

Jade of India



RAJ
THE RAJ GROUP OF
RESTAURANTS





INDIAN CUISINE
HAS MILLIONS
OF FANS THE
WORLD OVER. THE BRITISH
SWEAR BY IT. THE AMERICANS
CAN'T DO WITHOUT IT. EVEN
THE JAPANESE LOVE DIGGING
INTO CURRY. AT JADE OF
INDIA, YOU TOO CAN INDULGE
YOUR TASTE IN THE DIVINE
FLAVOURS THAT OUR CHEFS
COOK UP FOR YOU. FROM
TANDOORI KABABS TO FIERY
CURRIES. FROM INDIAN-
CHINESE TO TRADITIONAL
DESSERTS. LET'S NOT SPEND
ANY MORE MINUTES WITH
THE SALES TALK... ENJOY!



BACKGROUND:
36. PANEER PAPRI

FOREGROUND:
26. SAMUNDRI MOTI (SPICY)



(ALL ITEMS CAN BE MADE SPICY OR LESS SPICY ON REQUEST)

SALADS

- | | |
|--------------------|--------|
| 1. ONION SALAD | \$1.50 |
| 2. GREEN SALAD | \$2.00 |
| 3. KACHUMBER SALAD | \$3.00 |

ACCOMPANIMENTS

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|---|--------|
| 4. ROASTED PAPAD – FIVE PIECES | \$2.00 |
| 5. MASALA PAPAD (SPICY) - TWO PIECES
(topped with a special sauce with diced onions, tomatoes & cucumbers) | \$2.00 |

CHICKEN (ALL COOKED IN THE TANDOOR)

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|--|---------|
| 6. MURG LASUNI TIKKA (NEW)
Boneless chicken thigh marinated in yoghurt, cheese & special spices. | \$6.50 |
| 7. KARARA CHICKEN TIKKA (NEW) (SPICY)
Boneless chicken marinated in special spices. | \$7.50 |
| 8. TANGRI KEBAB (SPICY) (CHEF'S SPECIAL)
Chicken drumsticks marinated with Indian herbs & spices. | \$11.00 |
| 9. AWARA PATANGEY (SPICY)
Chicken wings marinated with yoghurt, special spices & herbs. | \$10.50 |
| 10. MURG JAFRANI TIKKA (NEW)
Boneless chicken coated with cashewnut paste & special spices. | \$8.00 |
| 11. MURG HAZARI KEBAB (NEW)
Boneless chicken marinated with mint, curd, cheese & special spices. | \$9.50 |
| 12. MURG TIKKA HARYALI
Boneless Chicken marinated with fresh herbs, yoghurt, & spices. | \$9.00 |
| 13. MURG KANDHARI KEBAB
Boneless chicken marinated with roasted cumin powder, herbs, spices & yoghurt. | \$9.00 |
| 14. MURG KASTURI KEBAB (NEW)
Boneless chicken pieces marinated with special spices. | \$10.00 |
| 15. MURG GAJAB KA TIKKA
Chunks of boneless chicken marinated in cashew paste, cheese & yoghurt. | \$10.00 |
| 16. MURG GILAFI SHEEKH KEBAB (CHEF'S SPECIAL)
Boneless Chicken marinated with spices & coated with diced capsicums. | \$11.50 |

ALL
KEBABS
ARE
GRILLED
IN THE
TANDOOR.

tandoori khazana

17. MURG PARINDA KEBAB (CHEF'S SPECIAL) \$10.00
Selected pieces of boneless chicken breast coated with egg, cheese & special spices.

18. TANDOORI CHICKEN (SPICY) (NEW) - HALF / FULL \$10.25 / \$20.50
Chicken marinated in with curd & exotic spices.

19. MURG AFGHANI - HALF / FULL \$12.00 / \$24.00
Boneless chicken marinated in cashewnut paste with special spices.

MUTTON

20. QUAFLI SHEEKH KEBAB \$8.50
Soft mutton sheekh kebab marinated in special spices and grilled to perfection.

SEA FOOD (SAMUDRI KHAZANA)

FISH

21. FISH HARIYALI TIKKA (NEW) \$9.00
Fish marinated with fresh herbs, curd and spices.

22. FISH AMRITSARI (SPICY) (NEW) \$8.50
Fish prepared with special herbs.

23. FISH JAFARANI TIKKA (NEW) \$9.50
Fish marinated with cashewnut paste, saffron and spices.

24. MACHLEE MASALA KEBAB \$8.50
Bengal's most favorite fish delicately spiced.

25. FISH AFGANI TIKKA (NEW) \$10.00
Fish marinated with curd, cashewnut paste & spices.

26. SAMUNDRI MOTI (CHEF'S SPECIAL) (SPICY) \$10.00
Fish delicately marinated in special spices and herbs.

PRAWNS

27. TANDOORI PRAWNS (SPICY) (CHEF'S SPECIAL) \$12.00
Prawns marinated in exotic spices.

28. TANDOORI HARIYALI PRAWN TIKKA (NEW) \$15.00
Prawns marinated with fresh herbs & special spices

29. TANDOORI JAFRANI PRAWN TIKKA (NEW) \$14.00
Prawns marinated with herbs, saffron & spices.

30. TANDOORI MALAI PRAWN TIKKA (NEW) \$14.50
Prawns marinated with special spices & cheese.

BIRBAL-KI-PASAND (SHAKAHARI)

VEGETARIAN

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| 31. ALOO AMRITSAR (CHEF'S SPECIAL) (NEW) | \$4.00 |
| Potatoes mixed with special spices & herbs. | |
| 32. SESAME VEGETABLE SHEEKH KEBAB (NEW) | \$5.50 |
| Diced vegetables mixed with special spices formed into kebabs. | |
| 33. PANEER ARTISA NOOR (SPICY) | \$8.00 |
| Fresh Cottage Cheese marinated in curd, & special Indian herbs. | |
| 34. TANDOORI VEGETABLE CHATPATA (NEW) | \$4.50 |
| An assortment of fresh vegetables with herbs & spices. | |
| 35. PANEER HARA NAZARA | \$8.50 |
| Chunks of cottage cheese marinated in an exotic blend of mint, onion & capsicums. | |
| 36. PANEER PAPRI (CHEF'S SPECIAL) | \$9.50 |
| Fresh Cottage Cheese marinated in a special sauce & coated with bits of spicy Indian crackers. | |
| 37. TANDOORI KHUMB (SPICY) (NEW) | \$9.50 |
| Fresh button mushrooms, marinated with special spices. | |
| 38. KHUMB MALAI TIKKA | \$11.00 |
| Fresh button mushrooms, marinated with cream & special spices. | |



BACKGROUND:
15. MURG GAJAB KA TIKKA

FOREGROUND:
20. MURG GILAFI SHEEKH
KEBAB (CHEF'S SPECIAL)



Shahi
shahi-handi-se
CURRIES
handi-se

CHICKEN

- | | |
|--|----------------|
| 39. CHICKEN KHEEMA (NEW) | \$6.50 |
| Mince chicken cooked in a special gravy. | |
| 40. CHICKEN KADHAI MASALA (SPICY) (NEW) | \$7.50 |
| Chicken prepared in a yellow gravy with green chilies. | |
| 41. MURG JAL FRAZIE (NEW) | \$7.50 |
| Boneless chicken tikka cooked in a brown gravy with onions and capsicums. | |
| 42. MURG BHARTHA (NEW) | \$8.50 |
| Boneless chicken cooked in a brown gravy and garnished with an egg. | |
| 43. MURG MAKHANWALA | \$9.50 |
| Tandoori chicken cooked in delicious tomato gravy. | |
| 44. MURG KALI MIRCH (SPICY) | \$9.50 |
| Boneless chicken cooked in a white sauce garnished with black pepper and coriander leaves. | |
| 45. MURG RIMJHIM (CHEF'S SPECIAL) (SPICY) | \$11.00 |
| Boneless chicken, with chicken mince cooked in yellow gravy with fresh herbs, and garnished with an egg. | |
| 46. MURG JANE BAHAR (CHEF'S SPECIAL) | \$11.00 |
| Boneless chicken and chicken mince cooked with spinach and spices & garnished with a boiled egg. | |
| 47. DHANIYA MURG (SPICY) | \$11.50 |
| Boneless Chicken cooked in fresh coriander sauce. | |

MUTTON

- | | |
|---|----------------|
| 48. BUNA GOSHT (NEW) | \$8.50 |
| Mutton prepared in a special gravy. | |
| 49. MUTTON DOPIAZA | \$9.00 |
| Boneless lamb prepared in yellow gravy, sprinkled with onion cubes & an exotic blend of herbs and spices. | |
| 50. KASHMIRI ROGAN GOSHT | \$9.00 |
| Boneless lamb prepared in special gravy and garnished with fresh coriander leaves. | |
| 51. MUTTON KHEEMA CURRY (NEW) | \$9.00 |
| Minced mutton cooked in brown onion gravy & garnished with fresh coriander leaves. | |
| 52. ACHARI GOSHT (CHEF'S SPECIAL) (SPICY) | \$11.00 |
| Boneless lamb cooked with achar masala. | |

FISH

- 53. METHI (FENUGREEK) FISH (NEW)** \$9.00
Fish cooked in a brown gravy with fenugreek leaves.
- 54. TOMATO FISH (NEW)** \$8.50
Fish cooked with in a tomato gravy.
- 55. MACHLEE KA SALAN** \$11.00
Fish cooked Hyderabadi style.
- 56. FISH KALIA** \$11.50
Fish prepared with mustard in a special yellow gravy.

PRAWNS

- 57. KADHAI PRAWNS** \$13.50
Fresh prawns cooked in a thick onion and tomato gravy with crushed whole red chilies and coriander seeds.
- 58. PRAWN MASALA (SPICY)** \$13.50
Prawns cooked in a thick dry onion and tomato sauce with special spices.
- 59. PRAWN GOA CURRY (NEW)** \$14.50
Fresh prawns cooked in yellow gravy with coconut milk and spices.
- 60. PRAWN MALAI CURRY** \$14.00
Fresh prawns prepared in a special cashewnut gravy with coconut cream.
- 61. PUDHINA PRAWNS (NEW)** \$16.00
Prawns prepared in fresh pudhina (mint) gravy.

BHARTIYA CURRY

(PURE VEGETARIAN)



- 62. BAIGAN BHUJIA (DRY)** \$5.50
Brinjals sauted with spices.
- 63. VEGETABLE JODHPURI (NEW)** \$7.00
An assortment of vegetables prepared in a special gravy with spices.
- 64. BHINDI RAJASTHANI** \$7.50
Ladies fingers fried and cooked in thick spice gravy.
- 65. VEGETABLE KOLHAPURI (SPICY)** \$7.00
Fresh vegetables and paneer cooked in thick gravy with Indian spices.
- 66. BAIGAN KORMA** \$7.50
Brinjals cooked and served in a korma based gravy with coconut milk & spices.

60. PRAWN MALAI CURRY



71. PANEER MIRCH KA SALAN

67. ALOO GOBI \$7.50

A unique combination of cauliflower & potatoes cooked with garlic, ginger, tomato & traditional Indian spices.

68. BHINDI JAIPURI (NEW) \$7.50

Fresh ladies fingers prepared in a white gravy.

69. PALAK CORN (NEW) \$7.50

Corn kernel and green, red & yellow capsicums, cooked in spinach gravy with special spices.

70. RILLI MILLI SUBZIAN \$7.00

Luxurious mixed vegetable curry.

71. PANEER MIRCH KA SALAN (NOT SPICY) \$8.00

A wonderful combination of long green chillies and cottage cheese, cooked in white gravy.

72. PANEER HARA MOTI (NEW) \$8.00

Paneer cooked with green peas in special gravy.

73. MATTAR PANEER (NEW) \$7.50

Paneer and peas cooked in a brown gravy with spices.

74. ALOO DUM (NEW) \$6.50

Potatoes prepared with in a special gravy garnished with coriander leaves.

75. MATTAR METHI MALAI (NEW) \$9.00

Green Peas prepared with methi (fenugreek leaves) in a white gravy.

76. PANEER BUTTER MASALA \$8.00

Cubes of Cottage cheese cooked in a piquant onion and tomato gravy.

77. PANEER KHURCHAN \$8.00

Slices of cottage cheese along with cubes of onion, capsicum and tomatoes, tempered with mustard seeds.

78. PANEER PALAK CHAMAN \$9.00

Cottage cheese, cooked in delicately prepared spinach gravy.

79. MUSHROOM DHANIYA MASALA (CHEF'S SPECIAL) \$9.00

Fresh Shitake mushrooms cooked in tomato gravy with special spices and tossed with fresh green coriander leaves.

80. DHINGRI MATAR (NEW) \$9.50

Fresh button mushrooms & green peas, prepared in a brown gravy with herbs.

81. MALAI KOFTA (NEW) \$8.50

Potatoes stuffed with cottage cheese, nuts & dry fruit, & cooked in a brown gravy.

82. PANEER KADHAI (SPICY) \$9.00

Cottage cheese, tossed with capsicum and tomatoes in a brown gravy.

DAALS – (LENTILS)

- 83. LUCKNAWI CHOLEY** \$7.50
Chickpeas prepared in a thick gravy with special Indian spices.
- 84. DAAL-E-PUNJAB** \$7.00
Black lentils prepared in thick gravy with special Indian spices.
- 85. DAAL BUTTER FRY** \$6.50
Yellow lentils cooked in semi solid gravy.



91. FISH HEAD CURRY
(SOUTH INDIAN STYLE)



88. CHETTIAR FRIED CHICKEN (DRY)



98. BINDI PULI KOLAMBU

- 86. RAJMA** \$7.50
Red kidney beans prepared with special Indian spices, in thick gravy.

SOUTH INDIAN SPECIALS (PREPARED SOUTH INDIAN STYLE)

- 87. CHICKEN CHETTINAD (SPICY)** \$10.00
Small pieces of boneless chicken cooked in a special gravy with curry leaves and coconut cream.
- 88. CHETTIAR FRIED CHICKEN - DRY (NEW)** \$6.50
Chicken marinated with mustard seeds and other spices and cooked with special spices.
- 89. CHICKEN SIXTY-FIVE (NEW)** \$5.50
Boneless chicken marinated with spices, and fried with curry leaves.
- 90. MASALA CHICKEN (NEW)** \$6.50
Chicken cooked in special spices.
- 91. FISH HEAD CURRY (CHEF'S SPECIAL)** \$18.00
Fish cooked in a flavourful gravy with lady fingers and more.
- 92. FISH CURRY** \$7.50
Fish cooked in special gravy, South Indian style.
- 93. MASALA FISH (NEW)** \$9.00
Fish cooked in spices and fried.
- 94. PRAWN SAMBAL (SPICY) (NEW)** \$12.50
Prawns cooked in a spicy sambal sauce.
- 95. PICKLED PRAWN CURRY (SPICY) (NEW)** \$13.00
Prawns prepared in a pickle gravy.
- 96. MYSORE MUTTON – DRY (SPICY) – (NEW)** \$7.50
Boneless mutton cooked to perfection with an assortment of spices.
- 97. MUTTON DALCHA (NEW)** \$5.00
Boneless mutton prepared with lentils and special spices.
- 98. BINDI PULI KOLAMBU (NEW)** \$4.50
Lady's fingers cooked in a tasty tamarind gravy.

99. **BRINJAL PULI KOLAMBU (NEW)** \$4.00
Brinjals (Eggplant) cooked in a tasty tamarind gravy.

100. **MASALA POTATOES- DRY (NEW)** \$3.50
Chunks of potatoes tossed with spices and fried.

101. **LOKIE DALCHA (NEW)** \$4.00
Lentils prepared with white pumpkin & spices.

INDIAN BREADS (FROM CLAY OVEN)

MADE FROM WHOLE WHEAT FLOUR

102. **TANDOORI ROTI** \$2.00

103. **BUTTER ROTI** \$2.50

104. **MISSI ROTI** \$3.00

105. **KHASTA ROTI** \$3.00

MADE FROM WHITE FLOUR

106. **PLAIN NAAN** \$2.00

107. **BUTTER NAAN** \$2.50

108. **GARLIC NAAN** \$3.00

109. **KASHMIRI NAAN** \$3.00
Stuffed with cherries and nuts

110. **CHICKEN OR MUTTON KHEEMA NAAN** \$4.00
Indian bread stuffed with minced chicken or mutton.

111. **STUFFED KULCHA** \$3.50
Indian bread stuffed with veggies, potato and cottage cheese.

112. **LACHEDAR PARATHA** \$3.00

113. **LACHEDAR PUDHINA (MINT) PARATHA** \$3.50

114. **LACHEDAR DHANIYA (CORIANDER) PARATHA** \$3.50

115. **ROOMALI ROTI** \$2.00



DAHI-KE-KUNDE SE

RAITA/YOGHURT OF YOUR CHOICE

116. TOMATO, CHILLY & CUCUMBER RAITA/YOGHURT \$3.00

117. ONION, CHILLY, CUCUMBER, TOMATO RAITA/YOGHURT \$3.00

118. BOONDI RAITA/YOGHURT \$4.50

Tiny chickpea wafers combined with yoghurt.

BASMATI-KA-KHAZANA

(LUCKNOWI STYLE)

119. MUTTON BIRYANI \$10.50

Tender boneless mutton cooked to perfection with saffron flavored basmati rice served with gravy and raita.

120. CHICKEN BIRYANI \$10.00

Basmati biryani rice cooked with tender boneless chicken, yoghurt, Indian spices & saffron served with gravy and raita.

121. TAHIRI : VEGETABLE BIRYANI \$5.00

A delicious aromatic vegetable biryani served with gravy and raita.

122. PLAIN BIRYANI \$4.50

Basmati rice cooked with special Indian spices served with gravy and raita.

123. PANEER KHUMB BIRYANI \$6.50

Basmati rice cooked with fresh Shitake mushrooms & paneer (cottage cheese) served with gravy and raita.

124. EGG BIRYANI \$8.00

Biryani rice cooked with boiled egg and spices served with gravy and raita.

125. FISH BIRYANI \$13.00

Biryani rice cooked with fresh fish and spices served with gravy and raita.

126. CUMIN RICE \$4.00

Basmati rice seasoned with cumin seeds & garnished with coriander leaves

127. PEAS PULAO \$4.50

Basmati rice prepared with fresh green peas.

128. STEAMED RICE \$2.50



82. PANEER KADHAI
(SPICY)

BACKGROUND: 184. VEG HAKKA NOODLES

CENTRE: 174. BEANCURD WITH DRIED CHILLIES AND CASHEWNUTS

FOREGROUND: 172. CAULIFLOWER MANCHURIAN (DRY)

ORIENTAL DELICACIES

the chinese
the chinese wok

wok

SOUPS

(NON-VEG)

129. CHICKEN SWEET CORN SOUP \$4.50
A delicious soup with chicken & creamy sweet corn.

130. ORIENTAL SEA FOOD SOUP \$6.50
A delicious soup prepared with prawns and egg.

131. HOT & SOUR CHICKEN SOUP \$4.50
A soup prepared with chicken, mushrooms & veggies.

132. CHICKEN MANCHOW SOUP \$4.50
A soup prepared with chicken & veggies.

(VEG)

133. VEGETABLE SWEET CORN SOUP \$4.00
A soup prepared with sweet corn and veggies.

134. VEGETABLE LEMON GARLIC SOUP \$4.00
A soup prepared with veggies with a touch of garlic & lemon.

135. HOT & SOUR VEGETABLE SOUP \$4.00
A soup prepared with veggies & mushroom with chili & garlic.

136. VEGETABLE MANCHOW SOUP \$4.00
A soup prepared with paneer & veggies.

137. TOMATO SOUP \$3.00
A soup made from fresh tomatoes and seasoned with light spices.

STARTERS

(VEG)

138. VEGETABLE SPRING ROLL \$5.00
Stir fried veggies wrapped in spring rolls & fried.

139. CRISPY CHILI BABY CORN \$5.50
Fresh baby corn prepared in a special sauce.

140. TOFU & MUSHROOM WITH PEPPER SALT \$4.00
Bean curd, mushrooms tossed in a light soya sauce.

141. CRISPY CHILI POTATO \$4.00
Crispy julliened potatoes prepared with a spicy sauce - dry.

142. CRISPY CHILI CHICKPEAS \$4.50
Crispy chickpeas prepared in a spicy sauce – dry.

143. VEGETABLE MANCHURIAN DRY / GRAVY \$4.50
Veggie patties prepared in a chili garlic sauce.

144. CHILI TOFU \$4.50
Fresh tofu prepared in a special spicy sauce – dry.

145. FRIED VEGETABLE MOMOS (NEW) \$4.00
Wraps stuffed with vegetables and fried.



146. STEAMED VEGETABLE MOMOS (New) \$4.00

Wraps stuffed with vegetables and steamed.

(NON-VEG)

147. FRIED CHICKEN MOMOS (New) \$7.00

Wraps stuffed with minced chicken and fried.

148. STEAMED CHICKEN MOMOS (New) \$7.00

Wraps stuffed with minced chicken and steamed.

149. PAN FRIED CHILI CHICKEN \$6.50

Chicken sautéed with veggies in a semi dry sauce.

150. PAN FRIED CHILI FISH \$7.00

Fish sautéed with veggies in a semi dry sauce.

151. CHICKEN SPRING ROLL \$5.50

Chicken mince wrapped in spring rolls & fried.

152. CHICKEN LOLLIPOPS \$9.00

Chicken wings sautéed in a special chili garlic sauce.

153. PEPPER GARLIC PRAWNS \$9.00

Prawns sautéed with capsicums & onion.

MAIN COURSE

NON-VEG SEA FOOD

PRAWNS/FISH

154. PRAWN IN SZECHWAN SAUCE \$13.00

Prawns & celery prepared in a spicy sauce.

155. SWEET & SOUR PRAWNS \$13.00

Prawns prepared in a sweet & sour sauce.

156. CHILI PRAWNS \$13.00

Prawns prepared in a chili garlic hot sauce.

157. GARLIC PRAWNS \$13.00

.Prawns prepared with a garlic tomato sauce.

158. FISH PAK CHOY \$8.50

Fish with pak choy (greens) in a chili garlic sauce.

159. FISH IN CHILI WINE SAUCE \$7.50

Fish prepared in a chili Wine sauce.

LAMB

160. SHREDDED CHILI GARLIC LAMB \$9.50

Lamb prepared with veggies in a Hoisin & chili-Garlic sauce.

161. SHREDDED LAMB HONG KONG STYLE \$8.50

Lamb prepared with black pepper & Szechuan sauce.

162. KONJEE CRISPY LAMB	\$8.00
Crispy lamb prepared in a Hoisin & tomato sauce.	
CHICKEN	
163. CHILI CHICKEN	\$8.00
Boneless chicken prepared with green chili & chili-garlic sauce.	
164. GINGER CHICKEN	\$8.50
Boneless chicken and veggies prepared with fresh ginger & chili & Chili-Garlic sauce.	
165. GARLIC CHICKEN	\$8.50
Boneless chicken cooked in a garlic chili sauce.	
166. CHICKEN MANCHURIAN - DRY / GRAVY	\$8.00
Boneless chicken cooked in a special Manchurian sauce.	
167. SWEET & SOUR HONEY CHICKEN	\$7.50
Boneless chicken with veggies in a sweet & sour sauce.	
168. SLICED CHICKEN, BABY CORN & MUSHROOM	\$6.50
Boneless chicken with veggies in a light sauce.	
169. HUNAN CHICKEN	\$6.00
Boneless chicken with veggies in a light sauce.	
170. CHICKEN WITH CASHEW NUTS AND DRY CHILIES	\$9.00
Boneless chicken with dry chilies & cashewnuts.	
VEGETARIAN	
171. PANEER MANCHURIAN - DRY / GRAVY	\$6.50
Indian cottage cheese in a Soya chili garlic sauce.	
172. CAULIFLOWER MANCHURIAN - DRY / GRAVY	\$6.00
Deep fried cauliflower served in a soya chili garlic sauce.	
173. CRISPY BEAN CURD WITH CHILI GARLIC SAUCE	\$5.50
Crispy bean curd in a chili garlic sauce.	
174. BEAN CURD WITH DRIED CHILIES & CASHEW NUTS	\$6.00
Tofu with dried chilies & cashewnuts.	
175. PANEER WITH DRIED CHILIES & CASHEWNUTS	\$8.50
Paneer - Indian cottage cheese with dried red chilies and cashewnuts.	
176. BABY CORN, MUSHROOM, CAPSICUM STIR FRIED	\$5.00
Stir fried veggies in a light soya sauce.	
177. STIR FRIED VEGETABLES	\$4.50
French beans, carrots, bean sprouts and kai lan stir fried.	
178. BROCCOLI STIR FRY	\$6.50
Broccoli stir fried.	
179. KAI LAN	\$6.00
Kai Lan (greens) with chopped garlic, soya & oyster sauce.	



NOODLES

CHOPSUEY

CRISPY NOODLES WITH SWEET & HOT SAUCE.

180. VEGETABLE CHOPSUEY \$6.00
Crispy noodles topped with veggies in a sweet & hot sauce.

181. CHICKEN CHOPSUEY \$6.50
Crispy noodles topped with chicken & veggies in a sweet & hot sauce.

182. PRAWN CHOPSUEY \$13.00
Crispy noodles topped with prawns & veggies in a sweet & hot sauce.

183. AMERICAN CHOPSUEY \$10.50
Crispy noodles topped with chicken, prawns, egg & veggies in a sweet & hot sauce.

HAKKA NOODLES (DRY)

184. VEGETABLE HAKKA NOODLES \$6.00
Noodles served with veggies with a dash of soya sauce.

185. CHICKEN HAKKA NOODLES \$6.50
Noodles served with chicken & veggies with a dash of soya sauce.

186. PRAWN HAKKA NOODLES \$13.00
Noodles served with prawns & veggies with a dash of soya sauce.

187. MIXED HAKKA NOODLES \$10.50
Noodles served with chicken, prawns & veggies with a dash of soya sauce.

CHOW MEIN (TOPPED WITH GRAVY)

188. VEGETABLE CHOW MEIN \$6.00
Boiled Noodles topped with veggie in a light soya sauce.

189. CHICKEN CHOW MEIN \$6.50
Boiled Noodles topped with chicken & veggies in a light soya sauce.

190. PRAWN CHOW MEIN \$13.00
Boiled Noodles topped with prawns & veggies in a light soya sauce.

191. MIXED CHOW MEIN \$10.50
Boiled Noodles topped with chicken, prawns & veggies in a light soya sauce.

CHILLY GARLIC NOODLES (DRY - SPICY)

192. PLAIN CHILI GARLIC NOODLES \$5.50
Noodles stir fried in a chili garlic sauce.

193. VEGETABLE CHILI GARLIC NOODLES \$6.00
Noodles stir fried with veggies in a chili garlic sauce.

194. CHICKEN CHILI GARLIC NOODLES \$6.50
Noodles stir fried with chicken & veggies in a chili garlic sauce.

195. PRAWN CHILI GARLIC NOODLES \$13.00
Noodles stir fried with prawns & veggies in a chili garlic sauce.



BACKGROUND: 138. CRISPY CHILLI BABY CORN

FOREGROUND: 141. CRISPY CHILI CHICKPEAS

**196. MIXED CHILI
GARLIC NOODLES** \$10.00

Noodles stir fried with chicken, prawns & veggies in a chili garlic sauce.

FRIED RICE

197. VEGETABLE FRIED RICE \$6.00

Rice stir fried with veggies.

198. CHICKEN FRIED RICE \$6.50

Rice stir fried with chicken, egg & veggies.

199. PRAWN FRIED RICE \$13.00

Rice stir fried with prawns, egg & veggies.

200. MIXED FRIED RICE \$10.50

Rice stir fried with chicken, prawns, egg & veggies.

201. EGG FRIED RICE \$7.00

Rice stir fried with eggs & veggies.

GINGER FRIED RICE

202. VEGETABLE FRIED RICE \$6.00

Rice stir fried with shredded ginger & veggies.

203. CHICKEN FRIED RICE \$6.50

Rice stir fried with shredded ginger, chicken, egg & veggies.

204. PRAWN FRIED RICE \$13.00

Rice stir fried with shredded ginger, prawns, egg & veggies.

205. MIXED FRIED RICE \$10.50

Rice stir fried with shredded ginger, chicken, prawns, egg & veggies.

CHILLY GARLIC FRIED RICE (SPICY)

206. VEGETABLE CHILI GARLIC FRIED RICE \$6.00

Rice fried with veggies in a chili garlic sauce.

207. CHICKEN CHILI GARLIC FRIED RICE \$6.50

Rice fried with chicken & veggies in a chili garlic sauce.

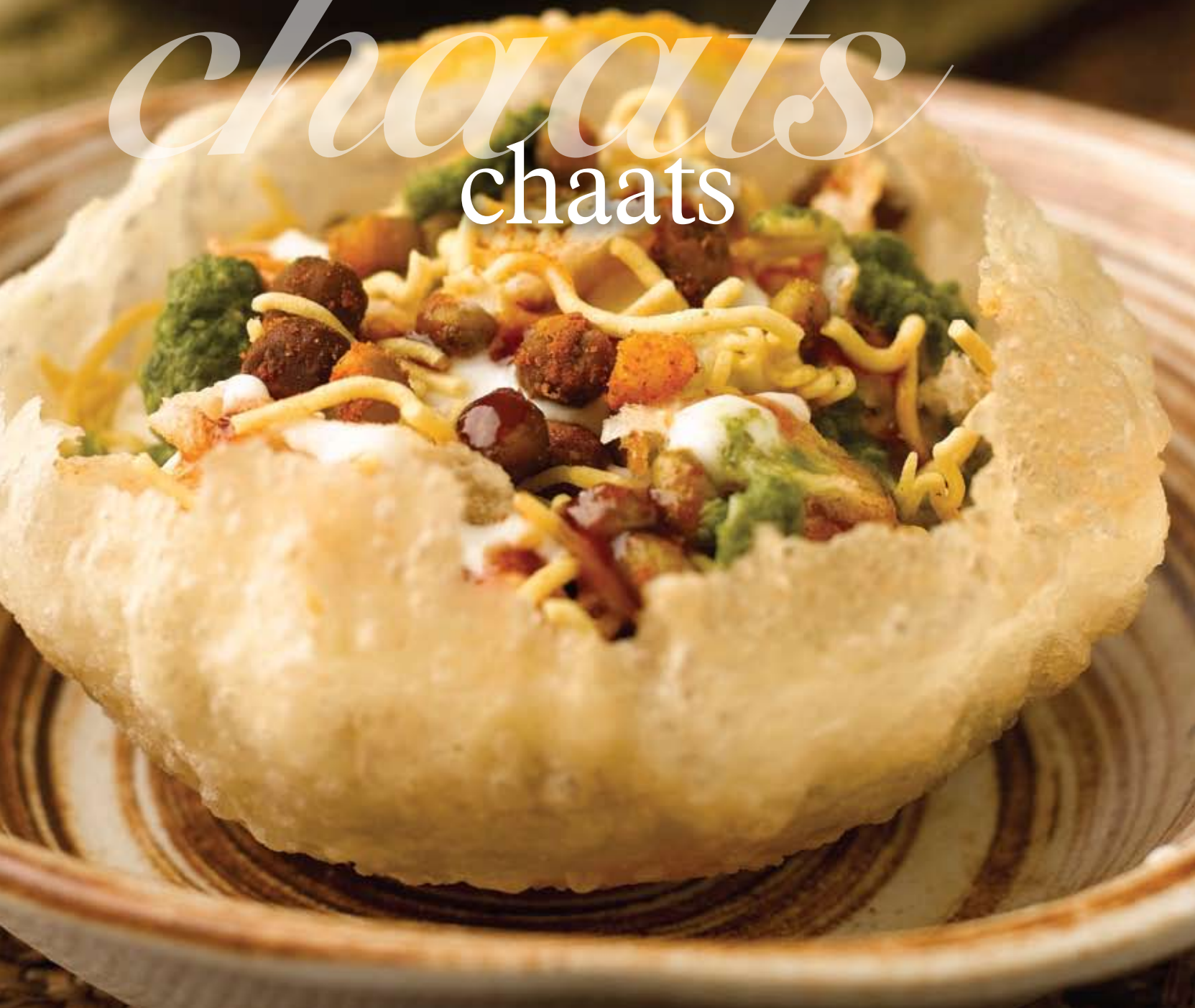
208. PRAWN CHILI GARLIC FRIED RICE \$13.00

Rice fried with prawns & veggies in a chili garlic sauce.

209. MIXED CHILI GARLIC FRIED RICE \$10.50

Rice fried with chicken, prawns, eggs and veggies in a chili garlic sauce.

chaats
chaats



CHAATS

(FAMOUS & DELICIOUS STREET FOOD OF INDIA)

- | | |
|--|--------|
| 210. PAPRI CHAAT | \$5.00 |
| Savory Indian biscuits topped with sweet yoghurt, coriander sauce and tamarind sweet sauce with special spices. | |
| 211. RAJ KACHORI | \$6.00 |
| A puffed bread stuffed with potatoes, lentils and topped with sweet yoghurt, coriander sauce and tamarind sweet sauce with special spices. | |
| 212. DAHI GOL GAPA | \$5.00 |
| Small puffed bread stuffed with the same ingredients as Raj Kachori. | |
| 213. DAHI BALLA | \$5.00 |
| Lentil koftas served with sweet yoghurt, coriander sauce & tamarind sweet sauce and spices. | |
| 214. BHEL PURI | \$5.00 |
| Puffed rice, with peanuts, potato, onions and more, mixed together with a special sauce. | |
| 215. PAU BHAJI | \$6.00 |
| A tasty vegetable curry served with grilled bread. | |
| 216. SEV PURI | \$5.00 |
| Savoury Indian biscuits topped with lentils, coriander and sweet tamarind sauce with a sprinkle of sev. | |
| 217. BOMBAY BHEL | \$5.00 |
| Puffed rice, served with peanuts, potato, onions mixed together with a sweet sauce. | |
| 218. PANI PURI | \$4.00 |
| Small puffed bread stuffed with lentil, potatoes and served with a sweet/spicy liquid sauce. | |
| 219. SAMOSA (PER PIECE) | \$1.50 |
| A delicious Indian curry puff stuffed with potato and vegetables, served with a sweet, tamarind sauce. | |
| 220. SAMOSA CHAAT | \$5.00 |
| A delicious Indian curry puff topped with a chickpea curry. | |

KATI ROLLS

(ROOMALI ROTIS (THIN INDIAN BREAD) STUFFED WITH EITHER CHICKEN, MUTTON, PANEER, POTATO, ONIONS & CAPSICUM)

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|--------------------------|--------|
| 221. CHICKEN KATI | \$4.00 |
| 222. MUTTON KATI | \$4.50 |
| 223. PANEER KATI | \$3.50 |
| 224. POTATO KATI | \$3.00 |

SWEET THOUGHTS

- | | |
|--|---------------|
| 225. GULAB JAMUN | \$4.50 |
| White cheese dumplings made from Cottage Cheese, deep fried and served warm. | |
| 226. GULAB JAMUN WITH ICE CREAM | \$4.50 |
| One white cheese dumpling made from cottage cheese, deep fried and served with a scoop of vanilla ice cream. | |
| 227. KESAR BADAM KULFI | \$5.50 |
| Indian ice cream made from milk and garnished with pistachio nuts. | |
| 228. BENGALI RASMALAI | \$5.00 |
| Cottage cheese dumplings soaked in saffron flavored sweet milk and garnished with pistachios. | |
| 229. RASAGULLA | \$4.50 |
| Cottage cheese dessert made from fresh milk, soaked in sugar syrup and served cold. | |
| 230. JELABI | \$1.50 |
| Dessert made of batter deep-fried in a coil shape and served in syrup. | |
| 231. VANILLA ICE CREAM | \$4.00 |
| 232. STRAWBERRY ICE CREAM | \$4.00 |
| 233. CHOCOLATE ICE CREAM | \$4.00 |



TOP: 228. BENGALI
RASMALAI

BOTTOM: 227. KESAR
BADAM KULFI

drinks

BEVERAGES

TEA

234. MASALA TEA
\$3.00

235. ENGLISH BREAKFAST
\$2.50

236. EARL GREY
\$2.50

237. DARJEELING
\$2.50

238. HOT LEMON TEA
\$2.50

COFFEE

239. BLACK COFFEE
\$2.50

240. COFFEE WITH MILK
\$3.00

241. CAPPUCINO
\$3.50



JUICES

242. LIME
\$3.00

243. ORANGE
\$3.00

244. FRUIT PUNCH
\$3.00

245. PINEAPPLE
\$3.00

246. MINERAL WATER
\$1.50

247. COKE
\$2.50

248. SPRITE
\$2.50

249. COKE LIGHT
\$3.00

250. ICE LEMON TEA
\$3.00

LASSI (YOGHURT)

251. SALTED LASSI
\$3.50

252. SWEET LASSI
\$4.00

253. MANGO LASSI
\$4.50

BEERS

254. TIGER
\$6.50

255. HEINEKEN
\$7.00

256. KINGFISHER
\$7.00

257. WEIHENSTEPHAN BEER
DUNKEL
\$11.00

WINES

258. HOUSE-POUR RED WINE
PER GLASS
\$10.00

259. HOUSE-POUR WHITE WINE
PER GLASS WHITE
\$10.00

260. HOUSE-POUR RED WINE
PER BOTTLE RED
\$49.00

261. HOUSE-POUR WHITE WINE
PER BOTTLE WHITE
\$49.00

262. PREMIUM RED WINE
PER BOTTLE
\$85.00

263. PREMIUM WHITE WINE
PER BOTTLE
\$85.00

drinks



Jade of India

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