

drinks to start

nimbu pani fragrant icy drink made with fresh lemon-juice and rose water (non alcoholic)	5.00
strawberry bellini a chilled champagne flute of Taltani Brut with pureed strawberries and sprig of mint	11.00
Bombay sparkling cocktail bombay sapphire gin with lemon juice, sugar syrup & sparkling wine served in a champagne flute	12.00
chilled Taj Mahal beer our most popular beer, imported from India	7.50
lassi sweet or mango (popular Indian yoghurt drink)	5.00

snacks to start

three dip starter plate smokey flavoured eggplant dip- spicy pumpkin dip- minted yoghurt dip- served with mini naan bread- excellent to share	14.00
onion bhaji crisp deep fried onion patties dusted with chatmasala- served with minted yoghurt sauce	8.50
corn & coriander nuggets crisp little nuggets deep fried and served with lime and chilli mayonnaise	8.50
samosas mixed vegetables & spices wrapped in light pastry, deep fried & served with mint sauce	9.00
elephant ears tasty snack of vegetable leaf rolled & stuffed with chic pea meal, deep fried & garnished with mung beans	8.50

entree

potato cakes (aloo tikka) potato cakes topped with whole chic peas, tamarind, chilli and mint sauce	9.50
cherry lamb meat balls a delicious combination of savory lamb meat balls with sweet and sour cherry sauce and yoghurt on the side (middle eastern style)	10.50
tandoori prawn salad warm salad of marinated prawns, watercress, papaya, cucumber, chilli & fresh mint tossed in an asian style light dressing (low fat) (nuts)	15.50
spicy crab (kakra thal) delicious crab meat blended with ginger, chilli, and onions - served on potato skins	15.50
exotic chicken salad warm tandoori chicken fillets sliced and tossed with mango, avocado, diced tomatoes & mixed salad greens, with a low fat yoghurt dressing	15.50
mixed entree (for one) our favourite combination, tandoori lamb cutlet, chicken tikka & samosa served with tangy mint sauce (also available for vegetarians)	14.50
crisp coconut prawns 3 king prawns coated with shredded coconut & pan fried until golden- served with lemon wedges	15.50

vegetables

cauliflower lentil curry delicious vegetarian curry of cauliflower florets, brown lentils, desiccated coconut, tumeric & chilli mild - med - hot sml.9.00	16.50
mushroom saag aloo fresh spinach, mushrooms & potatoes blended with ginger, whole cumin seeds, cardamon & kaffa lime with a dash of coconut cream mild - med sml.9.00	16.50
special dahl no Indian meal is complete without dahl, prepared with dry chillies, mustard seeds, chilli & coconut med - hot sml.9.00	14.50
pumpkin curry cubed pumpkin, channa dahl, onions, tomatoes & ginger in a light healthy curry sauce mild-med-hot sml.9.00	16.50
aloo gobi potato, cauliflower florets & peas, simmered in a traditional light tomato sauce with cumin seeds, fresh ginger & coriander mild - medium sml.9.00	16.50

main

tandoori fish & lemon achar tandoori fish fillets served with preserved lemon, chilli & turmeric achar	24.00
goat curry bakra tender goat meat on the bone sauteed and blended in a sauce of onions, garlic and chilli with potatoes (goat meat is like lamb but leaner, sweeter and more tender) low fat med - hot	21.00
beef kerala (South Indian Curry) delicious medium hot beef and potato curry with chilli, curry leaf and garlic. South Indian curry (no cream)	21.00
goan prawn (South Indian Curry) juicy king prawns panfried with ginger, garlic, onions, chilli, mustard seeds and spices - a slightly dry curry (no cream)	24.00
pepper chicken chicken fillets with tomatoes, dry chillies, coconut and mustard seeds in a light sauce. South Indian special med (no cream)	21.00
beef vindaloo traditional hot beef curry from Goa, marinated with vinegar, garlic, ginger and hot spices low fat	21.00
lamb saag cubed succulent lamb cooked with spinach, fenugreek leaves, ginger, coriander chilli and cumin seeds. med	21.00
green fish curry (South India) fillets of fish in a sauce of tamarind, coconut, green chilli & ginger, mild - med	24.00
best chicken butter masala a flavour of india speciality! chicken fillets from the tandoor - served in a creamy red masala sauce, mild - medium - hot	22.50
lamb rogan josh popular lamb curry with capsicum & methi leaves, medium - hot (no cream)	21.00
lamb cutlets four tender lamb cutlets marinated in yoghurt, ginger, garlic, cumin, coriander, then roasted in the tandoori oven, served with mint/yoghurt sauce (low fat)	22.50
chicken tikka fillets marinated in lemon juice, chilli, garlic, yoghurt, chatmasala and ginger then roasted in the tandoori oven, served with lemon wedge & mint sauce (low fat)	22.50
chicken tikka masala very popular, similar to butter chicken with added sauteed onions, capsicum and fresh cream mild - medium - hot	22.50
lamb korma tender diced lamb cooked in a creamy white almond & cashew nut sauce, mild	21.50
first grade basmati rice (per person)	3.00

essential extras

papadums (6 pieces)	4.50
Yoghurt	4.00
brinjal pickle	4.50
raita	4.50
mango chutney	4.50
lime pickle (spicy)	4.50
tomato / onion / cucumber	4.50
combination of any 3 side dishes	9.00

tandoori breads

cheese naan	5.00
peshwari naan (sultanas & nuts)	5.00
garlic naan	4.50
naan	4.00
keema naan (spicy minced lamb)	5.00
roti (wholemeal bread)	4.00
mixed basket of naan (4 pieces)	12.00

dessert

lime sorbet tangy and refreshing, perfect finish to an indian feast	10.50
summer pudding individual mixed berry pudding served chilled & drizzled with cream	12.50
date & pistachio kulfi home made Indian icecream with orange syrup	10.50
mango kulfi traditional Indian icecream with mango coulis	9.50
dessert wine 2006 henschke noble riesling eden valley, SA 375ml	38.00

tea

peppermint	4.00	spice tea	5.00
lemon tea	4.00	camomile tea	4.00
darjeeling	4.00	earl grey	4.00
liptons	3.50	english breakfast	4.00

coffee

cappucino	4.00	decaf	4.00
cafe latte	4.00	short black	3.00
chocachino	4.00	long black	3.00
mocha	4.00	macchiato	3.00
vienna	4.00	flat white	4.00

nite cap

taj mahal chilled kahlua, baileys and amaretto	12.00
Indian summer luscious strawberries and cream, baileys and almond liqueur	12.00
delhi velvet kentucky bourbon and tia maria shaken with cream	12.00
toblerone tia maria, frangelico and cream with honey and chocolate	12.00

flavour of india banquet

\$49.00 per person

entree

mixed entree of tandoori lamb cutlet,
chicken tikka and vegetable samosa
served with mint sauce

main

choice of main served with basmati rice
butter chicken
lamb saag
aloo gobi
beef vindaloo
beef kerala
pepper chicken
cauliflower curry
goat curry

side dishes

pappadams, raita, sweet mango chutney,
tomato and onion salad
served with mint sauce
naan bread
roti



flavour of india
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