



LUNCH MENU

Take away 18 • Dine in 20

Your choice of a Curry, and a Garlic or Butter Naan.

Please advise your host of your spice level:

🔥 Mild, 🔥🔥 Medium or 🔥🔥🔥 Hot.

(V) Vegetarian (VE) Vegan on request

(DF) Dairy Free (DFO) Dairy Free option/on request

CHICKEN

BUTTER CHICKEN

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.

TIKKA SAWADEE

Also known as Chicken Korma, our Tikka Sawadee is made from Chicken Tikka cooked in a creamery cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.

TIKKA MADRAS (DF)

Chicken Tikka cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander and coconut flakes.

TIKKA MASALA (DF)

Chicken Tikka cooked in a thick onion and tomato sauce with shredded green peppers and a blend of spices, garnished with fresh coriander.

LAMB

ROGAN JOSH (DF)

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.

LAMB KORMA

Premium tender lamb pieces cooked in a creamery cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.

SAAG GOSHT (DFO)

Premium tender lamb pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.

LAMB MADRAS (DF)

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.



BEEF

BEEF PASANDA

Diced premium beef pieces cooked in a yoghurt and almond based sauce with onions, garlic, ginger and a blend of spices.

BEEF KORMA

Diced premium beef pieces cooked in a creamery cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.

BEEF MADRAS (DF)

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.

BEEF MASALA (DF)

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.

VEGETARIAN

VEGETABLE KORMA (DFO) (VE)

A selection of mixed vegetables cooked in a creamery cashew and almond based sauce, a blend of spices and garnished with fresh coriander, sliced almonds and sultanas.

DAAL MAKHNI

Black lentils slow cooked in a creamy vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander.

BUTTER PANEER

King's Creamery Paneer cooked in our creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander.

KADHAI PANEER

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.

TANDOORI BREADS

All our Tandoori Breads are cooked in a traditional tandoor

BUTTER NAAN (V)

The classic. Buttered plain flour tandoori bread.

GARLIC NAAN (V)

Naan coated with garlic and coriander.

SIDE DISHES

POPPADUMS (V) (5 Pcs)

4

RAITA (V)

3.5

MINT SAUCE (V)

3.5

TAMARIND SAUCE (V)

3.5

MANGO CHUTNEY (V)

3.5

MANGO PICKLE (V)

3.5

SIDE DISH PLATTER (V)

A mix of the above.

10

TRADITIONAL INDIAN RAITA (V)

A traditional style yoghurt dip made with King's Creamery yoghurt mixed with a blend of spices and diced tomatoes, cucumbers and onions.

8

SALAD (V)

Sliced cucumber, carrot, tomato and onion. Served with zesty lemon juice and garnished with spices.

7

ONION SALAD (V)

Sliced onions served with zesty lemon juice and garnished with chaat masala.

6

Please advise your host of any allergy or dietary requirements.

All curries are gluten free. Some menu items may contain traces of nuts.

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.

  @kingscreamery   @jaipurhamilton

