

BANQUETS

DELUXE BANQUET (MIN 4 PEOPLE or more)

per person \$54.90

(Add dessert of the day: \$5.00)

ENTRÉE

Seekh Kebab, Malai Wings, Veg Spring Roll, Vegetable Samosa

MAINS

Choice of Any 3 Mains (except seafood or goat) and Dal Makhani OR Dal Tadka

RICE

NAAN

Combination of Garlic Naan and Plain Naan, Papadums and Mint Sauce

MAHARAJA BANQUET (MIN 4 PEOPLE or more)

per person \$59.90

(Add dessert of the day: \$5.00)

ENTRÉE

Fish Amritsari, Malai Wings, Veg Samosa, Barrah Kebab, Hariyali Chicken Tikka

MAINS

CHOICE OF ANY 4 MAINS

RICE

Rice or Pulao Rice

NAAN

Mixed Naan Basket (Garlic, Plain and Cheese)

ENTRÉE

VEGETABLE SAMOSA (2PC) 🌶️ V	\$12
Most popular Indian entrée. Short pastry pockets filled with vegetables and spices.	
ALOO TIKKI (3PC) 🌶️	\$11.50
Mashed potatoes, baby peas, whole dried coriander seeds, fenugreek leaves, Indian spices with cottage cheese, lightly crumbed and deep fried.	
VEGETABLE SPRING ROLL (3PC) 🌶️ V	\$11.50
Mixed vegetables in a crispy pastry and deep fried.	
VEGETABLE PAKORA (3PC) 🌶️ V GF	\$11.50
Finely diced potatoes, onions and baby spinach dipped in Masala and deep fried with chickpea flour batter.	
FISH AMRITSARI (3PC) 🌶️	\$16.50
Fish fillets marinated in a special blend of spices, coated with ginger, garlic, whole coriander, carum seeds, deep fried.	
DAHI PAPDI CHAAT 🌶️	\$14.50
Popular and delightful North Indian street food snack made with Crispy fried flour, boiled chickpeas, potatoes, yogurt, tamarind and mint chutneys.	
MIX COMBINATION PLATTER	(per person) \$19.50
One piece each of Veg Samosa, Veg Pakora, Malai Wings and Seekh Kebab.	

ENTRÉE FROM THE TANDOOR

- MALAI WINGS (3PC) 🌶️** **\$14.90**
Chicken wings marinated overnight with yogurt, sour cream, Parmesan cheese and spices.
- TANDOORI SPICY WINGS (3PC) 🌶️🌶️** **\$14.50**
Chicken wings marinated overnight with hung yogurt, spices, ginger, garlic
- HARIYALI CHICKEN TIKKA (3PC) 🌶️** **\$14.90**
Boneless chicken fillets marinated overnight with spices, mint and spinach paste.
- PRAWN LABABDAR (5PC) 🌶️** **\$22.50**
Jumbo prawns marinated with spices, yoghurt, sour cream, parmesan cheese, ginger and garlic.
- BUTTER GARLIC PRAWNS (5PC) 🌶️** **\$22.50**
Jumbo prawns marinated in special spices, garlic, whole coriander, carom seeds, finished with butter and fresh coriander.
- BBQ HONEY MUSHROOM 🌶️** **\$18.50**
Mushrooms marinated with ginger, garlic, dijon mustard, honey mustard and traditional Indian spices. Dressed with honey and BBQ sauce.
- LAKHNAWI SEEKH KEBAB (3PC) 🌶️🌶️ GF** **\$14.90**
A specialty from the city of Nawabs LUCKNOW. Lamb and chicken mince with onions, green spices and mint flakes, pressed on a skewer and smoke roasted.
- BARRAH KEBAB GF 🌶️** **(2pc) \$17.90 (4pc) \$31.50**
Tender lamb cutlets marinated in spices and aromates, skewered in Tandoor.

FROM THE CURRY KITCHEN

CHICKEN

BUTTER CHICKEN KOHLI'S MOST POPULAR DISH 🌶️ GF **\$27.90**

A chicken delicacy, first half cooked the Tandoori way and then finished the curry way.
A creamy tomato flavoured curry with butter and a touch of pepper.

CHICKEN TIKKA MASALA 🌶️🌶️ GF **\$27.90**

Most popular Indian dish in London. Chicken Tikka pieces cooked with fresh onions, capsicum and tomato. Topped with lemon juice and fresh coriander.

CHICKEN METHI MALAI 🌶️ GF **\$27.90**

Tender boneless chicken pieces, cooked in fresh cream with fenugreek leaves and a touch of black pepper.

AWADHI CHICKEN 🌶️ GF N **\$27.90**

Boneless Chicken pieces, cooked in rich cashew nut and cardamom gravy, a Nawabi delicacy from the house of Lucknow.

CHICKEN MADRAS 🌶️🌶️ GF **\$26.90**

Also known as Murgi Madras, a spicy south Indian style curry cooked with fenugreek leaves and special spices served, with coriander and ginger.

MANGO CHICKEN 🌶️ GF **\$26.90**

Tender pieces of chicken cooked in alphonso mango purée.

BEEF

MADRAS BEEF 🌶️🌶️ GF **\$26.90**
A delicious spicy beef curry, prepared in south Indian style with garam masala, fenugreek and curry leaves.

BEEF KORMA 🌶️ GF N **\$26.90**
A King's favourite, known throughout India. A bowl full of highly flavoured creamy textured boneless beef curry.

BEEF VINDALOO 🌶️🌶️🌶️ GF N **\$26.90**
Not for the faint hearted! For those who like it "HOT." A typical Goanese style dish cooked in vinegar and spices.

BOMBAY BEEF 🌶️🌶️ GF **\$26.90**
Morsels of beef cooked with potatoes, spices, fenugreek and curry leaves.

SEAFOOD

PRAWN MASALA 🌶️🌶️ GF **\$29.50**
A dry combination of jumbo prawns, chunks of onions, tomato, capsicum and special masala paste.

JHINGA MALABARI 🌶️ GF **\$29.50**
Prawn curry cooked with dessicated coconut, capsicum, carom seeds and fresh cream.

MALIBU PRAWNS 🌶️ GF **\$31.90**
Prawn curry cooked with dessicated coconut, capsicum, carom seeds, fresh cream and a shot of Malibu Rum.

GOA FISH 🌶️ GF **\$28.50**
Fish cooked with dessicated coconut, fresh cream, mustard seeds, ginger and garlic extracts and green spices.

MASALA FISH 🌶️🌶️ GF **\$27.90**
Fish cooked with the flavour of fresh tomatoes, onions and spices - a North Indian delicacy.

LAMB

LAMB ROGANJOSH 🌶️ GF

\$27.90

A popular preparation of lamb from north India. Rich gravy is used to finish the pot, roast with ground cumin seeds and garnished with fresh coriander.

LAMB KARAHI 🌶️ GF

\$27.90

A traditional Indian favourite. Lamb cooked with fresh onions, capsicum and tomato topped with lemon juice and garnished with fresh coriander and ginger.

LAMB KORMA 🌶️ GF N

\$28.90

A King's favourite, known throughout India. A bowl full of highly flavoured, creamy textured, best known boneless lamb curry.

LAMB SAAG 🌶️🌶️ GF

\$27.90

Lamb blended to perfection Mughlai style, fresh green spices from the hilltops of Kashmir and a purée of leafy green spinach.

GOAT (ON THE BONE)

PUNJABI GOAT 🌶️🌶️ GF

\$28.90

Spicy goat curry from the house of Maharaja Patiala - slow cooked in rich, authentic flavours.

BHUNA GOAT MASALA 🌶️🌶️ GF

\$28.90

Goat cooked in traditional Punjabi style with spices, tomatoes, onion, capsicum and coriander.

VEGETARIAN CURRIES

VEGETABLE JAL FREZI 🌶️ GF

Seasoned mixed vegetables tossed in a special blend of spices and North Indian masala.

\$23.50

KARAHI PANEER 🌶️🌶️ GF

Dry combination of homemade cottage cheese along with capsicum, onion, tomato cooked in Karahi style garnished with ginger and fresh coriander.

\$24.90

PANEER LABABDAR 🌶️🌶️ GF

Homemade Cottage cheese simmered in onion, tomato, capsicum and fenugreek leaves in traditional punjabi style.

\$24.90

PALAK PANNER 🌶️ GF

Dry combination of spicy spinach purée and homemade cottage cheese.

\$24.90

MUSHROOM MATTAR 🌶️ GF

Fresh mushroom and peas slow cooked in a savoury sauce of tomatoes, onion, herbs and tempered with roasted cumin and fenugreek leaves.

\$24.90

MALAI KOFTA 🌶️ N

Croquettes of cottage cheese, potatoes, peas, corn and carrot, cashew nuts and spices simmered in a sauce of crushed tomatoes, onions and fresh cream garnished with almond flakes.

\$24.90

PUNJABI CHANA MASALA 🌶️🌶️ GF V

A traditional chickpea curry with a combination of spices. A favourite in Punjab Dhabas (eateries).

\$22.90

DAL TADKA 🌶️🌶️ GF V

Traditional slow cooked lentils along with onions, tomatoes, ginger, garlic, chilli and spices.

\$20.50

DAL MAKHANI 🌶️ GF

Black lentils cooked with tomato purée and fresh cream on a slow fire.
An absolute delight from the Rasoe of Patiala.

\$21.50

INDIAN BREADS

NAAN	\$4.70
Plain white flour bread (buttered).	
HERB NAAN	\$5.90
White flour bread topped with butter and herbs.	
GARLIC NAAN	\$5.90
Flavour of fresh garlic and coriander (buttered).	
MIX NAAN BASKET	\$16.90
A mixture of plain Naan, Garlic Naan and Cheese Naan	
NAAN MAKHANI	\$6.90
Bread stuffed with clarified butter and lightly garnished with coriander.	
PESHWARI NAAN	\$8.50
Stuffed with dried fruit and nuts.	
CHEESE NAAN	\$7.50
Stuffed with shredded cheese, cottage cheese and spices.	
CHEESE GARLIC NAAN	\$7.90
Stuffed with tasty shredded cheese, cottage cheese and spices. Topped with garlic and coriander.	
VEG NAAN	\$6.90
Stuffed with potato, peas and spices.	
TANDOORI ROTI	\$4.70
Wholemeal bread (buttered).	
LACHEDAR PARANTHA	\$7.50
Layered wholemeal bread topped with melted butter.	

RICE - PULAO - BIRYANI

RICE

Plain boiled basmati rice.

per person \$4.90

KASHMIRI PULAO N

Fluffy saffron rice with dried fruits and nuts and cardamom powder.

per person \$8.50

BIRYANI RICE 🍛🍛

Assorted cuts used for preparation. A specialty from the Mughal days

Vegetarian

\$26.90

Chicken/Beef

\$27.90

Lamb

\$28.90

SIDE DISHES

**RAITA, MANGO CHUTNEY, PAPADAMS, MIXED PICKLE,
TAMARIND AND DATE CHUTNEY, CHOPPED CHILLIES**

Each \$4.90

ANY THREE SIDES

\$13.90

GREEN SALAD

Green leaves, tomato, cucumber and carrot, with honey mustard and Italian dressing.

\$11.90

ONION LACCHA SALAD

Red onion, lemon juice and chat masala

\$7.90

KIDS MENU (12 YEARS AND UNDER)

BUTTER CHICKEN, MANGO CHICKEN	\$22.50
<small>(kids size serve) Rice for one person and a choice of one plain Naan (half size) or chips.</small>	
CHICKEN NUGGETS & CHIPS	\$16.90
FISH & CHIPS	\$16.90
CHIPS	\$9.90