

Basmati Khazana

48. Basmati Rice (Per Serve)	\$3.50
49. Jeera Rice (with Cumin Seeds).....	\$4.90
50. Kashmiri Pulao (Sweet rice with nuts).....	\$6.50
51. Zaffrani Pulao (Rice cooked with green peas).....	\$6.50

Biryani's

52. Nawabi Biryani (Vegetables).....	\$16.90
53. Murg-e-Khas (Chicken).....	\$24.90
54. Mughal-e-Azam (Lamb).....	\$24.90
55. Bakra Bemisal (Goat).....	\$24.90

Kuch Angaro Se (Breads)

56. Plain Naan.....	\$3.50
57. Garlic Naan.....	\$3.90
58. Butter Naan.....	\$6.00
59. Cheese Naan.....	\$6.00
60. Cheese & Garlic Naan.....	\$7.90
61. Roti (Whole Meal).....	\$3.50
62. Laccha Paratha (Wholemeal bread with layers).....	\$6.00
62. Peshwari Naan (Sweet bread with nuts and sultanas).....	\$6.50
64. Aloo Paratha (Stuffed with spiced potatoes).....	\$5.90

Sath-Sath (Side dishes)

65. Pappadums.....	\$4.00
66. Raita.....	\$4.00
67. Mango Chutney.....	\$4.00
68. Mix Pickle.....	\$4.00
69. Onion Salad.....	\$5.90
70. Garden Salad.....	\$8.90

Drink & Beverages

71. Soft Drink (Coke, Diet Coke, Sprite, Fanta).....	\$3.50
72. Orange Juice, Apple Juice	\$4.90
73. Punjabi Lassi (Sweet or Salty)	\$6.90
74. Mango Lassi	\$7.90
75. Jaljeera.....	\$5.90
76. Nimboo Pani	\$5.90

BANQUET MENU

DARBARI BANQUET

(For 2 persons or more)

\$38 PP

Entrée

Nizami Seekh kebab
Samosa

Main Course

Butter chicken
Shahi veg korma
Naan, Rice, Papadam

MAHARANI BANQUET

(For 4 persons or more)

\$46 PP

Entrée

Akbari Tukda
Nizami Seekh Kebab

Main Course

Kashmiri Roganjosh
Shahi Paneer
Butter Chicken
Papadam, Rice, Naan

Dessert

Gulab Jamun

MAHARAJA BANQUET

(For 4 persons or more)

\$55 PP

Entrée

Amritsari Fish,
Samosa, Malai tikka,
Nizami Seekh Kebab

Main Course

Butter chicken, Chicken Saag,
Veg korma and Shahi Paneer,
Garlic Naan, Raita, Pickles, Rice, Papadam

Dessert

Rasmalai or Gulabjamun

Note: Tell your host would you prefer your dishes
Mild - Medium or Hot



SANJHEE RASOI



VEGAN - GLUTEN FREE
options are available

Vegetarian Entree

1. Mix Veg Pakora (6 Pieces).....\$8.50
Freshly chopped spinach, onion, cauliflower mixed with chick pea batter and deep fried
- 2.Papdi Chaat.....\$10.50
Crispy patties made of chopped onion and potatoes finished with mint, tamarind sauce and yoghurt
- 3.Aloo Tikki.....\$12.50
Crispy spiced savoury patties made from mashed potatoes and ground spices (Deep fried)
- 4.Samosa (2 pieces).....\$7.90
Crispy pastry filled with spiced potatoes - \$7.90
- 5.Stuffed Mushroom.....\$11.90
Fresh mushroom stuffed with cottage cheese, mashed potatoes and chopped mint
- 6.Paneer Pakora (4 pieces)\$16.90
Homemade cottage cheese dipped in batter and deep fried
- 7.Veg Platter (For 2)\$17.50
Combination of samosa, pakora and stuffed mushroom served with mint sauce

Non - Vegetarian Entree

8. Nizami Seekh Kebab\$15.90
Lamb mince mixed with mild spices, chopped onion and fresh coriander cooked in tandoor
- 9.Akbari Tukda.....\$14.90
Boneless chicken pieces marinated in traditional spices and cooked in tandoor
- 10.Malai Tikka\$16.90
Chicken pieces marinated overnight with black pepper, garlic, ginger and fresh cream then grilled in tandoor
- 11.Nashile Rum Kebab.....\$25.90
Lamb cutlets marinated in rum, garlic, ginger, spices then roasted in tandoor
- 12.Amritsari Fish.....\$18.50
Ling fillets marinated in garlic, ginger, aniseeds and lemon juice then deep fried
- 13.Tandoori Prawns.....\$19.90
Tiger prawns spiced with black pepper, green cardamom and yoghurt then roasted in tandoor with onion and capsicum
- 14.Tandoori Chicken.....Half \$15.90, Full \$25.90
- 15.Tandoori Platter (For 2).....\$25.90
Combination of Nizami seekh kebab, Akbari Tukda, Nashile rum kebab served on sizzler

Vegan & Gluten Free Options

Manbhawan (Most Popular dishes)

	\$21.90	\$23.90	\$25.90
16. Korma	Chicken	Lamb	Prawns
17. Vindaloo	Chicken	Lamb	Prawns
18. Spinach	Chicken	Lamb	Prawns
19. Madras	Chicken	Lamb	Prawns

Chicken

- 20.Makhani Chooze (Butter Chicken).....\$21.90
Tender pieces of boneless chicken half cooked in tandoor and finished with creamy texture. A perfect harmony to suit your palate
- 21.Akbari Tikka Masala.....\$21.90
Chicken tikka cooked with onion, capsicum, ginger, juliennes, fresh coriander and a hind of lemon juice in a thick spicy gravy
- 22.Kadai Chicken.....\$21.90
Traditional North-Indian dish with crushed black pepper, coriander seeds, tomato, onion and green chillies.
- 23.Punjabi Murg Masala.....\$21.90
A delicacy of Punjab boneless chicken pieces cooked with tomato, onion, poppy seeds and freshly grounded spices.
- 24.Aamras Chooza.....\$21.90
Very mild Mango flavoured chicken curry

Lamb

- 25.Kashmiri Roganjosh\$23.90
Kashmiri style lamb curry prepared with tomatoes, fresh coriander, fennel seeds and finished with touch of lemon juice.
- 26.Guroor-E-Lucknow.....\$23.90
Garlic flavoured lamb cooked with capsicum, tomatoes and black peeper.
- 27.Lamb-do-piazza\$23.90
Juicy pieces of lamb cooked with onion, cloves, cinnamon, fresh coriander finished with pinch of mace powder
- 28.Shaan-E-Bakra (Goat)\$23.90
Home style goat curry
- 29.Bakra-E-Lazeez (Goat).....\$25.90
Mild goat curry cooked with creamy cashew nut gravy
- 30.Dil Kash Rara\$23.90
Traditional North Indian dish cooked with onion, garlic, ginger, tomatoes, roasted grounded spices finished with fresh coriander

Corkage charges \$3 PP

Samundri Khazana (Seafood)

- 31.Dakhni Macchi\$24.90
Ling fish cooked in south Indian style with mustard seeds, fresh curry leaves and finished with coconut cream.
- 32.Dariya-ki-Rani\$24.90
Morsels of Ling fish cooked with onion, tomatoes, dry chillies and tamarind juice.
- 33.Samundar ka Nagina\$25.90
Tiger prawns cooked with cubes of onion, tomatoes, capsicum with tomato based gravy.
- 34.Malabar Prawn\$25.90
A mild dish with capsicum, onion and aniseeds in a creamy coconut texture.
- 35.Prawn Manbhawan\$25.90
Chef's own special dish

Vegetarian

- 36.Dal Dulari\$14.50
Five varieties of Lentils cooked with tomatoes, cumin seeds and green peas.
- 37.Dal-E-Lazeez (Dal Makhni)\$15.90
Black lentils cooked on slow fire with freshly grounded spices, fresh ginger, tomatoes and fresh coriander
- 38.Anarkali Shahi Paneer\$18.00
Homemade cheese cooked Mughlai style in a creamy texture
- 39.Dilkhush Bhindi\$21.90
Garden fresh okra cooked in onion, tomatoes, cumin seeds and fresh garlic
- 40.Sabzi Bemisal\$16.90
Fresh garden vegetables cooked in a creamy sauce, a delight for vegetable lovers
- 41.Champa Kali (Palak Paneer)\$18.50
Home style fresh spinach puree cooked with cottage cheese finished with a touch of cream.
- 42.Bahar-E-Sabzi.....\$15.90
A traditional style cauliflower and potatoes cooked in onion, tomatoes, fresh ginger and garlic
- 43.Nazuk Kofta\$18.90
Mashed potatoes and cheese balls cooked with fresh herbs and spices in a light creamy sauce, an extremely popular dish in India
- 44.Mumtaz-e-Hussan (Kadai Paneer)\$18.90
A traditional style cottage cheese cooked with black pepper, crush coriander seeds, onion and tomatoes finished with fresh ginger and coriander.
- 45.Nawabi Khumb (Mushroom).....\$18.90
Fresh mushroom and green peas, chef's own special dish
- 46.Malika-E-Sabzi\$23.90
Soya chaap and green peas a lightly stew and aromatic flavoures of Indian spices
- 47.Akbari soya Paneer.....\$23.90
Cottage cheese and soya chaap cooked with cubes of onion, tomatoes, ginger Juliennes finished with aromatic flavours.