



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)	\$13.9
SHEEKH KEBAB Tandoori grilled finger rolled mince with coriander and cumin seeds	\$13.9
TANDOORI CHICKEN Marinated 1/2 chicken pieces roasted in tandoor	\$13.9
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 & onions marinated with yoghurt & spices baked in tandoor (4 pieces)	\$16.9
FISH TIKKA Tender pieces marinated in yoghurt, masala and baked in tandoor	\$18.9
TANDOORI SOYA CHAAP Soya Chaap cut into small pieces & marinated with tandoori spices, cooked in tandoor	\$18.9
MALAI SOYA CHAAP Soya chaap cooked into creamy & mildly spiced masala gravy, made with a thick cream	\$18.9
TANDOORI TAIL PRAWNS (PRAWNS SHASLICK) Marinated prawns roasted in tandoor with capsicum, tomato and onions (4 pieces)	\$21.9

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)	\$8.9
VEGETABLE SAMOSAS - CONTAINS GLUTEN (V) Pastries filled with vegetables served with mint chutney (2 pieces)	\$8.9
EGGPLANT STACK Layers of eggplant slices with mint, tamarind & yoghurt chutney	\$13.9
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	\$8.9
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)	\$22.9
LAMB MYSORE (CHEF'S SPECIAL) Tender pieces of lamb cooked in coriander and dry chilli (spicy dish)	\$22.9
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

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MAINS

GOURMET CORNER

CHILLI CHICKEN	\$22.9
Sliced chicken tossed with capsicums, onions, chilli finished with soya sauce and chilli paste	
COCONUT CHICKEN	\$24.9
Diced chicken cooked with fresh spices, coconut water and served in coconut shell	
TANDOORI CHICKEN TIKKA MASALA	\$22.9
Baked chicken tikka cooked in a spicy sauce with capsicum, onion and tomato	
CORIANDER CHICKEN TIKKA MASALA	\$22.9
Baked coriander chicken tikka cooked in coriander sauce	
GOAT MASALA (ON THE BONE)	\$24.9
Diced goat meat pieces cooked with yoghurt and spices	
GOAT VINDALOO (ON THE BONE)	\$25.9
Diced goat meat pieces cooked as a hot and tangy sauce	
TANDOORI RAAN (FOR 2 PEOPLE) (24 HOUR NOTICE REQUIRED)	\$38.9
Marinated leg of lamb cooked in tandoor and tossed in pan with capsicum, onion and spices	
LAMB SHANKS VINDALOO / KORMA / JUNGLE	\$26.9
Two lamb shanks cooked with seasonal vegetables in your choice of either Korma or Vindaloo or Jungle sauce	
BEEF / LAMB RENDANG	\$22.9
Diced beef / lamb cooked with lemongrass kaffir leaves, galangal, fresh tumeric, gravy base; Singapore's favourite dish	

FROM THE SEA

TAJ TANDOORI FISH (BARRAMUNDI)	\$23.9
Grilled in tandoor with yoghurt and spices	
FISH MASALA	\$24.9
Tender pieces of fish cooked in ginger, garlic, cardamom and curry leaf	
FISH MADRAS (CHEF'S SPECIAL)	\$25.9
KASHMIRI FISH	\$26.9
Grilled in tandoor with yoghurt and spices served with a mild gravy	
PRAWN MASALA	\$26.9
Prawns cooked in ginger, garlic, cardamom and curry leaf	
PRAWNS JALFREZY	\$28.9
Prawns cooked in ginger, garlic, cardamom and curry leaves	
PRAWNS MALABAR	\$28.9
Prawns cooked with coconut cream, mustard seeds and coconut water	
COCONUT PRAWNS	\$31.9
Prawns cooked in coconut gravy and served in a coconut shell	

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MAINS

VEGETARIAN DELIGHTS

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

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ACCOMPANIMENTS

NAAN

Plain Naan	\$3.5	Potato Naan	\$4.5
Butter Naan	\$3.9	Keema Naan	\$4.5
Garlic Naan	\$3.9	Kashmiri Naan	\$4.9
Chicken Tikka Naan	\$5.0	Blue Cheese Naan with Vindaloo Sauce	\$10.9
Chur Chur Naan	\$6.0	Tandoori Roti (Wholemeal Bread)	\$3.9
Cheese & Garlic Naan	\$4.9	Garlic Roti (V)	\$3.5
Chilli Cheese Naan	\$4.9	Paratha (Wholemeal Layered Bread)	\$4.5
Cheese Naan	\$4.5	Bathura (Deep Fried Bread)	\$3.9
Chocolate Naan	\$6.9		

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
Pappadums	\$3.5
Raita (Cucumber & Mint)	\$5.0
Mango Chutney	\$3.5
Mixed Pickles	\$3.5

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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

DESSERT

Gulab Jamun

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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

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DESSERTS

ICE CREAM

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

Please enquire with our friendly staff about flavours

CHOCOLATE NAAN

\$6.9

GULAB JAMUN (2 PIECES)

\$5.0

Milk dumplings in cardamom and sugar syrup

KULFI (MANGO / PISTACHIO)

\$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

Masala Chai

\$6.0

Affogato

\$8.9

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