

Starters

Lamb Sheekh Kebab

R66.80

Cigarillos of lamb mince, mildly spiced with the garam masala of cinnamon, cardamoms and cloves. Mounted on skewers, then cooked to perfection in the Tandoor.

Tandoori Lamb Chops

R88.80

Pepper kissed lamb cutlets, tenderised with raw papaya and a marinade of cloves, nutmeg, cardamoms and yoghurt. Grilled in the Tandoori oven.

Murgh Malai Tikka

R59.80

Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts. Grilled in the Tandoor.

Chicken Tikka

R59.80

Boneless chicken pieces marinated in yoghurt and spices then grilled in the Tandoor.

Tandoori Macchli

R88.80

Kingklip pieces marinated in chilli powder, ginger powder, fresh garlic, crushed mustard seeds and vinegar, then cooked in the Tandoori oven.

Tandoori Prawns

R131.80

Prawn tails marinated in a citric blend of lemon juice, ajwain and garam masala. Grilled golden in the Tandoori oven.

Paneer Tikka

R74.80

Home-made Indian cheese marinated in spicy sauce and grilled with cubes of onion, tomato and green pepper.

Onion Pakora

R38.80

Crunchy, spicy and heavenly onion chilli bites.

Mixed Vegetable Tikki

R52.80

Fresh vegetables flavoured with roasted cumin and fresh coriander, fried golden brown.

Samosas (Lamb / Chicken / Punjabi / Cheese & Corn)

R48.80

A delicately home-made favourite served with tamarind chutney.



Chicken

Chicken Tikka Masala

R98.80

Boneless pieces of chicken cooked in the Tandoori oven, and then simmered in a creamy onion and tomato gravy, flavoured with fenugreek seeds and cardamoms.

Murgh Shahi Korma

R98.80

Chicken cooked in a mild creamy cashew nut and yoghurt gravy, flavoured with saffron and garnished with dry fruit.

Butter Chicken

R98.80

Marinated pieces of chicken breast cooked in a butter and creamy tomato gravy. Garnished with a touch of fresh cream.

Murgh Bhoona

R98.80

Pieces of chicken cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in yoghurt and tomato gravy.

Chicken Vindaloo

R98.80

Boneless chicken cooked in mixture of hot red chilli gravy with potatoes cinnamon, cloves, cumin seeds, and garnished with shredded ginger and fried chillies.

Murgh Madras

R98.80

Chicken pieces cooked in a tomato and onion gravy flavoured with coconut and crushed roasted spices. Garnished with fresh coriander.

Chicken Karai

R98.80

Chicken pieces cooked with onion, green pepper, and tomatoes sautéed with freshly crushed spices.

Chooze Ka Kurchan

R98.80

Shredded chicken pieces cooked in traditional onion and tomato gravy.

Tandoori Chicken

R128.80

Half a baby chicken marinated in lemon juice, ginger paste, yoghurt and spices, then grilled in the Tandoori oven, served with saffron rice and sambal salad.



Lamb

Lamb Roganjosh

R128.80

Tender pieces of lamb cooked in brown onion paste with whole garam masala, chopped tomatoes, mixed spices and yoghurt. Garnished with fresh coriander.

Dahl Gosht

R128.80

Tender pieces of lamb cooked with lentils, red chillies, cumin seeds and garlic.

Bhoona Gosht

R128.80

Tender pieces of lamb cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in a yoghurt, onion and tomato gravy.

Lamb Vindaloo

R128.80

A hot Goanese curry cooked with potatoes and mixture of red chillies, vinegar, cinnamon, cloves and cumin.

Saag Gosht

R128.80

Tender pieces of lamb cooked in spinach gravy and spices. Tempered with cumin seeds and garnished with a touch of fresh cream.

Kaliya Kesar

R128.80

Traditional Indian Royal lamb curry cooked in mildly spiced creamy gravy, coconut milk and cashew nut paste. Garnished with dry fruit.

Lamb Madras

R128.80

Lamb cooked in a tomato and onion gravy flavoured with coconut and crushed roasted spices. Garnished with fresh coriander.

Lamb Chops Masala

R128.80

Tender pieces of lamb chops marinated in Tikka spices, grilled in the Tandoor then cooked in masala gravy to perfection. Garnished with coriander and ginger.

Kerely Lamb

R138.80

Lamb shank sautéed with whole garam masala, ginger and garlic then cooked in onion and tomato gravy on a slow fire.



Seafood

- Jhinga Masala** **R138.80**
Prawns cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices. Garnished with fresh coriander.
- Prawn Malai** **R138.80**
Prawns cooked in a mildly spiced creamy and cashew nut gravy finished with almonds and flavoured with saffron.
- Prawn Bhoona** **R138.80**
Prawns cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in yoghurt and tomato gravy.
- Prawn Madras** **R138.80**
A Southern Indian style of prawn curry, cooked with crushed roasted spices in a tomato and onion gravy tempered with curry leaves.
- Chefs Special** **R138.80**
A delectable combination of prawns and chicken fillets cooked in a mixture of spices and tomato gravy garnished with fresh coriander.
- Macchli Pepper Fry** **R118.80**
Fish pieces cooked with crushed pepper simmered in a toasted brown onion and tomato gravy with a tempering of mustard seeds, curry leaves and whole red chillies.
- Fish Malabhar** **R118.80**
Fish pieces cooked in a ground mixture of fresh coconut, chilli, coriander, cumin seeds, somph, mustard seeds, garlic and curry leaves.
- Goanese Crab Curry** **R128.80**
Crab pieces in the shell, cooked in tomato gravy with mixed spices. Garnished with fresh coriander and a touch of fresh cream.



Vegetarian

Dahl Makhni Black lentils cooked overnight on a slow fire with herbs and sun dried spices. Finished with fresh cream and butter.	R88.80
Tadka Dahl Yellow lentils tempered with garlic and cumin seeds. Garnished with fried chilli.	R88.80
Channa Masala Chickpeas cooked in a masala of onions, tomatoes, chilli and ginger.	R88.80
Palak Paneer Home-made cottage cheese cooked with spinach, tempered with garlic and cumin and garnished with a touch of cream.	R88.80
Paneer Makhni Home-made cottage cheese simmered in a spicy tomato and creamy butter gravy.	R88.80
Paneer Simla Mirch Home-made cottage cheese cooked with green pepper, onions and tomato in a spicy gravy.	R88.80
Paneer Bhurji Home-made cottage cheese scrambled with fresh vegetables and spices.	R88.80
Subz Mela A melange of mixed vegetables cooked in a spicy tomato gravy finished with fenugreek. Garnished with fresh cream.	R88.80
Muttar Mushroom Peas and mushroom cooked in a brown gravy with a touch of garam masala and cream.	R88.80
Gobi Muttar Cauliflower and peas simmered in a tomato and onion gravy with ginger, garlic and a touch of garam masala.	R88.80
Makai Dhingri Sweet corns and mushrooms cooked in a tomato and onion gravy.	R88.80
Saag Aloo Diced potatoes cooked in a spinach gravy, tempered with garlic and cumin.	R88.80
Bombay Aloo Potato cubes tossed with brown onion, cumin seeds & amchoor.	R88.80
Aloo Muttar Peas and potato cooked in home-style traditional gravy.	R88.80

Limited to seasonal vegetables.



Biryani

Shai Murgh Biryani

R118.80

Pieces of chicken, cooked with fragrant basmati rice and drizzled with aromatic oil and fresh herbs. Served with mixed Raita.

Nizami Gosht Biryani

R138.80

Pieces of lamb, cooked with fragrant basmati rice and spices, drizzled with aromatic oil and fresh herbs. Served with mixed Raita.

Nawabi Jhinga Biryani

R158.80

Prawns cooked with fragrant basmati rice on a slow heat and drizzled with aromatic oil and fresh herbs. Served with a mint Raita.

Subzi Ki Biryani

R118.80

Vegetables cooked with fragrant basmati rice and aromatic spices. Served with mixed Raita.

Salad

Garden Green Salad

R48.80

Cucumber, tomato, mixed peppers and red onion, served on bed of lettuce. Garnished with feta cheese, olives and tossed with herb dressing.

Sambal Salad

R18.80

Finely chopped tomato, cucumber & onion spiced with chat masala.

Kachumber Salad

R38.80

Julienne strips of cucumber, carrots, onion, tomato and green pepper tossed in lemon juice and olive oil. Garnished with fresh coriander.

Channa Chat

R48.80

Chickpeas mixed with sambal salad and herbs.

Chicken Tikka Salad

R58.80

Strips of Chicken Tikka pieces with lettuce, cucumber, tomato, onion and fresh coriander. Served with a yoghurt dressing.



Rice & Breads

Rice

Basmati	Fragrant steamed Basmati rice.	R19.80
Peas Pilau	Basmati rice cooked & tempered with fresh peas.	R26.80
Saffron Pilau	Basmati rice flavoured with saffron.	R26.80
Jeera Pilau	Basmati rice tempered with cumin seeds.	R26.80
Kashmiri Pilau	Basmati rice cooked with sultanas.	R36.80

Naan

Plain Naan	Unleavened traditional bread, fresh from the oven.	R16.80
Butter Naan	Naan brushed with Ghee (Indian Butter).	R18.80
Garlic Naan	Naan topped with garlic and brushed with butter.	R19.80
Chilli Naan	Traditional Naan topped with chopped chillies.	R18.80
Rogani Naan	Naan topped with sesame seeds.	R18.80
Raj Peshwari Naan	Sweet Naan stuffed with sultanas and cashew nuts.	R28.80

Roti

Tandoori Roti	Whole wheat bread.	R18.80
Butter Roti	Whole wheat Tandoori roti brushed with butter.	R19.80
Roomali Roti	Home-made thinly rolled bread.	R24.80

Paratha

Laccha Paratha	White bread made in layers, brushed with butter.	R26.80
Pudhina Paratha	Brown bread made in layers topped with mint.	R26.80
Aloo Paratha	Naan stuffed with spicy potatoes.	R34.80



Accompaniments

Plain Yoghurt Home-made yoghurt.	R26.80
Cucumber Raita Home-made yoghurt with freshly sliced cucumber.	R32.80
Mixed Raita Chopped tomato, onion and cucumber mixed in yoghurt.	R32.80
Mint and Coriander Raita Home-made yoghurt with fresh mint & coriander leaves.	R32.80
Plain Papadum Tandoori roasted papadum.	R9.80
Pickles Home-made lemon pickle.	R12.80
Onion & Chilli Sliced onion rings with green chillies and lemon.	R12.80
Sweet Fruit Chutney Sweet peach chutney.	R12.80
Chopped Chilli Fresh chopped chilli.	R8.80
Fried Chilli Deep fried garden fresh chilli, topped with chaat masala.	R14.80
Tamarind Chutney Home-made tamarind chutney.	R16.80
Hot Chilli Chutney Home-made chilli chutney.	R16.80





INDIAN RESTAURANT

THAI MENU

Starters

Starter Platter	R79.80
Includes two of the following: chicken springroll, vegetable springroll, corn cakes and deep fried prawns.	
Vegetable Springroll	R38.80
Deep fried and served with sweet chilli sauce.	
Chicken Springroll	R38.80
Deep fried and served with sweet chilli sauce.	
Chicken Satays	R38.80
Marinated Chicken pieces on a skewer served with a Satay dipping sauce.	
Deep fried prawns	R72.80
Crispy deep fried prawns served with Thai sweet plum sauce.	
Dim Sum	R68.80
Steamed chicken and prawn dumplings served with a homemade Thai dipping sauce.	

Soups

Tom Yum Kung	R52.80
Medium or hot prawn soup with mushroom, tomato, spring onion & coriander.	
Tom Yum Kai	R48.80
Chicken soup with mushroom, tomato, spring onion and coriander.	
Chicken Soup	R48.80
Coconut soup with mushroom, spring onion and coriander.	
Geang-juud Gai	R48.80
Chicken soup with glass noodles, mushroom, cabbage, tomato & coriander.	



Chicken

Chicken Green Curry Green chilli, lemon grass, garlic, salt, galangal, kaffir lime peel, coriander seed, pepper, cumin and turmeric.	R89.80
Chicken Red Curry Red Chillies, lemon grass, garlic, salt, galangal, kaffir lime peel, shallots and pepper.	R89.80
Chicken Panang Curry Red Chillis, lemon grass, garlic, salt, galangal, kaffir lime peel, shallots, pepper, mungbean, coriander seed and cumin.	R89.80
Chicken Yellow Curry Red Chillies, lemon grass, garlic salts, kaffir lime peel, shallots and turmeric.	R89.80
Chicken Massman Curry Red Chillies, lemon grass, garlic salts, kaffir lime peel, shallots, coriander seeds, cumin, star anise, cardamom and cinnamon.	R89.80
Chicken Peanut Butter Curry With coconut milk, peanut butter and seasonal vegetables.	R89.80
Crispy Chilli Chicken Stir fried in garlic, chilli in black bean sauce with green pepper, carrots and baby marrow.	R98.80
Basil Chicken Stir fried in oyster sauce, chopped garlic, green beans, broccoli, green peppers and basil.	R98.80
Oyster Chicken Stir fried in oyster sauce with onions, carrots, mushroom, green peppers and spring onion.	R98.80
Ginger Chicken Stir fried in oyster sauce, ginger, onion, mushroom and green peppers.	R98.80
Chicken Cashew Stir fried in oyster sauce with onions, green peppers, spring onions and cashew nuts.	R98.80
Sweet and Sour Chicken Cooked in sweet and sour sauce with tomato, cucumber, onion, pineapple, green pepper and spring onion.	R98.80
Chicken Noodle Stir fried in oyster sauce with broccoli, carrots, cauliflower and spinach.	R98.80
Pad Thai Chicken Sit fried with rice noodles in oyster sauce, with onion, broccoli, cauliflower, spring onion and bean sprouts.	R98.80
Fried Rice with Chicken Cooked in oyster sauce with onion, tomato and spring onion.	R98.80



Beef

Beef Green Curry

Green chilli, lemon grass, garlic, salt, galangal, kaffir lime peel, coriander seed, pepper, cumin and turmeric.

R89.80

Beef Red Curry

Red Chillies, lemon grass, garlic, salt, galangal, kaffir lime peel, shallots and pepper.

R89.80

Beef Panang Curry

Red Chillis, lemon grass, garlic, salt, galangal, kaffir lime peel, shallots, pepper, mungbean, coriander seed and cumin.

R89.80

Beef Yellow Curry

Red Chillies, lemon grass, garlic salts, kaffir lime peel, shallots and turmeric.

R89.80

Beef Massman Curry

Red Chillies, lemon grass, garlic salts, kaffir lime peel, shallots, coriander seeds, cumin, star anise, cardamom and cinnamon.

R89.80

Beef Peanut Butter Curry

With coconut milk, peanut butter and seasonal vegetables.

R89.80

Crispy Chilli Beef

Stir fried in garlic, chilli in black bean sauce with green pepper, carrots and baby marrow.

R98.80

Basil Beef

Stir fried in oyster sauce, chopped garlic, green beans, broccoli, green peppers and basil.

R98.80

Oyster Beef

Stir fried in oyster sauce with onions, carrots, mushroom, green peppers and spring onion.

R98.80

Ginger Beef

Stir fried in oyster sauce, ginger, onion, mushroom and green peppers.

R98.80

Beef Cashew

Stir fried in oyster sauce with onions, green peppers, spring onions and cashew nuts.

R98.80

Sweet and Sour Beef

Cooked in sweet and sour sauce with tomato, cucumber, onion, pineapple, green pepper and spring onion.

R98.80

Beef Noodle

Stir fried in oyster sauce with broccoli, carrots, cauliflower and spinach.

R98.80

Pad Thai Beef

Stir fried with rice noodles in oyster sauce, with onion, broccoli, cauliflower, spring onion and bean sprouts.

R98.80

Fried Rice with Beef

Cooked in oyster sauce with onion, tomato and spring onion.

R98.80



Duck

Red Duck Curry

Coconut curry with bamboo, green beans, pepper and broccoli.

R148.80

Stir Fried Duck

Stir fried with bamboo, green beans, baby marrow and broccoli.

R148.80

Crispy Duck

Deep fried duck with hoisin sauce, broccoli, onion, baby marrow and bean sprouts.

R148.80

Seafood

Prawns in Chilli

Roasted chilli paste with oyster sauce, coconut, onion, green peppers, spring onion and cashew nuts.

R138.80

Prawn Cashew

Stir fried in oyster sauce with onions, cashew nuts, green peppers and spring onions.

R138.80

Pad Thai Prawn

Stir fried with rice noodles, onion, broccoli, cauliflower, spring onion and bean sprouts.

R138.80

Prawn Ginger

Stir Fried with oyster sauce, ginger, onions, spring onions and green pepper.

R138.80

Calamari Basil

Stir fried with oyster sauce, chopped garlic, green beans, broccoli, basil and green peppers.

R118.80

Calamari Black Bean

Stir fired in black bean sauce, baby marrow, green beans , onion and carrots.

R118.80

Red Kingklip Curry

Coconut curry with green beans and carrots.

R128.80

Stir Fried Kingklip

Stir fried in chilli sauce, basil, broccoli, baby marrow, green beans and green pepper.

R128.80



Vegetarian

- Geang Pak** R68.80
Coconut curry with broccoli, baby marrow, carrots, green beans, basil, red and green pepper.
- Pad Pak** R68.80
Stir fried vegetables with cashew nuts, broccoli, baby marrow, cabbage, cauliflower, carrots, spinach and bean sprouts.
- Brinjal Basil** R68.80
Stir fried with brinjals, tofu, green beans, mushroom, basil, red and green peppers.
- Vegetable Fried Rice** R68.80
Fried with egg, onion, tomato, cabbage, green beans and spring onion.

Salads

- Calamari Salad** R68.80
Deep fried calamari, served on a bed of onions tomatoes, green pepper, spring onion and coriander.
- Brinjal Salad** R54.80
Served with onion, green chilli, spring onion and coriander.
- Seafood salad** R78.80
Calamari and prawns served with onions, spring onion, tomatoes, green peppers and glass noodles.
- Beef Salad** R58.80
Beef strips served with tomatoes, onion, green pepper and coriander.

Sides

- Jasmine Rice** R12.80
Egg Fried Rice R18.80
Egg Noodles R14.80
Rice Noodles R18.80

Limited to seasonal vegetables.



Dessert

Selection of Full Cream Ice- Cream Choice of Pistachio, Barfi, Vanilla, Chocolate or Strawberry.	R36.80
Selection of Sorbet Choice of Mango or Litchi.	R38.80
Gajar Halwa Traditional Indian carrot pudding, served warm and enhanced with nutmeg, mace and cardamom.	R40.80
Gulab Jamun The RAJ's homemade milk dumplings made from reduced milk, served in a rose and cardamom flavoured syrup.	R42.80
Ginger Gelato Special homemade ginger ice- cream.	R42.80
Waldorf Gateau Creamy walnut ice- cream rolled in crunchy walnut pieces.	R43.80
Kulfi Reduced milk condensed to perfection. A homemade saffron scented, creamy Indian ice- cream.	R47.80
Banana Fritters Served with vanilla ice cream and honey.	R38.80
Deep Fried Ice Cream Ice Cream coated with cake crumbs and egg, served with chocolate sauce.	R38.80
Chocolate Springrolls Served with vanilla ice cream, dry coconut and peanuts.	R43.80
Sticky Rice With Seasonal Fresh Fruit Please ask you waiter which seasonal fruit we have available today.	R47.80

10% service charge will be added on final bill of 6 guests or more.

