

THE RED FORT

SOHO - LONDON

www.redfort.co.uk



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The Red Fort is located on Dean Street in the heart of vibrant Soho, London. Founded in 1983, the delicious cooking and unparalleled service of The Red Fort continues to attract politicians, state dignitaries, entrepreneurs and celebrities alike.

The restaurant is well known for its Mughal court cooking, combining high-quality fresh British produce with sub-continental flavours to create refined Indian dishes and served with a wonderful range of sommelier selected wines.

With traditional tandoor ovens, charcoal grilled, Lucknow and Hyderabadi kabab & barbecue, homemade chutneys, freshly baked bread, our cooking is a memorable explosion of the finest flavours designed to excite and delight the most sophisticated of palates.

The restaurant has won numerous awards since its opening, including Best Indian Restaurant by Time Out London Magazine.



MUGHAL COURT COOKING

Head chef Azadur Rahman's talented team of seven chefs showcases authentic and imaginative dishes to inspire our high-profile diners. Fresh British ingredients are used throughout the menu, such as Scottish lobster, Yorkshire rabbit and venison, Welsh lamb, Gressingham duck and seasonal, locally sourced vegetables.

A style developed in the Indian subcontinent by the imperial kitchens of the Mughal Empire, it represents the cooking styles used in Lucknow, Lahore, Delhi, Dhaka and Hyderabad.

The taste of Mughlai cuisine varies from extremely mild to spicy, and is often associated with a distinctive aroma and the taste of ground and whole spices. A Mughlai course is an elaborate serving of various dishes with a variety of accompaniments.

Our head sommelier has chosen a diverse list of almost 300 international wines, which he matches with technical precision by offering advice and guidance to perfectly pair the different wines with the chefs Indian dishes to create a truly memorable dining experience for each guest.



INTERIOR

"IF THERE IS A PARADISE ON EARTH, THIS IS IT, THIS IS IT, THIS IS IT"

EMPEROR SHAH JAHAN - THE RED FORT, DELHI

The Red Fort interiors combine sleek, contemporary design with the welcoming atmosphere of ancient India in an intoxicating mix of old and new. Natural finishes, Welsh slate, Jaipuri red sandstone imported from Rajasthan and intricate mosaic form the key floor patterns, while the walls are a mixture of inlaid sandstone and Mughal arch motifs.

Images of The Red Fort in Delhi decorate the walls and rare shattered glass hangings with intricate detail adorn the restaurant.

At the rear, a skylight provides natural light. A copper mosaic-tiled water feature, based on classical Mughal garden design cascades elegantly down the wall, and the opulence of the Mughal Court is evoked by the deep brown silk-lined walls and leather banquettes.

Tandoor ovens, behind glass, are visible to our diners adding theatre to the preparation of speciality dishes, such as the freshly baked naan breads that are made to order as guests look on. Indian art, both traditional and contemporary, complements the antiques and *objets d'art* sourced from the Mughal centres of Delhi, Hyderabad and Lahore and creating the perfect Indo-British ambience.

PARTIES / CELEBRATIONS

The Red Fort has a unique reputation for organising high profile private parties for celebrities, politicians, music maestros and foreign dignitaries. The exclusivity of the restaurant, the fine dining experience and the high level of service all combine to ensure that your event at The Red Fort will be unforgettable.

Whether simply booking a special table or taking over the whole restaurant space, guests can feast like Mughal royalty with bespoke party menus and an extensive selection of high quality wines, spirits and beers.

From Head of State dinners to Film Premiere parties, the classic culinary expertise of The Red Fort's chef is not restricted to the restaurant's premises.

Our chefs have displayed their skills to many exclusive outside parties, such as the Cannes Film Festival, the Durbar Court Foreign and Commonwealth Office, 10 and 11 Downing Street, the Speaker's Apartments in the Palace of Westminster, the Cabinet Office, the British Film Institute, the Victoria and Albert Museum (V&A), the World Travel Market (WTM), the Government of India Tourism and many, many more.

Experience it yourself....



THE RED FORT

OPENING TIMES:

Lunch 12:00 – 15:00 Monday – Friday
Dinner 17:30 – 23:30 Monday – Saturday
16:00 – 22:30 Sunday & Bank Holidays

CHRISTMAS DAY: Lunch & Dinner

CAPACITY: 100

CUISINE: Mughal Court Cooking (Indian)

SIGNATURE DISHES:

Dumpukht Biryani Welsh lamb & rice with spices steamed in a sealed pot
Hariyali Black Cod Steamed fillet of black cod in banana leaf with basil, curry leaf, chilli, garlic & coriander
Tandoori Jhinga Grilled jumbo prawns with saffron, garlic and pepper
Awadhi Hiran Loin of venison spiced with clove, ginger, mace & peppercorn

GROUP DINING: Lunch £25 & £35 for 3 course tasting menus
Dinner £49 & £59 for 3 course tasting menus

CHRISTMAS DAY: £65 Christmas Special

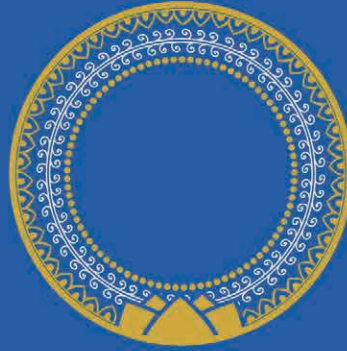
NEW YEAR'S EVE: £80 New Year's Eve Special

DRESS CODE: Smart casual

RESERVATIONS: info@redfort.co.uk, +44 (0) 207 437 2525

EXCLUSIVE HIRE: We do accommodate private parties on an exclusive or semi-exclusive hire.

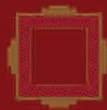




ZENNA COCKTAIL BAR @ THE RED FORT

Zenna is London's most luxurious Indian themed cocktail bar situated beneath The Red Fort offers unique ambience for drinks reception. It has been hailed as one of the best bars in London by national and industry publications as well as personal reviews. We invite you to share the exquisite pleasures.

OPENING TIMES:	Tuesday – Saturday: 12 noon – late night
NEW YEAR'S EVE:	Celebration Party
ADDRESS:	Lower Ground Floor, 77 Dean Street, Soho, London W1D 3SH
CAPACITY:	120 max
COCKTAILS:	Starting £8
HIRE OF ALCOVES:	20 – 50 guests
EXCLUSIVE HIRE:	70 – 120 guests
DJ:	Thursday – Saturday (starting 8pm)
DRESS CODE:	Smart Casual
WEBSITE:	www.zenna-bar.co.uk
RESERVATIONS:	info@zenna-bar.co.uk , + 44 (0) 207 437 2525



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