

# FLAVOUR'S SPECIALITY

*In our speciality range, we have tried to incorporate the popular dishes from various regions of India*

## **ALOO PAPDI CHAAT (MUMBAI)**

*Spiced potatoes & spinach fritters tossed together with sweet yoghurt, tamarind chutney & spiked with chaat masala*

\$10.50

## **CHILLI PRAWNS**

*Fresh prawns marinated with chillies, corn flour, special herbs & spices. A delightful treat for the seafood lovers*

\$14.00

## **FLAVOUR'S VEGGIE MUNCH**

*Vegetable dumplings dipped in corn flour & tossed in a special tomato & garlic sauce with spring onion garnish*

\$13.00

## **BUTTER CHICKEN (PUNJAB)**

*A favourite! Barbecued boneless chicken pieces simmered in a rich tomato & cream gravy, finished with fenugreek*

\$17.90

## **CHICKEN JHALFREZI (DELHI)**

*Indian style chicken stir-fry*

\$17.90

## **CHETTINAD (TAMIL NADU)**

*A spicy treat from the Chettiyar Business community of Tamil Nadu*

## **CHICKEN/LAMB PRAWNS**

\$17.90

\$20.90

## **VINDALOO (GOA)**

*A true Goan dish influenced by Portuguese settlers. This authentic spicy Goan style dish of boneless meat cooked with garlic, malt vinegar, red-hot chillies & fresh herbs*

## **CHICKEN/LAMB/BEEF PRAWN**

\$17.90

\$20.90

## **GOSHT CHILLI FRY**

*Diced lamb tossed with chef's favourite herbs & spices & fresh chillies*

\$17.90

## **MALABAR FISH CURRY (KERALA)**

*A predominantly South-Indian speciality of fish cooked with coconut & tinge of tamarind - A tangy treat for your taste buds*

\$20.90

# IBTIDA

*An overture to your meal*

## **LASSI – SWEET / MANGO / ROSE**

*An exotic cool refreshing drink of sweetened yogurt or a blend of mango pulp or rose flavoured concentrate*

\$5.50

# SHURUAAT

*Suggestions to start your meal*

## **VEG SAMOSA**

*Crisp & flaky pastry stuffed with a mixture of spiced potatoes & green peas*

\$10.50

## **PYAZ BHAJI**

*Crispy fried onion fritters marinated in gram flour & chef's own herbs & spices*

\$9.50

## **VEG BONDA**

*Deep fried spiced potato dumplings seasoned with mustard seeds & curry leaves & thinly coated with chick pea flour*

\$9.50

## **HARIYALI KEBAB**

*A veggie Pattie consists of a mixture of spinach, cottage cheese & potatoes*

\$9.50

## **ENTRÉE PLATTER FOR TWO (VEGETARIAN)**

*An assortment of samosa, Pyaz bhaji, bonda & haryali kebab*

\$18.50

## **MURGH TIKKA TANDOORI**

*Succulent morsels of marinated boneless chicken roasted in tandoor*

\$10.50

## **MALAI KEBAB**

*Cardamom & mace flavoured chicken kebab marinated in cream*

\$10.50

## **TANDOORI LAMB CUTLETS**

*A special treat of succulent pieces of lamb marinated overnight in a mixture of yoghurt, ginger, garlic, and garam masala*

\$13.00

## **SEENKH KEBAB**

*Skewered pieces of beef mince cooked in Tandoor*

\$10.50

## **TALI FISH**

*Delicious fish morsels marinated in special spices & delicately flavoured with carom seeds*

\$14.00

## **ENTRÉE PLATTER FOR TWO (NON-VEGETARIAN)**

*An assortment of fish, chicken, lamb & beef kebabs*

\$21.50

# SUBZ-E- GULISTAN

*Vegetarian specialities*

## **PANEER (COTTAGE CHEESE)**

### **SHAHI PANEER**

*Diced cottage cheese cooked in cashew gravy & flavoured with cardamoms, mace & saffron*

\$16.00

### **KADHAI PANEER**

*Fresh cottage cheese tossed gently in a wok along with onions, capsicums, tomatoes, herbs & spices*

\$16.00

### **PANEER BUTTER MASALA**

*Cubes of fresh cottage cheese cooked with chef's own herbs & spices in a rich creamy sauce*

\$16.00

### **PANEER HARA MASALA**

*Cubes of fresh cottage cheese cooked with tomatoes in spinach based gravy & finished with fenugreek leaves*

\$16.00

### **MALAI KOFTA**

*Cottage cheese dumplings stuffed with raisins & finished in a rich creamy tomato & cashew based gravy*

\$16.00

## **SABZI & DAL (VEGETABLES & LENTILS)**

### **VEGETABLE JHALFREZI**

*Indian style stir-fry vegetables*

\$15.50

### **MIXED VEGETABLE KORMA**

*Fresh seasonal vegetables sautéed with fresh ground spices & finally simmered in a rich cashew gravy*

\$15.50

### **CHANNA MASALA**

*Home-style chic peas curry*

\$15.50

### **KADHAI CHOLE**

*Boiled chic peas tossed with diced onions, tomatoes & capsicums & cooked with special spices*

\$15.50

### **ALOO - PALAK**

*Cubed potatoes cooked with spinach & flavoured with fenugreek*

\$15.50

### **ALOO - GOBHI**

*Flowerets of cauliflower & diced potatoes cooked with onions, tomato & ginger juliennes*

\$15.50

### **DAL FRY**

*Yellow lentils flavoured with fresh coriander, garlic & cumin seeds*

\$14.50

### **DAL MAKHANI**

*Black lentils simmered overnight & finished with tomatoes & cream*

\$14.50

### **DAL PANCHRATAN**

*An ancient favourite dish uniquely blended with 'Five' different lentils*

\$14.50

## **DAWAT-E-HANDI**

*Non-Vegetarian*

### **POULTRY**

#### **KADHAI MURGH**

*Chicken pieces tossed with onions, tomatoes & capsicums along with coriander & garlic*

\$17.90

#### **MURGH ZAFRANI KORMA**

*Morsels of boneless chicken cooked in cashew gravy & flavoured with cardamoms, mace & saffron*

\$17.90

#### **MURGH KAALI MIRCH**

*A speciality from Southern India that has a flavour of coarsely ground pepper & fresh curry leaves*

\$17.90

#### **MURGH TIKKA MASALA**

*Barbecued chicken pieces tossed with diced onions, tomatoes & cooked in a thick gravy*

\$17.90

### **LAMB**

#### **ROGAN JOSH**

*This delicious lamb dish that is cooked on slow fire comes from Northern India*

\$17.90

#### **GOSHT HARA MASALA**

*Boneless pieces of lamb cooked to perfection with spinach & fenugreek leaves*

\$17.90

#### **KADHAI GOSHT**

*Diced lamb tossed with onions, capsicum & a touch of coriander & garlic*

\$17.90

#### **GOSHT ZAFRANI KORMA**

*Tender morsels of lamb cooked in a mildly spiced cashew gravy & flavoured with saffron*

\$17.90

## **BEEF**

### **MADRAS BEEF**

*A superb medium spiced dish of diced beef that is flavoured with desiccated coconut & curry leaves*

\$17.90

### **BEEF HARA MASALA**

*Diced beef cooked to perfection in a spinach based gravy & flavoured with fenugreek leaves*

\$17.90

### **BEEF KORMA**

*Morsels of beef cooked in a mildly spiced cashew gravy & flavoured with saffron & mace*

\$17.90

## **SAMUNDARI MOTI**

### *Seafood*

### **GOAN PRAWN CURRY**

*Prawns cooked in coconut milk, tomatoes & deliciously flavoured with mustard seeds, curry leaves & garnished with coriander*

\$20.90

### **KADHAI PRAWNS**

*A coriander & fenugreek flavoured prawn dish, tossed with diced onions, capsicums & tomatoes*

\$20.90

### **ZHEENGA MASALA**

*Chef's favourite dish of prawns cooked with garlic, vinegar, onions, tomatoes & flavoured with carom seeds*

\$20.90

### **FISH MASALA**

*Boneless pieces of fish cooked in a thick sauce of crushed tomatoes, herbs & spices*

\$20.90

## **DEGCHI-KE-KAMAAL**

### *Rice Dishes*

### **NAWABI BIRYANI (HYDERABAD)**

*From the Royal kitchen of Hyderabadi Nawabs, comes this aromatic basmati rice cooked together with mint & garam masala*

### **VEGETABLE BIRYANI**

\$17.95

### **CHICKEN / LAMB / BEEF BIRYANI**

\$19.95

### **PRAWN BIRYANI**

\$22.95

### **ZAFRANI PULAO**

*Steamed basmati rice with saffron in milk & garnished with roasted cumin*

\$3.50

### **SAFED CHAWAL**

*Steamed plain rice*

\$3.25



# ROTIYAN

## Indian Breads

### **PESHAWARI NAAN**

*Leavened bread stuffed with dry fruits & nuts*

\$4.50

### **NAAN**

*Leavened bread made out of plain flour*

\$3.25

### **GARLIC NAAN**

*Indian Garlic bread that is baked in Tandoor*

\$3.95

### **TANDOORI ROTI**

*Unleavened whole meal bread baked in the clay oven*

\$3.25

### **LACCHA PARATHA**

*Layered & flaky whole meal bread*

\$3.95

### **PUDINA PARATHA**

*Flaky Indian whole meal bread with a difference! Topped with a tangy mint mixture*

\$3.95

### **ALOO PARATHA**

*Indian whole meal bread stuffed with spiced potatoes*

\$4.50

### **KULCHA**

#### **PANEER / ONION / MASALA**

*Exotic stuffed Indian bread made out of plain flour with your choice of stuffing*

\$4.50

# SAATH-SAATH

## Accompaniments

### **PLAIN YOGHURT**

\$3.50

### **MIXED RAITA**

*Plain yoghurt mixed with cucumber & cumin*

\$4.50

### **KACHUMBER**

*An Indian salad comprising of onions, tomatoes, cucumber, dash of lemon juice & spices*

\$4.50

### **MIXED PICKLE**

\$2.50

### **MANGO CHUTNEY / MINT CHUTNEY / TAMARIND CHUTNEY**

\$2.50

### **PAPPADAMS**

\$2.50

# MITHAAS

## Desserts

### **NARIYAL GULAB JAMUN**

Deep fried dumplings of reduced milk soaked in cardamom flavoured sugar syrup & garnished with almond flakes

\$8.00

### **GULAB JAMUN `N` ICE CREAM**

An excellent fusion of hot & cold dessert with the combination of deep fried reduced milk dumplings & vanilla ice cream

\$9.50

### **ICE CREAM**

Plain Vanilla ice-cream

\$5.00

### **ICE CREAM WITH TOPPING**

**MANGO / CARAMEL / STRAWBERRY / CHOCOLATE**

\$7.50

### **GELATO**

Assorted flavours

\$8.50

## CHAI

### **FLAT WHITE / LONG BLACK - REGULAR / DECAF**

\$4.00

### **CAPPUCCINO - REGULAR / DECAF**

\$4.25

### **ESPRESSO**

\$3.50

### **CAFÉ LATTE**

\$4.50

### **HOT CHOCOLATE**

\$4.50

### **CHAI LATTE**

\$4.50

### **MASALA TEA**

\$4.50

### **PLAIN TEA**

\$3.50

*This restaurant is fully licensed & BYO (bottled wine only)*

*Corkage \$8.00 per bottle (750ml) is applicable.*

*We serve halal meat*

*Any left-over food packed will incur \$1.00 extra per container.*

*15% surcharge & no discount cards applicable on public holidays*

# BANQUET MENU

## LUNCH BANQUET I

*Onion bhaji, Seenkhi kebab  
Butter chicken, Lamb vindaloo, Malai kofta, Dal makhani  
Rice, Naan, Raita, Pappadam  
\$24.00P.P*

## LUNCH BANQUET II

*Haryali kebab, Chicken tikka  
Rogan josh, Chicken pepper masala, Paneer butter masala,  
Vegetable korma  
Rice, Naan, Raita, Pappadam  
\$27.00P.P*

## LUNCH BANQUET III

*Aloo papdi chaat, Chicken tikka, Fish fry  
Chicken korma, Gosht hara masala, Channa masala, Madras beef,  
Dal fry  
Rice, Naan, Raita, Pappadam, Gulab jamun  
\$30.00P.P*

## DINNER BANQUET I

*Onion bhaji, Samosa, Seenkhi kebab  
Chicken vindaloo, Gosht hara masala, Shahi paneer, Dal fry  
Rice, Naan, Raita, Pappadam  
\$29.00P.P*

## DINNER BANQUET II

*Aloo papdi chaat, Chicken tikka, Fish fry  
Malai kofta, Aloo palak, Chicken pepper masala, Rogan josh,  
Beef vindaloo  
Rice, Naan, Raita, Pappadam, Gulab jamun  
\$35.00P.P*

## DINNER BANQUET III

*Veg bonda, Samosa, Chicken tikka, Seenkhi kebab  
Vegetable korma, Paneer hara masala, Butter chicken, Lamb vindaloo,  
Goan prawn curry  
Rice, Naan, Raita, Pappadam, Gulab jamun  
\$39.00P.P*

*Dear patrons, to avail the Banquet menu, minimum of 6 persons are required.  
Discount cards are not applicable.*