


(V) Vegetarian (VO) Vegetarian On Request (DF) Dairy Free (DFO) Dairy Free Option (VE) Vegan On Request

ENTREE			
<p>Samosa (V) (DF) Triangular pastry filled with spiced peas and potatoes, and deep fried. Served with Tamarind Sauce. • (2 pcs)</p> <p>Onion Bhaji (V) (DF) Shredded onions battered in chickpea flour and deep fried. Served with Tamarind Sauce. • (4 pcs)</p> <p>Kofta Fries (V) Shredded King's Creamery Paneer and potatoes that are deep fried. Served with Tamarind Sauce. • (5 pcs)</p> <p>Tikka Samosa Triangular pastry filled with diced Chicken Tikka, spiced peas and potatoes, and deep fried. Served with Tamarind Sauce and Mint Sauce. • (2 pcs)</p>	<p>9</p> <p>9</p> <p>125</p> <p>125</p>	<p>Seekh Kebab Premium lamb mince marinated in a blend of spices and cooked in a Tandoori oven. Served with Tamarind Sauce and Mint Sauce. • (4 pcs)</p> <p>Chicken Tikka Boneless chicken thighs marinated in a blend of spices with King's Creamery Jersey Yoghurt and cooked in a Tandoori oven. Served with Tamarind and Mint Sauce. • (4 pcs)</p> <p>Fish Pakora Cubed fish fillet battered in chickpea flour and spices, lightly deep fried and served with a lemon wedge, Tamarind and Mint Sauce.</p> <p>Jaipuri Mix Platter (Min. 2 People) (VO) A little bit of everything! Our Jaipuri Mix Platter comes with two servings of Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebab. (Min. 2 people)</p>	<p>14</p> <p>175</p> <p>205</p> <p>28</p>

JAIPURI FRIED BASMATI	TANDOORI
<p>Our versions of a classic Indian rice dish known as Biryani, served with a sweet cucumber raita.</p> <p>Chicken or Beef Biryani 22</p> <p>Lamb Biryani 235</p> <p>Prawn Biryani 265</p> <p>Vegetable Biryani (V) 20</p>	<p>Your choice of either a half or full chicken marinated overnight in a blend of exotic and aromatic spices with King's Creamery Jersey Yoghurt, cooked to perfection in our Tandoori oven</p> <p>Tandoori Chicken - Half 175</p> <p>Tandoori Chicken - Full 26</p>

MAINS	
Please advise your host of your spice level: Mild Medium or Hot	
 CHICKEN	
<p>Butter Chicken 22 An Indian classic! Our most popular dish that is made from Chicken Tikka cooked in a creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander.</p> <p>Mango Chicken 22 A must try for mild palettes. Our Mango Chicken is made from Chicken Tikka cooked in a creamy tomato-based sauce with a touch of mango pulp and spices, garnished with a swirl of mango pulp and fresh coriander.</p> <p>Tikka Sawadee 22 Also known as Chicken Korma, our Tikka Sawadee is made from Chicken Tikka cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.</p> <p>Tikka Madras (DF) 22 Chicken Tikka cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander and coconut flakes.</p> <p>Tikka Masala (DF) 22 Chicken Tikka cooked in a thick onion and tomato sauce with shredded green peppers and a blend of spices, garnished with fresh coriander.</p> <p>Chicken Vindaloo (DF) 22 Chicken Tikka cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.</p> <p>Tikka Saag Wala (DFO) 22 Chicken Tikka pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.</p> <p>Chicken Jalfrezi (DF) 22 Chicken Tikka cooked in a sweet and sour green pepper and tomato-based sauce with a blend of spices and garnished with fresh coriander.</p> <p>Kadhai Chicken (DF) 22 Chicken Tikka cooked in a thick onion and tomato sauce with shredded green peppers and a blend of unique Indian spices, garnished with fresh coriander.</p>	<p>Lamb Korma 235 Premium tender lamb pieces cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.</p> <p>Lamb Madras (DF) 235 Premium tender lamb pieces cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander and coconut flakes.</p> <p>Saag Gosht (DFO) 235 Premium tender lamb pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.</p> <p>Lamb Doplaza (DFO) 235 Premium tender lamb pieces cooked in a thick onion-based sauce, green peppers, diced fried onion and garnished with fresh coriander.</p> <p>Lamb Jalfrezi (DF) 235 Premium tender lamb pieces cooked in a sweet and sour green pepper and tomato-based sauce with a blend of spices and garnished with fresh coriander.</p> <p>Lamb Vindaloo (DF) 235 Premium tender lamb pieces cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.</p>
 BEEF	
<p>Rogan Josh (DF) 235 A favourite lamb dish of many! Our Rogan Josh is made using tender pieces of premium lamb that are slow cooked in a sauce consisting of onion, garlic, ginger, ground coriander, garam masala, cumin, turmeric and many more light spices.</p>	<p>Beef Korma 22 Diced premium beef pieces cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.</p> <p>Beef Madras (DF) 22 Diced premium beef pieces cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander and coconut flakes.</p> <p>Beef Pasanda 22 Diced premium beef pieces cooked in a yoghurt and almond based sauce with onions, garlic, ginger and a blend of spices.</p> <p>Beef Masala (DF) 22 Diced premium beef pieces cooked in a thick onion and tomato sauce with shredded green peppers and a blend of spices, garnished with fresh coriander.</p> <p>Beef Saag (DFO) 22 Diced premium beef pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.</p> <p>Beef Vindaloo (DF) 22 Diced premium beef pieces cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.</p>

VEGETARIAN (V)

Vegetable Korma (DFO)	185
A selection of mixed vegetables cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander, sliced almonds and sultanas	
Daal Makhni	185
Black lentils slow cooked in a creamy vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander	
Daal Takda (DFO)	185
Yellow lentils slow cooked in a vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander	
Daal (DF)	185
Black lentils slow cooked in a vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander	
Chana Masala (DF)	185
Chickpeas cooked in a thick onion and tomato sauce with a blend of spices, garnished with fresh coriander	
Aloo Gobi (DF)	185
Potatoes and cauliflower cooked in a blend of garlic, ginger, tomatoes, onions and a blend of aromatic spices, garnished with fresh coriander	
Aloo Mattar (DF)	185
Cubed potatoes and peas cooked in a vegetarian gravy consisting of tomatoes, onions, garlic, ginger and exotic spices, garnished with fresh coriander	
Mix Vege (DF)	185
A selection of mixed vegetables cooked together in a blend of spices, tomatoes, garlic and ginger, garnished with fresh coriander	
Malai Kofta	20
Shredded King's Creamery Paneer and potatoes that are deep fried and finished in a creamery cashew and almond based sauce, a blend of spices and garnished with fresh coriander, sliced almonds and sultanas	
Butter Paneer	20
King's Creamery Paneer cooked in our creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander	
Shahi Paneer	20
King's Creamery Paneer cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds	
Mattar Paneer	20
King's Creamery Paneer and peas cooked in a vegetarian gravy consisting of tomatoes, onions, garlic, ginger and exotic spices, garnished with fresh coriander	
Palak Paneer	20
King's Creamery Paneer cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato	
Kadhai Paneer	20
King's Creamery Paneer cooked in a thick onion and tomato sauce with shredded green peppers and a blend of unique Indian spices, garnished with fresh coriander	
Paneer Dopiazza	20
King's Creamery Paneer cooked in a thick onion-based sauce, green peppers, diced fried onion and garnished with fresh coriander	
 SEAFOOD	
Prawn Malabari (DF)	265
Prawns cooked in a coconut cream, green pepper and onion sauce with a blend of spices and garnished with fresh coriander	
Butter Prawn	265
Prawns cooked in our creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander	
Prawn Sawadee	265
Prawns cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds	
Prawn Vindaloo (DF)	265
Prawns cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander	
Goan Fish (DF)	28
Tarakihi fillet cooked in a blend of herbs and spices and finished in a light coconut cream sauce, garnished with fresh coriander	
Masala Machhi (DF)	28
Tarakihi fillet cooked in a thick onion and tomato sauce with shredded green peppers and a blend of spices, garnished with fresh coriander	

TANDOORI BREADS

All our Tandoori Breads are cooked in a traditional tandoor

Butter Naan (V)	45
The classic. Buttered plain flour tandoori bread.	
Tandoori Roti (VE)	45
Buttered wholemeal tandoori bread.	
Garlic Naan (V)	5
Naan coated with garlic and coriander.	
Tandoori Paratha (V)	5
Unleavened wholemeal flour bread layered with butter to give a flaky texture.	
Keema Naan	6
Naan stuffed with spiced lamb mince.	
Kashmiri Naan (V)	6
Also known as a sweet naan, our Kashmiri Naan is stuffed with sultanas, sweetened coconut, red cherries and other dried fruits.	
Vege Paratha (V)	6
Naan stuffed with spiced peas and potatoes.	
Onion Kulcha (V)	6
Naan stuffed with shredded onions and spices.	
Paneer Kulcha (V)	6
Naan stuffed with King's Creamery paneer and spices.	
Cheese Naan (V)	6
Naan stuffed with cheese.	
Cheese and Garlic Naan (V)	7
The best of both worlds. Naan stuffed with cheese and coated with garlic.	

SIDE DISHES

Poppadums (5 Pcs)	5
Raita	4
Mint Sauce	4
Tamarind Sauce	4
Mango Chutney	4
Mango Pickle	4
Side Dish Platter	12
A mix of the above.	
Onion Salad	75
Sliced onions served with lemon juice and garnished with chaat masala.	
Salad	85
Sliced cucumber, carrot, tomato and onion. Served with lemon juice and garnished with spices.	
Traditional Indian Raita	10
A traditional style yoghurt dip made with King's Creamery Jersey Yoghurt mixed with a blend of cucumbers and onions.	

DESSERTS

Mango Kulfi	8
A traditional Indian ice cream made from condensed milk, mango pulp and sultanas.	
Gulab Jamun	9
A popular Indian sweet made from fried dough balls coated in a sweet rose syrup. • (3 pcs)	
Whittaker's Milk Chocolate Naan	12
Name a better duo, we'll wait! New Zealand's finest milk chocolate stuffed inside a naan, what's there not to love?!	

Please advise your host of any allergy or dietary requirements

All Prices are inclusive of GST

All mains are served with plain basmati rice. All our meats are certified Halal

We proudly use King's Creamery products throughout our menu