

Entree - Vegetarian

Samosa (2 pieces)	7.60
Pastry stuffed with mashed potatoes and green peas and deep fried.	
Potato Bonda (3 pieces)	8.60
Lightly spiced potato dumpling fried with crispy chick pea batter.	
Onion Bhaji (4pc)	9.60
Potato, cauliflower and onions marinated in spices and chick pea batter & deep fried.	
Aloo Tikki	9.60
Pastry stuffed with potatoes and green peas & fried.	
Garlic Paneer (5pc)	10.60
Pieces of cottage cheese cooked in a special garlic sauce with spices.	
Veg Mixed Platter (for two)	12.90
Combination of samosa, pakora and bonda.	
Entree - Non-Vegetarian	
Seekh Kebab (4pc)	10.60
Minced Lamb marinated in ginger garlic and aromatic spices and cooked in tandoori oven (clay oven).	
Chicken Tikka (4pc)	12.60
Boneless chicken pieces marinated in tandoori masala and cooked in tandoori oven.	
Malai Tikka (4pc)	13.60
Tender breast pieces of chicken marinated in saffron, cream and yoghurt cooked in tandoori oven.	
Pepper Chicken (4pc)	13.60
Chicken marinated in yoghurt and pepper spices, ginger and garlic cooked in tandoori oven.	
Lamb Cutlet (4pc)	15.90
Tender rack of baby lamb marinated in aromatic spices, skewered and broiled in tandoori oven.	
Garlic Prawn (6pc)	15.90
Prawns marinated in spices and fried with chick pea batter.	
Tandoori Chicken	Full: 15.90 Half: 8.90
Chicken marinated in yoghurt and aromatic spices and cooked in tandoori oven.	
Prawn Tandoori (6pc)	16.90
Prawns marinated in herbs, spices and yoghurt cooked in tandoori oven.	
Mixed Platter (For Two)	18.90
Selected pieces of Samosa, Chicken Tikka and Seekh Kebab.	

Main - Chicken

Butter Chicken	15.60
Delicious chicken cooked in a silky smooth tomato sauce with soft butter, cream and touch of pepper.	
Chicken Madras	15.60
Thigh Fillets marinated in yoghurt, wok fried with dry spices, tomatoes onions and capsicum.	
Chicken Vindaloo (Hot)	16.60
Tender breast pieces of chicken cooked in home made vindaloo paste Goan style.	
Mysore Chilli Chicken	16.60
Chicken fillets cooked with capsicum, tomatoes, onions, chillies and herbs.	
Chicken Tikka Masala	17.90
Boneless chicken cooked in tandoori oven, in a silky tomato sauce and cooked with capsicum and authentic Indian spices.	
Main - Lamb	
Lamb Rogan Josh	16.60
Succulent lamb pieces cooked in a traditional North Indian style with onion and tomato gravy.	
Lamb Shanks	17.60
Lamb shanks slow cooked with intense aromatic spices, cumin, mace and curry leaves with coriander	
Lamb Korma	18.90
Lamb simmered with freshly ground coconut, cashew nut paste and exotic spices.	
Lamb Sagwala	18.90
Delicate pieces of lamb cooked in a puree of spinach with a touch of cream, clover and garlic.	
Lamb Vindaloo (Hot)	18.90
Tender lamb cooked in a home made vindaloo paste Goan style.	
Main - Beef	
Beef Kohinoor	16.60
Diced beef cooked with fresh herbs, coconut, cashews and cream, finished with lemon and coriander sprinkled with black pepper	
Beef Korma	18.90
Diced Beef simmered with freshly ground coconut, cashew nut paste and exotic spices.	
Beef Madras	18.90
Delicious Beef curry prepared in a authentic South Indian style with a touch of coconut	
Beef Vindaloo (Hot)	18.90
Tender beef, cooked in home made vindaloo paste, Goan style.	

Main - Seafood

Punjabi Fish Masala	19.60
Fillet of Fish cooked in freshly ground green herbs.	
Goa Fish Curry	19.90
South Indian fish curry cooked in herbs and coconut sauce.	
Prawn Malabar	19.90
Fresh Prawns cooked in aromatic spices and coconut based sauce.	
Prawn Masala	19.90
Prawns cooked in fresh garlic, onions, tomatoes, capsicum and spices.	
Main - Vegetables	
Yellow Dal Fry	13.90
Nutritional curry with lentils, tempered with cumin seeds and garlic.	
Dal Makhani	13.90
Lentils simmered to perfection with herbs, spices and tempered with butter.	
Aloo Gobi Masala	14.60
Diced Potatoes and cauliflower cooked in a thick gravy with aromatic spices.	
Palak Paneer	15.60
Fresh cottage cheese cooked in a tomato gravy, butter and Indian herbs and spices.	
Aloo Mutter	15.90
Potatoes and green peas cooked in a delicious style sauce, North Indian style.	
Navratan Korma	16.90
Fresh Vegetables cooked with onions, garlic, exotic spices and coconut milk.	
Malai Kofta	16.90
Cottage cheese & potato dumplings in a mild almond based sauce garnished with cream.	
Kadai Paneer	17.90
Cottage cheese cooked in special souse with capsicum and onions.	

*All Curries available Mild Medium or Hot

Naan Breads	
Plain Naan	2.90
Traditional leavened Indian bread made of plain flour baked in tandoori oven.	
Tandoori Roti	2.90
Wholemeal Indian Bread cooked in the tandoori oven.	
Garlic Naan	3.60
Naan with fresh garlic cooked in tandoori oven.	
Cheese Naan	3.60
Naan Stuffed with cheese.	
Peshawri Naan	3.60
Naan with fruits, nuts, raisins and cottage cheese.	
Butter Naan	4.00
Naan bread garnished with butter.	
Chicken Naan	4.00
Naan Stuffed with chicken.	
Kheema Naan	4.00
Naan stuffed with minced lamb cooked in exotic spices and baked in tandoori oven.	
Rice	
Steam Rice	2.90
Quality Basmati rice steam cooked fresh.	
Saffron Rice	4.60
Rice steamed to perfection with saffron flavor.	
Vegetable Biryani	15.60
Basmati rice cooked with aromatic spices and vegetables. Served with raita.	
Biryani	18.60
Aromatic basmati rice cooked with special spices with lamb or chicken, South Indian style. Served with raita.	
Sides	
Onion Tomato Salad	2.90
Onion Cucumber Raita	2.90
Mango Chutney	2.90
Mixed Pickles	2.90
Papadums 4pcs	2.90
Green Salad	5.00
Side Dish Plater	9.90
(Mango chutney/Raita/Mixed Pickle/Papdums)	
Dessert	
Mango Kulfi	
Indian ice cream made with fresh mango pulp & milk & served with saffron.	
Pista Kulfi	
Indian ice cream made with fresh pistachios & milk & served with saffron.	
Gulab Jamun (2 pieces)	
Milk dumplings slow fried to golden brown, served with aromatic syrup.	
Gulab Jamun with Ice Cream	
Gulab Jamun served warm with ice cream.	

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Bombay Prawn



Lamb Chuski



Garlic Chicken



Masala Dosa



Pudhina Naan



Kohinoor Beef

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Menu

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Family Deal

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2pc Chicken Tikka,
2 Curries, 2 Rice,
2 Naan & Pappadum
(seafood not included)

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