



I welcome you to AKI's to experience fine Indian cuisine. Drawing on influences from the major food regions of India, our dishes use only the best local produce and combine classical traditional recipes with a modern interpretation creating a true culinary experience. Our commitment to regional cooking sees a combination of tandoori flavours from the north, classics from my native Chennai and seafood dishes from Goa on the west coast.

Enjoy!

A handwritten signature in blue ink, appearing to read 'Kumar Mahadevan', is positioned above the printed name.

KUMAR MAHADEVAN



Entrées

CRAB WITH IDDIAPPAM	23
Our signature dish: A southern delicacy of shelled blue swimmer crab tossed with black mustard seeds, fresh tomatoes and ginger served with traditional <i>Tamil</i> brown rice string hoppers and a coconut broth	
NAMKEEN SQUID	16
Aki's variation of the popular salt & pepper squid: dusted with spiced tapioca flour, lightly fried and served with a tamarind & ginger dipping sauce	
DUCK BREAST SEEKH KEBAB	18
Pressed duck meat skewered kebabs with <i>Shahi Jeera</i> , <i>garam masala</i> , mint and coriander served with plum chutney	
GOLA KOFTA	15
Steamed lamb <i>kofta's</i> with mint, cashew and roasted yellow split lentils	
MASALA DOSA	13
Crisp South Indian ' <i>Dosa</i> ' rolled pancake accompanied by lentil ' <i>sambar</i> ' and onion chutney with a filling of spiced potato, onion and mustard seeds (v)	
PALAK PATTA CHAAT	13
' <i>Chaat</i> ' of spinach leaf in a crispy lentil batter, on a bed of potatoes and chickpeas, topped with yoghurt, date & tamarind and chilli & mint sauces (v)	
BAINGAN JAIPURI	13
Brinjal (Baby Eggplant) batons dusted in spiced rice flour and chickpea flour served with <i>burrani</i> (fresh mint & garlic) raita (v)	
Tandoori	
TANDOORI KINGFISH	18
Kingfish marinated in green chilli, ginger, yoghurt and cooked in the tandoor	
ACHARI TIKKA	14
Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, dried fenugreek and fresh lime	
LAMB CUTLETS ADREKE	13
Tandoor roasted lamb cutlets marinated in ginger, <i>garam masala</i> and lime juice	
TANDOORI SUBZI	14
Paneer cubes and broccoli florets flavoured with <i>ajwain</i> , fresh green chillies and hung yoghurt (v)	

Entrée Platters

SEAFOOD PLATTER	34
Shelled Crab, Pan fried Prawns and Salt & Pepper Squid	
MIXED PLATTER	32
Lamb Cutlets, Achari Tikka and Gola Kofta	
VEGETARIAN PLATTER	25
Palak Patta Chaat, Baingan Jaipuri, Tandoori Paneer and Broccoli	



Mains

	Market Price
KERALA LOBSTER MOILY Fresh lobster cooked in a sauce of cumin, Madras onions, fresh turmeric root and freshly ground coconut extract	
GOAN PRAWN CURRY Black tiger prawns cooked in a sauce of coriander, cumin, turmeric powder, ground coconut and <i>kokum</i>	29
CHAPPA PULUSU Fresh Barramundi fillets cooked with tamarind, dried whole chillies, curry leaves and fenugreek seeds	29
DUCK MILAGU MASALA Duck breast in a spicy South Indian sauce of tomatoes, tamarind, cracked black pepper, fried cinnamon and star anis	28
QUAIL CHETINAD Pan fried quails tossed with <i>Chetiyar</i> masala of ginger, lime, roasted black pepper, cassia bark and fennel	28
MIRPAKAI KODI Hot chicken dish cooked with fresh green chillies and fresh ginger	25
CHICKEN MAKHINI Aki's 'Butter Chicken' roasted in the tandoor and then pan finished with a subtly spiced blend of tomatoes and cream and dry fenugreek leaves	25
PATIALA GOAT CURRY Slow cooked goat cooked with tomatoes, ginger, cardamom, garlic, mace and nutmeg	27
LAMB ACHARI Medium spiced lamb dish cooked with green chilli pickle masala of aniseed, mustard, cumin and <i>kalaunji</i> (nigella seeds) in a sauce of tomatoes and onions	28
BEEF VINDALOO A variation on the famous ' <i>vindaloo</i> ' of beef cooked with a tangy sweet and sour flavour of tomato, cumin, ginger and peppercorns	27

Vegetables

VENDAKAI SUNDAL South Indian favourite of fried fresh okra with chickpeas, garlic, onions, crushed dried whole chillies and curry leaves	21
SUBZ KOFTA CURRY Mixed vegetable <i>kofta</i> 's of carrot, beans, raw banana and fresh English spinach with a filling of sultana's lemon, coriander and <i>khoya</i> in a rich sauce of yoghurt, tomatoes and onions	18
BAINGAN KA BHURTA Tandoor smoked eggplant with tomatoes, onions, turmeric and burnt red chillies, tempered with <i>gingili</i> oil (unscented sesame oil)	19
SAAG PANEER Cubed <i>paneer</i> (cottage cheese) with pureed spinach, fresh tomatoes, garlic and fenugreek	19
BHARWA MIRCH Peppers stuffed with raisins, minted peas, cottage cheese and sesame in a peanut and coconut sauce	18

Sides

DAL MAKHNI: Black lentils cooked with tomatoes and dry fenugreek leaves	14
JEERA ALOO: Potatoes tossed with onions, cumin, green chilli, ginger and chat masala	14

Accompaniments

Tomato, Cucumber & Onion 'Kachumber'	3
Cucumber & Yoghurt 'Raita'	3
Mango 'Chutney'	3

Side Dish Platter (All Three)	8
<i>Lacha Pyaz</i> (Spiced Masala Onions)	7

Pilau Rice (Per Person)	3
Pappadums (4 Pcs Per Serve)	3

Breads

Plain Naan	3
Garlic Naan	4
Roti (Wholemeal)	4
Cheese & Onion Kulcha	5
Peshawri Naan	5
'Flaky' Parantha	5





Bhojan Menu 1 - \$55

All Dishes Served; 4 Entrée & 4 Main Courses; Minimum 4 Guests

Entrée

- NAMKEEN SQUID** Aki's variation of the popular salt & pepper squid: dusted with spiced tapioca flour, lightly fried and served with a tamarind & ginger dipping sauce
- GOLA KEBAB** Steamed lamb kebabs with mint, cashew and roasted yellow split lentils
- ACHARI TIKKA** Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, dried fenugreek and fresh lime
- PALAK PATTA CHAT** 'Chat' of spinach leaf in a crispy lentil batter, on a bed of potatoes and chickpeas, topped with yoghurt, date & tamarind and chilli & mint sauces (v)

Mains

- GOAN PRAWN CURRY** Black tiger prawns cooked in a sauce of coriander, cumin, turmeric powder and freshly ground coconut
- BEEF VINDALOO** A variation on the famous 'vindaloo' of beef cooked with a tangy sweet and sour flavour of tomato, cumin, ginger and peppercorns
- CHICKEN MAKHINI** Aki's 'Butter Chicken' roasted in the tandoor and then pan finished with a subtly spiced blend of tomatoes and cream and dry fenugreek leaves
- SUBZI KOFTA CURRY** Mixed vegetable kofta's of carrot, beans, raw banana and fresh English spinach with a filling of sultana's lemon, coriander and khoya in a rich sauce of yoghurt, tomatoes and onions

Accompanied with Pilau Rice & Naan Breads; Cucumber & Yoghurt 'raita', Tomato & Onion 'kachumber', Sweet Mango Chutney served with Pappadums

Dessert Indian 'Kulfi' ice cream laced with cardamom and pistachios

Bhojan Menu 2 - \$65

All Dishes Served; 5 Entrée & 4 Main Courses; Minimum 4 Guests

Entrées

- CRAB with IDDIAPPAM** Our signature dish: A southern delicacy of shelled blue swimmer crab tossed with black mustard seeds, fresh tomatoes and ginger served with traditional Tamil brown rice string hoppers and a coconut broth
- PRAWN SUNEHRI** Green prawn cutlets cooked with home ground paste of coriander, black cumin, dried whole chillies, ginger and garlic
- LAMB CUTLETS** Tandoor roasted lamb cutlets marinated in ginger, garam masala and lime juice
- ACHARI TIKKA** Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger, dried fenugreek and fresh lime
- PALAK PATTA CHAT** 'Chat' of spinach leaf in a crispy lentil batter, on a bed of potatoes and chickpeas, topped with yoghurt, date & tamarind and chilli & mint sauces (v)

Mains

- CHAPPA PULUSU** Fresh Barramundi fillets cooked with tamarind, dried whole chillies, curry leaves and fenugreek seeds
- LAMB ACHARI** Medium spiced lamb dish cooked with green chilli pickle masala of aniseed, mustard, cumin and kalaunji (nigella seeds) in a sauce of tomatoes and onions
- CHICKEN MAKHINI** Aki's 'Butter Chicken' roasted in the tandoor and then pan finished with a subtly spiced blend of tomatoes and cream and dry fenugreek leaves
- SAAG PANEER** Cubed paneer (cottage cheese) with pureed spinach, fresh tomatoes, garlic and fenugreek

Accompanied with Pilau Rice & Naan Breads; Cucumber & Yoghurt 'raita', Tomato & Onion 'kachumber', Sweet Mango Chutney served with Pappadums

Dessert Indian 'Kulfi' ice cream laced with cardamom and pistachios



Bhojan Menu 3 - \$75: Deluxe Banquet

FIRST COURSE

CRAB WITH IDDIAPPAM

Our signature dish: A southern delicacy of shelled blue swimmer crab tossed with black mustard seeds, fresh tomatoes and ginger served with traditional Tamil brown rice string hoppers and a coconut broth

NAMKEEN SQUID

Aki's variation of the popular salt & pepper squid: dusted with spiced tapioca flour, lightly fried and served with a tamarind & ginger dipping sauce

BAINGAN JAIPURI

Brinjal (Baby Eggplant) batons dusted in spiced rice flour and chickpea flour served with *burrani* (fresh mint & garlic) raita (v)

SECOND COURSE

TANDOORI JUMBO PRAWNS

Fresh jumbo prawns marinated with yoghurt, garam masala and saffron, cooked in the tandoor

TANDOORI KINGFISH

Kingfish marinated in green chilli, ginger, yoghurt and cooked in the tandoor

DUCK BREAST SEEKH KEBAB

Pressed duck meat skewered kebabs with Shahi Jeera, garam masala, mint and coriander served with plum chutney

MAIN COURSE

CHAPPA PULUSU

Fresh Barramundi fillets cooked with tamarind, dried whole chillies, curry leaves and fenugreek seeds

MIRPAKAI KODI

Hot chicken dish cooked with fresh green chillies and fresh ginger

PATIALA GOAT CURRY

Slow cooked goat cooked with tomatoes, ginger, cardamom, garlic, mace and nutmeg

VENDAKAI SUNDAL

South Indian favourite of fried fresh okra with chickpeas, garlic, onions, crushed dried whole chillies and curry leaves

Accompanied with

Pilau Rice & Naan Breads; Cucumber & Yoghurt 'raita', Tomato & Onion 'kachumber', Sweet Mango Chutney served with Pappadums

Dessert Platter:

Beetroot *Halwa*, Mango *Shrikhand* & Chocolate Naan

DESSERT

Chocolate Naan with fresh strawberries	13
Beetroot <i>halwa</i> cooked in milk with ghee, sultanas and rose water and served with rose petal ice cream	13
<i>Wattalappam</i> with palm sugar, coconut, cashew and cardamom, served with vanilla ice cream	13
Indian ' <i>Kulfi</i> ' ice cream laced with cardamom and pistachios	13
Strawberry and passionfruit sorbet lined with a mango and berry coulis	13
Mango <i>Shrikhand</i> with Crispy <i>Seviyan</i>	13

COFFEES AND TEAS

Coffees	4
Liqueur Coffees	9
T2 Teas: Earl Grey, English Breakfast, Russian Caravan Black Tea, Peppermint, Chamomile, Sencha Green, T2Chai	4
Traditional Indian Chai (15 mins)	5

DESSERT WINES

2006	Wellington Iced Riesling (375ml)	Cambridge TAS	9/40
2006	Michele Chiarlo 'Nivole' Moscato d'Asti DOCG (375ml)	Asti & Cuneo Italy	52
2006	Alois Kracher Beerenauslese Cuvée (375ml)	Burgenland Austria	72
1999	Château d'Yquem (375ml)	Sauternes France	380
1996	Château d'Yquem (375ml)	Sauternes France	420

FORTIFIED WINES

Yalumba Show Reserve Muscat		8.5
Campbells 'Rutherglen' Tokay	Rutherglen, Vic	9
Valdespino Innocente Fino	Jerez Spain	9
Galway Pipe		9
Gonzalez Byass 'Nectar' Pedro Ximinez	Jerez Spain	10
Penfolds Grandfather		15

COGNACS, ARMAGNAC, GRAPPA

	Martell V.S.O.P.	45 ml	15
	Hennessy V.S.O.P.	45 ml	15
	Château Fontpinot X.O.	45 ml	16
	Les Antiquaires Du Cognac V.S.O.P.	45 ml	19
	Paul Giraud Grande Champagne X.O.	45 ml	26
	Paul Giraud Très Rare Grande Champagne	45 ml	46
1981	Lacourtoisie Bas Armagnac	45 ml	24
	Grappa Candolini Bianca		11