

## NAANS

Plain Naan	\$3.50
Garlic Naan	\$4.00
Butter Naan	\$4.00
Kashmiri/ Coconut Naan	\$4.50
Cheese & Garlic Naan	\$5.00
Chilli Cheese Naan	\$5.00
Cheese Naan	\$4.50
Potato Naan	\$4.50
Keema Naan	\$4.50
Tandoori Roti (Wholemeal Bread)	\$3.50
Paratha	\$4.50
Bathura	\$3.50

## RICE

	SMALL	LARGE
Steam Rice	\$3.00	\$5.00
Saffron Rice	\$3.50	\$6.00
Peas Pilau	\$4.00	\$7.00
Kashmiri Pilau	\$4.50	\$8.00

## SIDES

Fresh Mixed Salad	\$6.90
Kuchumber Salad (Spicy)	\$6.90
Pappadams	\$4.00
Cucumber Raita	\$5.00
Sweet Mango Chutney	\$3.00
Mixed Pickles	\$3.00

## DESSERTS

Gulab Jamun	\$6.90
<i>Milk dumplings in cardamon sugar syrup</i>	
Kulfi (Mango/Original)	\$7.90

## SOFTDRINKS

Coke, Coke Zero, Lemonade, Solo 1.25Ltr	\$6.00
Mango Lassi	\$6.00
Iced Tea (Organic Peach or Lemon)	\$6.00

## MEALS TO GO

### JUST FOR ME

\$34.00

- 1 Main
- 1 Vegetable Dish
- 1 Small Rice
- 1 Plain Naan
- 1 Pappadam
- 1 Raita

### YOU 'N' ME

\$54.00

- 2 Mains
- 1 Vegetable Dish
- 1 Large Rice
- 2 Plain Naan
- 1 Pappadam
- 1 Raita

### FOUR 'N' MORE

\$98.00

- 1 serve Vegetable Pakoras
- 1 whole Tandoori Chicken
- 2 Mains
- 2 Vegetable Dishes
- 2 Large Rice
- 4 Plain Naan
- 1 Pappadam
- 1 Raita
- 1 1.25L Softdrink



Mains and Veggie dishes  
excluding any Chef's Specials,  
Seafood and Gourmet Corner  
Dishes

ALSO AVAILABLE:

### Lunch Special

Catering for all occasions

Uber  
Eats



### HUTT STREET

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☎ 0499022209

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Dinner Daily - 5pm to 10pm

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## ENTREES FROM TANDOOR

- Tandoor Mixed Platter (for 2)** \$28.90  
1/4 Chicken, chicken tikka, fish tikka and tandoori tail prawns(2 pieces each)
- Chicken Tikka** \$12.90  
Chicken fillet with sun-dried garam masala and herbed yogurt(4 pieces)
- Sheekh Kebab** \$12.90  
Tandoori grilled finger rolled mince with coriander and cumin seeds( 4 pieces)
- Tandoori Chicken** \$12.90  
Marinated 1/2 chicken pieces roasted in the tandoor
- Tandoori Tail Prawns** \$18.90  
4pcs of Prawns marinated with yogurt and pepper grilled in clay oven with capsicum, onion and tomatoes
- Coriander Chicken Tikka** \$15.90  
Marinated in mint, coriander, green chillies, yogurt and spices and baked in the clay oven
- Paneer Tikka**  \$15.90  
Cottage Cheese(Paneer), tomatoes,capsicum and onions, marinated with yogurt and spices, baked in the tandoor
- Fish Tikka** \$18.90  
Tender Pieces marinated in yogurt, masala and baked in tandoor

## ENTREE

- Raj Chicken Pakora**  \$10.90  
Chicken with onion,coriander and chilli, deep fried with lentil flour
- Pakora Bhaji** \$7.90  
Vegetable patties deep fried(4 Pieces)
- Vegetable Samosas** \$8.50  
Pastries filled with vegetables served with mint chutney( 2 pieces)
- Paneer Pakora**  \$9.90  
Cottage cheese marinated with chilli and herbs and deep fried with chickpea flour
- Mushroom Pakora** \$8.90  
Mushrooms coated with chickpea flour with spices and deep fried. Tender and juicy
- Onion Ring Bhaji** \$7.90  
Onion rings marinated with cumin, chilli and coated with chickpea batter



## MAINS

- Butter Chicken *kids' favorite*** \$17.50  
smoked marinated fillet in gingered cream tomato, capsicum and cardamom ( Mild and Sweet)
- Chicken/Lamb/Beef Vindaloo**  \$17.90  
Tender pieces as a hot and tangy dish
- Chicken/Lamb/Beef Korma** \$17.90  
Tender pieces coated in creamy almond and cashew spiced sauce
- Lamb Rogan Josh**  \$17.90  
Tendered lamb in a rich gravy with herbed oil and chilli
- Chicken/ Lamb Spinach** \$17.90  
Tendered chicken/lamb pieces cooked in a puree of spinach
- Lamb Mysore (Chef's special)**  \$21.90  
Tender spices of lamb cooked in coriander and dry chilli
- Chicken Masala**  \$17.50  
Tender pieces of chicken in ginger,garlic and cardamom
- Chicken/Lamb/Beef Madras**  \$17.50  
Tender pieces of chicken/lamb cooked in southern spices
- Prawn Jalfrezy**  \$27.90  
Prawns cooked with capsicum, tomatoes and onion in special spices
- Prawn Masala**  \$26.90  
Prawns cooked in ginger, garlic, cardamom and curry leaves
- Fish Masala** \$23.90  
Tender pieces cooked in ginger, garlic, cardamom and curry leaf
- Fish Madras(Chef's special)**  \$23.90
- Chicken Jalfrezy (Chef's special)**  \$20.90

## VEGETARIAN DELIGHTS

- Alu Beans Masala** \$13.90  
French beans and potato tossed with spices
- Navratan Korma** \$14.90  
Mixed vegetables tossed in butter and cooked in a cashew nut sauce
- Mushroom Matar** \$14.90  
Mushrooms and peas in onion, garlic and pepper sauce
- Alu Baigan Eggplant** \$16.90  
Eggplants and potatoes cooked with chef's special recipe
- Paneer Chilli (Chef's Special)**  \$18.90  
Cottage cheese tossed with capsicums, onions, chillies and finished with soya sauce and special chilli sauce

- Saag Alu** \$15.90  
Spinach puree with potatoes and spiced fenugreek leaves
- Baigan Peas Bharta (Chef's Special)**  \$14.90  
Roasted eggplant puree cooked with delicious spices and herbs
- Saag Paneer**  \$15.90  
Cottage cheese covered in pureed spinach
- Matter Paneer** \$15.90  
cottage cheese and peas simmered in a creamy cashew and almond sauce
- Malai Kofta *contains gluten*** \$14.90  
Cottage cheese dumplings in an almond makhani sauce
- Alu Matter** \$13.90  
Potatoes and green peas cooked with mild spices
- Alu Gobhi**  \$13.90  
seasoned potatoes and cauliflower with turmeric, coriander,cumin and tomatoes
- Channa Masala**  \$14.90  
Chickpeas cooked in a tomato sauce with mild spices
- Jaipur Daal**  \$14.90  
Lentils cooked slowly in melting pot
- Paneer Tikka Masala (Chef's Special)**  \$18.90  
Tandoor baked cottage cheese tossed in pan with spices and herbs

## GOURMET CORNER

- Taj Tandoor Fish** \$23.90  
Grilled in tandoor with yogurt and spices
- Chilli Chicken**  \$23.90  
Sliced chicken tossed with capsicums, onions, chillies and finished with soya sauce and chili paste
- Coconut Chicken** \$23.90  
Diced chicken cooked with fresh spices and coconut water served in a fresh coconut shell
- Tandoori Chicken Tikka Masala**  \$22.90  
Baked chicken tikka cooked in spicy sauce
- Coriander Chicken Tikka Masala**  \$22.90  
Baked coriander chicken tikka pieces cooked in coriander sauce
- Goat Masala**  \$24.90  
Diced goat meat cooked with yogurt and spices
- Beef/ Lamb Rendang**  \$23.90  
Diced lamb/beef cooked with lemongrass kaffir, galange, fresh tumeric, gravy base, Singapore's favourite dish

LEVEL OF SPICYNESS

Medium   
Hot 

