

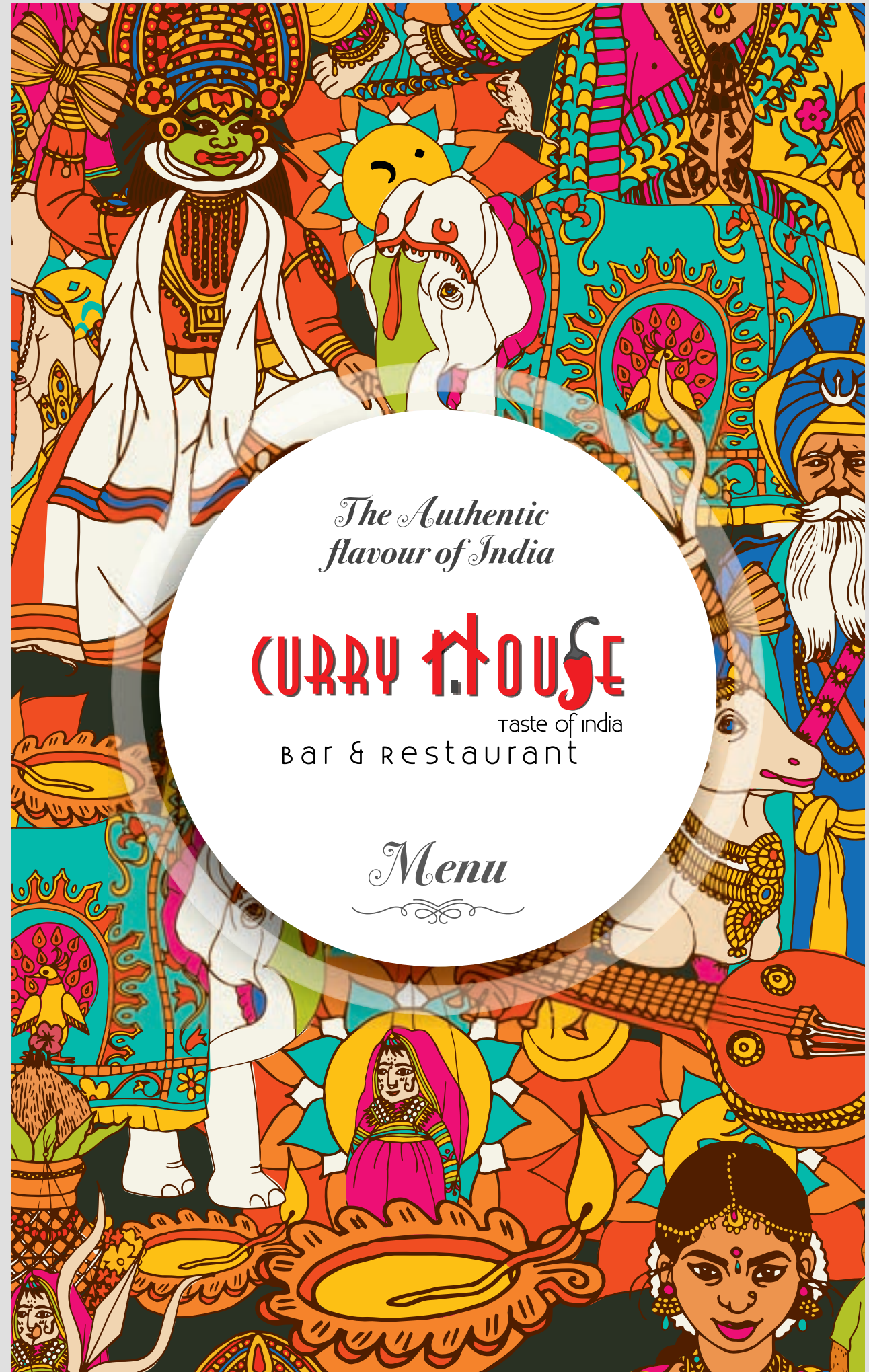
CURRY HOUSE
taste of india
bar & restaurant



*The Authentic
flavour of India*

CURRY HOUSE
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Menu



CURRY HOUSE
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Special Banquet Menu

BANQUET MENU 1 MINIMUM 2 and more 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 MINIMUM 2 and more 42.50/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 MINIMUM 2 and 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 | 8.00 |
| 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 | 12.00 |
| Chunks of cottage cheese marinated in spices and grilled in Tandoor | |
| 4. Vegetable Samosa | 8.50 |
| Deep fried crispy pastry pockets stuffed with savoury potato and pea filling | |
| 5. Chicken Tikka | 12.00 |
| Boneless chicken marinated overnight in a blend of aromatic herbs and spices and cooked in tandoor | |
| 6. Seekh Kebab | 12.00 |
| Minced lamb and chicken well marinated and cooked in tandoor with skewers. | |
| 7. Barah Kebab | 22.00 |
| Succulent lamb cutlets soaked in chef's special marination and charred in tandoor. | |
| 8. Hariyali Prawns | 19.00 |
| Prawns marinated with coriander and mint, skewered and cooked in tandoori oven. | |
| 9. Tandoori Prawns | 19.00 |
| Prawns marinated with tandoori spice 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

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

49.90

Vegetarian

(V - can be made Vegan)

12. Daal Makhani (v)

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

18.90

13. Aloo Gobi (v)

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

18.90

14. Navratan Korma or Curry (v)

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

18.90

15. Eggplant Curry (v)

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

18.90

16. Palak Paneer

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

19.90

17. Paneer Mutter Masala

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

19.90

18. Kadai Paneer

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

19.90

19. Malai Kofta

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

19.90



Specific dishes might take little long to prepare.



20. Paneer Tikka Masala

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

19.90

21. Butter Paneer

Home made cottage cheese simmered in silky butter and tomato sauce

19.90

Beef

22. Beef Madras

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

21.90

23. Beef Vindaloo

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

21.90

24. Beef Korma

Beef braised in creamy cashew sauce and korma spices

21.90

25. Beef Lasooni Masala

Garlic flavoured sauteed beef in masala sauce

21.90

26. Kerala Beef Fry

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

21.90

27. Gongura Beef

Beef Sauteed with tangy green leaf (Kenaf)

21.90

Chicken

(All chicken dishes are boneless)

28. Butter Chicken

Succulent marinated chicken cooked in tandoor and simmered in silky butter and tomato sauce

21.90

29. Chicken Tikka Masala

Chicken marinated, cooked in tandoor and sauteed in Tikka masala

21.90



Specific dishes might take little long to prepare.



30. Mango Chicken 🍌

Simmered in creamy mild mango sauce

21.90

31. Kadai Chicken 🍌🍌

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

21.90

32. Chicken Madras 🍌🍌

Fillets of chicken cooked in South Indian style tempered with mustard seeds and curry leaves

21.90

33. Chicken Korma 🍌🍌

Chicken braised in creamy cashew sauce and spices

21.90

34. Chicken Vindaloo 🍌

Chicken cooked with spicy garlic, chilli and vinegar paste in Goan style

21.90

35. Chicken Saag 🍌🍌🍌

Chicken simmered in spinach puree and authentic combination of spices

21.90

36. Chicken Nilgiri Korma 🍌🍌

Chicken cooked in mint, coriander paste and spices

21.90

37. Chicken Jalfrezi 🍌

Indian style stir fried chicken with vegetables in a spicy tomato gravy

21.90

38. Chicken Dahiwala 🍌🍌

Chicken braised in onion and tomato sauce flavoured with yoghurt

21.90

39. Chicken Pepper Fry

Chicken sautéed with ground black pepper

21.90



Specific dishes might take little long to prepare.



Lamb

40. Lamb Rogan Josh 🍌

Famous lamb curry dish blended with delicate spices, hailing from Kashmir in India

22.90

41. Saag Lamb 🍌🍌🍌

Tender lamb simmered in spinach puree and authentic combination of spices

23.90

42. Lamb Vindaloo 🍌

Goan special for hot spicy food lovers

22.90

43. Bhuna Lamb 🍌🍌

Bhuna is the style of cooking where the lamb is been sauteed slowly in sauce till it is semi dry

23.90

44. Lamb Lasooni 🍌🍌

Lamb cooked in hot and spicy sauce with Garlic

23.90

45. Daal Lamb 🍌

Lamb and lentils cooked together tempered with Cumin

23.90

46. Nargisi Kofta 🍌🍌🍌

Chef's secret recipe from the valleys of India

24.90

47. Lamb Madras 🍌🍌

Lamb cooked in South Indian style tempered with mustard seeds and curry leaves

23.90

48. Lamb Pepper Fry 🍌🍌

Spicy lamb dish, lamb sauteed with freshly ground black pepper

23.90

49. Lamb Korma 🍌

Lamb braised in creamy cashew sauce.

23.90

50. Chef's Signature Dish Lamb Shanks. 🍌

Slow cooked lamb shanks (light enough to fall off the bone), mouthwatering onion infused gravy, served with a side of naan and rice to balance the flavours.

32.00



Specific dishes might take little long to prepare.

Sea Food Symphony

- 51. Coconut Fish Curry** 🌶️🌶️ 24.90
Fish cooked in creamy coconut sauce with a blend of delicate spices and curry leaves
- 52. Fish Tikka Masala** 🌶️ 25.90
Tikka masala marinated fish cooked in thick aromatic sauce
- 53. Fish Malabar** 🌶️ 24.90
Malabari fish curry famous for the rich and creamy gravy based on nuts
- 54. Prawn Balti** 🌶️ 25.90
Prawns simmered in chef's special blend of sauces
- 55. Garlic Prawn Masala** 🌶️ 25.90
Prawns cooked in fresh garlic flavoured tangy sauce
- 56. Peppered Prawns** 🌶️ 25.90
Prawns tossed with freshly ground black pepper and spices
- 57. Seafood Jalfrezi (Fish and Prawns)** 🌶️ 24.90/25.90
Choice of fish or prawns in an Indian style stir fry with vegetables, curry sauce and spices (fish 24.90, prawns 25.90, mix 25.90)

Rice

- 58. Saffron Rice** 6.25
Steamed basmati rice with saffron colour
- 59. Pea's Pulao** 7.50
Basmati rice sauteed with fresh garden green peas
- 60. Mushroom Rice** 7.50
Basmati rice sautéed with onions and mushrooms
- 61. Coconut Rice** 7.50
Basmati rice tempered with curry leaves, herbs and finished with a dash of coconut cream

Specific dishes might take little long to prepare.

- 62. Kashmiri Rice** 8.50
Basmati rice cooked with nuts and spices finished with a hint of cream
- 63. Lemon Rice** 7.50
Basmati rice cooked with lemon juice and tempered with mustard seeds and curry leaves

Biryani (Chef's Special)

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

- 64. Vegetable** 21.50
- 65. Chicken** 22.90
- 66. Beef** 23.90
- 67. Lamb** 24.90
- 68. Seafood (mix of fish & prawns)** 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.

- 69. Plain Naan** 3.50
- 70. Butter Naan** 3.75
Brushed with clarified butter as soon as it is removed from the tandoor
- 71. Garlic Naan** 3.75
Sprinkled with fresh garlic

Specific dishes might take little long to prepare.



72. Paneer Naan

Stuffed with Indian cottage cheese crumbs and herbs

6.00

73. Cheese Naan

Stuffed with mozzarella and cheddar cheese and herbs

6.50

74. Cheese & garlic

Stuffed with mozzarella and cheddar sprinkled with garlic

7.00

75. Chilly Cheese Naan

Stuffed with chillies & cheese

7.00

76. Kashmiri Naan

Stuffed with mixed dry fruits and nuts

7.50

77. Keema Naan

Stuffed with spiced minced lamb

7.50

78. Chef's Naan of the Day

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

7.50

Side Dish

79. Mix Pickle

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

2.50

80. Choice of Chutney's

Mango, mint or tamarind

2.50

81. Raita

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

3.00

82. Indian Cucumber Salad

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

7.90



Specific dishes might take little long to prepare.



Desserts

83. Gulab Jamun

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

7.00

84. Mango Kulfi

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

7.00

85. Vanilla or Strawberry Ice Cream

5.00

86. Chef's Dessert of the Day

7.00

Drinks

(Hot and Cold)

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

3.00

88. Juice - Apple Or Orange

3.00

89. Fresh Orange Juice

5.00

90. Soda Water, Tonic Water, Dry Ginger Ale, Ginger Beer

4.00

91. Bottled Water

4.00

92. Sparkling Water

5.00

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

93. Chai Tea

5.00

94. Lemon And Ginger Tea with Honey

4.50

95. Cappuccino

4.50

96. Flat White

4.50

97. South Indian Filter Coffee

6.00

(Served in traditional coffee cup)

98. Vanilla / Strawberry Milk shake

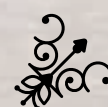
7.00

99. Mango Lassi

8.00

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

Spice Guide : 🌱 = Mild. 🌶️ = Medium. 🔥 = Hot



Specific dishes might take little long to prepare.