

Welcome



All Prices Include Gst. 1 Bill Per Table. Corkage Charges \$3.00 PP



FAMILY PACK

For 2 people or more

\$35 Per Person

STARTER

Any two mixed starters (except Seafood)

MAIN COURSE

Any two main courses (except Seafood)

SIDE DISHES

Raita, Pickle Tray

RICE

Steamed rice

NAAN

Garlic Naan or Plain Naan

99 SPICES FAMILY PACK

For 2 people or more

\$40 Per Person

STARTER

Any two mixed starters

MAIN COURSE

Any two main courses

SIDE DISHES

Raita, Pickle Tray

RICE

Steamed rice

NAAN

Garlic Naan or Plain Naan

All Prices Include Gst. 1 Bill Per Table. Corkage Charges \$3.00 PP

STARTERS

Note: All starters will be served with two sauces

- | | | |
|----|--|-------------------------------|
| 1 | VEGGIE SAMOSA | \$6.90 |
| | Triangular crispy pastry stuffed with mashed mix veggies & golden fried. | |
| 2 | ALOO TIKKI | \$6.90 |
| | Potato pattie tampered on iron griddle brought to your taste. | |
| 3 | ONION BHAJI | \$6.90 |
| | Spiced onion fritters dipped in batter & golden fried. | |
| 4 | GOBI PAKORA | \$6.90 |
| | Cauliflower dipped into batter & deep fried. | |
| 5 | SAMOSA CHAAT | \$8.90 |
| | Homemade Samosa topped with chickpea & mint sauce | |
| 6 | ALOO TIKKI CHAAT | \$8.90 |
| | Potato pattie topped with chickpeas & various sauces. | |
| 7 | PANEER PAKORA | \$9.90 |
| | Cottage cheese fritters battered & deep fried. | |
| 8 | CHICKEN PAKORA | \$11.90 |
| | Boneless chicken marinated in batter & brown deep fried. | |
| 9 | CHILLI CHEESE | Starter \$11.90 Main \$18.90 |
| | Batter fried cottage cheese toasted with capsicum, onion & green chilli sauce. | |
| 10 | CHEFS SPECIAL BASKET FOR TWO (or more) | \$17.90 |
| | 2 Samosa, 2 Paneer Pakora, 2 Gobi Pakora, 2 Onion Bhaji. | |
| 11 | CHILLI CHICKEN | Starter \$11.90 Main \$18.90 |
| | Batter fried chicken toasted with capsicum, onion & green chilli sauce. | |
| 12 | CHICKEN TIKKA | \$12.90 |
| | Chicken fillets marinated in spicy sauce & grilled in tandoor. | |
| 13 | SEEKH KEBAB | \$12.90 |
| | Lamb mince grilled in clay oven & served with special kebab sauce. | |
| 14 | TANDOORI CHICKEN | Half - \$11.90 Full - \$19.90 |
| | Whole chicken on the bones marinated in exotic spices & grilled. | |
| 15 | LAMB CHOPS (4pcs) | \$22.90 |
| | Rack of lamb marinated & cookd to perfection in tandoor. | |
| 16 | TANDOORI MIXED PLATTER - (minimum for two people or more) | \$23.90 |
| | 2 Lamb Chops, 2 Chicken Tikka, 2 Seekh Kebab, 2 Tandoori Chicken | |

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POULTRY FARM

- | | | |
|----|--|---------|
| 17 | BUTTER CHICKEN | \$18.50 |
| | Everybody's favourite. Well known dish in Australia that's why it needs no description. | |
| 18 | MANGO CHICKEN | \$18.50 |
| | Chefs own recreated recipe. Growing popular day by day. | |
| 19 | CHICKEN TIKKA MASALA | \$18.50 |
| | Chicken Tikka Masala has been adopted from UK's Indian eatery. Recommended to try. | |
| 20 | CHICKEN MADRAS | \$18.50 |
| | Chicken cubes tempered with fenugreek, coconut cream & curry leaves. | |
| 21 | CHICKEN VINDALOO (HOT) | \$18.50 |
| | A dish from ex-Portuguese Colony Goa. Goanese regional hot sauce curry. | |
| 22 | CHICKEN KORMA | \$18.50 |
| | Chicken fillets tempered in dry nut creamy texture & home grinded spices. | |
| 23 | CHICKEN TAWA | \$18.50 |
| | Chicken fritters tempered upon griddle with ginger, garlic, lemon juice, honey, shallots & sherry rum. | |
| 24 | CHICKEN SPINACH | \$18.50 |
| | Chicken cubes pan-fried with spinach, ginger, garlic & onion. | |
| 25 | CHICKEN BALTI | \$18.50 |
| | Diced chicken pieces simmered with onion, capsicum spices & assorted veggies. | |

FROM THE OCEAN

- | | | |
|----|---|---------|
| 26 | PRAWN BHUNA | \$27.00 |
| | Prawn born in river, grown in the sea, caught by a fisher, cooked by a naughty chef & eaten by a wisher, a dish to try. | |
| 27 | PRAWN MALABAR (favourite of seafood eaters) | \$27.00 |
| | Prawn cutlets tempered in ginger, garlic, coconut cream, fenugreek & curry leaves. | |
| 28 | SALMON ANARKALI | \$27.00 |
| | Salmon steak pan fried with ginger, garlic, dill, garam masala & sprinkled with dry herb sauce. | |
| 29 | FISH GULNAR | \$22.50 |
| | Basa fish simmered in a cream, green herbs, coconut, coriander & roasted aromatic spices. | |
| 30 | FISH MALIBU | \$22.50 |
| | Basa fish fillets shallow fried with home grinded spices & sprinkled with malibu rum. | |

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FROM THE GRAZING FARM

31	LAMB ROGAN JOSH	\$19.90
	A dish that can only be prepared by our chef as it is his own recreation.	
32	LAMB SPINACH (a mouth watering dish)	\$19.90
	Diced lamb blended with leafy spinach puree & fresh spices.	
33	LAMB BHUNA GOSHT (a dish for red meat lovers)	\$19.90
	Diced lamb pan fried with homemade herbs, spices & a delicate touch of kashmiri herbs.	
34	LAMB KORMA (choice of well known King Shah Jahan)	\$19.90
	Lamb cubes tempered in dry nut creamy texture & home grinded spices.	
35	LAMB MADRAS	\$19.90
	Lamb cubes cooked with fenugreek, coconut cream & curry leaves.	
36	LAMB VINDALOO	\$19.90
	A dish from GOA for hot food eaters. Tender lamb pieces cooked in spicy sauce.	
37	LAMB BALTI	\$19.90
	Meat, veggies & spices cooked in traditional balti style.	
38	LAMB CHOPS MAHARAJA	\$23.90
	Rack of Lamb marinated & cooked to perfection in tandoor. Shallow fried with ginger, garlic & chefs own prepared spices.	

BEEF

39	BEEF MASALA	\$19.90
	Beef cubes pan fried with green Masala, green onions, ginger, garlic & finished to your taste.	
40	BEEF VINDALOO	\$19.90
	A hot dish from GOA for spicy food eateries.	
41	BEEF MADRAS	\$19.90
	Beef cubes tempered with fenugreek, coconut cream & curry leaves.	
42	BEEF BALTI	\$19.90
	Beef cubes cooked with veggies & spices cooked in traditional balti style.	
43	BEEF KORMA	\$19.90
	Beef cubes tempered in dry nut creamy texture & home grinded spices.	

GOAT

Goat will be served on the bone

44	GOAT ROGAN JOSH	\$21.50
	Goat on the bone cooked in an exotic blend of spices.	
45	PUNJABI GOAT CURRY	\$21.50
	Typical Punjabi original dish. Goat cubes tempered with ginger, chopped tomatoes & garlic.	

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LET'S GO TO VEGGIE GARDEN

46	EGGPLANT MASALA (recommended to try)	\$14.90
	Eggplant & potatoes tempered with exotic spices.	
47	BUTTER PANEER	\$14.90
	Homemade cottage cheese cooked in butter sauce.	
48	MALAI KOFTA	\$15.50
	Cottage cheese dumpling balls cooked in nuts creamy sauce.	
49	MIX VEG	\$15.50
	Vegetables tempered with ginger, garlic & onions.	
50	NAVRATTAN KORMA	\$15.50
	Mixed vegetables tempered into dry nut creamy texture.	
51	KADAI PANEER	\$15.50
	Indian cottage cheese cooked with herbs, tomato, green pepper & onions.	
52	SPINACH PANEER	\$15.50
	Home cheese cooked in spinach puree.	
53	PANEER TIKKA MASALA	\$15.50
	Cottage cheese cubes tempered with tikka masala sauce.	
54	SHAHI PANEER	\$15.50
	Indian cottage cheese simmered in Royal Kitchen homemade sauce.	
55	DAAL MAKHNI	\$13.90
	Black lentils cooked on slow head with herbs, spice & tempered with butter.	
56	DAAL TADKA	\$13.90
	Mixed lentils cooked with ginger, garlic, tomatoes & cumin seeds.	
57	CHANNA MASALA	\$13.90
	Chickpeas cooked in onions, tomatoes & spices.	

RICE

58	STEAMED RICE	\$3.00
	Plain steamed basmati rice.	
59	SAFFRON RICE	\$3.50
	Rice with saffron essence.	
60	ZIRA RICE	\$5.00
	Rice cooked with cumin seeds.	
61	PEAS PULAO	\$6.50
	Rice cooked with cumin & peas.	
62	KASHMIRI PULAO	\$7.50
	Rice cooked with a variety of dried fruits & nuts.	
63	VEG BIRYANI	\$15.00
	Basmati rice cooked with spices & vegetables.	
64	LAMB or BEEF or CHICKEN BIRYANI	\$17.00
	Succulent pieces of meat with basmati rice & spices.	

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CLAY POT BREADS

(NAAN)

65	NAAN	\$3.00
	Plain flour bread cooked in tandoor	
66	GARLIC NAAN	\$3.50
	Naan topped with garlic & fresh coriander	
67	CHEESE NAAN or with garlic	\$5.50
	Naan stuffed with tasty cheese	
68	SPINACH & CHEESE NAAN	\$5.50
	Naan stuffed with cheese & spinach	
69	KASHMIRI NAAN	\$5.50
	Naan stuffed with mixed dried fruit & nuts	
70	CHILLI NAAN	\$5.50
	Naan stuffed with cheese & hot chilli.	
71	PUNJABI NAAN	\$5.50
	Chefs special naan hot & spicey	
72	ALOO PRATHA	\$5.50
	Wholemeal naan stuffed with spicy potatos	
73	TANDOORI ROTI	\$3.00
	Wholemeal bread cooked in tandoor	

ACCOMPANIMENTS/SALADS

74	PAPADUMS	\$2.50
	Crisp lentil wafers	
75	RAITA	\$4.50
	Yoghurt mixed with cucumber & tomatoes	
76	MINT SAUCE	\$3.00
77	MANGO CHUTNEY	\$3.00
78	MIXED PICKLE	\$3.00
79	GARDEN SALAD	\$6.90
80	ONION SALAD	\$5.90
81	BANANA COCONUT	\$5.90

KIDS MENU

82	CHIPS	Small \$3.90 Large \$5.90
83	NUGGETS	\$8.90
84	NUGGETS & CHIPS	\$12.90

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	Naan stuffed with mixed dried fruit & nuts	
71	CHILLI NAAN	\$5.50
	Naan stuffed with cheese & hot chilli.	
72	PUNJABI NAAN	\$5.50
	Chefs special naan hot & spicy	
73	AMRITSARI KULCHA	\$5.50
	Stuffed with cottage cheese, onion & potatoes.	
74	ALOO PRATHA	\$5.50
	Wholemeal naan stuffed with spicy potatoes	
75	TANDOORI ROTI	\$3.00
	Wholemeal bread cooked in tandoor	

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89	ONION SALAD	\$5.90
90	BANANA COCONUT	\$5.90

RICE

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