



# TAKE AWAY MENU

Ph. 07 839 3400 · 793 Victoria Street, Hamilton

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

<b>Samosa (V) (DF)</b>	9
Triangular pastry filled with spiced peas and potatoes, and deep fried. Served with Tamarind Sauce. • (2 pcs)	
<b>Onion Bhaji (V) (DF)</b>	8
Shredded onions battered in chickpea flour and deep fried. Served with Tamarind Sauce. • (4 pcs)	
<b>Kofta Fries (V)</b>	125
Shredded King's Creamery Paneer and potatoes that are deep fried. Served with Tamarind Sauce. • (5 pcs)	
<b>Tikka Samosa</b>	125
Triangular pastry filled with diced Chicken Tikka, spiced peas and potatoes, and deep fried. Served with Tamarind Sauce and Mint Sauce. • (2 pcs)	

## JAIPURI FRIED BASMATI

Our versions of a classic Indian rice dish known as Biryani, served with a sweet cucumber raita.

<b>Chicken or Beef Biryani</b>	22
<b>Lamb Biryani</b>	235
<b>Prawn Biryani</b>	265
<b>Vegetable Biryani (V)</b>	20

## ENTREE

<b>Seekh Kebab</b>	14
Premium lamb mince marinated in a blend of spices and cooked in a Tandoori oven. Served with Tamarind Sauce and Mint Sauce. • (4 pcs)	
<b>Chicken Tikka</b>	17
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)	
<b>Fish Pakora</b>	20
Cubed fish fillet battered in chickpea flour and spices, lightly deep fried and served with a lemon wedge, Tamarind and Mint Sauce.	
<b>Jaipuri Mix Platter (Min. 2 People) (VO)</b>	28
<b>A little bit of everything!</b> Our Jaipuri Mix Platter comes with two servings of Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebab. <b>(Min. 2 people)</b>	

## TANDOORI

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

<b>Tandoori Chicken - Half</b>	175
<b>Tandoori Chicken - Full</b>	26

## MAINS

Please advise your host of your spice level: 🔥 Mild 🔥🔥 Medium or 🔥🔥🔥 Hot

### 🐘 CHICKEN

<b>Butter Chicken</b>	21
<b>An Indian classic!</b> 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.	
<b>Mango Chicken</b>	21
<b>A must try for mild palettes.</b> 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.	
<b>Tikka Sawadee</b>	21
<b>Also known as Chicken Korma,</b> 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.	
<b>Tikka Madras (DF)</b>	21
Chicken Tikka cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander and coconut flakes.	
<b>Tikka Masala (DF)</b>	21
Chicken Tikka cooked in a thick onion and tomato sauce with shredded green peppers and a blend of spices, garnished with fresh coriander.	
<b>Chicken Vindaloo (DF)</b>	21
Chicken Tikka cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.	
<b>Tikka Saag Wala (DFO)</b>	21
Chicken Tikka pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.	
<b>Chicken Jalfrezi (DF)</b>	21
Chicken Tikka cooked in a sweet and sour green pepper and tomato-based sauce with a blend of spices and garnished with fresh coriander.	
<b>Kadhai Chicken (DF)</b>	21
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.	
<b>🐘 LAMB</b>	
<b>Rogan Josh (DF)</b>	225
<b>A favourite lamb dish of many!</b> 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.	

<b>Lamb Korma</b>	225
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.	
<b>Lamb Madras (DF)</b>	225
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.	
<b>Saag Gosht (DFO)</b>	225
Premium tender lamb pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.	
<b>Lamb Dopiazza (DFO)</b>	225
Premium tender lamb pieces cooked in a thick onion-based sauce, green peppers, diced fried onion and garnished with fresh coriander.	
<b>Lamb Jalfrezi (DF)</b>	225
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.	
<b>Lamb Vindaloo (DF)</b>	225
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.	
<b>🐘 BEEF</b>	
<b>Beef Korma</b>	215
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.	
<b>Beef Madras (DF)</b>	215
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.	
<b>Beef Pasanda</b>	215
Diced premium beef pieces cooked in a yoghurt and almond based sauce with onions, garlic, ginger and a blend of spices.	
<b>Beef Masala (DF)</b>	215
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.	
<b>Beef Saag (DFO)</b>	215
Diced premium beef pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.	
<b>Beef Vindaloo (DF)</b>	215
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.	

## VEGETARIAN (V)

<b>Vegetable Korma (DFO)</b>	18
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	
<b>Daal Makhni</b>	18
Black lentils slow cooked in a creamy vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander	
<b>Daal Takda (DFO)</b>	18
Yellow lentils slow cooked in a vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander	
<b>Daal (DF)</b>	18
Black lentils slow cooked in a vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander	
<b>Chana Masala (DF)</b>	18
Chickpeas cooked in a thick onion and tomato sauce with a blend of spices, garnished with fresh coriander	
<b>Aloo Gobi (DF)</b>	18
Potatoes and cauliflower cooked in a blend of garlic, ginger, tomatoes, onions and a blend of aromatic spices, garnished with fresh coriander	
<b>Aloo Mattar (DF)</b>	18
Cubed potatoes and peas cooked in a vegetarian gravy consisting of tomatoes, onions, garlic, ginger and exotic spices, garnished with fresh coriander	
<b>Mix Vege (DF)</b>	18
A selection of mixed vegetables cooked together in a blend of spices, tomatoes, garlic and ginger, garnished with fresh coriander	
<b>Malai Kofta</b>	195
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	
<b>Butter Paneer</b>	195
King's Creamery Paneer cooked in our creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander	
<b>Shahi Paneer</b>	195
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	
<b>Mattar Paneer</b>	195
King's Creamery Paneer and peas cooked in a vegetarian gravy consisting of tomatoes, onions, garlic, ginger and exotic spices, garnished with fresh coriander	
<b>Palak Paneer</b>	195
King's Creamery Paneer cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato	
<b>Kadhai Paneer</b>	195
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	
<b>Paneer Dopiaza</b>	195
King's Creamery Paneer cooked in a thick onion-based sauce, green peppers, diced fried onion and garnished with fresh coriander	

## SEAFOOD

<b>Prawn Malabari (DF)</b>	26
Prawns cooked in a coconut cream, green pepper and onion sauce with a blend of spices and garnished with fresh coriander	
<b>Butter Prawn</b>	26
Prawns cooked in our creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander	
<b>Prawn Sawadee</b>	26
Prawns cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds	
<b>Prawn Vindaloo (DF)</b>	26
Prawns cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander	
<b>Goan Fish (DF)</b>	28
Tarakihi fillet cooked in a blend of herbs and spices and finished in a light coconut cream sauce, garnished with fresh coriander	
<b>Masala Machhi (DF)</b>	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

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

## SIDE DISHES

<b>Poppadums (5 Pcs)</b>	5
<b>Raita</b>	3
<b>Mint Sauce</b>	3
<b>Tamarind Sauce</b>	3
<b>Mango Chutney</b>	3
<b>Mango Pickle</b>	3
<b>Side Dish Platter</b>	3
A mix of the above	
<b>Onion Salad</b>	12
	7
Sliced onions served with lemon juice and garnished with chaat masala.	
<b>Salad</b>	5
	10
Sliced cucumber, carrot, tomato and onion. Served with lemon juice and garnished with spices.	
<b>Traditional Indian Raita</b>	10
A traditional style yoghurt dip made with King's Creamery Jersey Yoghurt mixed with a blend of cucumbers and onions.	

## DESSERTS

<b>Mango Kulfi</b>	7
A traditional Indian ice cream made from condensed milk, mango pulp and sultanas.	
<b>Gulab Jamun</b>	7
A popular Indian sweet made from fried dough balls coated in a sweet rose syrup. • (3 pcs)	
<b>Whittaker's Milk Chocolate Naan</b>	10
Name a better duo, we'll wait! New Zealand's finest milk chocolate stuffed inside a naan, what's there not to love?!	
<b>Indo-Chinese</b>	
<b>Vege Manchurian</b>	20
<b>Chilly Panner</b>	20
<b>Chilly Chicken</b>	21

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