

## BANQUETS

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**SUPER DELUXE BANQUET:** (4 People or more)

\$54.90pp

Add Dessert of the Day

\$7.00pp

**ENTRÉE** Seekh Kebab, Aloo Tikki, Veg Samosa, Malai Tikka

**MAINS** Choice of any 3 mains (Except Seafood/Goat) and Dal Makhani Rice,  
Combination of Garlic Naan & Plain Naan, Papadums and Mint Sauce.

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**MAHARAJA BANQUET:** (4 People or more)

\$59.90pp

Add Dessert of the Day

\$7.00pp

**ENTRÉE** Fish Amritsari, Tandoori spicy Wings, Veg Samosa, Malai Tikka, Veg Pakora

**MAINS** CHOICE OF ANY 4 MAINS

**Rice or Pulao Rice** Combination of Garlic Naan, Plain Naan and Cheese Naan

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## ENTRÉE PLATTER

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**MIXED COMBINATION PLATTER** One piece each of Veg Samosa, Malai Tikka,  
Seekh Kebab & Veg Pakora

\$19.50pp

## VEGETARIAN ENTRÉE

<b>VEGETABLE SAMOSA</b> 🌱 V (2pc)	Most popular Indian Entree. Short pastry pockets filled with vegetables & spices.	\$11.90
<b>SAMOSA CHANNA CHAAT</b> 🌱🌱 V	Smashed Samosa served with chick peas, tangy flavours, yogurt, mint chutney, date & tamarind chutney, diced onion & tomatoes.	\$16.90
<b>SOYA CHAAP</b> 🌱 GF	Soya chunks marinated and cooked in ginger, garlic, lemon juice, coriander powder, garam masala & fresh cream	\$13.50
<b>ALOO TIKKI</b> 🌱🌱 (3pc)	Mashed potatoes, baby peas, whole dried coriander seeds, fenugreek leaves, Indian spices with cottage cheese, lightly crumbed & deep fried.	\$11.50
<b>ALOO TIKKI CHANNA CHAAT</b> 🌱	Smashed Aloo Tikki served with chick peas, tangy flavours, yogurt, mint, date & tamarind chutneys, diced onion & tomatoes.	\$16.50
<b>DAHI PAPDI CHAAT</b> 🌱	North Indian street food Papdi (Fried crispy flour chips) with boiled chic peas, potatoes, yogurt, mint, date & tamarind chutneys.	\$13.90
<b>VEGETABLE SPRING ROLL</b> 🌱 V (5pc)	Mixed vegetables in a crispy pastry & deep fried.	\$11.50
<b>VEGETABLE PAKORA</b> 🌱 V GF (3pc)	Finely sliced potatoes, onions & baby spinach dipped in Masala, deep fried with chickpea flour batter.	\$11.50
<b>PANEER TIKKA</b> 🌱🌱 GF	Homemade Cottage Cheese marinated with hung yogurt, garlic, ginger and spices.	\$18.90
<b>MUSHROOM TANDOORI</b> 🌱🌱	Mushroom marinated with herbs, spices, ginger, garlic, sour cream, parmesan cheese, skewered along with capsicum and onions char grilled.	\$17.90

## TANDOORI & NON VEG ENTRÉE

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<b>MALAI TIKKA</b> 🍗 (3pc)	Boneless tender chicken fillets marinated overnight with yogurt, sour cream, parmesan cheese and spices.	\$14.90
<b>TANDOORI SPICY WINGS</b> 🍗🍗🍗 GF (3pc)	Chicken wings marinated overnight with hung yogurt, spices, crushed chilli, ginger, garlic and char grilled.	\$14.50
<b>BARRAH KEBAB</b> 🍗🍗 GF	Tender Lamb cutlets marinated in spices and aromates, bsewered in Tandoor an KOHLIS speciality.	2(pc) \$17.90 4(pc) \$31.90
<b>CRISPY FRIED CHICKEN</b> 🍗🍗 GF	Boneless tender chunks of chicken battered in spices and deep fried.	\$16.90
<b>LAKHNAWI SEEKH KEBAB</b> 🍗🍗🍗 GF (3pc)	A speciality from the city of Nawabs LUCKNOW. Lamb & chicken mince with onions & green spices, mint flakes pressed on a skewer & smoke roasted.	\$14.90
<b>BUTTER GARLIC PRAWNS</b> 🍗 (5pc)	Prawns marinated in special blend of spices, coated with ginger, whole coriander, carum seeds, deep fried and garnished with garlic butter sauce.	\$21.90
<b>PRAWN LABABDAR</b> 🍗 (5pc)	Jumbo prawns marinated with herbs, spices, ginger, garlic, sour cream, parmesan cheese, skewered along with capsicum, onions and char grilled.	\$21.90
<b>FISH AMRITSARI</b> 🍗 (3pc)	Fish fillets marinated in a special blend of spices, coated with ginger, garlic, whole coriander, carum seeds, deep fried.	\$16.50

# FROM THE CURRY KITCHEN

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## VEGETARIAN

<b>MIXED VEGETABLES</b> 🌱 GF	Mixed vegetables in cashew & almond based curry sauce.	\$23.50
<b>KARAHI PANEER</b> 🌱🌱 GF	Cottage cheese, capsicum, onion, tomato cooked in Karahi style, garnished with ginger & fresh coriander.	\$24.50
<b>ALOO GOBI</b> 🌱🌱 GF V	Potatoes & cauliflower sautéed with onion, tomatoes & herbs.	\$22.90
<b>SHAHI PANEER</b> 🌱 GF	Homemade cottage cheese simmered in creamy tomato based sauce, cooked with butter, fenugreek leaves & spices.	\$24.50
<b>PALAK PANEER</b> 🌱 GF	Dry combination of spicy spinach puree & homemade cottage cheese.	\$24.50
<b>MUSHROOM METHI MALAI MATTAR</b> 🌱 GF	Mushroom and peas cooked in fresh pure cream with garlic, fenugreek leaves and black pepper.	\$23.50
<b>MALAI KOFTA</b> 🌱 N	Croquettes of potatoes, cottage cheese, peas, corn, carrot & spices, simmered in fresh cream & cashew gravy.	\$22.90
<b>DAL MAKHANI</b> 🌱 GF (can order vegan)	Black lentils cooked with tomato puree & fresh cream on a slow fire. An absolute delight from the Rasoe of Patiala.	\$20.50
<b>PUNJABI CHOLE</b> 🌱🌱 GF V	A traditional chick pea curry with combination of spices and a favourite in Punjabi Dhabas (Roadside Eateries).	\$20.50

## LAMB

### **LAMB ROGANJOSH**

 GF

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

\$26.90

### **LAMB DO PIAZA**

 GF

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

\$26.90

### **LAMB SAAG**

 GF


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

\$26.90

## **CHICKEN**

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### **BUTTER CHICKEN**

 GF

Kohli's most popular dish. A chicken delicacy firstly half cooked the Tandoor way & then finished the curry way. A creamy tomato flavored curry with butter & a touch of pepper.

\$26.50


### **CHICKEN TIKKA MASALA**

  GF

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

\$25.90

### **MANGO CHICKEN**

 GF

Tender pieces of chicken cooked in alphonso mango puree.

\$25.50

### **CHICKEN CHETTINAD**

  GF

Chicken Chettinad is one of the most popular dishes from South India, Chicken is cooked with mustard seeds, coconut cream, dry chilli, curry leaves, spices & herbs.

\$25.90

### **CHICKEN METHI MALAI**

 GF

Tender boneless chicken pieces cooked in fresh cream with Fenugreek leaves & a touch of black pepper.

\$25.90

### **CHILLI CHICKEN**

   GF (3pc)

The famous Indo-Chinese dish crispy fried chunks of chicken fillets, onions, bell peppers tossed in spicy sweet chilli sauce.

\$26.50

## BEEF

### **MADRAS BEEF**

  GF

A delicious spicy beef curry, prepared in south Indian style with garam masala, fenugreek & curry leaves.

\$25.90

### **BEEF KORMA**

 GF N

A king's favourite, known throughout India. A creamy Beef curry cooked in almond & cashew based gravy.

\$25.90

### **BEEF VINDALOO**

    GF

Not for the faint hearted! For those who like it "HOT"  
A typical Goanese style dish cooked in vinegar & spices.

\$25.90

### **BEEF JALFREZI**

  GF

Morsels of beef cooked with vegetables, spices, fenugreek & curry leaves and a touch of cream.

\$25.90

## GOAT

### **PUNJABI GOAT**

  GF

A divine spicy goat curry from the house of Maharaja Patiala - Goat slow cooked in rich authentic flavours.

\$28.50

### **TAWA GOAT**

  GF

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

\$28.50

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## SEAFOOD

### **PRAWN MASALA**

  GF

A dry combination of jumbo prawns, chunks of onions, tomato, capsicum & special masala paste.

\$29.50

### **PRAWN MALABARI**

 GF

Prawns cooked with desiccated coconut, capsicum, fresh cream, carum seeds and touch of vinegar.

\$29.50

### **PRAWN MALIBU**

 GF

Prawn Malabari cooked with shot of Malibu rum.

\$31.50

### **GOA FISH**

 GF

Fish cooked with desiccated coconut, fresh cream, mustard seeds, ginger & garlic extracts & green spices.

\$28.50

### **MASALA FISH CURRY**

  GF

Fish cooked with tomatoes, garam masala, cumin, curry leave, herbs & fresh coriander.

\$27.90

## RICE & BIRYANI

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<b>RICE</b>	Plain boiled basmati rice.	\$4.90pp
<b>KASHMIRI PULAO</b>	Fluffy Saffron rice with dried nuts & fruits & cardamon powder.	\$8.50pp
<b>HYDERABADI BIRYANI</b>	A spicy mixture of Chicken, meat or vegetables with spices and rice, cooked in traditional Hyderabad style. A specialty from the Mughal days. Choice of Beef, Lamb, Chicken & Vegetables.	Vegetables: \$27.90 Beef/Chicken: \$28.90 Lamb: \$29.90

## KIDS MENU (12 YEARS AND UNDER)

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<b>BUTTER CHICKEN,</b>	Rice for one person and a choice of small plain Naan or chips.	\$22.90
<b>MANGO CHICKEN</b>	Upgrade to Garlic Naan	\$1.50
(small serve)	Upgrade to Cheese Naan	\$2.90
<b>CHICKEN NUGGETS &amp; CHIPS</b>		\$15.90
<b>FISH FINGERS &amp; CHIPS</b>		\$14.50
<b>CHIPS</b>		\$9.90

## NAAN BREADS

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<b>MIX NAAN BASKET</b>	Mix basket with Garlic naan, Plain Naan & Cheese Naan.	\$16.90
<b>NAAN</b>	White flour bread topped with butter.	\$4.90
<b>HERB NAAN</b>	White flour bread topped with butter & herbs.	\$5.90
<b>GARLIC NAAN</b>	Flavour of fresh garlic & coriander.	\$5.90
<b>CHILLI NAAN</b> 	White flour bread topped w/butter & chilli flakes.	\$5.90
<b>BUTTER NAAN</b>	Bread stuffed with clarified butter & lightly garnished with coriander.	\$7.50
<b>PESHWARI NAAN</b> N	Stuffed with dried fruit & nuts.	\$8.90
<b>CHEESE NAAN</b>	Stuffed with shredded tasty & cottage cheese, spices and topped with butter.	\$7.50
<b>CHEESE GARLIC NAAN</b>	Stuffed with shredded tasty & cottage cheese & spices, topped with garlic & coriander.	\$7.90
<b>VEG NAAN</b> (can order vegan with wholemeal)	Stuffed with potato, peas, spices & butter.	\$6.90
<b>TANDOORI ROTI</b> (can order vegan)	Whole meal bread topped with butter.	\$4.90
<b>LACHEDAR PARANTHA</b> (can order vegan)	Layered wholemeal bread stuffed & topped with butter.	\$7.50

## SIDE DISHES

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**RAITA, MANGO CHUTNEY, PAPADAMS,  
MIXED PICKLE, TAMARIND & DATE CHUTNEY**

\$4.50 each

**CHOPPED CHILLIS**

\$3.90

## SALADS

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**GREEN SALAD**  
(with dressing)

Green leaves, tomato, cucumber & carrot.

\$10.90

**COTTAGE CHEESE  
GREEN SALAD**  
(with dressing)

Cottage cheese with green leaves, cherry tomato,  
cucumber & carrots.

\$14.90

**Onion & mix pickle Salad**

\$7.90

## DESSERTS

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<b>GOURMET ICE CREAM</b>	Cookies & Cream, Chocolate, Vanilla, Rainbow, Boysenberry	\$11.90
<b>KIDS ICE CREAM</b>		\$8.90
<b>MANGO KULFI</b>	A traditional homemade Indian mango ice cream.	\$10.50
<b>PISTACHIO KULFI</b>	A traditional homemade Indian ice cream with pistachios.	\$10.90
<b>GULAB JAMUN</b>	Cottage cheese and corn flour dumpling, fried to golden brown and left to soak in sweet syrup and served hot.	\$10.50
<b>GULAB JAMUN</b> with scoop of ice cream		\$11.90
<b>RASMALAI</b>	Soft creamy concentrated milk cakes with creamy sweet reduced milky syrup with pistachios and cardamon, served chilled.	\$10.50



MILD



MEDIUM



HOT



VERY HOT