

ENTREE

- 1. Samosa (2 pieces)** **10.90**
Wedge-shaped crispy pastry with savoury filling of potatoes and baby green peas.
- 2. Vegetable Pakora (4 pieces) GF, VEGAN** **10.90**
Patty of seasonal mixed vegetables, coated in gram flour batter and deep fried.
- 3. Onion Bhaji (4 pieces), VEGAN** **10.90**
Circular patty of sliced onion coated in gram and rice flour batter and deep fried.
- 4. Cheese Roll (4 pieces)** **10.90**
Lightly spiced rolls of cottage cheese and mashed potato, coated with breadcrumbs and deep fried.
- 5. Chicken 65 (6 pieces)** **13.90**
Spicy deep fried chicken pieces enhanced with diced onion, capsicum and authentic Indian spices.
- 6. Lahori Fish (4 pieces)** **13.90**
Spiced, battered fish pieces deep fried.
- 7. Tandoori Mushrooms (6 pieces), GF** **13.90**
Woodland mushrooms marinated in yoghurt and authentic Indian spices, baked to perfection in a tandoor.
- 8. Chicken Tikka (4 pieces), GF** **13.90**
Boneless, succulent chicken pieces marinated in yoghurt and authentic Indian spices, baked in a tandoor.
- 9. Chicken Malai Kebab (4 pieces), GF** **13.90**
Boneless chicken pieces marinated in cream cheese, yoghurt and traditional Indian spices, baked in a tandoor.
- 10. Seekh Kebab (4 pieces), GF** **13.90**
Lamb mince prepared with Indian herbs and spices, baked on skewers in a tandoor.
- 11. Barra kebab (4 pieces), GF** **23.90**
Lamb cutlets marinated with Indian herbs and spices, baked in a tandoor.
- 12. Garlic Prawns (6 pieces), GF** **19.90**
Prawns prepared with Indian herbs and spices, cooked fresh in a pan.
- 13. Tandoori Chicken, GF** **Half 16.90 | Full 23.90**
Succulent spring chicken marinated in garlic, ginger, yoghurt, lemon juice and Indian herbs and spices.
- 14. Mixed Entrée** **26.90**
Two pieces of Samosa, Vegetable Pakora, Cheese Roll and Onion Bhaji.
- 15. Tandoori Platter, GF** **29.90**
Two pieces of Chicken Malai Kebab, Seekh Kebab, Barra Kebab and Lahori Fish.

MAIN COURSE

CHICKEN CURRIES

- 16. Butter Chicken (Chicken Makhani), GF** **21.90**
Boneless chicken breast pieces cooked in a tandoor and finished in a sweet, creamy tomato gravy.
- 17. Chicken Tikka Masala, GF** **21.90**
Boneless chicken breast pieces cooked with onions, capsicum in a mildly spiced, tangy tomato based gravy.
- 18. Chicken Shalimar, GF** **21.90**
Boneless chicken pieces marinated in garlic and lemon, cooked with cashews and yoghurt in a creamy sauce and finished with fresh mint.
- 19. Chilli Chicken (HOT), GF** **21.90**
Deep fried boneless chicken tossed with onions, capsicums and authentic Indian spices.
- 20. Chicken Chettinad (HOT), GF** **21.90**
Spicy chicken cooked with tamarind sauce and freshly ground spices.
- 21. Chicken Curry Lahori, GF** **21.90**
Boneless chicken marinated in garlic and ginger, cooked in an onion and tomato based gravy.
- 22. Chicken Korma, GF** **21.90**
Mildly spiced boneless chicken cooked in a cream and cashew based sauce.
- 23. Saag Chicken, GF** **21.90**
Boneless chicken cooked with spinach and herbs, finished with cream.
- 24. Chicken Vindaloo (HOT), GF** **21.90**
Boneless chicken pieces cooked in a tangy, spicy vindaloo gravy.

LAMB CURRIES

- 25. Lamb Rogan Josh, GF** **22.90**
Lamb pieces cooked with fresh tomatoes, garlic and ginger in a home made sauce.
- 26. Bhuna Lamb, GF** **22.90**
Tender lamb pieces marinated in garlic, ginger and spices. Roasted with capsicum, onion and tomatoes in a thick-bottomed pan, sealing in all natural flavours.
- 27. Lamb Korma, GF** **22.90**
Mildly spiced lamb pieces cooked in a cream and cashew based sauce.
- 28. Handi Gosht, GF** **22.90**
Lamb pieces spiced with our Chef's own pick, simmered to perfection in a tomato based gravy.

29. Saag Lamb, GF 22.90
Lamb pieces cooked with spinach and herbs, finished with cream.

30. Lamb Vindaloo (HOT), GF 22.90
Boneless lamb pieces cooked in a tangy, spicy vindaloo gravy.

BEEF CURRIES

31. Madras Beef Curry, GF 21.90
South Indian style beef curry, cooked in coconut milk and mixed Indian spices.

32. Bhuna Beef, GF 21.90
Tender pieces of beef marinated in garlic, ginger and spices. Roasted with capsicum, onion and tomatoes in a thick-bottomed pan, sealing in all natural flavours.

33. Beef Korma, GF 21.90
Mildly spiced beef pieces cooked in a cream and cashew based sauce.

34. Saag Beef, GF 21.90
Beef pieces cooked with spinach and herbs, finished with cream.

35. Beef Aloo, GF 21.90
Tender beef pieces cooked with potatoes and authentic Indian spices.

36. Beef Vindaloo (HOT), GF 21.90
Tender beef pieces cooked in a tangy, spicy vindaloo gravy.

GOAT CURRIES

37. Goat Rogan Josh, GF 22.90
A traditional diced goat curry, cooked with tomatoes, coriander and authentic Indian spices.

38. Bakra Masala, GF 22.90
Diced goat sautéed in a wok with onion, pepper, tomatoes, ginger, garlic, fresh herbs and spices.

SEAFOOD CURRIES

39. Bengali Fish, GF 23.90
A traditional Bengali fish curry, cooked with tomatoes, onions and mustard seeds.

40. Fish Vindaloo (HOT), GF 23.90
Fish pieces cooked in a tangy, spicy vindaloo gravy.

41. Prawn Goanese 24.90
Prawns cooked with coconut cream and mild spices.

42. Prawn Vindaloo (HOT), GF 24.90
Prawns cooked in a tangy, spicy vindaloo gravy.

VEGETARIAN CURRIES

43. Vegetable Korma, GF 20.90
Mildly spiced seasonal vegetables cooked in a cream and cashew based sauce.

44. Butter Paneer, GF 20.90
Homemade cottage cheese finished in a sweet and creamy tomato based gravy.

45. Malai Kofta, GF 20.90
Homemade cottage cheese and potato dumplings cooked with nuts in a rich creamy sauce.

46. Palak Paneer, GF 20.90
Diced homemade cottage cheese cooked with spinach and herbs, finished with cream.

47. Mutter Paneer, GF 20.90
Diced homemade cottage cheese cooked with green peas in a thick creamy sauce.

48. Punjabi Kadi Pakora, GF 20.90
Vegetable dumplings cooked with authentic Punjabi herbs and spices in a tangy sauce.

49. Daal Makhani, GF 20.90
Traditional mixed lentils cooked with butter in a tomato based curry.

50. Palak Aloo, GF 20.90
Diced potatoes cooked with spinach and herbs, finished with cream.

51. Karahi Paneer, GF 20.90
Diced homemade cottage cheese cooked with diced tomato, onion, capsicum and authentic Indian spices in a thick gravy.

52. Mixed Vegetables, GF, VEGAN 20.90
Seasonal vegetables cooked with authentic Indian herbs and spices.

53. Zeera Aloo, GF, VEGAN 20.90
Bombay style potato curry cooked with cumin seeds and authentic Indian spices.

54. Aloo Bengan, GF, VEGAN 20.90
Diced eggplant and potatoes, cooked with tomatoes, garlic, ginger and fresh herbs.

55. Aloo Mutter, GF, VEGAN 20.90
Green peas and potatoes cooked with garlic, ginger, onions, tomatoes and authentic Indian spices.

56. Daal Tarka, GF, VEGAN 20.90
Yellow lentil curry cooked with authentic Indian spices.

RICE DISHES

57. Biryani (Chicken/Lamb/Beef), GF 22.90
Choice of meat cooked in a curried rice.

58. Vegetable Biryani, GF, VEGAN 20.90
Mixed vegetables cooked in a curried rice.

59. Basmati Saffron Rice, GF 4.00 per person

TANDOORI BREADS

60. Plain Naan 4.00
Plain flour flatbread baked in a tandoor.

61. Roti, (VEGAN OPTION AVAILABLE) 4.00
Wholemeal flatbread baked in a tandoor.

62. Garlic Naan 4.50
Plain flour flatbread baked with garlic in a tandoor.

63. Butter Naan 4.50
Butter layered flatbread baked in a tandoor.

64. Cheese Naan 5.90
Plain flour flatbread, stuffed with cheese and baked in a tandoor.

65. Cheese and Garlic Naan 5.90
Plain flour flatbread, stuffed with cheese and baked with garlic in a tandoor.

66. Kashmiri Naan 5.90
Plain flour flatbread stuffed with coconut and sweet nuts.

SIDE DISHES

67. Tossed Salad, GF, VEGAN 9.90
Chopped onions, tomatoes, lettuce and cucumbers drizzled with lemon juice and dressing.

68. Pappadums (4 pieces), GF 3.90
Thin, crispy, round Indian crackers.

69. Raita, GF 5.90
Homemade yoghurt with cucumber, carrot and light spices.

70. Date & Tamarind sauce 3.00

71. Sweet Mango Chutney 3.00

72. Mixed Pickles 3.00

73. Mint Sauce 3.00



ROYAL FEAST BANQUET

STARTERS

Pappadums with Raita

Thin, crispy, round Indian crackers served with a homemade yoghurt dip

ENTRÉE

Vegetable Pakora

Patty of seasonal mixed vegetables, coated in gram flour batter and deep fried.

Barra Kebab

Lamb cutlets marinated with Indian herbs and spices, baked in a tandoor.

MAINS

Chicken Shalimar

Boneless chicken pieces marinated in garlic and lemon.

Cooked with cashews and yoghurt in a creamy sauce and finished with fresh mint.

Lamb Rogan Josh

Lamb pieces cooked with fresh tomatoes, garlic and ginger in a home made sauce.

Vegetable Korma

Mildly spiced seasonal vegetables cooked in a cream and cashew based sauce.

SERVED WITH

Basmati Rice

Plain basmati rice, coloured with saffron.

Plain Naan Bread

Plain flour flatbread baked in a tandoor.

DESSERTS

Your Choice of Dessert

HOT BEVERAGES

Tea/Coffee

45.90 per person (minimum 2 people)

(Price calculated per person sharing banquet)

VEGAN BANQUET

STARTERS

Pappadums

Thin, crispy, round Indian crackers

Tossed Salad

Chopped onions, tomatoes, lettuce and cucumbers drizzled with lemon juice and dressing.

ENTRÉE

Onion Bhaji

Circular patty of sliced onion coated in gram and rice flour batter and deep fried.

Vegetable Pakora

Patty of seasonal mixed vegetables, coated in gram flour batter and deep fried.

MAINS

Mixed Vegetables

Seasonal vegetables cooked with authentic Indian herbs and spices.

Aloo Bengan

Diced eggplant and potatoes, cooked with tomatoes, garlic, ginger and fresh herbs.

Daal Tarka

Yellow lentil curry cooked with authentic Indian spices.

SERVED WITH

Basmati Rice

Plain basmati rice, coloured with saffron.

Roti

Wholemeal flatbread baked in a tandoor.

DESSERTS

Daal Payasam

A traditional South Indian dessert made with lentils, coconut milk and cane sugar.

39.90 per person (minimum 2 people)

(Price calculated per person sharing banquet)

TAJ AGRA BANQUET

STARTERS

Pappadums with Raita

Thin, crispy, round Indian crackers served with a homemade yoghurt dip

ENTRÉE

Vegetable Pakora

Patty of seasonal mixed vegetables, coated in gram flour batter and deep fried.

Chicken Malai Kebab

Boneless chicken pieces marinated in cream cheese, yoghurt and traditional Indian spices, baked in a tandoor.

MAINS

Butter Chicken

Boneless chicken breast pieces cooked in a tandoor and finished in a sweet, creamy tomato gravy.

Lamb Rogan Josh

Lamb pieces cooked with fresh tomatoes, garlic and ginger in a home made sauce.

Vegetable Korma

Mildly spiced seasonal vegetables cooked in a cream and cashew based sauce.

SERVED WITH

Basmati Rice

Plain basmati rice, coloured with saffron.

Plain Naan Bread

Plain flour flatbread baked in a tandoor.

DESSERTS

Gulab Jamun with Vanilla Ice Cream

Sweet, fried cottage cheese dumplings drizzled with a sweet syrup and vanilla ice cream.

39.90 per person (minimum 2 people)

(Price calculated per person sharing banquet)

VEGETARIAN BANQUET

STARTERS

Pappadums with Raita

Thin, crispy, round Indian crackers served with a homemade yoghurt dip

ENTRÉE

Onion Bhaji

Circular patty of sliced onion coated in gram and rice flour batter and deep fried.

Cheese Roll

Lightly spiced rolls of cottage cheese and mashed potato, coated with breadcrumbs and deep fried.

MAINS

Palak Paneer

Diced homemade cottage cheese cooked with spinach and herbs, finished with cream.

Malai Kofta

Homemade cottage cheese and potato dumplings cooked with nuts in a rich creamy sauce.

Daal Tarka

Yellow lentil curry cooked with authentic Indian spices.

SERVED WITH

Basmati Rice

Plain basmati rice, coloured with saffron.

Plain Naan Bread

Plain flour flatbread baked in a tandoor.

DESSERTS

Gulab Jamun with Vanilla Ice Cream

Sweet, fried cottage cheese dumplings drizzled with a sweet syrup and vanilla ice cream.

39.90 per person (minimum 2 people)

(Price calculated per person sharing banquet)

TANDOORI SIZZLER

STARTERS

Pappadums with Raita

Thin, crispy, round Indian crackers served with a homemade yoghurt dip

MAINS

Sizzler

A mix of Tandoori Mushrooms, Lahori Fish, Barra Kebab, Chicken Malai Kebab, Seekh Kebab, Tandoori Chicken and Chicken Tikka served with fresh capsicums and onions on a smoking hot metal plate with mint sauce.

Daal Makhani

Traditional mixed lentils cooked with butter in a tomato based curry.

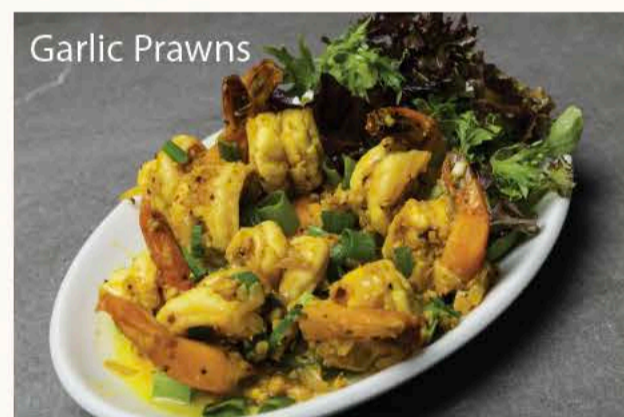
SERVED WITH

Basmati Rice

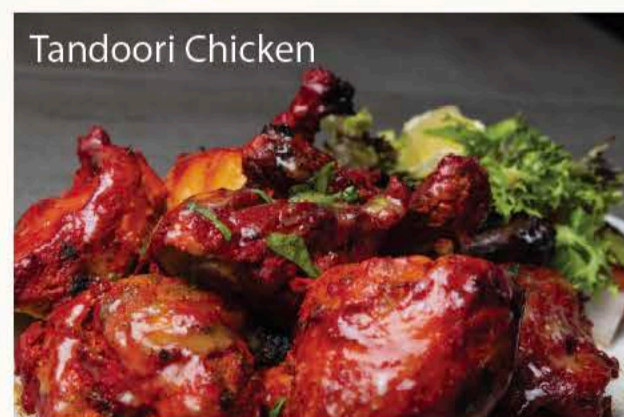
Plain basmati rice, coloured with saffron.

Plain Naan Bread

Plain flour flatbread baked in a tandoor.



Garlic Prawns



Tandoori Chicken

39.90 per person (minimum 2 people)
(Price calculated per person sharing banquet)

LUNCH BANQUET

(Available from 12pm-2pm only)

STARTERS

Pappadums with Raita

Thin, crispy, round Indian crackers served with a homemade yoghurt dip

ENTRÉE

Vegetable Pakora

Patty of seasonal mixed vegetables, coated in gram flour batter and deep fried.

Chicken Tikka

Boneless, succulent chicken pieces marinated in yoghurt and authentic Indian spices, baked in a tandoor.

MAINS

Butter Chicken

Boneless chicken breast pieces cooked in a tandoor and finished in a sweet, creamy tomato gravy.

Lamb Rogan Josh

Lamb pieces cooked with fresh tomatoes, garlic and ginger in a home made sauce.

Vegetable Korma

Mildly spiced seasonal vegetables cooked in a cream and cashew based sauce.

SERVED WITH

Basmati Rice

Plain basmati rice, coloured with saffron.

Plain Naan Bread

Plain flour flatbread baked in a tandoor.

29.90 per person (minimum 2 people)
(Price calculated per person sharing banquet)