

ENTRÉE

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| Royal Sizzling Mixed Platter (2 people) | \$25.00 | Chicken Tikka (5 pieces) | \$14.00 |
| Combination of two pcs each of veg samosa, onion bhaji, haryali tikka, chicken tikka & anarkali kebab served on hot sizzling platter with mint & tamarind chutney. | | Boneless chicken marinated overnight in yoghurt & spices then skewered & grilled in tandoor. | |
| The Kingfisher Non Veg Platter (2 people) | \$22.00 | Haryali Chicken Tikka (5 pieces) | \$14.00 |
| Combination of tandoori dishes two pcs each of tandoori chicken, garlic kebab, anarkali kebab & chicken tikka served with mint chutney & tamarind chutney. | | Boneless chicken marinated overnight in yoghurt, coriander, spinach, spices & grilled in tandoor. | |
| The Kingfisher Vege Platter (2 people) | \$20.00 | Chicken Garlic Kebab (5 pieces) | \$14.00 |
| Combination of two pcs each veg samosa, onion bhaji, aloo tikki, tandoori mushroom & paneer tikka served with mint & tamarind chutney. | | Chicken marinated in yoghurt, extra garlic, spices & cheese, grilled in tandoor. | |
| Vegetable Samosa(2 pieces) | \$7.00 | Tandoori Chicken | Half \$12.00 (4 pieces) Full \$22.00 (8 pieces) |
| Savoury fried pastry filled with potatoes, peas & tempered with Indian spices served with tamarind chutney. | | Chicken on the bone marinated overnight in spices & yoghurt then skewered & grilled in tandoor, served with salad & chutney. | |
| Onion Bhaji (4 pieces) | \$7.00 | Anarkali Kebab (Lamb) (5 pieces) | \$15.00 |
| Crisp onion fritters mixed with spices & chickpea flour deep fried served with mint chutney. | | Lamb marinated in pomegranate, ginger, garlic & spices, grilled to perfection served with mint chutney. | |
| Tandoori Mushrooms (8 pieces) | \$12.00 | Tandoori Prawns (8 pieces) | \$16.00 |
| Mushrooms marinated in tandoori masala, yoghurt and garlic cooked in tandoor served with mint chutney. | | Prawns marinated, grilled in the tandoor, with a hint of lemon & carom seeds. | |
| Aloo Tikki (4 pieces) | \$8.00 | Prawns Pakora (8 pieces) | \$16.00 |
| Pan fried potato cakes, stuffed with lentils served with mint chutney. | | Prawns dipped in mixed spices & chickpea flour, deepfried in cholesterol free oil served with mint chutney. | |
| Paneer Tikka (5 pieces) | \$14.00 | Fish Tikka (5 pieces) | \$16.00 |
| Soft, juicy chunks of Indian cottage cheese marinated in tandoori masala & cooked in tandoor with chunks of capsicum, onion & tomato. | | Ling fish marinated in garlic, ginger and tandoori masala grilled in tandoor with chunks of onion, capsicum & tomato served with mint chutney. | |

KINGDOM OF CHICKEN All mains served with aromatic basmati rice

Butter Chicken

Boneless pieces of chicken marinated in yoghurt & spices, grilled in tandoor, finished in tomato gravy with cream & fenugreek leaves.

\$17.90

Chicken Tikka Masala

Boneless pieces of chicken marinated in yoghurt & spices, grilled in tandoor & then sautéed in tangy tomato & onion based sauce.

\$17.90

Chicken Korma

Boneless chicken cooked with cashew nut based gravy and a touch of cream.

\$17.90

Mango Chicken

Boneless chicken pieces cooked in mango sauce to produce a mild classical flavor.

\$17.90

Chicken Anarkali

Boneless pieces of chicken marinated in pomegranate, cooked in ginger, garlic & spices.

\$17.90

Chicken Bhuna

An authentic dish influenced by Mughal cuisine made of boneless chicken cooked with onion, tomatoes, garlic & chef special spices.

\$17.90

Chicken Kadhai

An authentic North Indian style dish of boneless chicken cooked with tomatoes, onions, capsicum, slices of ginger & coriander.

\$17.90

Chicken Vindaloo

Chicken cooked in hot and spicy Goan style sauce.

\$17.90

Chicken Jalfrezi

Chicken prepared with large chunks of green capsicum, onion & tomato cooked in ginger, garlic, green chili & coriander in sweet tomato based sauce.

\$17.90

Chicken Dopiaza

Tender pieces of chicken cooked with onion chunks, tomatoes, ginger, garlic & spices.

\$17.90

Chicken Madras

Chicken cooked in south Indian style curry, prepared with coconut cream & tempered with mustard seeds & curry leaves.

\$17.90

Chicken Saag

Tender pieces of chicken sautéed with spinach, blended with extra garlic & herbs.

\$17.90

Chicken Achari

A medium chicken dish cooked with Indian pickle, coconut cream, coriander & ginger.

\$17.90

LAMB DYNASTY All mains served with aromatic basmati rice

Lamb Rogan Josh

A North Indian lamb dish in rich onion & tomato based sauce flavored with whole spices.

\$18.90

Lamb Saag

Tender pieces of lamb sautéed with spinach, blended with garlic & herbs.

\$18.90

Lamb Korma

A mild lamb dish cooked in creamy sauce made of cashew nuts, cream & spices.

\$18.90

Lamb Vindaloo

Lamb cooked in hot and spicy Goan style sauce.

\$18.90

Lamb Madras

Lamb cooked in South Indian style curry, prepared with coconut, mustard seeds & curry leaves

\$18.90

Bhuna Gosht

Lamb cooked with onion, tomatoes, ginger, garlic & chef special spices.

\$18.90

Lamb Anarkali

Lamb marinated in pomegranate, cooked in ginger, garlic & spices.

\$18.90

Lamb Balti

An authentic North Indian style dish of boneless lamb cooked with tomatoes, sliced onions, capsicum & green chilies.

\$18.90

Lamb Jalfrezi

Lamb prepared with large chunks of onions, green capsicum & tomatoes cooked in ginger, garlic, green chilies & coriander in sweet tomato based sauce.

\$18.90

Lamb Dopiazza

Lamb cooked with chunk of onions, tomatoes, ginger, garlic & spices.

\$18.90

Lamb Kolhapuri

Lamb pieces cooked with whole spices tomatoes & onions in coconut based gravy.

\$18.90

BEEF EMPIRE All mains served with aromatic basmati rice

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| Beef Saag Tender pieces of beef sautéed with spinach, blended with garlic & herbs. | \$18.90 |
| Beef Madras Beef cooked in South Indian style curry, prepared with coconut, mustard seeds & curry leaves | \$18.90 |
| Kadhai Beef An authentic North Indian style dish of boneless beef cooked with tomatoes, sliced onions, capsicum & green chillies. | \$18.90 |
| Beef Korma A mild beef dish cooked in creamy sauce made of cashew nuts, cream & spices. | \$18.90 |
| Beef Anardaana Beef marinated in pomegranate, cooked in ginger, garlic & spices. | \$18.90 |
| Beef Vindaloo Beef cooked in a hot and spicy Goan style sauce. | \$18.90 |
| Beef Jalfrezi Beef prepared with large chunks of onions, green capsicum, tomatoes cooked in ginger, garlic, green chilli & coriander in tomato based sauce. | \$18.90 |

OCEAN OF SEA FOOD All mains served with aromatic basmati rice

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| Goan Fish Curry Classic Goan specialty ling fish cooked with ginger, garlic & spices with a splash of coconut cream. | \$22.00 | Prawn Dopiazza Prawns cooked with chunk of onions, tomatoes, ginger, garlic & spices. | \$22.00 |
| Fish Jalfrezi Fish prepared with large chunks of green capsicum, tomatoes cooked in ginger, garlic, green chilli & coriander in sweet tomato based sauce. | \$22.00 | Prawn Makhani Prawns cooked in tomato based gravy finished with touch of cream & fenugreek leaves. | \$22.00 |
| Masala Fish Fish pieces cooked with dry Indian spices, onion, ginger & garlic in tomato based sauce. | \$22.00 | Prawn Vindaloo Prawns cooked in hot and spicy Goan style sauce. | \$22.00 |
| Fish Dopiazza Fish cooked with large chunk of onions, tomatoes, ginger, garlic & spices. | \$22.00 | | |
| Fish Kadhai An authentic North Indian style dish of ling fish cooked with tomatoes, onions, capsicum & green chillies. | \$22.00 | | |
| Prawn Masala Prawns cooked with dry Indian spices, onion, tomatoes, ginger & garlic in tomato based sauce. | \$22.00 | | |
| Kadhai Prawns Prawns cooked in thick gravy with crushed tomatoes, onion, coriander & spices. | \$22.00 | | |
| Prawn Saag Tender pieces of prawns cooked with spinach and flavored with fresh spices. | \$22.00 | | |
| Prawn Jalfrezi Prawns prepared with large chunks of onions, green capsicum, tomatoes cooked in ginger, garlic, green chilli & coriander in sweet tomato based sauce. | \$22.00 | | |

VEGETABLES MARKET All mains served with aromatic basmati rice

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| Dal Makhani Black lentils & kidney beans cooked with cream & spices. | \$16.00 | Kadhai Paneer Indian cottage cheese cooked in dry sauce with ginger, onion, tomatoes & capsicum. | \$16.00 |
| Dal Tadka Yellow lentils boiled with turmeric, ginger, garlic sautéed with cumin seeds, onions, tomatoes & spices. | \$16.00 | Shahi Paneer Indian cottage cheese cooked in cashew nut sauce with touch of cream in fresh herbs & spices. | \$16.00 |
| Aloo Gobhi Potatoes & florets of cauliflower cooked with cumin seeds, turmeric, coriander & spices. | \$16.00 | Paneer Makhani Indian cottage cheese cooked in tomato based smooth gravy finished with cream & fenugreek leaves. | \$16.00 |
| Aloo Palak Spinach cooked with extra fresh garlic, potatoes & chef special spices. | \$16.00 | Malai Kofta Grated potato, fresh cottage cheese dumplings simmered in creamy nut sauce. | \$16.00 |
| Mix Veg Curry Fresh seasonal vegetables cooked with cumin seeds, turmeric, fresh tomatoes, onion & spices. | \$16.00 | | |
| Veg Makhani Fresh mix vegetables cooked in tomato based sauce finished with touch of cream & fenugreek leaves. | \$16.00 | | |
| Veg Korma Fresh vegetables cooked in creamy cashew nut based sauce finished with fenugreek leaves. | \$16.00 | | |
| Mushroom Dopiazza Mushroom cooked with chunks of onion and tomato, topped with ginger, garlic and spices. | \$16.00 | | |
| Palak Panner Indian cottage cheese (paneer) cooked with spinach, extra garlic & ginger. | \$16.00 | | |

ASSORTMENT OF BREADS

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| Plain Naan Leavened bread made of refined flour baked in tandoor. | \$3.50 | Sesame Naan Leavened bread made of refined flour baked in tandoor with sesame seeds & butter on top. | \$5.00 |
| Garlic Naan Leavened bread sprinkled with crushed garlic baked in tandoor. | \$4.00 | Chocolate Naan Stuffed bread with sweet flakes of chocolate baked in tandoor. | \$5.00 |
| Butter Naan Leavened bread made of refined flour baked in tandoor with butter. | \$5.00 | Naan Basket (A selection of three Naans breads of your choice). | \$13.00 |
| Tandoori Roti Wholemeal flour bread baked in tandoor. | \$3.50 | | |
| Lachcha Paratha Wholemeal flour bread layered with lashing of butter baked in tandoor. | \$5.00 | | |
| Onion & Cheese Kulcha Leavened bread stuffed with onions with cheese & spices. | \$5.00 | | |
| Cheese & Garlic Kulcha Leavened bread stuffed with mixture of garlic, cheese & spices. | \$5.00 | | |
| Aloo Kulcha Leavened bread stuffed with potato mixed with spices. | \$5.00 | | |
| Chicken Naan Naan stuffed with chicken, onions & homemade spices baked in tandoor. | \$6.00 | | |

RICE DISHES / BIRYANIS

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| Chicken Biryani | \$17.00 |
| Traditional Hyderabad style cooked dish with Chicken in basmati rice with some yoghurt, spices & garnished with nuts. | |
| Lamb Biryani | \$18.00 |
| Lamb cooked in basmati rice with yoghurt, spices & garnished with nuts. | |
| Vegetable Biryani | \$16.00 |
| Flavored basmati rice cooked with fresh vegetables, yoghurt, spices & garnished with nuts. | |
| Prawn Biryani | \$20.00 |
| Prawns cooked in basmati rice with secret spices to enhance the flavor garnished with raisins, almonds and coriander. | |

SIDE DISHES

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| Green Salad | \$5.00 |
| Cucumber Raita | \$3.00 |
| Poppadam (4 pcs) | \$3.00 |
| Mango Chutney | \$3.00 |
| Mix Pickle | \$3.00 |
| Mint Sauce | \$3.00 |
| Side Dish Platter | \$10.00 |
| A selection of four side dishes of your choice excludes green salad | |

THE KINGFISHER BANQUET MENU

All banquets mains are served with basmati rice, plain or garlic naan breads and one side dish (of your choice) excluding green salad.

Royal Kingfisher Banquet

\$35.00
(per person)

Entrée (one piece per person)

Vegetable samosa
Onion Bhaji
Chicken Tikka
Anarkali Kebab

Mains

Any curry of your choice (one curry per person)
(Excludes sea food).

Royal Kingfisher Seafood Banquet

\$40.00
(per person)

Entrée (one piece per person)

Vegetable samosa
Onion Bhaji
Chicken Tikka
Anarkali Kebab

Mains

Curry of your choice (one curry per person).