



ENTRÉES FROM TANDOOR

TANDOORI MIXED PLATTER 1/4 chicken, coriander chicken tikka, fish tikka, sheekh kebab and tandoori tail prawns (2 pieces each)	\$29.9
CHICKEN TIKKA Chicken fillet with sun-dried garam masala and herbed yoghurt (4 pieces)	\$11.9
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)	\$20.9
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)	\$15.9
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)	\$7.0
VEGETABLE SAMOSAS - CONTAINS GLUTEN (V) Pastries filled with vegetables served with mint chutney (2 pieces)	\$7.5
PANEER PAKORA (SPICY) Cottage cheese marinated with chilli and herbs and deep fried with chickpea flour	\$9.9
MUSHROOM PAKORA (V) Mushrooms coated with chickpea flour with spices and deep fried. Tender and juicy	\$7.9
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	\$11.9

V = VEGAN

Any allergy concerns, please speak to our friendly staff



MAINS

FAVOURITES

CHICKEN SPINACH Tendered chicken cooked in a puree of spinach	\$16.9
BUTTER CHICKEN Smoked marinated fillet in gingered cream tomato, capsicum and cardamom	\$16.9
CHICKEN / LAMB VINDALOO Tender pieces of chicken / lamb cooked as a hot and tangy dish	\$16.9
CHICKEN / LAMB KORMA Tender pieces of chicken / lamb coated in creamy almond and cashew sauce	\$16.9
CHICKEN MASALA Tender pieces of chicken in ginger, garlic and cardamom	\$16.9
CHICKEN / LAMB MADRAS Tender pieces of chicken / lamb cooked in southern spices	\$16.9
CHICKEN JALFREZY (CHEF'S SPECIAL)	\$19.9
LAMB MYSORE (CHEF'S SPECIAL) Tender pieces of lamb cooked in coriander and dry chilli (spicy dish)	\$20.9
LAMB ROGAN JOSH Tender lamb in rich gravy with herbed oil and chilli	\$16.9
LAMB SPINACH Tendered lamb pieces cooked in a puree of spinach	\$16.9
BEEF VINDALOO Tender pieces of beef cooked as a hot and tangy dish	\$16.9
BEEF KORMA Tender pieces of beef coated in a creamy almond and cashew sauce	\$16.9
BEEF MADRAS Tender pieces of beef cooked in southern spices	\$16.9

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MAINS

GOURMET CORNER

CHILLI CHICKEN	\$20.9
Sliced chicken tossed with capsicums, onions, chilli finished with soya sauce and chilli paste	
COCONUT CHICKEN	\$21.9
Diced chicken cooked with fresh spices and coconut water served in a fresh coconut shell	
TANDOORI CHICKEN TIKKA MASALA	\$20.9
Baked chicken tikka cooked in a spicy sauce with capsicum, onion and tomato	
CORIANDER CHICKEN TIKKA MASALA	\$21.9
Baked coriander chicken tikka cooked in coriander sauce	
GOAT MASALA (ON THE BONE)	\$23.9
Diced goat meat pieces cooked with yoghurt and spices	
GOAT VINDALOO (ON THE BONE)	\$24.9
Diced goat meat pieces cooked as a hot and tangy sauce	
TANDOORI RAAN (FOR 2 PEOPLE) (24 HOUR NOTICE REQUIRED)	\$34.9
Marinated leg of lamb cooked in tandoor and tossed in pan with capsicum, onion and spices	
BEEF / LAMB RENDANG	\$21.9
Diced beef / lamb cooked with lemongrass kaffir leaves, galangal, fresh tumeric, gravy base; Singapore's favourite dish	
FROM THE SEA	
TAJ TANDOORI FISH (BARRAMUNDI)	\$22.9
Grilled in tandoor with yoghurt and spices	
PRAWNS JALFREZY	\$29.9
Prawns cooked in ginger, garlic, cardamom and curry leaves	
PRAWNS MALABAR	\$31.9
Prawns cooked with coconut cream, mustard seeds and coconut water	
FISH MASALA	\$22.9
Tender pieces of fish cooked in ginger, garlic, cardamom and curry leaf	
FISH MADRAS (CHEF'S SPECIAL)	\$23.9

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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)	\$13.9
Mushrooms tossed in onion, garlic and pepper	
SAAG ALU (VEGAN OPTION AVAILABLE)	\$13.9
Potatoes covered in puréed spinach	
BAIGAN PEAS BHARTA (CHEF'S SPECIAL) (V)	\$13.9
Roasted eggplant puree cooked with delicious spices and herbs	
ALU BEANS MASALA (V)	\$12.9
French beans and potato tossed with spices	
SAAG PANEER	\$13.9
Cottage cheese covered in pureed spinach	
MATTER PANEER	\$13.9
Cottage cheese and peas simmered in a creamy cashew and almond sauce	
NAVRATHAN KORMA	\$13.9
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
MALAI KOFTA - CONTAINS GLUTEN	\$12.9
Potato and cottage cheese dumplings in a almond makhani sauce	
ALU MATTER (VEGAN OPTION AVAILABLE)	\$12.9
Potatoes and green peas cooked in mild spices	
ALU GOBHI (V)	\$12.9
Seasoned potatoes and cauliflower with tumeric, coriander, cumin and tomatoes	
CHANNA MASALA (V)	\$12.9
Chickpeas cooked in a tomato sauce with mild spices	
JAIPUR DAAL	\$12.9
Lentils cooked slowly in a melting pot	
ALU BAIGAN EGGPLANT (CHEF'S SPECIAL) (V)	\$15.9
Eggplant and potato cooked with chef's recipe	
PANEER TIKKA MASALA (CHEF'S SPECIAL)	\$16.9
Tandoor baked cottage cheese tossed in pan with masala	

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ACCOMPANIMENTS

NAAN

Plain Naan	\$2.9	Potato Naan	\$4.5
Garlic / Butter Naan	\$3.9	Keema Naan	\$4.5
Kashmiri Naan	\$4.9	Chicken Tikka Naan	\$5
Cheese & Garlic Naan	\$4.9	Tandoori Roti (Wholemeal Bread)	\$3.5
Chilli Cheese Naan	\$4.9	Paratha (Wholemeal Layered Bread)	\$3.9
Cheese Naan	\$4.5	Bathura (Deep Fried Bread)	\$3.9

RICE

	SMALL	LARGE
Steam Rice	\$3	\$5
Saffron Rice	\$3.5	\$6
Peas Pilau	\$4	\$7
Kashmiri Pilau	\$4.5	\$8

SIDES

Fresh Mixed Salad	\$6.9
Kuchumber Salad (Indian Style)	\$6.9
Pappadams	\$3.5
Raita (Cucumbers/Mint)	\$5
Mango Chutney	\$3.5
Mixed Pickles	\$3.5

DESSERTS

ICE CREAM

\$5.5

GULAB JAMUN (2 PIECES)

Milk dumplings in cardamom and sugar syrup

\$6.9

KULFI (MANGO / PISTACHIO)

Indian ice cream flavoured with herbs

\$7.9

DESSERT PLATTER

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

\$18.9



BANQUET OPTIONS AVAILABLE

OPTION 1 - \$40 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 & Saffron Rice

Plain & Garlic Naans

Raita

Mango Chutney

Pappadums



BANQUET OPTIONS AVAILABLE

OPTION 2 - \$45 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