

# **Welcome to the 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 chilli 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; DAIRY FREE MENU; CHILDRENS MENU**
- **LITE MEALS** - Reduced cream in some meals on request. Check with us first.

## ENTRÉE

<b>Cheese &amp; Onion Naan</b>		<b>\$ 4.50</b>
<b>Garlic Naan</b>		<b>\$ 4.00</b>
<b>Spinach &amp; Cheese Naan</b>		<b>\$ 4.50</b>
<b>Kheema Naan</b>	Filled with spiced <b>lamb mince</b>	<b>\$ 4.50</b>
<b>Peshawari Naan</b>	Filled with <b>dry fruits &amp; nuts</b>	<b>\$ 4.50</b>
<b>Vegetable Pakora</b>	A selection of chopped vegetables mildly spiced in chickpea batter. Made into fritters and served with tamarind sauce.	<b>\$ 6.50</b>
<b>Samosa</b>	Triangular pastries filled with spiced vegetables then deep fried. Served with tamarind sauce.	<b>\$ 6.50</b>
<b>Onion Baji</b>	Sliced onion, coated with subtly spiced batter and deep fried. Served with tamarind sauce.	<b>\$ 6.50</b>
<b>Tandoori Gobi</b>	<u>Cauliflower</u> grilled in Tandoor. Served with mint & yoghurt sauce.	<b>\$ 7.00</b>
<b>Seek Kebab</b>	<u>Tender lamb, minced</u> and seasoned with freshly ground spices cooked on a skewer in the Tandoor. Served with mint & yoghurt sauce.	<b>\$ 9.00</b>
<b>Chicken Tikka</b>	Boneless chicken marinated in spices and Indian herbs overnight & grilled in Tandoor. Served with mint & yoghurt sauce.	<b>\$ 9.00</b>
<b>Tandoori Chicken</b>	Tender chicken marinated in traditional tandoori spices and gently roasted in the Tandoor.	<b>\$ 9.50</b>
<b>Fish Tikka</b>	Boneless fish marinated in herbs and spices, grilled in the Tandoor. Served with mint & yoghurt sauce.	<b>\$ 9.50</b>
<b>Tandoori Prawns</b>	Prawns marinated in yoghurt and herbs grilled in Tandoor.	<b>\$ 10.00</b>
<b>Lamb Cutlets</b>	<u>Cutlets</u> marinated in yoghurt and spices then grilled in the Tandoor	<b>\$ 10.00</b>
<b>Vegetable Platter for 2</b>	A fine selection of the above for two people. Served with mint & yoghurt sauce.	<b>\$ 17.00</b>
<b>Platter for 3</b>	Onion Baji, Tandoori Gobi, Samosa, Pakora <b>Mixed Vegetable Platter for 3 people</b>	<b>\$ 24.00</b>
<b>Mixed (Meat &amp; Vegetable) Platter for 2</b>	A fine selection of the above for two people. Served with mint & yoghurt sauce. Samosa, Pakora, Seek Kebab, Chicken Tikka	<b>\$ 17.00</b>
<b>Platter for 3</b>	<b>Mixed (Meat &amp; Vegetable) Platter for 3 people</b>	<b>\$ 24.00</b>

# VEGETARIAN

<b>Aloo Gobi</b>	Potato and Cauliflower curry. Cooked with <b>Coriander, Tomatoes and Onions.</b>	<b>\$ 13.00</b>
<b>Aloo Mutter</b>	● Potato and Pea curry. Cooked with tomato & coriander. Subtly spiced.	<b>\$ 13.00</b>
<b>Aloo Saag</b>	● <b>Potatoes</b> cooked in spiced <b>spinach gravy</b> and finished with a touch of cream.	<b>\$ 13.00</b>
<b>Channa Masala</b>	● Chick Peas cooked with tomatoes, onions and spices	<b>\$ 13.00</b>
<b>Malai Kofta</b>	● Deep fried <b>vegetable and paneer (cheese)</b> balls in a delicate cashew & onion gravy	<b>\$ 14.00</b>
<b>Mushroom Masala Curry</b>	● Mushrooms cooked with potatoes, peas, tomatoes & onions	<b>\$ 14.00</b>
<b>Paneer Pasanda</b>	■ <b>Home-made cheese</b> prepared in a rich tomato and butter gravy.	<b>\$ 14.00</b>
<b>Paneer Palak</b>	● Home made cheese prepared in <b>spinach gravy</b> and spices.	<b>\$ 14.00</b>
<b>Paneer Masala</b>	● Home made cheese cooked with onion, tomato, peas and capsicum.	<b>\$ 14.00</b>
<b>Dhal Makhani</b>	Traditional North Indian Dhal. Selection of <b>Lentils</b> cooked with spices and finished with cream.	<b>\$ 13.00</b>
<b>Navrattan Korma</b>	● Vegetables prepared in a <b>creamy cashew nut</b> gravy. A Mild Dish.	<b>\$ 14.00</b>
<b>Vegetable Jhalfrazi</b>	● Vegetables prepared in <b>ginger, garlic, onions</b> & spices. Subtle tangy flavour.	<b>\$ 14.00</b>
<b>Baigan</b>	● <b>Egg plant</b> cooked in <b>cashew nut</b> sauce with spices.	<b>\$ 14.00</b>
<b>Biriyani</b>	● Vegetable cooked with spices and gently steamed with rice.	<b>\$ 16.00</b>
<b>Vegetarian Banquet</b>	Entree; <b>Onion Baji, Samosa, Tandoori Gobi</b> Mains: <b>Dhal (Lentils),</b> ■ <b>Paneer Pasanda (Cheese in Butter Gravy)</b> <b>Aloo Gobi (Potato &amp; Cauli curry),</b> ● <b>Navrattan Korma (Mixed Vegetable Korma)</b>  <b>(With Rice &amp; Plain Bread)</b>  <b>(Minimum of 2 persons - \$27.00 per head)</b>	<b>\$ 27.00</b> per Head

● Gravy contains cashew nuts; ■ Garnished with almonds ◆ <b>LITE MEALS</b> - Reduced cream in some meals on request. Check with us first.
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# CHEF'S SPECIAL

**TANDOORI PLATTER** A selection of **Barbecued Meats; Chicken, Mince Lamb Roll, Fish and Prawns** marinated in subtle spices and grilled to perfection in the Tandoor. **\$ 20.00**  
**A delightful dish for meat lovers**

**Tikka Masala Gravy (Onion/Tomato/Coriander); Butter Gravy: Vindaloo Gravy (Hot)** **\$ 5.00**

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**BANQUET** (minimum of 2 persons) **\$ 29.50**  
(per head )

An ideal introduction to Indian cuisine

Entree      **Onion Baji**      Sliced Onions in Chick Pea Batter  
                 **Chicken Tikka**      Chicken grilled in the Tandoor  
                 **Seek Kebab**      Lamb Mince Roll grilled in the Tandoor

Mains      **Butter Chicken** ■      Chicken in rich Tomato and Butter Gravy  
                 **Beef Vindaloo**      Hot spicy dish with lasting flavours  
                 **Lamb Razila**      Lamb in creamy coriander sauce  
                 **Aloo Gobi**      Potato & Cauliflower Curry

Served with Rice and Plain Naan.

**Note: A second serving of the mains will be provided on Request.**

Meals can be interchanged from the list below.  
An extra charge may apply

## LAMB

Rogan Josh  
Lamb Palak  
Lamb Korma  
Lamb Vindaloo

## CHICKEN

- Chicken Palak
- Chicken Tikka Masala
- Chicken Vindaloo

## BEEF

Beef Madras  
Beef Korma  
Beef Curry

## VEGETABLE

- Dhal – Lentils
- Navrattan Korma

***Curried dishes served as mild, medium or hot***

● Gravy contains cashew nuts; ■ Garnished with almonds

◆ **LITE MEALS** - Reduced cream in some meals on request. Check with us first.

## CHICKEN

<b>Butter Chicken</b>	■	Barbecued chicken simmered in rich tomato and butter gravy. A subtle dish with tempting flavours.	<b>\$ 19.00</b>
<b>Lite Butter Chicken</b>	■	Chicken in lite tomato gravy	<b>\$ 19.00</b>
<b>Chicken Tikka Masala</b>		Succulent chicken gently simmered in a <b>rich coriander garlic and onion sauce</b> .	<b>\$ 19.00</b>
<b>Chicken Korma</b>	●	Boneless chicken cooked with cream and subtle spices.	<b>\$ 19.00</b>
<b>Chicken Vindaloo</b>	●	The famous south Indian dish made with tender chicken and <b>Hot ground spices</b> .	<b>\$ 19.00</b>
<b>Chicken Palak</b>	●	Chicken served in <b>spinach gravy</b> with spices & herbs.	<b>\$ 19.00</b>
<b>Chicken Dhansak</b>	●	Chicken cooked with <b>lentils</b> and spices.	<b>\$ 19.00</b>
<b>Mango Chicken</b>	●	Chicken cooked in delicious <b>mango flavoured creamy sauce</b> . Subtly spiced.	<b>\$ 19.00</b>
<b>Chicken Madras</b>	●	<b>Chicken</b> prepared in spices and <b>coconut cream</b> .	<b>\$ 19.00</b>
<b>Chicken Jhalfrazi</b>	●	Barbecued chicken cooked with sautéed <b>vegetables</b> in a subtle tangy sauce.	<b>\$ 19.00</b>
<b>Chicken Tikka Salad</b>		<b>Boneless chicken</b> marinated in spices and herbs overnight, then slowly roasted. Check with the waiting staff, if gravy is required as an extra.	<b>\$ 19.00</b>
		<b>Selected Gravies</b> to complement the Chicken Tikka Main <b><u>Tikka Masala Gravy; Butter Gravy; Vindaloo Gravy</u></b>	<b>\$ 5.00</b>
<b>Tandoori Chicken</b>		Tender chicken pieces marinated in <b>Tandoori Masala</b> overnight & cooked to perfection.	<b>\$ 19.00</b>
<b>Chicken Biryani</b>	●	<b>Chicken</b> marinated in yoghurt and spices and then gently steamed in rice.	<b>\$ 18.50</b>

## BEEF

<b>Beef Vindaloo</b>		Beef prepared in fresh <b>Hot ground</b> spices.	<b>\$ 19.00</b>
<b>Beef Korma</b>	●	Beef cooked in <b>cream and gravy</b> .	<b>\$ 19.00</b>
<b>Beef Curry</b>		Boneless beef in <b>our own special gravy</b> .	<b>\$ 19.00</b>
<b>Beef Madras</b>		<b>Beef</b> prepared in <b>spices &amp; coconut cream</b> .	<b>\$ 19.00</b>
<b>Beef Palak</b>		Beef served in <b>spinach gravy</b> with subtle spices & herbs.	<b>\$ 19.00</b>
<b>Beef Jhalfrazi</b>		Beef served with sautéed vegetables in subtle tangy sauce.	<b>\$ 19.00</b>

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## L A M B

<b>Rogan Josh</b>	Boneless lamb in mildly spiced gravy.	<b>\$ 19.00</b>
<b>Lamb Palak</b>	Lamb served in <b>spinach gravy</b> with subtle spices and herbs.	<b>\$ 19.00</b>
<b>Lamb Razila</b>	Lamb cooked in <b>cream &amp; coriander gravy</b> .	<b>\$ 19.00</b>
<b>Lamb Vindaloo</b>	Lamb prepared in freshly ground hot spices. <b>Hot dish.</b>	<b>\$ 19.00</b>
<b>Lamb Korma</b> ●	Lamb cooked in <b>cream and gravy</b> . A mild dish.	<b>\$ 19.00</b>
<b>Lamb Madras</b>	Lamb prepared in coconut cream & spices. South Indian dish.	<b>\$ 19.00</b>
<b>Lamb Jhalfrazi</b>	Lamb served with sautéed <b>vegetables</b> in a subtle tangy sauce.	<b>\$ 19.00</b>
<b>Lamb Biryani</b>	<b>Lamb</b> marinated in yoghurt and spices & steamed rice.	<b>\$ 18.50</b>
<b>Lamb Cutlets</b>	<b>Cutlets</b> marinated in yoghurt and grilled in the Tandoor.	<b>\$ 20.00</b>

## F I S H

<b>Anakali Jeenga</b>	■ <b>King Prawns</b> (without shells) served in rich tomato gravy.	<b>\$ 20.00</b>
<b>Prawn Malawary</b>	● <b>Kings Prawns</b> (without shells) cooked with ginger, garlic, tomato, capsicum and onions.	<b>\$ 20.00</b>
<b>Prawn Vindaloo</b>	● Prawns (without shells) prepared in <b>hot ground spices</b> .	<b>\$ 20.00</b>
<b>Prawn Platter</b>	Prawns marinated in yoghurt & spices then grilled in Tandoor.	<b>\$ 20.00</b>
<b>Fish Masala</b>	● Fish prepared in ginger, onion, coriander & tomato sauce.	<b>\$ 19.50</b>
<b>Fish-Malai-Curry</b>	● Fish cooked in <b>coconut cream and cashew nut sauce</b> . Mild dish.	<b>\$ 19.50</b>
<b>Fish Vindaloo</b>	● Boneless Fish prepared in <b>hot ground spices</b> .	<b>\$ 19.50</b>
<b>Tandoori Fish</b>	<b>Snapper</b> marinated in delicate spices and grilled slowly in the Tandoor.	<b>\$ 19.50</b>
<b>Fish Biryani</b>	● <b>Fish</b> , marinated in yoghurt & spices & gently steamed in rice.	<b>\$ 18.50</b>

● Gravy contains cashew nuts; ■ Garnished with almonds

◆ **LITE MEALS** - Reduced cream in some meals on request. Check with us first.

## **CHAWAL** (Rice Dishes)

**Steamed Rice**      Serving for 2 people      **\$ 2.50**

**Vegetable Pilau**      Rice with Vegetable mix      **\$ 4.50**

**Biriyani**      Refer to individual section for **Lamb, Chicken, Fish and Vegetarian**

## **TANDOORI BREADS** From the Clay Oven

**Wholemeal roti (chappati)**      unleavened bread      **\$ 3.00**

**Naan**      leavened bread      **\$ 3.00**

**Butter Naan**      **\$ 3.50**

**Cheese Naan**      **\$ 4.00**

**Cheese & Onion Naan**      **\$ 4.50**

**Spinach & Cheese Naan**      **\$ 4.50**

**Garlic Naan**      **\$ 4.00**

**Kheema Naan**      filled with spiced mince      **\$ 4.50**

**Plain Paratha**      a rich wholemeal layered bread      **\$ 4.00**

**Peshawari Naan**      ● Filled with **dry fruits & nuts**      **\$ 4.50**

**Vegetable Naan**      filled with **spiced vegetables**      **\$ 4.00**

## **SIDE DISHES**

**Mango chutney**      Sweet Chutney.      **\$ 3.50**

**Coconut & Banana**      **\$ 3.50**

**Pickles**      Mango or Lime pickles prepared in chillies.      **\$ 3.50**

**Green Salad**      Fresh Green garden Salad with home made cheese and olives      **\$ 6.50**

**Kachumber**      Diced Onions, Tomatoes, Cucumbers with lemon juice & coriander      **\$ 4.50**  
(Indian Salad)

**Raita**      **Yoghurt & Cucumber** mix.      **\$ 5.00**

**Poppadoms**      Crispy wafers.      **\$ 0.80**

## **BEVERAGES**

<b>Sprite / Coke</b>	_____	<b>\$ 3.00</b>
<b>Orange Juice</b>	_____	<b>\$ 3.50</b>
<b>Mango Orange</b>	_____	<b>\$ 3.50</b>
<b>Grape Juice</b>	_____	<b>\$ 3.50</b>
<b>Apple Juice</b>	_____	<b>\$ 3.50</b>
<b>Pineapple Juice</b>	_____	<b>\$ 3.50</b>
<b>Tomato Juice</b>	_____	<b>\$ 3.50</b>
<b>Mineral Water</b>	Waiwera Still	<b>\$ 4.00</b>
<b>Mineral Water</b>	San Pellegrino Sparkling	<b>\$ 5.00</b>
<b>Mango Lassi</b>	_____	<b>\$ 4.50</b>
<b>Sweet Lassi</b>	_____	<b>\$ 3.50</b>
<b>Espresso ♦</b>	Short and Long	<b>\$ 3.50</b>
<b>Flat White ♦</b>	_____	<b>\$ 3.50</b>
<b>Cappuccino ♦</b>	_____	<b>\$ 3.50</b>
<b>Mochaccino ♦</b>	_____	<b>\$ 4.00</b>
<b>Latte ♦</b>	_____	<b>\$ 4.00</b>
<b>Decaf Coffee also available for above ♦</b>		
<b>Hot Chocolate</b>	_____	<b>\$ 4.00</b>
<b>Tea</b>	English Breakfast	<b>\$ 3.00</b>
	Earl Grey	<b>\$ 3.00</b>
	Dilmah Decaf Tea	<b>\$ 3.00</b>
	Herbal - Peppermint	<b>\$ 3.00</b>
	Camomile	<b>\$ 3.00</b>
	Green Tea	<b>\$ 3.00</b>
<b>Chai</b>	Indian spiced herbal tea prepared in milk	<b>\$ 3.00</b>

