



Jasmin

INDIAN RESTAURANT

Menu

ENTREES

VEGETABLE PAKORAS	\$12.00
<i>Bite size pieces of in-season vegetables crisp fried in a light batter.</i>	
PRAWN PAKORAS	\$12.00
<i>Prawns in a crisp spicy batter.</i>	
SAMOSA	\$12.00
<i>Mildly spiced beef keema wrapped in a light pastry. A specialty of the house.</i>	
FISH TIKKAS	\$12.00
<i>Succulent cubes of fish, delicately marinated.</i>	
ALU TIKKIS	\$12.00
<i>Potato and cheese patties prepared to Mrs. Singh's classic recipe.</i>	
MIXED ENTRÉE	\$15.50
<i>An assortment of the above entrees.</i>	

ENTREES FROM THE TANDOOR

BLUE CHEESE NAAN	\$8.00
<i>A naan freshly baked in the tandoor prepared with a delicious blue cheese and onion filling and served with a date and tamarind chutney.</i>	
<i>Our suggestion: best enjoyed with your first drinks.</i>	
PUNJABI LAMB TANDOORI	\$15.50
<i>Cutlets of lamb marinated in yogurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the Tandoor. A mild to medium dish. GF</i>	
CHICKEN TIKKA	\$12.50
<i>Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild to medium dish. GF</i>	
TANDOORI MUSHROOMS	\$11.00
<i>A large mushroom marinated in coriander, mustard seed and black pepper and cooked in the tandoor. GF</i>	

GF = Gluten Free

MAIN COURSES

Each main course is served with an individual portion of fragrant basmati rice at no extra cost.

BEEF VINDALOO \$25.50

One of Mrs. Singh's most outstanding creations. A favorite with those who like it hot. GF

MALABARI BEEF CURRY \$25.50

A mild beef curry cooked in cream, onions, a touch of ginger and garlic and mild spices. GF

BHOONA GHOSHT \$26.50

A full-flavoured medium to hot lamb curry prepared to an old family recipe. GF

LAMB KORMA \$26.50

Tender cubes of lamb in a delicious medium thick gravy with a distinctive coriander and cumin flavour. A mild dish. GF

PUNJABI LAMB TANDOORI \$28.50

Cutlets of lamb marinated in yoghurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the tandoor. A mild to medium dish served with dhal. GF

CHICKEN TINDALOO \$25.50

A fiery hot curry of boneless pieces of chicken cooked in spices, ginger and fresh ground chilis. A must for those who find the vindaloo "tame". GF

CHICKEN TANDOORI \$25.50

Perhaps one of India's most famous chicken preparations. Delicately seasoned in rare spices and yoghurt and baked in the tandoor to enhance its subtle flavour. Served with dhal. GF

CHICKEN MASALA \$25.50

A typical North Indian home-style boneless chicken curry in a mild sauce blended with select herbs and spices to produce a delicate flavour. GF

CHICKEN TIKKA \$25.50

Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild dish served with dhal. GF

CHICKEN RAADH \$25.50

A South Indian style curry of chicken pieces on the bone cooked with an aromatic blend of black pepper, fenugreek leaf and cardamom, served medium to hot. GF

BUTTER CHICKEN \$25.50

Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen. GF

PRAWN SAMBAL \$28.50
A medium hot dish. Prawns served in a spicy sauce flavoured with fresh onions, ginger, tomatoes and herbs. GF

FISH CURRY \$26.50
Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce. GF

FRIED FISH & DHAL \$26.50
Fresh fish marinated in a light curry paste of garam masala and lemon juice then fried to perfection.

VEGETARIAN DISHES

VEGETARIAN THALI **MAIN** \$25.50
A plate of rice served with Tarka Dhal, Raita and your choice of two of the following vegetarian dishes.

	SMALL	LARGE
PALAK PANEER <i>Mildly spiced cottage cheese cooked in creamed spinach.</i>	\$11.00	\$17.50

EGGPLANT CURRY <i>A unique blend of eggplant, capsicum, onions and spices. GF</i>	\$11.00	\$17.50
--	---------	---------

SEASONAL VEGETABLES <i>In season vegetables cooked in a light coconut sauce. GF</i>	\$11.00	\$17.50
--	---------	---------

PESHAWRI ALU <i>Potatoes cooked with onions, tomatoes and lemon juice. GF</i>	\$11.00	\$17.50
--	---------	---------

ALU GHOBI <i>A traditional North Indian dish of cauliflower and potatoes. GF</i>	\$11.00	\$17.50
---	---------	---------

TARKA DHAL <i>Lentils in a thick gravy flavoured with onion, ginger and garlic. GF</i>	\$10.50	\$16.50
---	---------	---------

BREADS

CHAPPATIS <i>Flat discs of unleavened bread with a chewy texture.</i>	\$2.20
PARATHA <i>Another type of pan-fried bread, more filling than chappatis.</i>	\$2.70
EGG PARATHA <i>The addition of egg and onions add taste and texture to this bread.</i>	\$10.00
BHATURAS <i>Deep fried leavened bread, made with plain flour.</i>	\$3.50
NAAN BREAD <i>Freshly baked</i>	Plain \$3.50 Garlic \$3.50 Cheese \$4.50
PAPADAMS <i>Crispy lentil wafers which complement all curries. GF</i>	\$2.50

SALADS & CHUTNEYS

CHUTNEY <i>A traditional accompaniment to a curry. Hot Date or Sweet Mango. GF</i>	\$3.00
LEMON PICKLE <i>A hot and tangy accompaniment made by the chef. GF</i>	\$3.00
KACHUMBER <i>A cucumber, tomato and onion salad with a lemon juice and coriander dressing. GF</i>	\$7.00
RAITA <i>A cooling combination of yoghurt, sultanas and cucumber. GF</i>	\$7.00

DESSERTS

GULAB JAMUN	\$11.00
<i>An Indian sponge cake in a rich syrup served alongside Kulfı, a traditional homemade ice cream</i>	
SUJI HALWA	\$11.00
<i>A delectable pudding made with semolina and nuts.</i>	
CHILLI CHOCOLATE ICECREAM	\$11.00
<i>Dutch dark chocolate and chilli icecream served with candied orange and a taste of Alvear PX Sherry. GF</i>	
JASMIN AFFOGATO	\$15.00
<i>Hazelnut & chocolate ice cream served with an esspresso and Frangelico. GF</i>	
ZEPHI'S ORANGE CAKE	\$11.00
<i>Mrs. Singh's best friend Zephi has kindly agreed to bake her luscious orange sponge cake for us, which is soaked in an orange sauce.</i>	
FRESH MANGO	\$11.00
<i>Available seasonally. GF</i>	

GF = Gluten Free

Prices effective as of July 2016
All prices inclusive of GST.



J a s m i n
INDIAN RESTAURANT

“Feed Me” Menu

*Long day, can't decide?
Whatever the reason,
relax.*

*Why not let us do the hard work and put together a
memorable meal for you.*

*Designed to share, it will include old favourites as
well as a taste of Mrs. Singh's renowned, innovative,
special dishes.*

Hungry: \$49 per person

Starving: \$59 per person

*Minimum of two people.
Desserts, tea and coffee are not included.*