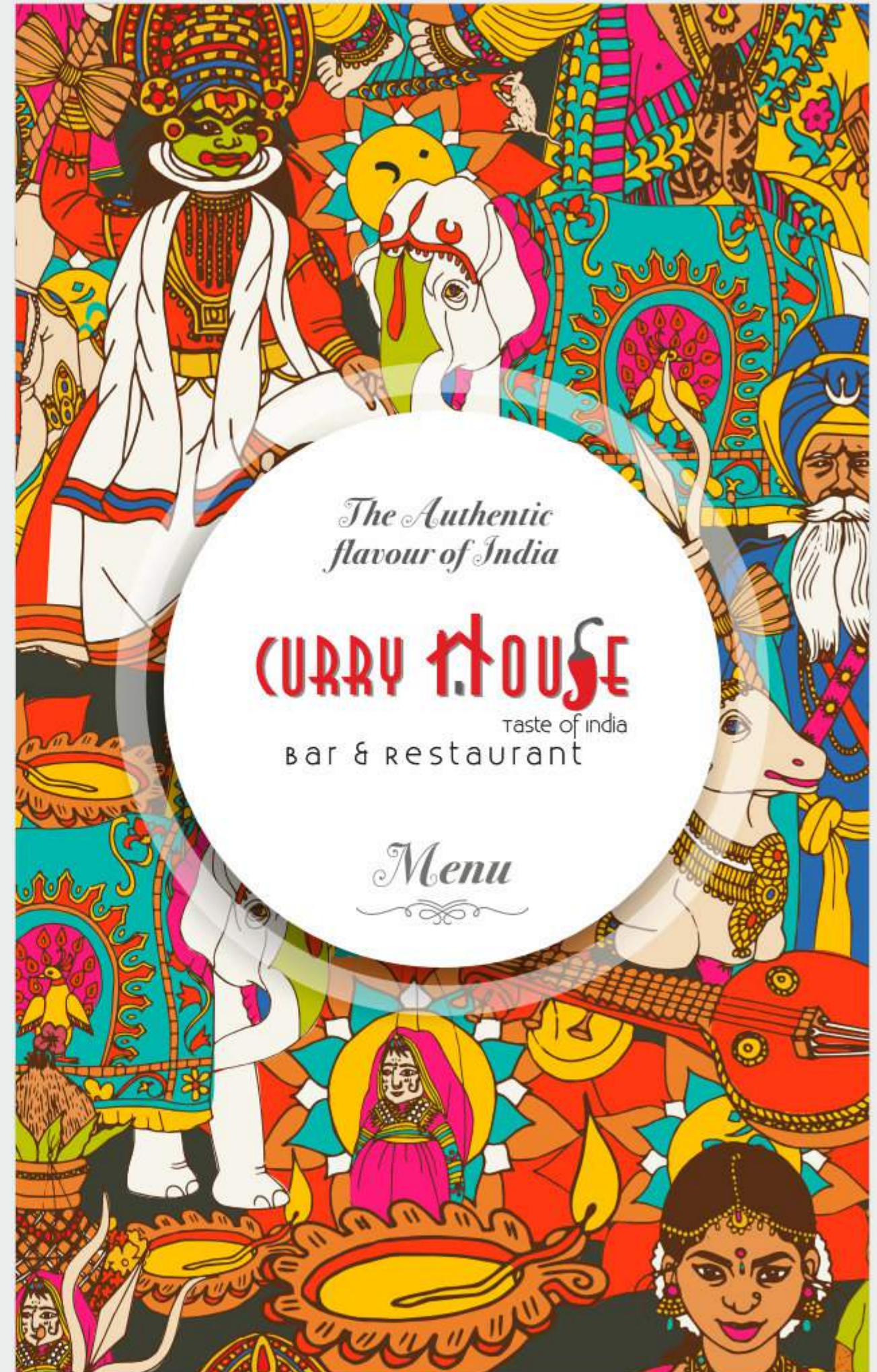


CURRY HOUSE
taste of india
bar & restaurant



*The Authentic
flavour of India*

CURRY HOUSE
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Menu

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Special Banquet Menu

BANQUET MENU 1 (To share between two) **35.00/Head**

(Entrée: Chicken Tikka and Onion Bhaji.
Main Meal: Choice of two dishes among, Beef Madras or Butter Chicken, Aloo Gobi or Mix Vegetable Curry. Rice and Bread's: Saffron Rice, Mix of plain and garlic naan for two. After Meals: Indian chai or Ice cream.)

BANQUET MENU 2 (To share between 4 or more) **40.00/Head**

(Appetizer: Plate of Onion Bhaji to share. Entrée: Platter of Veg Samosa, Chicken Tikka and Seekh Kabab to Share. Main Meal: Serves of Butter Chicken, Daal Makhani and Lamb Rogan Josh. Rice and Bread: Peas pulao, basket of mixed Naan Bread. After Meals: Gulab Jamun or Chai.)

BANQUET MENU 3 (To share between 4 or more) **49.50/Head**

(Appetizer: Plate of Onion Bhaji and Vegetable Samosa to share.
Entrée : Mix Tandoori Plate (includes Chicken Tikka, Seekh Kebab, and Tandoori Prawns). Main meal: Butter chicken, Lamb Rogan Josh, Beef Korma and Paneer Tikka Masala. Rice and Bread: Mushroom Rice or Peas Pulao or Saffron Rice and Basket of Mixed Naan Bread.
After meals: Gulab Jamun or Chai or Chef 's Special Dessert of the Day.)

Specific dishes might take little long to prepare.

Entrée

- | | |
|--|-------|
| 1. Chaat Papdi | 7.00 |
| Savoury, fried pastry ribbons topped by potato dumpling and drizzled with tingling yoghurt dressing. | |
| 2. Onion Bhaji | 8.00 |
| Chick pea flour battered onion rings served with homemade mint chutney. | |
| 3. Paneer Tikka | 8.00 |
| Chunks of cottage cheese marinated in spices and grilled in Tandoor | |
| 4. Veg Seekh Kebab | 9.00 |
| Hand picked vegetables blended with spices and grilled in Tandoor | |
| 5. Vegetable Samosa | 8.50 |
| Deep fried crispy pastry pockets stuffed with savoury potato and pea filling | |
| 6. Chicken Tikka | 12.00 |
| Boneless chicken marinated overnight in a blend of aromatic herbs and spices and cooked in tandoor | |
| 7. Seekh Kebab | 12.00 |
| Minced lamb and chicken well marinated and cooked in tandoor with skewers. | |
| 8. Barah Kebab | 18.00 |
| Succulent lamb cutlets soaked in chef's special marination and charred in tandoor. | |
| 9. Hariyali Prawns | 19.00 |
| Prawns marinated with coriander and mint, skewered and cooked in tandoori oven. | |
| 10. Tandoori Chicken | 16/28 |
| Chicken marinated with hung yoghurt, Chef's mix of herbs and spices and cooked to perfection in tandoor. Choice of half or full chicken. | |

Specific dishes might take little long to prepare.

**11. Curry House Signature Mixed Tandoori Plate**

47.00

Combination of seekh kebab, chicken tikka, lamb chops and prawns served on our signature plate.

12. Chef's Entrée

M.P.

Chef's Choice of the Day

Vegetarian

(V - can be made Vegan)

13. Daal Makhani (v)

18.90

Mix of lentils and beans soaked overnight and simmered in its own juice extracts and finished with a touch of cream

14. Aloo Gobi (v)

18.90

The name says it all in this dish it's a North Indian dish made up of Aloo (potato) and Gobi (Cauliflower)

15. Navratan Korma or Curry (v)

18.90

Beautiful combination of nine different (Navratan) vegetables put together in a Curry or korma sauce of your choice

16. Eggplant Curry (v)

18.90

Eggplant, and few pieces of potatoes for taste, cooked in tomato and onion curry

17. Palak Paneer

18.90

Indian cottage cheese cubes cooked in spinach puree and authentic blend of spices

18. Paneer Mutter Masala

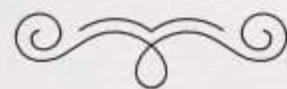
18.90

A lovely combination of cheese and fresh garden green peas in tomato & onion gravy

19. Kadai Paneer

19.90

Cheese cooked with tomatoes, onions, capsicum and a blend of Indian spices



Specific dishes might take little long to prepare.

**20. Malai Kofta**

19.90

Grated cheese and potato dumpling cooked in creamy onion and tomato sauce

21. Paneer Tikka Masala

19.90

Indian style double pressed cottage cheese cooked in tikka sauce and vegetables

22. Butter Paneer

18.90

Home made cottage cheese simmered in silky butter and tomato sauce

Beef**23. Beef Madras**

18.90

Beef cooked with strong flavours of mustard, curry leaves, finished with coconut milk

24. Beef Vindaloo

18.90

Diced lean beef cooked with spicy garlic, chilli and vinegar paste in Goan style

25. Beef Korma

18.90

Beef braised in creamy cashew sauce and korma spices

26. Beef Lasooni Masala

19.90

Garlic flavoured sauteed beef in curry sauce

27. Kerala Beef Fry

19.90

Beef sauteed with curry leaves and freshly ground black pepper and Indian masala

28. Gongura Beef

19.90

Beef Sauteed with tangy green leaf (Kenaf)



Specific dishes might take little long to prepare.

Chicken

(All chicken dishes are boneless)

- | | |
|---|-------|
| 29. Butter Chicken Succulent marinated chicken cooked in tandoor and simmered in silky butter and tomato sauce | 18.90 |
| 30. Chicken Tikka Masala Chicken marinated, cooked in tandoor and sauteed in Tikka masala | 18.90 |
| 31. Mango Chicken Simmered in creamy mild mango sauce | 18.50 |
| 32. Kadai Chicken Chicken cooked with tomatoes, onions, capsicum and a blend of Indian spices | 18.90 |
| 33. Chicken Madras Fillets of chicken cooked in South Indian style tempered with mustard seeds and curry leaves | 18.90 |
| 34. Chicken Korma Chicken braised in creamy cashew sauce and spices | 18.90 |
| 35. Chicken Vindaloo Chicken cooked with spicy garlic, chilli and vinegar paste in Goan style | 18.90 |
| 36. Chicken Saag Chicken simmered in spinach puree and authentic combination of spices | 18.90 |
| 37. Chicken Nilgiri Korma Chicken cooked in mint, coriander paste and spices | 18.90 |

Specific dishes might take little long to prepare.

Lamb

- | | |
|---|-------|
| 38. Lamb Rogan Josh Famous lamb curry dish blended with delicate spices, hailing from Kashmir in India | 20.90 |
| 39. Saag Lamb Tender lamb simmered in spinach puree and authentic combination of spices | 21.90 |
| 40. Lamb Vindaloo Goan special for hot spicy food lovers | 20.90 |
| 41. Bhuna Lamb Bhuna is the style of cooking where the lamb is been sauteed slowly in sauce till it is semi dry | 21.90 |
| 42. Lamb Lasooni Lamb cooked in hot and spicy sauce with Garlic | 21.90 |
| 43. Daal Lamb Lamb and lentils cooked together tempered with Cumin | 21.90 |
| 44. Nargisi Kofta Chef's secret recipe from the valleys of India | 24.00 |
| 45. Lamb Madras Lamb cooked in South Indian style tempered with mustard seeds and curry leaves | 21.50 |
| 46. Lamb Pepper Fry Spicy lamb dish, lamb sauteed with freshly ground black pepper | 21.50 |

Specific dishes might take little long to prepare.

Sea Food Symphony

47. Coconut Fish Curry 22.90
Fish cooked in creamy coconut sauce with a blend of delicate spices and curry leaves

48. Fish Tikka Masala 23.90
Tikka masala marinated fish cooked in thick aromatic sauce

49. Andhra Fish Curry 22.90
Fish cooked in tomato and tamarind sauce. A tangy curry from the state of Andhra Pradesh

50. Fish Malabar 22.90
Malabari fish curry famous for the rich and creamy gravy based on nuts

51. Prawn Balti 24.90
Prawns simmered in chef's special blend of sauces

52. Garlic Prawn Masala 24.90
Prawns cooked in fresh garlic flavoured tangy sauce

53. Peppered Prawns 24.90
Prawns tossed with freshly ground black pepper and spices

54. Seafood Jalfrezi (Fish and Prawns) 22.90/24.90
Choice of fish or prawns in an Indian style stir fry with vegetables, curry sauce and spices

Rice

55. Saffron Rice 6.25
Steamed basmati rice with saffron colour

56. Pea's Pulao 7.50
Basmati rice sauteed with fresh garden green peas

57. Mushroom Rice 7.50
Basmati rice sautéed with onions and mushrooms

Specific dishes might take little long to prepare.

58. Coconut Rice 7.50
Basmati rice tempered with curry leaves,herbs and finished with a dash of coconut cream

59. Kashmiri Rice 8.50
Basmati rice cooked with nuts and spices finished with a hint cream

60. Lemon Rice 7.50
Basmati rice cooked with lemon juice and tempered

Biryani (Chef's Special)

A famous South Indian Flavoured and aromatic rice dish comes with a choice of Beef, Chicken, Lamb or Seafood served with raita.

61. Vegetable 20.50

62. Beef/Chicken 21.90

63. Lamb 23.90

64. Seafood 25.90

Indian Breads

Naan bread is a leavened south Asian flat bread which is particularly very famous in India and cooked in a clay oven commonly known as tandoor traditionally made in a tear drop shape. There are many variations of naan bread they all have their main ingredient sprinkled, brushed over or stuffed inside them.

65. Plain Naan 3.50

66. Butter Naan 3.75
Brushed with clarified butter as soon as it is removed from the tandoor

Specific dishes might take little long to prepare.

**67. Garlic Naan**

Sprinkled with fresh garlic

3.75

68. Cheese Naan

Stuffed with mozzarella and cheddar cheese and herbs

6.50

69. Paneer Naan

Stuffed with Indian cottage cheese crumbs and herbs

6.00

70. Bullet Naan

Naan with chillies, for the one who loves hot

6.00

71. Kashmiri Naan

Stuffed with mixed dry fruits and nuts

7.50

72. Keema Naan

Stuffed with spiced minced lamb

7.50

73. Chef's Naan of the Day

Kneaded specially by the chef according to the available seasonal and local produce

7.50

Side Dish

74. Mix Pickle

Mix of vegetables pickled in combination of vinegar, lemon juice, salt and spices

2.50

75. Choice of Chutney's

Mango, mint or tamarind

2.50

76. Raita

Finely chopped cucumber, onion and blend of spices and herbs with yoghurt

3.00

77. Indian Cucumber Salad

A fresh and light mix salad of cucumber, onion and tomato dressed with lemon juice / yoghurt and herbs

6.90



Specific dishes might take little long to prepare.



Desserts

78. Gulab Jamun

Milk powder dumpling fried in oil soaked in sugar syrup and served warm with vanilla ice cream

7.00

79. Mango Kulfi

Indian version of Homemade ice cream made with Milk, Saffron & Mango pulp

7.00

80. Vanilla or Strawberry Ice Cream

5.00

81. Chef's Dessert of the Day

6.00

Drinks

(Hot and Cold)

82. Coco Cola, Diet Coke, Lemonade, Solo, Sunkist

3.50

83. Juice - Apple Or Orange

3.00

84. Fresh Orange Juice

5.00

85. Soda Water, Tonic Water, Dry Ginger Ale

4.00

86. Bottled Water

4.00

87. Sparkling Water

5.00

(Please advice staff if you would like bottled or sparkling water)

88. Chai Tea

5.00

89. Lemon And Ginger Tea with Honey

4.50

90. Cappuccino

4.50

91. Flat White

4.50

92. South Indian Filter Coffee

6.00

(Served in traditional coffee cup)

93. Mango Lassi

7.00

(Fresh mango blended with yogurt and sprinkled with dry nuts)

94. Vanilla / Strawberry Milk shake

7.00



Specific dishes might take little long to prepare.