



The name Brilliant was thought of by my grandfather Bishen Dass Anand who first opened the Brilliant Hotel, Brilliant Nightclub and The Brilliant Restaurant in Nairobi, Kenya in the 1950's. Specialising in serving Punjabi cuisine with Kenyan influences, my grandfather was known to be the king of curry and a master culinarian, who left behind his recipes, skills and knowledge that live on today. My dad (Gulu) and his family migrated to the UK in 1973 and in 1975, dad and his brother opened 'The Brilliant' here in Southall, which ever since has grown synonymously with its brand and reputation. Today at the forefront of the business, my father, my brother Shanker and myself continue the legacy of the Brilliant name and family tradition. Each recipe is unique, full of taste, flavour and balanced in spices. My grandfather's recipes alongside my very own creations create brilliance in choice and taste.




Thank you for being part of our Brilliant family, we look forward to serving you. And, remember don't forget to post and tag us on your socials. Have a Brilliant time!

Culinary Regards,

**Dipna Anand**  
Owner, Celebrity Chef and Author



SCAN HERE TO ENTER  
DIPNA'S WORLD

Brilliant's healthy options are marked on the menu with a  symbol. These healthier options are made using either healthier cooking techniques/methods or by substituting dish ingredients or a combination of both. The nutritional information for each dish is a guideline only in accordance to the portions being served. Please inform your server of any food allergies. We take allergens very seriously and shall work with you to ensure a pleasant dining experience. Our allergen matrix can be found on our website [www.brilliantrestaurant.com](http://www.brilliantrestaurant.com) or you can request to see a copy from your server. Alternatively scan the barcode to view our matrix now.



SCAN HERE TO SEE  
OUR ALLERGEN MATRIX

## NON VEGETARIAN

### *Appetisers*

**Papadoms** £0.65  
*Plain roasted (vg), Roasted spicy (vg), Plain fried (vg)*  
*Selection of our home-made pickles £5*

### BRILLIANT SIGNATURE DISHES

**Brilliant Butter Chicken** £12.50  
*A brilliant family classic, unique since 1960 (half chicken)*

**Brilliant Jeera Chicken** £12.50  
*A brilliant classic with roasted cumin and black pepper (half chicken)*

**Brilliant Chilli Chicken** £14  
*Infused with fenugreek, spiced with chillies (half chicken)*

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**Chicken Kebabs** £8  
*Minced chicken kebabs flavoured lavishly with peppers, coriander and cheese, cooked to perfection in the tandoor oven*

**Seekh Kebabs** £8  
*Minced Lamb kebabs combined with onions, red chilli and coriander (2 pieces)*  
*Nutrition facts (per dish): Calories 390kcal, Fat 20g, Saturated Fat 10g, Protein 34g* 

**Tandoori Chicken Tikka** £14  
*Marinated in low fat Greek yogurt, ginger, garlic and chilli*  
*Nutrition facts (per dish): Calories 420kcal, Fat 14g, Saturated Fat 3g, Protein 52g* 

**Tandoori Lamb Chops** £16  
*Flavoured with nutmeg and cardamon, roasted and finished with coriander*  
*Nutrition facts (per dish): Calories 595kcal, Fat 24g, Saturated Fat 6g, Protein 97g* 

**Dip-in Dynamite Wings** £9.50  
*Chef Dipna's fiery hot pepper sauce, very spicy wings*

**Meat Samosas** £5  
*Generously filled with a spiced lamb and onion filling (2 pieces)*

**Nyama Choma** £12.50  
*Lamb ribs marinated in Brilliant's Kenyan masala marinade, perfectly slow roasted*

**Brilliant Tandoori Mixed Grill** £22  
*Tandoori Chicken Tikka, Tandoori Lamb Chops and Seekh Kebabs*

### SEAFOOD APPETISERS

**Tandoori Salmon** £15  
*Chargrilled with chilli flakes, chickpea flour and a hint of dill*  
*Nutrition Facts (per dish): Calories 480kcal Fat 23g Saturated Fat 5g Protein 34g* 

**Tandoori La-Jawab Prawns** £14  
*Soaked in a marinade of fresh garlic, herbs and lime juice, grilled in the clay oven*  
*Nutrition Facts (per dish): Calories 462kcal Fat 24g Saturated Fat 3g Protein 54g* 

**Tandoori Tilapia Fish** £13.50  
*Aromatically spiced with carom and cumin, cooked in the clay oven*  
*Nutrition Facts (per dish): Calories 382kcal Fat 14g Saturated Fat 5g Protein 55g* 

**Fish Pakora** £8  
*Gram flour batter coated crispy pakoras*

**Popcorn Jinga** £13.50  
*Chef Dipna's take on a rock shrimp style lightly spiced tempura coated in a tamarind mayo*

## VEGETARIAN

### *Appetisers*

<b>Tandoori Paneer Tikka</b>	<b>£12</b>
<i>Indian cheese in a cumin infused yogurt marinade, cooked in the tandoor (v)</i>	
<i>Nutrition Facts (per dish): Calories 503kcal Fat 35g Saturated Fat 22g Protein 27g</i> <span style="border: 1px solid black; padding: 2px;">HEALTHY OPTION ✓</span>	
<b>Pilli Chilli Paneer</b>	<b>£11.50</b>
<i>Indian cheese in a hot spicy Indo-Chinese light sauce with capsicum (v)</i>	
<b>Desi Chilli Cheese Potato Skins</b>	<b>£10</b>
<i>Potato halves hollowed and re-dressed with chilli cheese mash, served with Chef Dipna's special desinnaise dip (v)</i>	
<b>Papri Chaat</b>	<b>£8</b>
<i>Spiced chick-pea and potato topped with savoury vermicelli, filo pastry chips, tamarind and yoghurt (v)</i>	
<b>Alu Tikki Chaat</b>	<b>£8.50</b>
<i>Potato cutlet, masala chick peas, yogurt and tamarind sauce (v)</i>	
<b>Pani Puri</b>	<b>£8</b>
<i>Round hollow crispy puri puffs filled with spiced chick-pea and potato, topped with sweet, sour and tangy tamarind water (vg)</i>	
<b>Samosa Chaat Blast</b>	<b>£8.50</b>
<i>Crushed veg samosas lavished with chick-pea curry, topped with Brilliant's special Bombay mix, yoghurt and tamarind (v)</i>	
<b>Vegetable Samosas</b>	<b>£5</b>
<i>Generously filled with spicy peas and potato (vg)</i>	
<b>Bhajia Mix</b>	<b>£7.50</b>
<i>Potato, spinach and onion bhajis, done the unique Brilliant way (vg)</i>	
<b>Chilli Mogo</b>	<b>£8</b>
<i>Garlic and chilli cassava (v)</i>	
<b>Masala Fries</b>	<b>£7</b>
<i>Masala spiced fries like never before, Chef Dipna's top secret (v)</i>	
<b>Mirch Masala Mushrooms</b>	<b>£9.50</b>
<i>Indo-Chinese chilli and garlic flavoured mushrooms (v)</i>	

## NON VEGETARIAN

### *Main Course*

**Masala Chicken** £12.50  
*Cooked in traditional Punjabi masala with a Kenyan twist*

**Old Delhi Style Butter Chicken Curry** £13.50  
*A Mughlai speciality cooked in a creamy butter sauce*

**Palak Chicken** £12.50  
*Cooked with fresh spinach leaves in a thick onion and tomato masala*

**Methi Chicken** £12.50  
*Vibrantly spiced with fenugreek and finished with coriander*  
*Nutrition facts (per dish): Calories 485kcal, Fat 16g, Saturated Fat 5g, Protein 64g* 

**Chicken Curry** £12.50  
*Tender chicken simmered in an onion and tomato runny gravy*

**Karahi Chicken** £13.50  
*Tossed with fresh red and green capsicums in a thick coriander and Kashmiri chilli sauce*

**Chicken Tikka Masala** £12.50  
*A true British classic made 'Brilliant' style*

**Chicken Keema** £13  
*Minced chicken cooked in a light masala sauce, flavoured with fenugreek and seasoned with homemade garam masala*

**Masala Lamb** £13  
*Tender lamb stewed in a coriander and cumin onion masala sauce*

**Karahi Gosht** £15  
*Tender lamb stewed in a coriander and cumin onion masala sauce and finished with capsicums*

**Palak Lamb** £14  
*Cooked with fresh spinach leaves in a thick onion and tomato masala*

**Masala Lamb Chops** £16  
*Spring lamb chops in a golden masala sauce, seasoned with homemade garam masala*

**Keema Peas** £14  
*Lamb Mince in a fresh tomato masala*

### SEAFOOD MAIN COURSE

**Karahi Prawns** £16  
*Tossed with fresh red and green capsicums in a thick masala sauce*

**Masala Prawns** £14  
*Sizzled with cumin in an onion and tomato masala sauce*

**Masala Fish** £14  
*Delicately simmered in a spicy masala, finished with carom and coriander*

# VEGETARIAN

## *Main Course*

<b>Dal Tarka</b>	£8
<i>Yellow lentils sizzled with chopped garlic and red chillies (vg)</i>	
<i>Nutrition Facts (per dish): Calories 281kcal Fat 11g Saturated Fat 0g Protein 13g</i> <span>HEALTHY OPTION ✓</span>	
<b>Dal Makhani</b>	£9
<i>Creamed black lentils tempered and seasoned with mild spices (v)</i>	
<b>Vegetable Keema</b>	£10
<i>Soya mince with peas in a fresh onion and tomato light Punjabi sauce (vg)</i>	
<i>Nutrition Facts (per dish): Calories 398kcal Fat 13g Saturated Fat 3g Protein 41g</i> <span>HEALTHY OPTION ✓</span>	
<b>Alu Chollay</b>	£9
<i>Chickpea and potato curry flavoured with raw mango and pomegranate (vg)</i>	
<b>Mixed Vegetable Jalfrezi</b>	£10
<i>Thick textured sauce with fresh seasonal vegetables (vg)</i>	
<b>Alu Gobi</b>	£10
<i>Potato and cauliflower florets flavoured with fresh ginger and garlic (vg)</i>	
<b>Alu Brinjals</b>	£11
<i>Potatoes and aubergine cooked in a spiced masala sauce (vg)</i>	
<b>Paneer Makhani</b>	£13.50
<i>Home-made soft paneer in a Mughlai creamy butter masala (v)</i>	
<b>Palak Paneer</b>	£12
<i>Home-made Indian cheese cubes cooked delicately with fresh spinach leaves (v)</i>	
<b>Paneer Jalfrezi</b>	£12
<i>Indian cheese cubes cooked with fresh red and green capsicums in a masala sauce (v)</i>	
<b>Mattar Paneer</b>	£11
<i>Indian cheese with peas in a curry sauce (v)</i>	
<b>Bhindi</b>	£10.50
<i>Lady fingers (okra) cooked with sliced onions, flavoured with ginger and raw mango (vg)</i>	
<b>Bombay Alu</b>	£10
<i>Potatoes cooked with tomatoes and seasoned with mustard seeds (vg)</i>	
<i>Nutrition Facts (per dish): Calories 478kcal Fat 30g Saturated Fat 4g Protein 7g</i> <span>HEALTHY OPTION ✓</span>	
<b>Vegetable Koftay</b>	£11
<i>Bottle gourd dumplings flavoured with pomegranate, steeped in a smooth runny masala (v)</i>	
<b>Saag Alu</b>	£10
<i>Spinach and mustard leaves stewed in a onion masala with potato and coriander (v)</i>	

## RICE

<b>King Prawn Biryani</b>	£18
<b>Chicken Biryani</b>	£16
<b>Lamb Biryani</b>	£16
<b>Vegetable Biryani (vg)</b>	£14
<b>Pilau Rice</b>	£5
<i>Basmati rice cooked with peas, imbued with fresh ginger, garlic and cumin (vg)</i>	
<b>Mushroom Rice (vg)</b>	£6
<b>Steamed Basmati Rice (vg)</b>	£5



## BREAD

<b>Chapatti</b>	£2
<i>Whole wheat bread cooked on the traditional Indian tawa (griddle) (v/vg)</i>	
<b>Bhatura</b>	£3
<i>Crispy puffy leavened bread deep fried (v)</i>	
<b>Stuffed Alu Paratha</b>	£5
<i>Whole wheat layered bread stuffed with spicy mashed potatoes and sizzled on the griddle (v)</i>	
<b>Tandoori Lacha Paratha</b>	£5
<i>Layered bread flavoured with butter and cooked in the clay oven (v)</i>	
<b>Tandoori Roti</b>	£3
<i>Whole wheat bread baked in the traditional clay oven (vg)</i>	
<b>Roomali Roti</b>	£5
<i>A Mughlai speciality made on a special upside-down griddle (tawa) (vg)</i>	

## NAAN

<b>Butter (v)</b>	£3.50
<b>Plain (v)</b>	£3.50
<b>Garlic (v)</b>	£5
<b>Peshawari (v)</b>	£5.50
<b>Chilli (v)</b>	£4.50
<b>Garlic and Chilli (v)</b>	£5
<b>Lamb Keema Naan</b>	£6

## ACCOMPANIMENTS

<b>Plain Yogurt (v)</b>	£3
<b>Cucumber and Onion Raita (v)</b>	£4
<b>Regular Garden Salad (v)</b>	£4
<i>Nutrition Facts (per dish): Calories 50kcal Fat 0g Saturated Fat 0g Protein 1g</i>	
<b>Kachumber Salad</b>	£4.50
<i>A lightly dressed olive oil spiced chopped salad (vg)</i>	
<i>Nutrition Facts (per dish): Calories 50kcal Fat 0g Saturated Fat 0g Protein 1g</i>	
<b>Punjabi Salad</b>	£4.50
<i>Large slices, dices and sticks of salad (vg)</i>	
<b>Pyaaaz, Mirch and Nimbu</b>	£3
<i>Onions, green chilli and lemon (vg)</i>	
<b>Brilliant Punjabi Curry Sauce</b>	£6
<i>The famous curry sauce everyone's talking about. Try it with fries, your biryani or even a naan bread (v)</i>	

## DESSERTS

<b>Rasmalai</b>	£4.50
<i>Home-made cheese patties in a sweet milk syrup (v)</i>	
<b>Gajar Ka Halwa</b>	£4.50
<i>Warm caramelised carrot dessert with pistachio and almond (v)</i>	
<b>Gulab Jamun</b>	£4.50
<i>Deep fried milk dough dumplings, served warm in a sweet syrup (v)</i>	
<b>Warm Chocolate Brownie</b>	£7
<i>Served with a scoop of Vanilla Ice-Cream (v)</i>	
<b>Ice-creams</b>	£5
<i>Vanilla (v)</i>	
<i>Sorbet, ask server for flavour (v)</i>	
<b>Celebration Cake</b>	£16
<i>A small cake of our choice with a firework sparkler (subject to availability) (v)</i>	
<b>The Original Brilliant Malai Kulfi</b>	£6
<i>The most delicious kulfi, shaped in the Brilliant logo</i>	
<b>Gulab Ka Phool Kulfi</b>	£6
<i>Rose kulfi like no other</i>	
<b>Chocolate Dream Kulfi</b>	£6
<i>Creamy, smooth, velvety kulfi</i>	

All prices are inclusive of VAT.  
A discretionary service charge of 10% is added to your bill.

# BRILLIANT *Shop*

## BRILLIANT COOKERY BOOKS BY CHEF DIPNA ANAND

<b>Beyond Brilliant</b> <i>Signed Copy</i>	£20
<b>Dip in Brilliant</b> <i>Signed Copy</i>	£20
<b>Dipliciously Brilliant</b> <i>Signed Copy</i>	£25

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**Restaurant Voucher** £25  
*In denominations of £25. Eat in restaurant gift vouchers*

**Open Cookery Course Voucher** £130  
*The perfect gift for all who love to cook or want to learn. Courses take place at the restaurant itself and are conducted by Chef Dipna. Visit [brilliantrestaurant.com](http://brilliantrestaurant.com) for course dates available*





**The Brilliant Chef Apron** £28

**Garam Masala** £5  
*A 50g jar of special Brilliant home-made garam masala for the perfect Punjabi dish*

**Magic Masala** £5  
*A 50g jar of pure magic. This seasoning is perfect on fries, for salad dressings or marinade*

**Spice Dhaba** £35  
*Chef Dipna's special masala tin with seven compartments and spices (garam masala, red chilli powder, cumin seeds, cumin powder, coriander powder, dried fenugreek leaves and tumeric powder)*

*Don't forget to share your meal experience on social media; tag and upload your pictures!*

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