



## ENTRÉES FROM TANDOOR

<b>TANDOORI MIXED PLATTER</b> 1/4 chicken, coriander chicken tikka, fish tikka, sheekh kebab and tandoori tail prawns (2 pieces each)	<b>\$29.9</b>
<b>CHICKEN TIKKA</b> Chicken fillet with sun-dried garam masala and herbed yoghurt (4 pieces)	<b>\$11.9</b>
<b>SHEEKH KEBAB</b> Tandoori grilled finger rolled mince with coriander and cumin seeds	<b>\$12.9</b>
<b>TANDOORI CHICKEN</b> Marinated 1/2 chicken pieces roasted in tandoor	<b>\$12.9</b>
<b>TANDOORI TAIL PRAWNS (PRAWNS SHASLICK)</b> Marinated prawns roasted in tandoor with capsicum, tomato and onions (4 pieces)	<b>\$20.9</b>
<b>CORIANDER CHICKEN TIKKA</b> Marinated in mint, coriander, green chillies, yoghurt and spices and baked in clay oven	<b>\$16.9</b>
<b>PANEER TIKKA</b> Cottage cheese (Paneer), tomatoes, capsicum and onions, marinated with yoghurt and spices, baked in tandoor (4 pieces)	<b>\$15.9</b>
<b>FISH TIKKA</b> Tender pieces marinated in yoghurt, masala and baked in tandoor	<b>\$18.9</b>

## ENTRÉES

<b>RAJ CHICKEN PAKORA</b> Chicken pieces with onion, coriander and chilli, deep fried with lentil flour	<b>\$11.9</b>
<b>PAKORA BHAJI (V)</b> Vegetable patties deep fried (4 pieces)	<b>\$7.0</b>
<b>VEGETABLE SAMOSAS - CONTAINS GLUTEN (V)</b> Pastries filled with vegetables served with mint chutney (2 pieces)	<b>\$7.5</b>
<b>PANEER PAKORA (SPICY)</b> Cottage cheese marinated with chilli and herbs and deep fried with chickpea flour	<b>\$9.9</b>
<b>MUSHROOM PAKORA (V)</b> Mushrooms coated with chickpea flour with spices and deep fried. Tender and juicy	<b>\$7.9</b>
<b>ONION RING BHAJI (V)</b> Onion rings marinated with cumin, chilli and coated with chickpea butter	<b>\$7.9</b>
<b>MUSHROOM 65 (V)</b> Mushrooms tossed with garlic, chilli paste, and many other spices	<b>\$11.9</b>

**V = VEGAN**

*Any allergy concerns, please speak to our friendly staff*



## MAINS

### FAVOURITES

<b>CHICKEN SPINACH</b> Tendered chicken cooked in a puree of spinach	<b>\$16.9</b>
<b>BUTTER CHICKEN</b> Smoked marinated fillet in gingered cream tomato, capsicum and cardamom	<b>\$16.9</b>
<b>CHICKEN / LAMB VINDALOO</b> Tender pieces of chicken / lamb cooked as a hot and tangy dish	<b>\$16.9</b>
<b>CHICKEN / LAMB KORMA</b> Tender pieces of chicken / lamb coated in creamy almond and cashew sauce	<b>\$16.9</b>
<b>CHICKEN MASALA</b> Tender pieces of chicken in ginger, garlic and cardamom	<b>\$16.9</b>
<b>CHICKEN / LAMB MADRAS</b> Tender pieces of chicken / lamb cooked in southern spices	<b>\$16.9</b>
<b>CHICKEN JALFREZY (CHEF'S SPECIAL)</b>	<b>\$19.9</b>
<b>LAMB MYSORE (CHEF'S SPECIAL)</b> Tender pieces of lamb cooked in coriander and dry chilli (spicy dish)	<b>\$20.9</b>
<b>LAMB ROGAN JOSH</b> Tender lamb in rich gravy with herbed oil and chilli	<b>\$16.9</b>
<b>LAMB SPINACH</b> Tendered lamb pieces cooked in a puree of spinach	<b>\$16.9</b>
<b>BEEF VINDALOO</b> Tender pieces of beef cooked as a hot and tangy dish	<b>\$16.9</b>
<b>BEEF KORMA</b> Tender pieces of beef coated in a creamy almond and cashew sauce	<b>\$16.9</b>
<b>BEEF MADRAS</b> Tender pieces of beef cooked in southern spices	<b>\$16.9</b>

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## MAINS

### GOURMET CORNER

<b>CHILLI CHICKEN</b>	<b>\$20.9</b>
Sliced chicken tossed with capsicums, onions, chilli finished with soya sauce and chilli paste	
<b>COCONUT CHICKEN</b>	<b>\$21.9</b>
Diced chicken cooked with fresh spices and coconut water served in a fresh coconut shell	
<b>TANDOORI CHICKEN TIKKA MASALA</b>	<b>\$20.9</b>
Baked chicken tikka cooked in a spicy sauce with capsicum, onion and tomato	
<b>CORIANDER CHICKEN TIKKA MASALA</b>	<b>\$21.9</b>
Baked coriander chicken tikka cooked in coriander sauce	
<b>GOAT MASALA (ON THE BONE)</b>	<b>\$23.9</b>
Diced goat meat pieces cooked with yoghurt and spices	
<b>GOAT VINDALOO (ON THE BONE)</b>	<b>\$24.9</b>
Diced goat meat pieces cooked as a hot and tangy sauce	
<b>TANDOORI RAAN (FOR 2 PEOPLE) (24 HOUR NOTICE REQUIRED)</b>	<b>\$34.9</b>
Marinated leg of lamb cooked in tandoor and tossed in pan with capsicum, onion and spices	
<b>BEEF / LAMB RENDANG</b>	<b>\$21.9</b>
Diced beef / lamb cooked with lemongrass kaffir leaves, galangal, fresh tumeric, gravy base; Singapore's favourite dish	
<b>FROM THE SEA</b>	
<b>TAJ TANDOORI FISH (BARRAMUNDI)</b>	<b>\$22.9</b>
Grilled in tandoor with yoghurt and spices	
<b>PRAWNS JALFREZY</b>	<b>\$29.9</b>
Prawns cooked in ginger, garlic, cardamom and curry leaves	
<b>PRAWNS MALABAR</b>	<b>\$31.9</b>
Prawns cooked with coconut cream, mustard seeds and coconut water	
<b>FISH MASALA</b>	<b>\$22.9</b>
Tender pieces of fish cooked in ginger, garlic, cardamom and curry leaf	
<b>FISH MADRAS (CHEF'S SPECIAL)</b>	<b>\$23.9</b>

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## MAINS

### VEGETARIAN DELIGHTS

<b>PANEER CHILLI</b> Cottage cheese tossed with dried chilli cooked in a hot and spicy sauce	<b>\$16.9</b>
<b>MUSHROOM MATTER (VEGAN OPTION AVAILABLE)</b> Mushrooms tossed in onion, garlic and pepper	<b>\$13.9</b>
<b>SAAG ALU (VEGAN OPTION AVAILABLE)</b> Potatoes covered in puréed spinach	<b>\$13.9</b>
<b>BAIGAN PEAS BHARTA (CHEF'S SPECIAL) (V)</b> Roasted eggplant puree cooked with delicious spices and herbs	<b>\$13.9</b>
<b>ALU BEANS MASALA (V)</b> French beans and potato tossed with spices	<b>\$12.9</b>
<b>SAAG PANEER</b> Cottage cheese covered in pureed spinach	<b>\$13.9</b>
<b>MATTER PANEER</b> Cottage cheese and peas simmered in a creamy cashew and almond sauce	<b>\$13.9</b>
<b>NAVRATHAN KORMA</b> Mixed vegetables tossed in butter and cooked in a cashew nut sauce	<b>\$13.9</b>
<b>MALAI KOFTA - CONTAINS GLUTEN</b> Potato and cottage cheese dumplings in a almond makhani sauce	<b>\$12.9</b>
<b>ALU MATTER (VEGAN OPTION AVAILABLE)</b> Potatoes and green peas cooked in mild spices	<b>\$12.9</b>
<b>ALU GOBHI (V)</b> Seasoned potatoes and cauliflower with tumeric, coriander, cumin and tomatoes	<b>\$12.9</b>
<b>CHANNA MASALA (V)</b> Chickpeas cooked in a tomato sauce with mild spices	<b>\$12.9</b>
<b>JAIPUR DAAL</b> Lentils cooked slowly in a melting pot	<b>\$12.9</b>
<b>ALU BAIGAN EGGPLANT (CHEF'S SPECIAL) (V)</b> Eggplant and potato cooked with chef's recipe	<b>\$15.9</b>
<b>PANEER TIKKA MASALA (CHEF'S SPECIAL)</b> Tandoor baked cottage cheese tossed in pan with masala	<b>\$16.9</b>

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## ACCOMPANIMENTS

### NAAN

Plain Naan	\$2.9	Potato Naan	\$4.5
Garlic / Butter Naan	\$3.9	Keema Naan	\$4.5
Kashmiri Naan	\$4.9	Chicken Tikka Naan	\$5
Cheese & Garlic Naan	\$4.9	Tandoori Roti (Wholemeal Bread)	\$3.5
Chilli Cheese Naan	\$4.9	Paratha (Wholemeal Layered Bread)	\$3.9
Cheese Naan	\$4.5	Bathura (Deep Fried Bread)	\$3.9

### RICE

	SMALL	LARGE
Steam Rice	\$3	\$5
Saffron Rice	\$3.5	\$6
Peas Pilau	\$4	\$7
Kashmiri Pilau	\$4.5	\$8

### SIDES

Fresh Mixed Salad	\$6.9
Kuchumber Salad (Indian Style)	\$6.9
Pappadams	\$3.5
Raita (Cucumbers/Mint)	\$5
Mango Chutney	\$3.5
Mixed Pickles	\$3.5

### DESSERTS

#### ICE CREAM

\$5.5

#### GULAB JAMUN (2 PIECES)

Milk dumplings in cardamom and sugar syrup

\$6.9

#### KULFI (MANGO / PISTACHIO)

Indian ice cream flavoured with herbs

\$7.9

#### DESSERT PLATTER

2 pieces of Gulab Jamun served with Mango and Pistachio flavoured Indian ice cream

\$18.9



## BANQUET OPTIONS AVAILABLE

### OPTION 1 - \$40 PER PERSON (MINIMUM 4 PERSONS)

#### ENTRÉES

Samosa

Pakora

Sheekh Kebab

Chicken Tikka

#### MAINS

1 x Vegetarian Delights

2 x Meat Dishes

1 x Seafood Dish

#### ACCOMPANIMENTS

Steamed & Saffron Rice

Plain & Garlic Naans

Raita

Mango Chutney

Pappadums



## BANQUET OPTIONS AVAILABLE

### OPTION 2 - \$45 PER PERSON (MINIMUM 4 PERSONS)

#### ENTRÉES

Samosa

Pakora

Sheekh Kebab

Chicken Tikka

#### MAINS

2 x Vegetarian Delights

3 x Meat Dishes

1 x Seafood Dish

#### ACCOMPANIMENTS

Steamed & Saffron Rice

Plain & Garlic Naans

Raita

Mango Chutney

Pappadums

#### HOT BEVERAGES

OR

#### DESSERT

Gulab Jamun

**NO CORKAGE FEE**