



ENTRÉES FROM TANDOOR

TANDOORI MIXED PLATTER 1/4 chicken, coriander chicken tikka, fish tikka, sheekh kebab and tandoori tail prawns (2 pieces each)	\$31.9
CHICKEN TIKKA Chicken fillet with sun-dried garam masala and herbed yoghurt (4 pieces)	\$12.9
SHEEKH KEBAB Tandoori grilled finger rolled mince with coriander and cumin seeds	\$12.9
TANDOORI CHICKEN Marinated 1/2 chicken pieces roasted in tandoor	\$12.9
TANDOORI TAIL PRAWNS (PRAWNS SHASLICK) Marinated prawns roasted in tandoor with capsicum, tomato and onions (4 pieces)	\$21.9
CORIANDER CHICKEN TIKKA Marinated in mint, coriander, green chillies, yoghurt and spices and baked in clay oven	\$16.9
PANEER TIKKA Cottage cheese (Paneer), tomatoes, capsicum and onions, marinated with yoghurt and spices, baked in tandoor (4 pieces)	\$16.9
FISH TIKKA Tender pieces marinated in yoghurt, masala and baked in tandoor	\$18.9

ENTRÉES

RAJ CHICKEN PAKORA Chicken pieces with onion, coriander and chilli, deep fried with lentil flour	\$11.9
PAKORA BHAJI (V) Vegetable patties deep fried (4 pieces)	\$7.9
VEGETABLE SAMOSAS - CONTAINS GLUTEN (V) Pastries filled with vegetables served with mint chutney (2 pieces)	\$7.9
PANEER PAKORA (SPICY) Cottage cheese marinated with chilli and herbs and deep fried with chickpea flour	\$10.9
MUSHROOM PAKORA (V) Mushrooms coated with chickpea flour with spices and deep fried. Tender and juicy	\$8.9
ONION RING BHAJI (V) Onion rings marinated with cumin, chilli and coated with chickpea butter	\$7.9
MUSHROOM 65 (V) Mushrooms tossed with garlic, chilli paste, and many other spices	\$12.9
POTATO CHIPS	\$7.9

V = VEGAN

Any allergy concerns, please speak to our friendly staff



MAINS

FAVOURITES

CHICKEN SPINACH Tendered chicken cooked in a puree of spinach	\$18.9
BUTTER CHICKEN Smoked marinated fillet in gingered cream tomato, capsicum and cardamom	\$18.9
CHICKEN / LAMB VINDALOO Tender pieces of chicken / lamb cooked as a hot and tangy dish	\$18.9
CHICKEN / LAMB KORMA Tender pieces of chicken / lamb coated in creamy almond and cashew sauce	\$18.9
CHICKEN MASALA Tender pieces of chicken in ginger, garlic and cardamom	\$18.9
CHICKEN / LAMB MADRAS Tender pieces of chicken / lamb cooked in southern spices	\$18.9
CHICKEN JALFREZY (CHEF'S SPECIAL)	\$21.9
LAMB MYSORE (CHEF'S SPECIAL) Tender pieces of lamb cooked in coriander and dry chilli (spicy dish)	\$21.9
LAMB ROGAN JOSH Tender lamb in rich gravy with herbed oil and chilli	\$18.9
LAMB SPINACH Tendered lamb pieces cooked in a puree of spinach	\$18.9
BEEF VINDALOO Tender pieces of beef cooked as a hot and tangy dish	\$18.9
BEEF KORMA Tender pieces of beef coated in a creamy almond and cashew sauce	\$18.9
BEEF MADRAS Tender pieces of beef cooked in southern spices	\$18.9

Any allergy concerns, please speak to our friendly staff



MAINS

GOURMET CORNER

CHILLI CHICKEN Sliced chicken tossed with capsicums, onions, chilli finished with soya sauce and chilli paste	\$21.9
COCONUT CHICKEN Diced chicken cooked with fresh spices, coconut water and served in coconut shell	\$24.9
TANDOORI CHICKEN TIKKA MASALA Baked chicken tikka cooked in a spicy sauce with capsicum, onion and tomato	\$21.9
CORIANDER CHICKEN TIKKA MASALA Baked coriander chicken tikka cooked in coriander sauce	\$22.9
GOAT MASALA (ON THE BONE) Diced goat meat pieces cooked with yoghurt and spices	\$24.9
GOAT VINDALOO (ON THE BONE) Diced goat meat pieces cooked as a hot and tangy sauce	\$25.9
TANDOORI RAAN (FOR 2 PEOPLE) (24 HOUR NOTICE REQUIRED) Marinated leg of lamb cooked in tandoor and tossed in pan with capsicum, onion and spices	\$38.9
BEEF / LAMB RENDANG Diced beef / lamb cooked with lemongrass kaffir leaves, galangal, fresh tumeric, gravy base; Singapore's favourite dish	\$22.9
FROM THE SEA	
TAJ TANDOORI FISH (BARRAMUNDI) Grilled in tandoor with yoghurt and spices	\$23.9
KASHMIRI FISH Grilled in tandoor with yoghurt and spices served with a mild gravy	\$26.9
PRAWNS JALFREZY Prawns cooked in ginger, garlic, cardamom and curry leaves	\$31.9
PRAWNS MALABAR Prawns cooked with coconut cream, mustard seeds and coconut water	\$31.9
FISH MASALA Tender pieces of fish cooked in ginger, garlic, cardamom and curry leaf	\$24.9
FISH MADRAS (CHEF'S SPECIAL)	\$25.9

Any allergy concerns, please speak to our friendly staff



MAINS

VEGETARIAN DELIGHTS

PANEER CHILLI	\$16.9
Cottage cheese tossed with dried chilli cooked in a hot and spicy sauce	
MUSHROOM MATTER (VEGAN OPTION AVAILABLE)	\$14.9
Mushrooms tossed in onion, garlic and pepper	
SAAG ALU (VEGAN OPTION AVAILABLE)	\$14.9
Potatoes covered in puréed spinach	
BAIGAN PEAS BHARTA (CHEF'S SPECIAL) (V)	\$15.9
Roasted eggplant puree cooked with delicious spices and herbs	
ALU BEANS MASALA (V)	\$15.9
French beans and potato tossed with spices	
SAAG PANEER	\$14.9
Cottage cheese covered in pureed spinach	
MATTER PANEER	\$14.9
Cottage cheese and peas simmered in a creamy cashew and almond sauce	
NAVRATHAN KORMA	\$14.9
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
MALAI KOFTA - CONTAINS GLUTEN	\$14.9
Potato and cottage cheese dumplings in a almond makhani sauce	
ALU MATTER (VEGAN OPTION AVAILABLE)	\$14.9
Potatoes and green peas cooked in mild spices	
ALU GOBHI (V)	\$14.9
Seasoned potatoes and cauliflower with tumeric, coriander, cumin and tomatoes	
CHANNA MASALA (V)	\$14.9
Chickpeas cooked in a tomato sauce with mild spices	
JAIPUR DAAL / DAAL MAKHANI	\$14.9
Lentils cooked slowly in a melting pot	
ALU BAIGAN EGGPLANT (CHEF'S SPECIAL) (V)	\$16.9
Eggplant and potato cooked with chef's recipe	
PANEER TIKKA MASALA (CHEF'S SPECIAL)	\$17.9
Tandoor baked cottage cheese tossed in pan with masala	
KARAHI PANEER	\$18.9
Cottage cheese with capsicum, tomato and onions tossed in pan with spices	

V = VEGAN

Any allergy concerns, please speak to our friendly staff



ACCOMPANIMENTS

NAAN

Plain Naan	\$3.2	Potato Naan	\$4.5
Garlic / Butter Naan	\$3.9	Keema Naan	\$4.5
Kashmiri Naan	\$4.9	Chicken Tikka Naan	\$5.0
Cheese & Garlic Naan	\$4.9	Tandoori Roti (Wholemeal Bread)	\$3.9
Chilli Cheese Naan	\$4.9	Paratha (Wholemeal Layered Bread)	\$4.5
Cheese Naan	\$4.5	Bathura (Deep Fried Bread)	\$3.9

BIRYANI

Vegetarian			\$16.9
Chicken			\$18.9
Lamb			\$20.9
Goat			\$23.9

RICE

		SMALL	LARGE
Steam Rice		\$3.5	\$6.0
Saffron Rice		\$4.0	\$7.0
Peas Pilau		\$5.0	\$8.0
Kashmiri Pilau		\$5.0	\$9.0

SALADS

Onion Salad			\$3.9
Fresh Mixed Salad			\$6.9
Kufchumber Salad (Indian Style)			\$6.9
Pappadums			\$3.5
Raita (Cucumber & Mint)			\$5.0
Mango Chutney			\$3.5
Mixed Pickles			\$3.5



BANQUET OPTIONS AVAILABLE

OPTION 1 - \$48 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 Rice

Plain & Garlic Naans

Raita

Mango Chutney

Pappadums



BANQUET OPTIONS AVAILABLE

OPTION 2 - \$53 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



DESSERTS

ICE CREAM

1 SCOOP \$4.0 2 SCOOPS \$6.0 3 SCOOPS \$9.0

Please enquire with our friendly staff about flavours

GULAB JAMUN (2 PIECES)

\$5.0

Milk dumplings in cardamom and sugar syrup

KULFI (MANGO / PISTACHIO / PAAN / KHOYA)

\$6.0

Indian ice cream flavoured with herbs

DESSERT PLATTER

\$18.9

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

COFFEE & HOT DRINKS

Flat White

\$4.5

Cafe Latte

\$4.5

Cappuccino

\$4.5

Mocha

\$4.5

Short Black

\$4.5

Long Black

\$4.5

Macchiato

\$4.5

Hot Chocolate

\$4.5

Affogato

\$4.5