indian spiced gravy. Madras fairly hot and Vindaloo very hot.

Lamb Dansak 🌶️🌶️ £6.25

Slightly hot, sweet and sour lamb curry. Cooked with lentil and herbs.

Lamb Jalfrezi 🌶️🌶️ £6.25

Cubes of lamb cooked with onions, green chillies, capsicums, methi leaves and tomatoes.

Lamb Bhuna 🌶️🌶️ £6.25

Lamb cooked in spicy thick sauce and flavoured with green herbs.

DID YOU KNOW?

"Dhansak is a Parsi dish traditionally served on Sundays and very popular with the Parsi community around Mumbai. It is a hot, sweet and sour dish offered at feasts and made of mutton, lentils, vegetables, spices, cumin seeds, ginger, garlic etc. Dhan means grain or rice and sak means vegetables."

Vegetable Side Dishes

Large £4.75 Small £3.25

Mushroom Bhaji 🌶️ £3.25

Mushroom cooked with touch of tomato and tempered with black cumin seeds.

Subzi Bahar 🌶️ £3.25

Seasonal fresh vegetable combination cooked with Panch Phoran.

Vindi Bhaji 🌶️ £3.25

Fresh Okra cooked home style with onion, herbs and spices, served dry.

Sag Aloo or Aloo Gobi 🌶️ £3.25

Potato cooked with spinach or cauliflower in spices and special herbs.

Bombay Aloo 🌶️ £3.25

Cubed potato cooked with onion, Indian spices and tempered with panch phoran (five spice mix).

Sag Bhaji 🌶️ £3.25

Spinach cooked home style with garlic, onions and herbs.

Chana Masala 🌶️ £3.25

White chickpeas cooked to perfection tempered with cumin seeds, blended onions and tomato sauce.

Dal Dil Kush 🌶️ £3.25

Yellow Lentils tempered with assorted spices and finished with fresh coriander.

Badal Jam 🌶️ £3.25

An exotic and colourful aubergine delicacy topped with coriander and yoghurt.

Amchuri Gobhi 🌶️🌶️ £3.25

Fried Cauliflower florets tossed with ginger, onions and dry mango powder.

KADAI 🌶️🌶️🌶️

This is a North West Frontier style of cooking using chopped ingredients, coarsely crushed spices and prepared cuts of meat, seafood or vegetable. A heavy wok type utensil, the "Kadai", is used to stir fry the mix.

Kadai Lamb £6.50
Kadai Chicken £6.50
Kadai Prawn £6.50
Kadai King Prawn £10.50
Kadai Paneer £6.25

BALTI 🌶️🌶️

A mixture of coriander seeds, cumin, garlic, ginger and mustard seeds, green chilli, dried parsley and coriander leaves and prepared cuts of meat, seafood or vegetable.

Chicken /Lamb Balti £6.50
Prawn Balti £6.50
King Prawn Balti £10.50
Vegetable £5.50

BIRYANI 🌶️

All "Biryani" dishes are cooked with Basmati Rice and served with raitha or vegetable curry.

Chicken £7.50
Lamb Biryani £7.95
Shrimp Biryani £7.50
King Prawn Biryani £10.50
Vegetable Biryani £5.95
"Sesame" Special Biryani £11.50
Mixture of prawn, fish and crab. *

DID YOU KNOW?

"Biryani was developed as a way of providing quick nourishment to the troops of the invading Mughal army of Aurangazeb."

Rice and Bread

Plain Rice £2.00

Steamed long grain basmati rice.

Pilau Rice £2.25

Saffron flavoured rice.

Mushroom Rice £2.95

Rice cooked with mushroom.

Lemon Rice 🌶️ £2.95

Basmati rice tossed with chopped herbs, cashew nuts and a hint of fresh lemon juice.

Sesame's Special 🌶️ Fried Rice £3.25

Cooked with egg, peas and nuts.

Nan £1.75

Bread baked in a clay oven.

Garlic Nan £1.95

Nan stuffed with fresh garlic.

Keema Nan £1.95

Nan stuffed with mince lamb.

Peshwari Nan £1.95

Nan stuffed with almond, coconut and dried fruits.

Paneer Nan £1.95

Nan stuffed with "Paneer", Indian home made cheese.

Chapati £1.75

Whole wheat bread baked on a tawa.

Roti £1.75

Whole wheat bread baked in tandoor.

Paratha £2.50

Plain multi-layered fine flour bread.

Aloo Paratha £2.50

Stuffed with potatoes.

Lacha Paratha £1.75

Fine flower bread baked on tawa (griddle pan) with ghee (clarified butter).

Mixed Raitha £1.75

Savoury yoghurt mixed with green chilli, onions and coriander.

Cucumber Raita £1.75

Savoury yoghurt mixed with cucumber.

Green Salad £2.50

Sliced fresh vegetables served chilled. .

Papadums £0.50

Very fine lentil wafers, plain or spicy.

Chutneys or Pickles £0.50

DID YOU KNOW?

"Ginger was said to have been a particular favourite of Henry VIII - perhaps because of its reputation at the of being a powerful aphrodisiac."

Two Chefs

Two Cuisines

Indian & Thai

One Call

Slightly hot 🌶️ medium hot 🌶️🌶️ very hot 🌶️🌶️🌶️ fiery hot 🌶️🌶️🌶️🌶️ nuts 🌶️