



RESTAURANT

MENU

FULLY LICENSED

Welcome to The Brilliant

Our father Bishen Dass Anand, opened the first 'Brilliant Restaurant' in Kenya in the fifties. We loved growing up in and around it's customers, the food, and the nights and days. So, when we moved to Southall in the seventies, my brother Kewal and I were proud to continue that tradition and that name. We started small, with just thirty six seats, but have, thankfully been able to extend the scale of the restaurant as our business has grown organically. We are now a two hundred and fifty seater restaurant, with a private banqueting suite accommodating one hundred and twenty guests. Additionally we also have a very busy outside catering business and are even licensed, uniquely in the UK for civil marriages.

At the heart of our business is devotion to authentic, fresh and superbly prepared food, the kind we would eat ourselves at home. We do everything we can to ensure that those who choose to dine with us have a 'Brilliant' time. That often means doing immensely more than simply cooking.

My daughter Dipna and son Shanker are now at the forefront of Business, bringing in new concepts and ideas ensuring that the name 'Brilliant' continues to flourish even further in the years to come.

In our time we have been fortunate enough to win many awards and accolades, but what means more to us than any of them is that our restaurant is always full of customers that we know. Customers who visit us time and time again for our food, for our service and for an evening with us.

We hope that you will do the same.

Gulu.

Brilliant Restaurant



Healthy Options

Our customers can now enjoy our renowned signature dishes such as Jeera Chicken or Masala Lamb, as well as new healthy specialities cooked with sunflower oil, olive oil and low fat yoghurt. Existing dishes have also been refined to suit a health-conscious palate.

Long a pioneer in offering Vegetable Keema (soya mince with fresh peas), our range of mouth-watering healthy options include, Tandoori Salmon (mildly spiced chunks of salmon with dill), Papri Chaat (a delicious crispy snack of chickpeas, tamarind chutney and low fat yoghurt) and mains such as Brilliant's much-loved Methi Chicken.

Our vegetarian main courses have also been given a makeover. Dal Tarka (yellow lentils cooked with garlic and red chillies), though still retaining its flavour, eschews the traditional method of tempering which would usually leave a layer of fat on top of the dish. Bombay Alu, is also cooked to perfection in a tasty masala, made with minimal fat.

Further healthy attributes come from our choice of salads on the menu while ghee (clarified butter) is now only utilised in moderation and even then merely to add flavour. We have also made improvements on presentation with a keen eye to ensure that dishes focus on the main ingredients, rather than lashings of fat and oil.

Our Tandoori specialities, cooked traditionally in the clay oven are also light and healthy. The Tandoori method of cooking is an effective one, as the fat is allowed to drip into the base of the oven when the food is being roasted on skewers. Some of our tandoori specialities include, Tandoori Lamb Chops, Tandoori Chicken Tikka, Tandoori Salmon, Tandoori Quails and Paneer Tikka.

We would like customers to be aware that we have not changed the spice content of the healthy option dishes or re-developed the recipes, all we have done is eliminated unhealthy ingredients such as butter and ghee and substituted them with 'healthier fats'. In some dishes, we have only substituted a certain ingredient with another and in this way have made it 'healthier', a perfect example is papri chaat, where the papri (crisp pastry) is still deep fried, although the full fat yoghurt in the dish has been substituted with low fat yoghurt, thus making it 'lighter'.

Dipna.

Plain Papadom **Healthy Option** £0.50

Thin roasted wafer made from urad flour.

Nutrition per Papadom: Energy 35kcal, Fat 0.4g, Saturated Fat 0.2g

Roasted Papadom **Healthy Option** £0.50

Thin roasted wafer made from urad flour and spiced with crushed black peppercorns.

Nutrition per Papadom: Energy 37.5kcal, Fat 0.8g,

Saturated Fat 0.1g

NON VEGETARIAN STARTERS

Brilliant Butter Chicken Full £16.00

One of Brilliant's home secret recipes. Succulent pieces of pan fried chicken cooked with butter.

Brilliant Butter Chicken Half £8.00

Brilliant Jeera Chicken Full £16.00

An irresistible speciality. Chicken pieces spiced with cumin seeds and black pepper.

Brilliant Jeera Chicken Half £8.00

Brilliant Chilli Chicken Full £18.00

Chicken flavoured with hot chillies and spices.

Brilliant Chilli Chicken Half £9.00

Tandoori Chicken Full (4 pieces) £20.00

Chicken on the bone marinated in yoghurt and seasoned with traditional Indian spices. Cooked in the clay oven.

Tandoori Chicken Half (2 pieces) £10.00

Tandoori Malai Tikka £8.00

Boneless chicken chunks coated in a creamy cashew nut marinade, flavoured with garlic and light green chillies.

Tandoori Achari Tikka £8.00

Boneless chicken thighs marinated in pickled spices, including mustard seeds and fenugreek seeds, flavoured with green chillies and a hint of mustard oil.

Tandoori Chicken Tikka **Healthy Option** £8.00

Boneless chunks of chicken marinated in low fat yogurt, ginger and garlic extract. Traditionally cooked in the clay oven.

Nutrition per portion: Energy 390kcal, Fat 12.9g, Saturated Fat 2.7g

Tandoori Batereh **Healthy Option** £12.50

Two tandoori quails delicately flavoured with a subtle blend of Indian spices.

Nutrition per portion: Energy 475kcal, Fat 14g, Saturated Fat 6.4g

Tandoori Lamb Chops £9.00

Tender lamb chops marinated in nutmeg, garlic and cardamom. Roasted in the clay oven and finished with fresh coriander.

Brilliant Tandoori Mixed Grill £15.00

A grill comprising of Tandoori chicken tikka, Tandoori lamb chops, Seekh kebabs and Tandoori la jawab prawns.

Brilliant Tandoori Basic Grill £12.00

A grill comprising of Tandoori chicken tikka, Tandoori lamb chops and Seekh kebabs.

Seekh Kebabs £3.00

Minced lamb kebabs with chopped onions, flavoured with red chilli and coriander. Skewered to perfection in the clay oven.

Shammi Kebabs £4.00

Tandoori minced lamb kebabs, coated in an egg batter and fried.

Meat Samosas £2.00

Spiced minced lamb and onions, flavoured with roasted cumin, wrapped in a triangular pastry and deep fried.

Nyama Choma £8.00

Lamb ribs barbequed in traditional Kenyan spices.

SEAFOOD STARTERS

Tandoori Salmon **Healthy Option** £9.50

Salmon chunks marinated in a spicy sauce flavoured with fresh dill. Skewered and char-grilled in the clay oven.

Nutrition per portion: Energy 507.3kcal, Fat 22.7g,

Saturated Fat 5.1g

Tandoori La-Jawab Prawns £12.00

King prawns steeped in a marinade of fresh garlic, herbs and limejuice. Spiced with green chillies and delicately grilled in the clay oven.

Tandoori Tilapia Fish **Healthy Option** £8.00

Kenyan tilapia fish marinated in aromatic herbs and spices and cooked in the clay oven.

Nutrition per portion: Energy 315.5kcal, Fat 10.7g, Saturated Fat 2.8g

Fish Pakora £5.00

Chunks of Tilapia fish in a traditional Kenyan marinade, dipped in gram flour and deep fried.

Filo Fried Prawns £6.00

Prawns wrapped in filo pastry.

Celebrating a Special Function?

Ask a member of staff to arrange a Brilliant Cake and Firework sparkler with a Special Birthday Song. £10.00

A 10% service charge will be charged to each bill

VEGETARIAN STARTERS

Tandoori Paneer Tikka £7.50

Square chunks of homemade indian cheese marinated in yoghurt and seasoned with carom seeds. Cooked in the clay oven.

Chilli Paneer £7.50

Pan fried triangular chunks of homemade Indian cheese with onions and fresh capsicums. Spiced with garlic and green chillies and flavoured with fresh lemon.

Vegetable Shashlik **Healthy Option** £7.50

Assorted vegetables including, onion, capsicum, mushroom and broccoli coated in a gram flour and garlic marinade.

Skewered and roasted in the clay oven.

Nutrition per portion: Energy 80.5kcal, Fat 2.7g, Saturated Fat 1.2g

Pilli Pilli Boga £6.50

Deep fried spicy mixed vegetables.

Papri Chaat **Healthy Option** £4.50

A crispy snack with chick-peas, low fat yoghurt and tamarind chutney. Finished with coriander.

Made using low fat yoghurt.

Nutrition per portion: Energy 450.5kcal, Fat 15.1g,

Saturated Fat 6.6g

Alu Tikki (1 piece per portion) £4.50

Potato cutlet lavished with masala chick peas, chopped onions and yoghurt, drizzled with tamarind sauce and garnished with coriander.

Fried Masala Egg (2 pieces per portion) £3.00

Boiled eggs stuffed with spices, coated in gram flour and fried.

Vegetable Samosas (2 pieces per portion) £2.00

Spicy potato cubes, onions and peas mixed together with roasted cumin seeds, wrapped in a triangular pastry and deep fried.

Bhajia Mix (Onion Bhaji) £4.00

Small cubes of potato mixed with spinach, onions and green chillies, indulged with spices, coated with gram flour and deep fried.

Vegetable Nuggets £4.50

Deep fried nuggets filled with potatoes, peas and carrots.

Chilli Mogo £3.50

Traditional Kenyan Cassava pan fried in garlic and chilli.

Mogo £3.00

Traditional Kenyan Cassava deep fried and garnished with red chilli powder.

Masala Chips £4.00

Potato chips flavoured with garlic and chilli.

Chips £3.00

MAIN COURSE

Special Portions

Full Bowl = 5 persons Half Bowl = 3 persons

Brilliant Methi Chicken Full Bowl £32.00

Chicken cooked in a thick vibrantly spiced tomato masala with fresh fenugreek leaves.

Brilliant Methi Chicken Half Bowl £17.50

Brilliant Chicken Keema Full Bowl £32.00

Minced chicken cooked in a dry masala sauce, seasoned with homemade garam masala.

Brilliant Chicken Keema Half Bowl £17.50

Masaladar Chicken Full Bowl £32.00

Chicken cooked in a traditional Kenyan style, in a rich masala sauce.

Masaladar Chicken Half Bowl £17.50

Palak Chicken Full Bowl £32.00

Chicken cooked with fresh chopped spinach leaves in a thick onion and tomato masala. Seasoned with fresh spices.

Palak Chicken Half Bowl £17.50

Chicken Curry Full Bowl £32.00

Boneless chicken chunks cooked in a light onion and tomato gravy, flavoured with garam masala and finished with chopped coriander.

Chicken Curry Half Bowl £17.50

Masaladar Lamb Full Bowl £32.00

Tender lamb chunks cooked in an onion, tomato, ginger and garlic thick masala sauce.

Masaladar Lamb Half Bowl £17.50

Palak Lamb Full Bowl £32.00

Lamb cooked with fresh chopped spinach leaves in a thick onion and tomato masala. Seasoned with fresh spices.

Palak Lamb Half Bowl £17.50

Keema Peas Full Bowl £32.00

Minced lamb in a vibrantly spiced masala sauce.

Keema Peas Half Bowl £17.50

(Kenyan style chicken dishes available 'on the bone')

MAIN COURSE

Regular Portions

Masala Chicken £8.00
Chicken cooked in a traditional Kenyan style, in a rich masala sauce.

Palak Chicken £8.00
Chicken cooked with fresh chopped spinach leaves in a thick onion and tomato masala. Seasoned with fresh spices.

Methi Chicken **Healthy Option** £8.00
Chicken cooked in a thick vibrantly spiced tomato masala with fresh fenugreek leaves.
Made with sunflower oil, a polyunsaturated fat as opposed to a saturated fat.
Nutrition per portion: Energy 323.8kcal, Fat 6.7g, Saturated Fat 1.4g

Chicken Curry £8.00
Boneless chicken chunks cooked in a light onion and tomato gravy, flavoured with garam masala and finished with chopped coriander.

Karahi Chicken £9.00
Boneless chunks of chicken tossed with fresh red and green capsicums in a thick masala sauce.

Chicken Tikka Masala £8.00
Chicken chunks skewered in the clay oven and cooked in a rich spicy masala sauce.

Chicken Keema £9.00
Minced chicken cooked in a dry masala sauce, seasoned with homemade garam masala.

Masala Lamb £8.00
Tender lamb chunks cooked in an onion, tomato, ginger and garlic thick masala sauce.

Lamb Curry £8.00
Lamb chunks cooked in a runny masala gravy. Flavoured with fresh green chillies and garnished with fresh coriander.

Palak Lamb £8.00
Lamb cooked with fresh chopped spinach leaves in a thick onion and tomato masala. Seasoned with fresh spices.

Karahi Gosht £9.00
Chunks of lamb tossed together with red and green capsicums in a spicy masala sauce.

Masala Lamb Chops £9.00
Spring lamb chops in a golden masala sauce, seasoned with homemade garam masala.

Keema Peas £8.00
Minced lamb in a vibrantly spiced masala sauce.

Meat Kofta Curry £8.00
Minced lamb meatballs in a light masala sauce seasoned with fresh spice.

SEAFOOD MAIN COURSES

Regular Portions

Masala King Prawns £11.00
King prawns delicately cooked in a rich spicy masala sauce.

Karahi Prawns £13.00
King prawns tossed with fresh red and green capsicums in a thick masala sauce.

Masala Fish £9.00
Tilapia fish chunks simmered in a spicy Kenyan masala.

VEGETARIAN MAIN COURSES

Regular Portions

Dal Tarka **Healthy Option** £5.00
Yellow lentils (channa) cooked and sizzled with chopped garlic and red chillies in a thick textured soup.
Made with sunflower oil, a polyunsaturated fat as opposed to saturated fat.
Nutrition per portion: Energy 240.1kcal, Fat 5.6g, Saturated Fat 1.6g

Dal Makhani £5.00
Creamed black lentils tempered and seasoned with mild spices.

Vegetable Keema **Healthy Option** £8.00
A healthy meat alternative, cooked with sunflower oil.
Nutrition per portion: Energy 247.5kcal, Fat 10.6g, Saturated Fat 2.7g

Alu Chollay £6.00
Chickpeas cooked in a spicy masala sauce, flavoured with dry mango powder (amchoor) and finished with coriander.

Mixed Vegetables £6.00
Potatoes, cauliflower, aubergine and fresh garden peas cooked in a thick textured masala.

Alu Gobi £6.00
Potato and cauliflower florets flavoured with fresh ginger and garlic.

Alu Bringles £6.00
Potatoes and aubergine cooked in a mildly spiced masala sauce.

Mattar Paneer £7.00
Peas with home-made Indian cheese cubes in a lightly spiced gravy.

Palak Paneer £7.00
Home-made Indian cheese cubes cooked delicately with fresh spinach leaves.

Paneer Jalfrezi £7.00
Home-made Indian cheese cubes cooked with fresh red and green capsicums in a masala sauce.

Egg Curry £6.00

Boiled eggs delicately cooked in a light masala gravy.

Bhindi £7.00

Lady fingers (okra) cooked with sliced onions, flavoured with ginger and garam masala.

Bombay Alu **Healthy Option** £6.00

Potatoes cooked with tomatoes and seasoned with mustard seeds.

Made with olive oil as opposed to ghee.

Nutrition per portion: Energy 145.4.1kcal, Fat 10.2g,

Saturated Fat 3.4g

Vegetable Koftay £7.00

Round dumplings made with bottle gourd, flavoured with pomegranate seeds and crumbled fenugreek, battered in gram flour and dipped into a masala gravy.

Vegetable Jalfrezi £7.00

Babycorn, sweetcorn kernels, mushrooms, red and green capsicums in a spicy masala.

RICE DISHES

King Prawn Biryani £14.00

Rice cooked together with king prawns and seasoned with herbs and spices. Served with a bowl of curry sauce.

Chicken Biryani £13.00

Rice cooked together with boneless chicken chunks and seasoned with herbs and spices including saffron. Served with a bowl of curry sauce.

Lamb Biryani £13.00

Rice cooked together with tender lamb chunks and seasoned with herbs and spices. Served with a bowl of curry sauce.

Vegetable Biryani £9.00

Rice cooked with fresh aubergines, cauliflower and potato, seasoned with herbs and spices. Served with a bowl of curry sauce.

Pillau Rice £3.50

Basmati rice cooked with fresh green peas, imbued with fresh ginger, garlic and cumin seeds.

Mushroom Rice £3.50

Basmati rice cooked with sliced mushrooms and flavoured with cumin.

Kesari Rice £3.50

Saffron flavoured aromatic Basmati rice.

Boiled Rice £2.50

Plain steamed Basmati rice.

INDIAN BREAD

Chapati £1.00

A thin light whole wheat bread cooked on the traditional Indian tawa (griddle).

Bhatura (Kulcha) £1.00

Crispy puffy leavened bread deep fried.

Plain Paratha £3.00

Whole wheat layered bread sizzled on the tawa (griddle) with butter.

Stuffed Alu Paratha £3.50

Whole wheat layered bread stuffed with spicy mashed potatoes and sizzled on the tawa (griddle).

Tandoori Lachha Paratha £3.50

Leavened bread flavoured with butter and cooked in the clay oven.

Naan £2.00

Leavened bread flavoured with fresh chopped coriander, freshly baked in the clay oven.

Peshawari Naan £3.50

Leavened sweet bread stuffed with raisins and grated coconut, flavoured with cardamom and cooked in the clay oven.

Keema Naan £3.50

Leavened bread stuffed with spicy minced lamb, seasoned with coriander and baked in the clay oven.

Garlic Naan £3.50

Leavened bread filled with fresh chopped garlic and baked in the clay oven.

Chilli Naan £3.50

Leavened bread filled with fresh chopped green chillies and baked in the clay oven.

Tandoori Roti £2.00

A whole wheat bread baked in the traditional clay oven.

Roomali Roti £2.50

A Mughal speciality, a soft thin bread made on a special upside-down griddle (tawa).

YOGHURTS AND SALADS

Plain Yoghurt	£2.00
Cucumber and Onion Raita	£3.00
<i>A cucumber and onion yoghurt spiced with cumin and black pepper.</i>	
Bhallay	£3.50
<i>Deep fried fermented batter of urid dal, garnished with yoghurt and tamarind sauce.</i>	
Regular Salad	£2.50
Large Salad	£3.50
Cucumber	£3.50
<i>A tangy chopped spicy salad.</i>	

SWEET DISHES

Rasmalai	£3.50
<i>Fresh home-made cheese patties cooked in a sweet milk syrup and garnished with almonds and pistachios.</i>	
Gajar Ka Halwa	£3.50
<i>A warm dessert made with grated carrots and milk powder, garnished with ground almonds and pistachios.</i>	
Gulab Jamun	£3.00
<i>Deep fried milk dough dumplings, served hot in a sweet syrup.</i>	
Kulfi	£3.00
<i>Home-made traditional rich ice cream with ground pistachios and almonds.</i>	
Faludaa	£4.00
<i>A strawberry flavoured milkshake with vermicelli, tukmaria (basil seeds) and a scoop of ice-cream.</i>	
Devilled Chocolate Torte	£4.50
<i>A rich Belgium chocolate torte served with a scoop of vanilla ice-cream.</i>	
Strawberry Cheesecake	£4.50
<i>A refreshing creamy cheesecake served with a scoop of vanilla ice-cream.</i>	
Häagen-Dazs Vanilla Ice-Cream	£4.00
Carte D'or Vanilla Ice-Cream & Mango Slices	£4.50
Carte D'or Vanilla Ice-Cream	£3.50
Carte D'or Strawberry Ice-Cream	£3.50
Carte D'or Chocolate Ice-Cream	£3.50
Carte D'or Mint Chocolate Chip	£3.50
Carte D'or Mango Sorbet	£3.50

awards

Best Indian Restaurant In London Suburbs 2007- 2009
British Curry Awards founded by Enam Ali
(Brilliant's Biggest Award So Far)

Best Punjabi Restaurant
(Cobra Good Curry Guide)

Best In Britain Award
(Biba) 2006/2007

Best In Britain Top 30

Best Ethnic Restaurant
(Independent)

2nd Best Restaurant In Britain
(Observer)

Best Regional Restaurant
(Good Curry Guide)

what they say about us

'The best Indian food in the country'
(Michael Winner, Daily Mirror)

'...produces a lunch that betters the best in Europe'
(Victor- Lewis Smith, The Daily Mirror)

'I can tell you it was a real treat'
(Fay Maschler, Evening Standard)

'Brilliant is a stayer'
(Sophie Grigson, Telegraph Magazine)

'Blissful experience, memorably excellent cooking'
(David Robson, Daily Express)

BEVERAGES

Cocktails

Pombaye Colada £7.50
A creamy blend of pineapple and coconut with Bacardi and Malibu.

Brilliant Wild Passion £6.50
An electrifying combination of Brilliant's own home-made Passion fruit juice with Vodka.

Melonball £6.50
A great combination of Smirnoff No. 57 (Blue) Vodka, Midori and pineapple juice.

Bay Breeze £6.50
Tanqueray Gin, fused with pineapple juice and cranberry juice finished with a slice of orange.

Strawberry Seduction £6.50
Tanqueray Gin, served on fresh strawberries and crushed ice with a splash of lemonade.

Mocktails

Mandafu Colada £4.50
A blend of creamy pineapple and coconut.

Thika Muranga Embu £4.50
A refreshing combination of Guava and Mango.

Brilliant Shamba £4.50
A blend of Brilliant's home-made passion fruit juice with mango, pineapple, orange juice and a splash of lemonade.

Champagne & Sparkling Wine

Moët et Chandon Dry Imperial N.V. £40.00

Laurent- Perrier Cuvée Rosé Brut £75.00

Moët et Chandon á Epernay
Dom Pérignon £145.00

Hardy's £16.00

White Wine

Brilliant House White by Glass £2.50

Brilliant House White by Bottle £11.00

Cono Sur Viognier 2004/5 £18.00

Montana Sauvignon Blanc £20.00

Montana Chardonnay £20.00

Chablis 2002/3 £22.00

Gewurztraminer 2003/4 £22.50

Beringer Appellation Collection
Fumé Blanc 2003/4, Napa Valley £22.50

Rosé Wine

Mateus Rosé £14.00

Red Wine

Brilliant House Red by Glass £2.50

Brilliant House Red by Bottle £11.00

Beaujolais 2004/5 £15.00

Saint Emilion 2002/03 £18.00

Côtes du Rhône 2001/02, E.Guigal £22.00

Wolf Blass Yellow Label Cabernet
Sauvignon 2003, South Australia £22.00

Penfolds Koonunga Hill
Shiraz Cabernet 2002/3 £25.00

Nuits-Saint-Georges 2001/02 £35.00

Vintages may be substituted when stocks are exhausted

Aperitifs

Campari (25%) £3.00

Cinzano Bianco (15%) £3.00

Martini (Rosso and Dry) (15%) £3.00

Pernod (40%) 3.00

Pimms No. 1 (35%) £3.00

Bristol Cream, Harveys (17.5%) £3.00

Spirits

Premium Whisky

Bells 8 years old (40%) £2.50

Jameson Irish Whiskey (40%) £2.50

The Famous Grouse (40%) £2.50

Johnnie Walker Red Label (40%) £2.50

Johnnie Walker Black Label (40%) £3.00

Johnnie Walker Green Label (43%) £4.00

Chivas Regal 12 years old (40%) £4.00

Glenfiddich (40%) £4.00

Johnnie Walker Gold Label (40%) £5.00

Royal Salute (40%) £8.00

Johnnie Walker Blue Label (43%) £12.50

American Whiskey

Jack Daniel's (40%) £2.50

Bulleit Bourbon (45%) £2.50

Gin

Gordon's Gin (37.5%) £2.50

Bombay Sapphire (40%) £3.50

Tanqueray Gin (43.1%) £3.50

Vodka

Smirnoff Vodka No. 21 (37.5%)	£2.50
Smirnoff Vodka No. 57 (45%)	£3.00
Belvedere (40%)	£3.50
Grey Goose (40%)	£3.50

Rum

Bacardi (37.5%)	£2.50
Captain Morgan (40%)	£2.50

Whisky, Gin, Vodka and Rum are sold in measures of 25ml or multiples thereof.

Beers and Cider

Guinness (Large Can) 440ml	£3.00
Alcohol Free Cobra 250ml	£3.00
Holsten Pils 330ml	£3.00
John Smiths Bitter	£3.50
Magners Irish Cider 500ml	£3.50
Tusker 500ml	£4.00
Cobra 660ml	£4.50
Kingfisher 660ml	£4.50

Liqueurs

Malibu (21%)	£2.50
Baileys (17%)	£3.50
Cointreau (40%)	£3.50
Crème-de-Menthe (24%)	£3.50
Drambuie (40%)	£3.50
Sambuca (38%)	£3.50
Tia Maria (28%)	£3.50
Tequila (38%)	£3.50

Cognacs

Martell V.S (40%)	£3.50
Hennessy V.S (40%)	£4.00
Courvoisier V.S (40%)	£4.00
Rémy Martin V.S.O.P (40%)	£5.00

Port 100ml

Cockburn's Special Reserve Port (20%)	£3.00
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All mixers with spirits charged at £1.50

Mineral Water Per Bottle

Brilliant's own Sparkling Bottled Water	£2.50
Brilliant's own Still Bottled Water	£2.50
Perrier	£3.00

Minerals and Soft Drinks

Coke	£2.00
Diet Coke	£2.00
Lemonade	£2.00
Tonic Water	£2.00
Dry Ginger Ale	£2.00
Orange Juice	£2.00
Pineapple Juice	£2.00
Mango Juice	£2.00
Tomato Juice	£2.00
Guava Juice	£2.00
Apple Juice	£2.00
Cranberry Juice	£2.00
Red Bull	£3.00
Brilliant's own Fresh Passion Fruit Juice	£3.00
Faludaa	£4.00

Lassi

Salted Lassi Pint	£3.00
Salted Lassi Half Pint	£1.50
Sweet Lassi Pint	£3.00
Sweet Lassi Half Pint	£1.50
Mango Lassi Pint	£3.50
Mango Lassi Half Pint	£2.00

Hot Beverages

Tea	£2.00
Coffee	£2.00
Espresso	£2.50
Cappuccino	£3.50
Latte	£3.50
Cream Coffee	£4.00
Irish Coffee	£6.00
French Coffee	£6.00
Calypso Coffee	£6.00

Opening Hours

Tues - Fri	12.00 - 3.00pm	Lunch
Tues-Thurs	6.00 - 11.30pm	Evenings

Friday	6.00 - 12.00pm
Saturday	6.00 - 12.00pm
Sunday	6.00 - 11.30pm

Mondays Closed

The Brilliant Restaurant

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