

# *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

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## **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

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# STARTERS

Note: All starters will be served with two sauces

- |    |  |                               |         |
|----|--|-------------------------------|---------|
| 1  | <b>VEGGIE SAMOSA</b>   |                               | \$6.90  |
|    | Triangular crispy pastry stuffed with mashed mix veggies & golden fried.       |                               |         |
| 2  | <b>ALOO TIKKI</b>  |                               | \$6.90  |
|    | Potato pattie tampered on iron griddle brought to your taste.                  |                               |         |
| 3  | <b>ONION BHAJI</b>   |                               | \$6.90  |
|    | Spiced onion fritters dipped in batter & golden fried.                         |                               |         |
| 4  | <b>GOBI PAKORA</b>   |                               | \$6.90  |
|    | Cauliflower dipped into batter & deep fried.                                   |                               |         |
| 5  | <b>SAMOSA CHAAT</b>  |                               | \$8.90  |
|    | Homemade Samosa topped with chickpea & mint sauce                              |                               |         |
| 6  | <b>ALOO TIKKI CHAAT</b>  |                               | \$8.90  |
|    | Potato pattie topped with chickpeas & various sauces.                          |                               |         |
| 7  | <b>PANEER PAKORA</b>   |                               | \$9.90  |
|    | Cottage cheese fritters battered & deep fried.                                 |                               |         |
| 8  | <b>CHICKEN PAKORA</b>  |                               | \$11.90 |
|    | Boneless chicken marinated in batter & brown deep fried.                       |                               |         |
| 9  | <b>CHILLI CHEESE</b>   | Starter \$11.90 Main \$18.90  |         |
|    | Batter fried cottage cheese toasted with capsicum, onion & green chilli sauce. |                               |         |
| 10 | <b>CHEFS SPECIAL BASKET FOR TWO</b> (or more)                                  |                               | \$17.90 |
|    | 2 Samosa, 2 Paneer Pakora, 2 Gobi Pakora, 2 Onion Bhaji.                       |                               |         |
| 11 | <b>CHILLI CHICKEN</b>  | Starter \$11.90 Main \$18.90  |         |
|    | Batter fried chicken toasted with capsicum, onion & green chilli sauce.        |                               |         |
| 12 | <b>CHICKEN TIKKA</b>   |                               | \$12.90 |
|    | Chicken fillets marinated in spicy sauce & grilled in tandoor.                 |                               |         |
| 13 | <b>SEEKH KEBAB</b>   |                               | \$12.90 |
|    | Lamb mince grilled in clay oven & served with special kebab sauce.             |                               |         |
| 14 | <b>TANDOORI CHICKEN</b>  | Half - \$11.90 Full - \$19.90 |         |
|    | Whole chicken on the bones marinated in exotic spices & grilled.               |                               |         |
| 15 | <b>LAMB CHOPS</b> (4pcs)   |                               | \$22.90 |
|    | Rack of lamb marinated & cookd to perfection in tandoor.                       |                               |         |
| 16 | <b>TANDOORI MIXED PLATTER</b> - (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 | <b>BUTTER CHICKEN</b>  | \$18.50 |
|    | Everybody's favourite. Well known dish in Australia that's why it needs no description.                |         |
| 18 | <b>MANGO CHICKEN</b>   | \$18.50 |
|    | Chefs own recreated recipe. Growing popular day by day.  |         |
| 19 | <b>CHICKEN TIKKA MASALA</b>  | \$18.50 |
|    | Chicken Tikka Masala has been adopted from UK's Indian eatery. Recommended to try.                     |         |
| 20 | <b>CHICKEN MADRAS</b>  | \$18.50 |
|    | Chicken cubes tempered with fenugreek, coconut cream & curry leaves.                                   |         |
| 21 | <b>CHICKEN VINDALOO (HOT)</b>  | \$18.50 |
|    | A dish from ex-Portuguese Colony Goa. Goanese regional hot sauce curry.                                |         |
| 22 | <b>CHICKEN KORMA</b>   | \$18.50 |
|    | Chicken fillets tempered in dry nut creamy texture & home grinded spices.                              |         |
| 23 | <b>CHICKEN TAWA</b>  | \$18.50 |
|    | Chicken fritters tempered upon griddle with ginger, garlic, lemon juice, honey, shallots & sherry rum. |         |
| 24 | <b>CHICKEN SPINACH</b>   | \$18.50 |
|    | Chicken cubes pan-fried with spinach, ginger, garlic & onion.  |         |
| 25 | <b>CHICKEN BALTI</b>   | \$18.50 |
|    | Diced chicken pieces simmered with onion, capsicum spices & assorted veggies.                          |         |

## FROM THE OCEAN

- |    |   |         |
|----|---|---------|
| 26 | <b>PRAWN BHUNA</b>  | \$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 | <b>PRAWN MALABAR</b> (favourite of seafood eaters)  | \$27.00 |
|    | Prawn cutlets tempered in ginger, garlic, coconut cream, fenugreek & curry leaves.                                      |         |
| 28 | <b>SALMON ANARKALI</b>  | \$27.00 |
|    | Salmon steak pan fried with ginger, garlic, dill, garam masala & sprinkled with dry herb sauce.                         |         |
| 29 | <b>FISH GULNAR</b>  | \$22.50 |
|    | Basa fish simmered in a cream, green herbs, coconut, coriander & roasted aromatic spices.                               |         |
| 30 | <b>FISH MALIBU</b>  | \$22.50 |
|    | Basa fish fillets shallow fried with home grinded spices & sprinkled with malibu rum.                                   |         |

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## FROM THE GRAZING FARM

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

## BEEF

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

## GOAT

Goat will be served on the bone

44	<b>GOAT ROGAN JOSH</b>	\$21.50
	Goat on the bone cooked in an exotic blend of spices.	
45	<b>PUNJABI GOAT CURRY</b>	\$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	<b>EGGPLANT MASALA</b> (recommended to try)	\$14.90
	Eggplant & potatoes tempered with exotic spices.	
47	<b>BUTTER PANEER</b>	\$14.90
	Homemade cottage cheese cooked in butter sauce.	
48	<b>MALAI KOFTA</b>	\$15.50
	Cottage cheese dumpling balls cooked in nuts creamy sauce.	
49	<b>MIX VEG</b>	\$15.50
	Vegetables tempered with ginger, garlic & onions.	
50	<b>NAVRATTAN KORMA</b>	\$15.50
	Mixed vegetables tempered into dry nut creamy texture.	
51	<b>KADAI PANEER</b>	\$15.50
	Indian cottage cheese cooked with herbs, tomato, green pepper & onions.	
52	<b>SPINACH PANEER</b>	\$15.50
	Home cheese cooked in spinach puree.	
53	<b>PANEER TIKKA MASALA</b>	\$15.50
	Cottage cheese cubes tempered with tikka masala sauce.	
54	<b>SHAHI PANEER</b>	\$15.50
	Indian cottage cheese simmered in Royal Kitchen homemade sauce.	
55	<b>DAAL MAKHNI</b>	\$13.90
	Black lentils cooked on slow head with herbs, spice & tempered with butter.	
56	<b>DAAL TADKA</b>	\$13.90
	Mixed lentils cooked with ginger, garlic, tomatoes & cumin seeds.	
57	<b>CHANNA MASALA</b>	\$13.90
	Chickpeas cooked in onions, tomatoes & spices.	

## RICE

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

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# CLAY POT BREADS

(NAAN)

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

## ACCOMPANIMENTS/SALADS

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

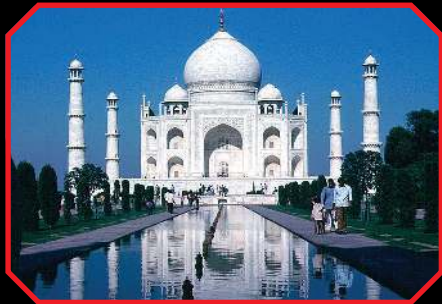
## KIDS MENU

82	<b>CHIPS</b>	Small \$3.90 Large \$5.90
83	<b>NUGGETS</b>	\$8.90
84	<b>NUGGETS &amp; CHIPS</b>	\$12.90

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# *Prides of India*



**TAJ MAHAL, AGRA**



**GOLDEN TEMPLE, AMRITSAR**



**OBEROI HOTEL**



**BIKANER HOTEL**



**SCENIC JAMMU & KASHMIR**



**JODHPUR PALACE**



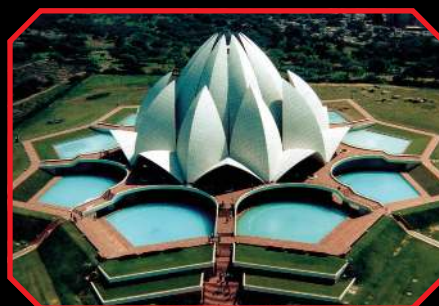
**JODHPUR FORT**



**MYSORE PALACE**



**TAJ HOTEL, MUMBAI**



**LOTUS TEMPLE, DELHI**

*We Serve To Please You*



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	Naan stuffed with cheese & hot chilli.	
72	<b>PUNJABI NAAN</b>	\$5.50
	Chefs special naan hot & spicy	
73	<b>AMRITSARI KULCHA</b>	\$5.50
	Stuffed with cottage cheese, onion & potatos.	
74	<b>ALOO PRATHA</b>	\$5.50
	Wholemeal naan stuffed with spicy potatos	
75	<b>TANDOORI ROTI</b>	\$3.00
	Wholemeal bread cooked in tandoor	

## ACCOMPANIMENTS/ SALADS

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	Crisp lentil wafers	
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	Yoghurt mixed with cucumber & tomatoes	
85	<b>MINT SAUCE</b>	\$3.00
86	<b>MANGO CHUTNEY</b>	\$3.00
87	<b>MIXED PICKLE</b>	\$3.00
88	<b>GREEN SALAD</b>	\$6.90
89	<b>ONION SALAD</b>	\$5.90
90	<b>BANANA COCONUT</b>	\$5.90

## RICE

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