

# Appetizers

**Vegetarian Samoosa** R32  
Pyramid samoosa Punjabi style stuffed with potatoes & peas.

**Chicken Samoosa** R37  
Pyramid samoosa Punjabi style stuffed with spicy chicken mince.

**Seekh Kebaab** R70  
Traditional lamb mince dish, evenly basted & cooked to perfection in a traditional Tandoor Oven.

**Tandoori Tikka (Chicken)** R65  
Tender pieces of Chicken marinated in a myriad of spices & grilled in a traditional Tandoor Oven.

**Chicken Reshmi Kebaab** R65  
Tender pieces of chicken marinated in yoghurt, garlic & secret spices grilled in a traditional Tandoor oven.

**Tandoori Machali** R80  
Line Fish marinated in aromatic spices grilled in a traditional Tandoor.

**Tandoori Mixed Grill** R115  
Tandoori Tikka & Chicken Reshmi Kebaab, Lamb Seekh Kebaab & Tandoori Machali grilled in the Tandoor.

**Traditional Onion Bhajia (Vegetarian)** R38  
Fresh onion dipped in traditional gram flour & deep fried.

**Vegetarian Pakoras** R40  
Assorted vegetables dipped in spicy gram flour & deep fried.

**Mixed Vegetarian Platter** R80  
Assorted Samosas, Onion Bhajia & Vegetarian Pakoras.

## Sensational Tandoori

**Tandoori Chicken** Half Full  
R65 R120  
Intensely flavoured chicken marinated in a spicy yoghurt cream.

**Tandoori Lamb** R105  
Cubes of succulent leg of lamb caressed with a yoghurt dressing & baked in the Tandoor.

**Tandoori Jingha** R155  
Beautifully marinated tiger prawns cooked to perfection in the Tandoor. Served on a bed of fragrant pulao rice.

**Tandoori Machali** R110  
Tender fillet of line-fish basted & baked in the Tandoor.

# Lamb

## Lamb Vindaloo (Hot) R112

Lamb & potato cooked in a tomato & onion gravy.  
WARNING – Fire Extinguisher available on request.

## Lamb Madras (Hot) R112

Traditional South Indian dish prepared with curry leaves, mustard seeds & coconut. (Prim` s recommendation)

## Lamb Jalfrezi R112

Tender lamb pieces cooked with tomato, onion, green pepper & a hint of ginger...the flavour is sensational.

## Lamb Kolaphuri (Hot) R112

Tender lamb pieces cooked in a combination of three different sauces flavoured with a unique blend of exotic spices. Not for the faint hearted.

## Lamb Korma R115

Korma is a very mild cashew nut based curry...with a hint of exotic spices & no chilli...a safe option if you & chilli are not friends.

## Lamb Kadhai R112

This dish is delicious...tender lamb pieces are braised with onion & green pepper & cooked in a tomato gravy with exotic spices.

## Lamb Roganjosh R112

A beautiful medium lamb curry...with a unique flavour.  
ONLY the chef knows the winning ingredient...

## Dhal Gosht R112

Tender pieces of lamb cooked in a tradition curry sauce...with soft yellow dhal...it comes together beautifully.

## Lamb Saagwala R112

Certainly one of our favourites...delicious lamb curry blended in exotic Indian spices & freshly pureed spinach...Going green has never tasted so good.

## Lamb Breyani R128

The meal of the Maharaja(King) is a celebration on its own... tender lamb pieces are beautifully spiced & set between two layers of fragrant rice & garnished with coriander & deep fried onion served with traditional Raita.

# Chicken

**Chicken Vindaloo (Hot)** R99  
Cubes of chicken & potato in a traditional tomato & onion gravy. **WARNING** – Fire Extinguishers available on request.

**Chicken Tikka Masala** R99  
Delicious...tender cubes of chicken braised with onion & green pepper & cooked in a tomato gravy with exotic spices.

**Chicken Makhani** R99  
A world famous dish prepared in a rich butter sauce & exotic spices.

**Chicken Korma** R105  
Korma is a very mild cashew nut based curry. with a hint of exotic spices & no chilli...a safe option if you & chilli are not friends.

**Chicken Kadhai** R99  
This dish is delicious...tender chicken pieces braised with onion & green pepper & cooked in a tomato gravy with exotic spices.

**Chicken Madras (Hot)** R99  
Traditional South Indian dish prepared with curry leaves, mustard seeds & coconut. (Prim`s recommendation)

**Chicken Saagwala** R99  
Certainly one of our favourites...delicious Chicken curry blended in exotic Indian spices & freshly pureed spinach...  
Going green has never tasted so good.

**Chicken Breyani** R118  
The meal of the Maharaja(King) is a celebration on its own...  
tender chicken pieces are beautifully spiced & set between two layers of fragrant rice & garnished with coriander & deep fried onion served with traditional Raita.

## Indo-chinese

**Chilli Chicken** R99  
Indo-Chinese dishes is culinary fashion in India...Tender chicken strips are deep fried & prepared the Chinese way with soy sauce & an Indian twist.

# Vegetables

- Bangaluri Mixed Vegetable Curry** R85  
Mixed vegetables prepared in exotic spices with true South Indian fire.
- Vegetable Makhni** R85  
Mixed vegetables prepared in a butter, tomato & cream sauce...enough to convert any meat eater.
- Saag Paneer** R85  
Freshly prepared spinach & spices cooked with creamy home made Indian cheese.
- Paneer Makhni** R85  
Creamy home made Indian cheese cooked in a delicious tomato, butter & cream sauce.
- Shahi vegetable Korma** R90  
Mixed vegetables cooked with spices in a delicious cashew nut sauce.
- Aloo Gobhi** R78  
Cauliflower & potatoes cooked with exotic Indian spices.
- Aloo Saag** R78  
Potato & spinach in an exotic spice blend with a hint of chilli.
- Jeera Aloo** R78  
Cubes of potato cooked in roasted cumin topped with coconut & garnished with fresh coriander...simple & delicious.
- Mushroom & Sweet-Corn Masala** R78  
Mushroom & sweet-corn with exotic spices in a mild creamy sauce.
- Chick Pea Curry** R78  
Slow cooked chick-peas blended with exotic spices served in a medium curry sauce.
- Dhal Makhni** R85  
Black lentils cooked on a slow fire with dried spice & a hint of cream.
- Yellow Dhal Fry** R72  
Oil dhal prepared with a vagar of fresh chilli, jeera seeds & green coriander.
- Vegetable Breyani** R98  
The meal of the Maharaja(King) is a celebration on its own... Mixed vegetables & paneer are beautifully spiced & set between two layers of fragrant rice, garnished with coriander & deep fried onion. Served with traditional Raita.

# Seafood

## **Fish Madras (Hot) R120**

A famous South Indian dish...tender morsels of line-fish braised in a tomato & onion gravy with mustard seeds, coconut & curry leaves.

## **Prawn Madras (Hot) R160**

A firm favourite...Tiger prawns braised in a tomato & onion gravy with mustard seeds, coconut & curry leaves.

## **Prawn Korma R165**

Korma is a very mild cashew nut based curry...with a hint of exotic spices & no chilli...a safe option if you & chilli are not friends.

## **Prawn Kadhai R155**

This dish is delicious...tiger prawns braised with onion & green pepper & cooked in a tomato gravy with exotic spices.

## **Prawn Breyani R175**

The meal of the Maharaja(King) is a celebration on its own... tiger prawns are beautifully spiced set between two layers of fragrant rice & garnished with coriander & deep fried onion served with traditional Raita.

## Rice

### **Basmathi Rice R25**

Traditional Indian Rice

### **Jeera Rice R43**

Traditional Indian rice braised with Jeera & butter ghee.

### **Vegetable Pulau (Optional Mushroom) R45**

Traditional Indian rice braised with mixed vegetables & butter ghee with a hint of a secret fragrant ingredient.

## Sides

### **Raita R28**

### **Sambals R28**

### **Green Salad R40**

### **Papadums R6**

# Tandoori naan

- Tandoori Roti** R22  
Whole wheat bread baked in a traditional Tandoor.
- Laccha Paratha** R30  
White flour roti rolled out in different layers with butter ghee.
- Plain Naan** R18  
Unleavened bread made with white flour baked in the Tandoor.
- Garlic Naan** R25  
Unleavened bread made with white flour with a generous spread of crushed garlic baked in the Tandoor. Pure butter ghee added for good measure.
- Butter Naan** R25  
Unleavened bread made with white flour baked in the Tandoor. Pure butter ghee added for good measure.
- Keema Naan** R48  
Lamb mince evenly spiced & stuffed in a traditional roti, rolled out & baked in the Tandoor... Butter Ghee finishes it off...delicious.
- Aloo Paratha** R43  
Lightly spiced mash potato stuffed in a traditional roti...baked in the Tandoor & finished off with butter ghee.
- Peshawari Naan** R48  
If you like coconut, & cashew nut then this naan is a must...on its own or with curry...it will make your eyes roll to the back of your head.
- Kiddies**
- Chicken Garlic Kebab & Chips** R55  
**Fish & Chips** R50
- Dessert**
- Ice-cream & Chocolate Sauce** R35  
**Bombay Crush** R45  
**Vermicelli Pudding** R45  
**Kulfi** R45

# Wine List

## Wine by glass

**Klauer Sauvignon Blanc** R30 R102  
Tropical fruit aroma & undertones that carry through onto the palate.

**Klauer Shiraz** R30 R102  
Well balanced wine with ripe plums & black berries fill the palate.

## Sparkling Wines

**Robertson Sparkling Brut** R108  
Sophisticated Sparkling wine with fresh & crisp notes of apple & pear.

**Robertson Sparkling Sweet Wine** R108  
Delicious sparkling wine that offers ripe yellow apple & melon tones.

**Nederburg Rose** R110  
A medium bodied & refreshing wine with an abundance of berry flavours & a pleasant lingering finish.

## White Wine

**Darling Cellars Sauvignon Blanc** R108  
Passion fruit, green figs & flinty aromas on the nose.

**Spier Chenin Blanc** R115  
This wine shows aromas of guava & tropical fruit with subtle hints of kiwi.

**Spier Sauvignon Blanc** R145  
This Sauvignon Blanc is crisp with fruity flavours, even good as a glass on its own.

**Altydgedacht Sauvignon Blanc** R155  
Capsicum aromas on the nose yet offering tropical fruit in a more quaffable style on the palate.

**Altydgedacht Gewurtztraminer** R145  
Fragrant blossoms appealingly grapey with litchi flavours offset by some minerality.

**Altydgedacht Chatelaine** R125  
Semi-sweet & extremely balanced. Great with curries.

**Fat Bastard Chardonnay** R150  
Classic ripe peach & tropical fruit on the nose & soft vanilla on the palate.

# Red Wine

- The Wolftrap Red** R120  
A spicy profile with black fruit, cherries & hints of violet from the Vioigner.
- Darling Cellers Merlot** R125  
Soft fruity wine with juicy ripe plum & mulberry on the nose & palate.
- Porcupine Ridge Syrah** R140  
Full-bodied with silky smooth talons & a lingering finish.
- Spier Merlot** R148  
Ripe plum & red berry aromas with a hint of smokey tobacco.
- Warwick First Lady Cabernet** R165  
The nose reveals intense berry & sweet black currant complimented by vanilla oak & herbal undertones.
- Rusternburg Ida's Red** R145  
Well structured red blends which reveal berry fruit aromas with a hint of mint & cloves on the palate.
- Diemersfontein Pinotage** R200  
Diemersfontein Pinotage, vivacious, versatile and velvety. Known as the original coffee chocolate pinotage with cinnamon notes on the palate, pairs well with curry.

## A few basic Indian phrases...

Hello.....Nam-aste or Namash-kar

Friend.....Mitra

I'm fine thank you.....Theek-hai

Very Good.....Bohut Accha

Thank you.....Shuk-riya



# Drinks

## **Premium Whiskey**

<b>Johnny Walker Black</b>	<b>R28</b>
<b>Jack Daniels</b>	<b>R26</b>
<b>Jameson</b>	<b>R26</b>
<b>Bells</b>	<b>R24</b>
<b>J&amp;B</b>	<b>R24</b>

## **Spirits**

<b>Klipdrift</b>	<b>R20</b>
<b>Smirnoff</b>	<b>R20</b>
<b>Mainstay Cane</b>	<b>R20</b>
<b>Gordons Gin</b>	<b>R20</b>
<b>Spice Gold</b>	<b>R22</b>
<b>Captain Morgan</b>	<b>R22</b>
<b>Bacardi Rum</b>	<b>R22</b>
<b>Southern Comfort</b>	<b>R22</b>
<b>Jagemeister</b>	<b>R25</b>
<b>Tequila</b>	<b>R28</b>
<b>Frangelico</b>	<b>R28</b>

## **Beers**

<b>Heineken</b>	<b>R28</b>
<b>Amstel</b>	<b>R28</b>
<b>Windhoek Lager</b>	<b>R28</b>
<b>Windhoek Light</b>	<b>R28</b>
<b>Windhoek Draught</b>	<b>R38</b>
<b>Millers</b>	<b>R28</b>
<b>Castle</b>	<b>R25</b>
<b>Castle Light</b>	<b>R28</b>
<b>Black Label</b>	<b>R25</b>

## **Ciders**

<b>Hunters Dry</b>	<b>R28</b>
<b>Savannah Dry</b>	<b>R28</b>
<b>Savanna Light</b>	<b>R28</b>
<b>Smirnoff Spin</b>	<b>R28</b>

# Cool-Drinks

Coke, Cream Soda, Sprite, Coke Zero R24

Fanta, Tab, Coke Light

Lipton Iced Tea R24

Appletizer/Grapetizer R22

## Mixers

Coke, Lemonade, Soda-water, R18

Dry Lemon, Ginger-ale

Red Bull R28

Cordials R8

Passion-fruit, Lime, Tonic

## Water

Sparkling Water 1 litre R28

Still Water 1 litre R28

Sparkling Water 500ml R20

Still Water 500ml R20

## Liqueur Coffees

Irish Coffee R38

Kahlua/Amarula Coffee

Dom Pedro R38

Peppermint, Whisky, Kahlua

## Beverages

Filter Coffee R28

Masala Tea R35

Milkshake (Strawberry or Chocolate) R28

Sweet or Salty Lassi R35

Mango Lassi R45

Cappuccino R30