

THE TURMERIC TABLE



ENTREE

VEGETARIAN

Indian Pyramids (samosa) (V) <i>mashed potatoes & peas with tamarind chutney</i>	16.9
Samosa Chaat (D) <i>chickpea curry, yogurt, coriander & mint chutney, pomegranate seeds</i>	18.9
Dahi Puri (D) <i>crispy hollow pastry filled with spiced mashed potatoes, yogurt, tamarind chutney</i>	15.0
Pani Puri <i>pastry filled with spiced mashed potatoes, served with tangy water</i>	13.9
Dahi Kabab (D) <i>mix veg kabab served with overnight hung yoghurt</i>	15.9
Okra Fries (V) <i>spice tampered okra</i>	15.9
Onion Bhaji (V) <i>crispy onion golden fritters in spiced chickpea flour batter</i>	15.9
Gobi Manchurian <i>crispy cauliflower tossed in a tangy, spicy Indo-Chinese sauce</i>	17.9
Veg Momos <i>handmade dumplings served with sesame & roasted tomato chutney</i>	18.0
Paneer Tikka (D) <i>oven roasted cottage cheese, Capsicums, pickled onions</i>	19.9
Ghobi 65 <i>spicy fried cauliflower, mustard seeds & curry leaves</i>	17.9
Soya Chaap (malai/tikka/achari) (D, N) <i>-grilled soya sticks marinated in -spicy, smoky flavors/Creamy, -soft soya sticks marinated in a rich, mild sauce/Tangy, -spicy soya sticks with pickling spices</i>	19.9
Vegetarian Platter (For 2 people) <i>assortment of paneer tikka, onion bhaji, samosa, gobi 65</i>	28.9

ENTREE

NON VEGETARIAN

Chicken Tikka (D, GF) marinated chicken cooked in tandoor, served with pickled onions	19.9
Malai Tikka (D, GF, N) creamy, mildly spiced chicken cooked in tandoor, served with pickled onions	19.9
Seekh Kabab (GF) lamb skewers served with mint & coriander chutney	20.9
Lamb Cutlet's (D, GF) spiced porched & gram masala marinated	24.9
Chicken 65 lollipop spicy fried chicken, mustard seeds & curry leave sauté	17.9
Garlic Banana Prawn (D, GF) tiger prawns served with fresh mint & coriander chutney	22.9
Fish Taco (GF) crispy Barramundi, pineapple salsa, masala guacamole	18.9
Prawn Taco juicy Prawns, pineapple salsa, masala guacamole	19.9
Momos-Chicken handmade dumplings served with sesame & roasted tomato chutney	19.5
Fish Tikka (D) tandoor cooked fish with chef's special spices	18.9
Tandoori Whole Macchi (Fish) (D) juicy, smoky fish grilled with spices, fresh and full of flavour	34.9
Tava Goat on bone/sizzler tender goat on the bone, tossed with spices served on a sizzling hot plate	29.0
Tandoori Chicken (Half/Whole) (D, GF) classic bone in chicken marinated in yoghurt, spices & grilled in the tandoor	21/29
Seafood platter fresh, flavourful mix of tandoori fish, fish tacos & tandoori prawn	39.9
Tandoori Platter assortment of seekh kabab, lamb cutlets & (malai tikka OR chicken tikka)	34.9

MAINS

VEGETARIAN (GF)

Dal Makhani (D) <i>slow cooked black lentils & Red kidney beans with dash of cream</i>	25
Dal Fry (V) <i>yellow lentils with fresh ginger, tomatoes & cumin seed</i>	22.9
Bhindi (V) <i>okra stir fry with onion, tomato & spices</i>	25
Palak Paneer (D) <i>fresh spinach delicately blended & sautéed with cottage cheese cubes</i>	25
Navratan Korma (D, N) <i>seasonal vegetables in an exotic creamy sauce</i>	25
Shai Paneer (D, N) <i>roasted cottage cheese in creamy cashew sauce</i>	25
Malai Kofta (D, N) <i>cottage cheese & mashed potato balls cooked in rich creamy sauce</i>	25
Vegan Butter Chicken (V) <i>roasted soya chunks in our special vegan butter sauce</i>	25
Chana Masala (V) <i>chickpeas simmered in a rich tomato-onion gravy, infused with warming spices</i>	25
Aloo Baingan (V) <i>soft, spiced eggplant earthy, & full of flavour</i>	25
Paneer Tikka Masala (D) <i>cottage cheese cubes tossed with capsicums & onions</i>	25
Kadai Mix Veg (V) <i>fresh seasonal vegetables cooked in ginger n garlic & mix of spices</i>	25

V-Vegan

D-Contains Dairy

GF-Gluten free

N- Contains Nuts

MAINS

NON VEGETARIAN (GF)

Butter Chicken (D N)

a timeless classic, rich and beloved by all

28.5

Chicken Pistachio (D N)

chicken simmered in a creamy pistachio sauce, mildly spiced, rich & nutty

28.5

Chicken Madras

spicy & bold chicken curry, rich with coconut, curry leaves, & roasted spices

28.5

Chicken Xacuti

Goan style chicken curry with roasted coconut & aromatic spices

28.5

Kadai Chicken

chicken sautéed with diced onion, capsicum, tomatoes & fresh ginger

28.5

Chicken Korma (D N)

chicken simmered in a flavourful & creamy sauce

28.5

Mango Chicken (D)

chicken simmered in creamy mango sauce, sweet, tangy, & gently spiced

28.5

Chicken Tikka Masala (D)

roasted chicken combined with diced capsicum in a rich, creamy sauce

28.5

Delhi Butter Chicken (D N)

chicken cooked in a creamy tomato & cashew sauce, nutty & boldly spiced with a fiery kick

28.5

Dal Murg

hearty chicken cooked with yellow lentils, wholesome, mildly spiced, & comfortingly rich

28.5

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Dietary requirements can be catered, please check with our staff!

LAMB (GF)

Punjabi Lamb Saagwala

lamb with English spinach

29.5

Kerala Lamb

lamb cooked in coconut cream, mustard seeds

29.5

Jaipuri Lal Maas

a fiery lamb dish for the brave-hearted only!

29.5

Lamb Eggplant Masala

tender lamb cooked with smoky eggplant in a rich, spiced sauce

29.5

Okra Lamb

lamb cooked with fresh okra, spicy and satisfying

29.5

29.5

Lamb Bhunna

slow-cooked lamb in a thick, spicy sauce

GOAT (GF)

Goat Licious

slow-cooked goat, tender and falling off the bone

29.5

Khadai Goat

spicy, saucy goat curry with peppers & tomatoes

29.5

Goat Korma (D N)

tender goat in a creamy, mildly spiced sauce

29.5

Vindaloo

Lamb/beef/chicken/goat

fiery, tangy curry with a spicy punch

29.5

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SEA FOOD

Goan Fish

Barramundi Cooked in a smooth coconut cream sauce

29.9

Samundri Khajana

a zesty, spicy blend of fresh seafood simmered in a rich, flavorful sauce

32.9

Punjabi Fish Masala

fish cooked in a spicy, tangy tomato gravy

29.9

Makhani Prawn (D)

Tiger prawns tossed in a creamy, buttery sauce, rich and delicious

29.9

Malabar Prawn

prawns cooked with coconut & Malibu Rum

29.9

Masala Prawn

spicy, flavorful prawns cooked in a masala sauce with curry leaves

29.9

BIRYANI

Goat/Lamb/Chicken/Veg

29 29 28 26

Meat and Vegetables cooked with rice in Dum (Sealed Pot) served with cucumber Raita & Gravy

RICE

Plain Rice/Saffron Rice

6.5

Pulao Rice (N)

7.9

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BREADS

Garlic Naan	6.5
Plain Naan	5.5
Butter Naan	6.0
Cheese Naan <i>cheese/cheese & Garlic</i>	6.5
Kashmiri Naan (N) <i>delicately spiced sweet naan with dried fruits and nuts.</i>	7.5
Cheese Chilli Naan	6.5
Roti <i>vegan/butter</i>	5.5
Laccha Paratha	7.5
Gluten Free Naan	6.5
Keema Naan	8.5
Biscoff/Nutella Naan (N)	8.5

Kids-Friendly

Chicken Nuggets & Fries	15
Chicken Lollipops & Fries	15
Chicken Nuggets	10
Fries with butter sauce	10

SIDES

Pappadums (GF)	6
Yogurt Raita (D)	6
Mango Chutney	3
Lime Pickle	3
Mint Chutney	3

DIPS PLATTER 14.9

Comes with sides all on one plate

DESSERTS

Ras Malai (D N) <i>cheese dumplings in a chilled creamy sauce, Pistachio</i>	10
Gulab Jamun (D) <i>cottage cheese balls in rose syrup</i>	10
Mango Kulfi (D GF) <i>condense milk, Mango pulp, cream</i>	7.8
Pista Kulfi (D N GF) <i>condense milk, Pistachio, cardamon</i>	7.8

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SET MENU

Minimum 4 people

VEGETARIAN

49

Entrees- Okras, Samosa, Dahi Puri, Onion Bhaji

Mains- Dal Fry, Kadai Mix Veg, Palak Paneer, Malai Kofta

NON-VEGETARIAN

59

Entrees- Chicken Tikka, Seek Kabab, Lamb cutlet, Chicken Lollipops

Mains- Butter Chicken, Goat Licious, Beef Rogan Josh, Kerala Lamb

SEAFOOD

69

Entrees- Tandoori Fish, Fish Taco, Prawn Taco, Tandoori Prawn

Mains- Goan Curry, Prawn Masala, Seafood Mix Curry, Butter Prawn

ACCOMPANIED BY

Naan Basket- Classic Naan in Plain, butter, garlic OR Roti

Plain/Saffron Rice

Sides- Pappadums & Raita

Desert- Gulab jamun, Ras Malai, Mango Kulfi OR Pista Kulfi

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