

DAIRY FREE MENU

Welcome to Palace of India Restaurant

Indian food is a fabulous combination of rich creamy curries with fluffy rice and tasty breads. The cuisine is as varied as India's vast terrain and its people. This is complemented by chutney and pickle dishes which are the perfect and indispensable accompaniments to the meal.

To most, Indian food means a hot chili base curries, but this is a great misconception. Generally, the **Northern dishes** are mild and creamy e.g. Butter Chicken, Kormas and Tandoori meals which are ideal for the first time Indian experience or for children.

The **Southern dishes** come from the hotter parts of India, where the dishes are chili based and have heavier spicing, as they were originally used to preserve food in the hot climate. Southern dishes include the perspirational Vindaloos and the Madras curries.

An ideal introduction to the Indian meals is the **Banquet** style meal. This allows you to sample a selection of food with varying spices and flavours. There are three different entrees and four main meals with rice, breads and accompaniments.

Indian cuisine is best accompanied by rice, bread and side dishes e.g. Raita, Salad, Chutney and Pickles. Traditionally all of our meals are placed in the centre of the table to allow each guest to share the different and varying taste of each dish.

Note that most of our meals can be made **MILD, Medium or Hot** taste. The only exceptions are the Vindaloos which traditionally come out Hot. Should you require any assistance in choosing the right dish for your taste buds, our staff would be happy to assist.

We hope you will enjoy your dining experience at the Palace of India and will return to dine with us again in the future.

Thank you for choosing to dine with us this evening.

- **ALTERNATIVE DIETARY MENUS AVAILABLE**
GLUTEN FREE MENU; CHILDRENS MENU
- **LITE MEALS** - Reduced cream in some meals on request.
- **Check with us first.**

DAIRY FREE MENU

Please inform wait staff you are ordering from a Dairy Free Menu

ENTRÉE

Vegetable Pakora	A selection of chopped vegetables mildly spiced in chickpea batter. Made into fritters and served with tamarind sauce.	\$ 6.50
Samosa * ghee (clarified butter)	Triangular pastries filled with spiced vegetables then deep fried. Served with tamarind sauce. Please be aware pastry is made from clarified butter (ghee)	\$ 6.50
Onion Baji	Sliced onion, coated with subtly spiced batter and deep fried. Served with tamarind sauce.	\$ 6.50

VEGETARIAN

Aloo Gobi	Potato and Cauliflower curry. Cooked with Coriander, Tomatoes and Onions.	\$ 13.00
Aloo Mutter	● Potato and Pea curry. Cooked with tomato & coriander. Subtly spiced.	\$ 13.00
Mushroom Masala Curry	● Mushrooms cooked with , peas, tomatoes & onions	\$ 14.00
Vegetable Jhalfrazi	● Vegetables prepared in ginger, garlic, onions & spices. Subtle tangy flavour.	\$ 14.00
Baigan	● Egg plant cooked in cashew nut sauce with spices.	\$ 14.00
Biriyani	● Vegetable cooked with spices and gently steamed with rice. Rice contains Ghee (clarified butter).	\$ 16.00

● Gravy contains cashew nuts; ■ Garnished with almonds

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L A M B

Rogan Josh	Boneless lamb in mildly spiced gravy.	\$19.00
Lamb Vindaloo	Lamb prepared in freshly ground hot spices. Hot dish.	\$19.00
Lamb Madras	Lamb prepared in <u>coconut cream</u> & spices. South Indian dish.	\$19.00
Lamb Jhalfrazi	Lamb served with sautéed vegetables in a subtle tangy sauce.	\$19.00
Lamb Biryani	● Lamb cooked with spices and gently steamed with rice. Rice contains Ghee (clarified butter).	\$ 18.50

C H I C K E N

Chicken Tikka Masala	Succulent chicken gently simmered in a rich coriander garlic and onion sauce.	\$19.00
Chicken Tikka Masala (coconut cream)	Succulent chicken gently simmered in a rich coriander garlic / onion sauce and <u>coconut cream.</u>	\$19.00
Chicken Madras	● Chicken prepared in spices and <u>coconut cream.</u>	\$19.00
Chicken Jhalfrazi	● Barbecued chicken cooked with sautéed vegetables in a subtle tangy sauce.	\$19.00
Chicken Biryani	● Chicken cooked with spices and gently steamed with rice. Rice contains Ghee (clarified butter).	\$ 18.50

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B E E F

Beef Vindaloo	Beef prepared in fresh Hot ground spices.	\$19.00
Beef Curry	Boneless beef in our own special gravy .	\$19.00
Beef Madras	Beef prepared in spices & <u>coconut cream</u> .	\$19.00
Beef Jhalfrazi	Beef served with sautéed vegetables in subtle tangy sauce.	\$19.00

F I S H

Prawn Masala	● Prawns prepared in ginger, onion, coriander & tomato sauce.	\$ 20.00
Fish Masala	● Fish prepared in ginger, onion, coriander & tomato sauce.	\$ 19.50
Fish-Malai-Curry	● Fish cooked in <u>coconut cream</u> and cashew nut sauce . Mild dish.	\$ 19.50
Fish Vindaloo	● Boneless Fish prepared in hot ground spices .	\$ 19.50
Fish Biryani	● Fish cooked with spices and gently steamed with rice. Rice contains Ghee (clarified butter) .	\$ 18.50

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CHAWAL (Rice Dishes)

Steamed Rice	Serving for two people	\$ 2.50
Vegetable Pilau	Rice with Vegetable mix	\$ 4.50

TANDOORI BREADS From the Clay Oven

Roti (Chappati) Wholemeal	unleavened bread	\$ 3.00
Plain Paratha	a rich wholemeal layered bread	\$ 4.00

SIDE DISHES

Mango chutney	Sweet Chutney.	\$ 3.50
Coconut & Banana		\$ 3.50
Pickles	Mango pickles prepared in chillies.	\$ 3.50
Onion & Tomato Kachumber	Finely chopped salad dressed with spices, lemon juice and fresh coriander.	\$ 4.50
Poppadoms	Crispy wafers.	\$ 0.80

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BEVERAGES

Sprite / Coke		\$ 3.00
Orange Juice		\$ 3.50
Mango Orange		\$ 3.50
Grape Juice		\$ 3.50
Apple Juice		\$ 3.50
Pineapple Juice		\$ 3.50
Tomato Juice		\$ 3.50
Mineral Water	Waiwera Still	\$ 4.00
Mineral Water	San Pellegrino Sparkling	\$ 5.00
Mango Lassi		\$ 4.50
Sweet Lassi		\$ 3.50
Espresso ♦	Short and Long	\$ 3.50
Flat White ♦		\$ 3.50
Cappuccino ♦		\$ 3.50
Mochaccino ♦		\$ 4.00
Latte ♦		\$ 4.00
Decaf Coffee also available for the above ♦		
Hot Chocolate		\$ 4.00
Tea	English Breakfast	\$ 3.00
	Earl Grey	\$ 3.00
	Dilmah Decaf Tea	\$ 3.00
	Herbal - Peppermint	\$ 3.00
	Camomile	\$ 3.00
Chai	Indian tea prepared with milk, fresh ginger & cardoman	\$ 3.00