

# ROYAL INDIAN CLUBRESTAURANT

## VEGETARIAN

<b>46- DAL MAKHANI</b> mixed lentils cooked in rich creamy sauce	<b>\$8.99</b>
<b>47- VEGETABLE CURRY*</b> seasonal fresh vegetables cooked with authentic curry sauce	<b>\$9.99</b>
<b>48- VEG. DHANSAK</b> mixed lentils cooked with vegetables, herbs & spices	<b>\$10.99</b>
<b>49- VEGETABLE SHAHI KORMA*</b> fresh seasonal vegetable curry cooked in rich creamy & nut sauce	<b>\$10.99</b>
<b>50- MATTER PANEER*</b> home made cottage cheese & green peas cooked in onions gravy	<b>\$10.99</b>
<b>51- SAAG PANEER</b> home made cottage cheese cooked in creamy spincach & tomato, butter sauce	<b>\$10.99</b>
<b>52- KADAI PANEER</b> cottage cheese cooked with capsicum, onion, tomato, fresh herbs & spices	<b>\$10.99</b>
<b>53- SHAHI PANEER*</b> home made cheese cooked with spices, tomato & butter sauce	<b>\$10.99</b>
<b>54- PALAK ALOO</b> potatoes cooked in a creamy spinach with spices	<b>\$10.99</b>
<b>55- ALOO GOBHI MASALA</b> cauliflower & potato cooked in indian herbs & spices	<b>\$10.99</b>
<b>56- ALOO MATTER</b> potatoes & green peas & cook with exotic indian spices	<b>\$10.99</b>
<b>57- SHABANM CURRY*</b> fresh mushroom & green peas cooked in authentic curry sauce	<b>\$10.99</b>
<b>58- MALAI KOFTA*</b> potato dumplings in a creamy nut sauce & cheese	<b>\$10.99</b>
<b>59- EGG PLANT CURRY</b> potato & egg plant cooked with onions, green peas & spices	<b>\$10.99</b>
<b>60- KADOO MASALA</b> spices butter nut pumkin cooked with onions seeds fennel seeds, fenugreek seeds then finished with chef's own masala	<b>\$10.99</b>
<b>61- DAAL TADKA</b> yellow lentils cooked with authentic spices, temperd with cumin & mustard seed, fresh onion & tomato	<b>\$8.99</b>
<b>62- CHANNA MASALA</b> traditional Indian chickpea curry	<b>\$8.99</b>

## RICE

<b>63- PULAO RICE</b> Indian basmati steam rice	<b>REG \$3.00 LRG \$5.00</b>
<b>64- VEGETABLE PULAO</b> rice cooked with fresh mix vegetables	<b>\$5.50</b>
<b>65- MATTER PULAO</b> rice cooked with green peas & garnished with golden fried onions	<b>\$5.00</b>
<b>66- COCONUT RICE</b> rice cooked in traditional south Indian style with coconut	<b>\$5.00</b>
<b>67- KASHMIRI RICE*</b> rice cooked with mix dry fruits & nuts in sweet sauce	<b>\$6.50</b>
<b>68- VEGETABLE BIRYANI*</b> rice cooked with spices & nuts with fresh vegetables	<b>\$9.50</b>
<b>69- BIRYANI (CHICKEN &amp; LAMB)*</b> rice cooked with spices & nuts with meat of your choices	<b>\$11.99</b>

## TANDOORI BREAD

<b>70- NAAN</b> plain flour bread cooked in tandoor	<b>\$1.99</b>
<b>71- GARLIC NAAN</b> naan finished with garlic	<b>\$2.50</b>
<b>72- BUTTER NAAN</b> tricorn shape flakky bread finished with butter	<b>\$3.50</b>
<b>73- KASHMIRI NAAN*</b> bread stuffed with minced dry fruit & nuts	<b>\$3.99</b>
<b>74- PANEER NAAN</b> bread stuffed with cottage cheese	<b>\$3.99</b>
<b>75- MASALA KULCHA</b> bread stuffed with spicy potatoes, cottage cheese & onion	<b>\$3.99</b>
<b>76- ONION KULCHA</b> bread stuffed with spicy onions	<b>\$3.99</b>
<b>77- KEEMA NAAN</b> baked bread stuffed minced meat	<b>\$4.50</b>
<b>78- VEGETABLE PIZZA NAAN</b> mozzarella cheese stuffed bread with vegetable	<b>\$3.99</b>
<b>79- CHICKEN PIZZA NAAN</b> mozzarella cheese stuffed bread with chicken	<b>\$4.50</b>
<b>80- ROTI</b> wholemeal bread	<b>\$1.99</b>
<b>81- GARLIC ROTI</b> roti finished with garlic	<b>\$2.50</b>
<b>82- LACCHA PARATHA</b> flaky whole meal bread	<b>\$2.99</b>
<b>83- ALOO PARATHA</b> whole meal bread stuffed with spicy potatoes	<b>\$3.99</b>

## ACCOMPANIMENTS

<b>84- RAITA</b> home made youghurt with cucumber, carrot & spices	<b>\$2.99</b>
<b>85- MINT SAUCE</b>	<b>\$1.00</b>
<b>86- TAMRIND SAUCE</b>	<b>\$1.00</b>
<b>87- MANGO CHUTNEY</b>	<b>\$1.99</b>
<b>88- MIX PICKLE</b>	<b>\$1.99</b>
<b>89- PAPADAMS (THIN LENTIL WAFFERS)</b>	<b>\$2.99</b>

## SALADS

<b>90- GREEN SALAD</b>	<b>\$4.99</b>
<b>91- SPICY SALAD</b>	<b>\$4.99</b>
<b>92- KACHUMBER SALAD</b>	<b>\$4.99</b>
<b>93- PASTA SALAD</b>	<b>\$4.99</b>
<b>94- COLESLAW SALAD</b>	<b>\$4.99</b>
<b>95- EGG SALAD</b>	<b>\$5.50</b>
<b>96- SEAFOOD SALAD</b>	<b>\$5.50</b>

## DESSERTS

<b>97-PISTA KULFI*</b> home made indian ice cream with pistachio	<b>\$4.99</b>
<b>98-MANGO KULFI*</b> home made indian ice cream with mango	<b>\$4.99</b>
<b>99- BADAM KHEER*</b> rice pudding	<b>\$4.99</b>
<b>100-GULAB JAMUN</b> milk dumpling deep in sugar syrup	<b>\$4.99</b>
<b>101-VANILA ICE CREAM</b>	<b>\$4.00</b>

## DRINKS

<b>102- SWEET OR SALT LASSI- COOLING YOGHHURT DRINK</b>	<b>\$3.00</b>
<b>103- ROSE OR MANGO LASSI- LASSI WITH ROSE SYRUP</b>	<b>\$3.50</b>
<b>104- JUICES</b>	<b>\$3.50</b>
<b>105- SOFT DRINKS</b> CANS \$3.00 BOTTLES	<b>\$4.00</b>
<b>106- TEA OR COFFEE</b>	<b>\$3.00</b>
<b>107- INDIAN MASALA TEA</b>	<b>\$3.50</b>

\*Please Note: All the marked \* dishes have a Cashew nut, Almond, please select according to your diet. Please select dishes cooked MILD, MEDIUM OR HOT.

Enjoy Fresh & Healthy Authentic Indian Cuisine with Low In Fat, Salt & Sugar

All Prices GST Included



# ROYAL INDIAN CLUB RESTAURANT

## SOUP

<b>TOMATO SHORBA</b> (tomato soup)	<b>\$5.00</b>
<b>DHAL KA SHORBA</b> (lentil soup)	<b>\$5.00</b>
<b>CHICKEN SOUP</b>	<b>\$5.00</b>

## ENTREES

### VEG.

<b>1- ONION BHAJI</b> onion fritters made with fresh herbs	<b>\$5.50</b>
<b>2- SAMOSA (TWO PIECES)</b> spiced potatoes & green peas in puff pastry	<b>\$5.00</b>
<b>3- VEGETABLE PAKORA (FOUR PIECES)</b> spinach, potato, onions, fritters delicately spiced & deep fried	<b>\$5.50</b>
<b>4- ALOO TIKKI (TWO PIECES)</b> potato cake stuffed with spicy lentils	<b>\$5.50</b>
<b>5- PANEER TIKKA</b> cottage, cheese, onion and capsicum marinated with yoghurt and spices & cooked in clay oven	<b>\$9.99</b>
<b>6- TANDOORI MUSHROOM</b> mushrooms mainated with yoghurt and spices & cooked in clay oven	<b>\$9.99</b>
<b>7- CHILLI PANEER</b> cottage cheese tossed with onion and capsicum in chef's special garlic chilli soy sauce	<b>\$9.99</b>
<b>8- VEG. PLATTER</b> an assortment of samosa, pakora, aloo tikki, paneer pakora	<b>\$11.99</b>
<b>9- PANEER PAKORA</b> cottage cheese marinated in spices battered & deep fried	<b>\$7.99</b>
<b>10- TANDOORI GOBHI</b> cauliflower marinated in yoghurt with spices cooked in clay oven.	<b>\$7.99</b>
<b>11- SAMOSA CHAT</b> potato puff pastry garnish with chickpea tamarind & mint sauce chop onion & coriander	<b>\$7.00</b>

### NON VEG.

<b>12- CHICKEN PAKORA</b> boneless chicken marinated in spices battered & deep fried	<b>\$9.50</b>
<b>13- CHICKEN TIKKA</b> boneless chicken pieces marinated in yoghurt & spices cooked in clay oven	<b>\$8.99</b>

### 14- TANDOORI CHICKEN Half: \$8.99 Full: \$17.00

chicken marinated in yoghurt & selected herbs cooked in clay oven

### 15- BARRA KEBAB \$9.99

lamb cutlets marinated with authentic indian spices & cooked in clay oven

### 16- SEEKH KEBAB \$8.99

finely minced lamb skewered & cooked in clay oven

### 17- FISH AMRITSARI \$11.99

marinated fish pieces, dipped in a batter and deep fried till crispy

### 18- CHILLI CHICKEN \$11.99

marinated chicken tossed with onion & capsicum in chef's special garlic chilli soy sauce.

### 19- FISH TIKKA \$8.99

rocklin fish lightly seasoned & marinated with chef's own recipe cooked in clay oven

### 20- TANDOORI PRAWN \$13.99

marinated prawns cooked in clay oven

### 21- CHILLI PRAWN \$13.99

prawn tossed with onion and capsicum in chef's special garlic chilli soy

### 22- TANDOORI PLATTER \$19.99

assorted kebab in platter

## MAIN COURSE

### CHICKEN

#### \*23- BUTTER CHICKEN \$11.99

boneless chicken pieces cooked with spices & tomato butter sauce

#### \*24- CHICKEN TIKKA MASALA \$11.99

chicken tikka cooked in very special sauce with onion & capsicum

#### \*25- CHICKEN SHAHI KORMA \$11.99

boneless chicken pieces cooked with spices with cashew nuts sauce

#### 26- CHICKEN CURRY \$11.99

boneless chicken cooked in authentic curry sauce

#### 27- KADAI CHICKEN \$11.99

boneless diced chicken cooked with capsicum, onion, tomato, fresh herbs & spices

#### 28- SAAG CHICKEN \$11.99

boneless chicken pieces cooked in spinach & cream

### 29- CHICKEN VINDALOO \$11.99

boneless chicken cooked in hot vindaloo gravy

### 30- CHICKEN MADRAS \$11.99

boneless chicken cooked in south indian style & flavored with coconut & curry leaves

### 31- CHEF'S SPECIAL FULL:\$20.00

\*(TANDOORI CHICKEN MASALA)

Half:\$10.00

tandoori chicken cooked with chef's special homemade sauce

### LAMB

#### 32- ROGAN JOSH \$11.99

tender pieces of lamb cooked in roasted spices & yoghurt

#### \*33- LAMB KORMA \$11.99

tender pieces of lamb cooked in cashew nuts & mixed spices

#### 34- LAMB MADRAS \$11.99

tender pieces cooked with coconut gravy & curry leaves, a south indian specialty

#### 35- DAL GOSHT \$11.99

lamb cooked with selected spices & mixed lentil

#### 36- LAMB VINDALOO \$11.99

tender lamb meat marinated cooked with hot spicy sauce

#### 37- LAMB SAAG \$11.99

boneless pieces cooked in spinach & cream

#### 38- LAMB MASALA \$11.99

lamb cooked in special sauce with onion & capsicum

### GOAT

#### 39- GOAT CURRY \$11.99

goat with bones cooked in onion and herbs & spices

### SEA FOOD

#### 40- FISH CURRY \$16.50

marinated fish cooked with authentic curry sauce

#### 41- PRAWN MASALA \$16.50

prawn cooked with freshly ground spices & herbs with some flavours of onion & capsicum

#### 42- PRAWN MALAI CURRY \$16.50

prawn cooked in rich creamy & coconut sauce

#### 43- FISH MASALA \$16.50

fish fillet cooked with onion, tomato, capsicum & spices

#### 44- FISH VINDALOO \$16.50

marinated fish cooked with hot spicy sauce

#### 45- PRAWN VINDALOO \$16.50

marinated prawn cooked with hot spicy sauce

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