



Grill your kebabs to perfection at your own table.  
We also lay out a delicious spread for the  
lunch and dinner buffets.

Please call 6440 5010 for more information.



## Safar Zaike KA

These great appetizers are sure to tickle your palate awake

### Mirch Ke Bharwa Pakore

Fresh green chillies stuffed with spiced potatoes, an excellent start to a great meal

### Onion Rings

Nice and Crisp!

### Subz Punjabi Samosas

Deep fried patties filled with green peas, nuts, herbs and spices. Served with a mouth watering tamarind chutney

### Mila Jula Pakoras

Assorted vegetables dipped in tangy batter and fried to an irresistible crispiness

### Shahi Murgh Kurkure

An excellent starter, a tangy chicken pakore.

## Raithas and salads

### Fresh Green salad

Garden fresh greens sprinkled with a lemon dressing

### Kachumber Salad

A refreshing relish of diced onion, cucumber, tomato and coriander with a lemon dressing.

### Boondi Raitha

Flour dumplings dipped in yoghurt. A cool treat.

### Mixed Raitha

Yoghurt with diced onion and tomato.

### Singapuri Raitha

Diced pineapple soaked in yoghurt, quite a dish.

## Flaky Naans

### Plain Naan

Indian leavened bread

### Makhni Naan

Naan layered with butter

### Lasuni Naan

Naan laced with garlic

### Herb Naan

Naan with fresh mint

### Kashmiri Naan

Naan with dry fruits and nuts

### Keema Naan

Naan stuffed with minced mutton pieces

### Cheese Naan

Naan stuffed with cheese

### Naan Basket

Assorted naans

### Tandoori Roti

Unleavened bread, a Punjabi favourite.

### Lachha Paratha

Wholewheat flaky bread

### Pudina Paratha

Wholewheat flaky bread with fresh mint

### Roomali Roti

Thin and soft, quite like a handkerchief!

### Kinara Basket

Assorted rotis

### Onion Kulcha

Naan stuffed with finely chopped, spiced onion

### Masala Kulcha

Our chef's secret stuffing goes into this special bread

## Shakahari for Vegetarians

### Subz Tashtari

A platter of delicious, tandoori vegetables.

### Reshmi Paneer Tikka

Cottage cheese, onions and bell peppers marinated with home ground spices.  
Goes in the tandoor to give it an edge

## Tandoor Ke Khasiyet

### Malai Seekh Kebab

Herbs and minced lamb are matched together making this succulent kebab a heavenly affair. Tangy and tasty, served with onion rings.

## Tandoori Samundar Ke Khazane Se

### Kebab Tashtari

An Indian Times special. Treat yourself to a superb array of kebabs –  
Chicken, Lamb, Fish, and Tiger Prawns

### Tandoori Jheenga Jal Tarang

Jumbo tiger prawns marinated with Indian Times own wonderful masalas and  
cooked in a typical Indian clay oven.

### Ajwaini Malchli Tikka

Boneless fish cubes marinated with fresh spices and grilled in the tandoor.  
Flaky and fantastic.

### Samundari Curries

These satisfying fish curries won't really satisfy you...  
not unless you have extra helpings!

### Kerala Jheenga Malabari

Prawns are simmered in a tamarind and coconut milk based gravy.  
Very typical of Kerala

### Prawn Vindaloo

Succulent prawns cooked in a spicy sauce with a dash of red wine

### Meen Moily

Enjoy this dish the way Parsis do.

## **Tandoori Murghiyan**

### **Murgh Peshawari**

The king of kebabs is the best known Indian kebab. Chicken marinated with mild spices and made heavenly in the tandoor

### **Murgh Ka Dhabha Tikka**

Tuck into the authentic taste of tikkas from the dhabas of Delhi

### **Murgh Malai Mar Ke**

Creamy kebab of chicken zapped with cumin and fenugreek

## **Handi Murgh Masaledar**

Poultry at Indian Times always receives special attention. Have fun selecting from our various curries!

### **Murgh Pastoom**

Tandoori chicken is simmered in creamy tomato gravy. A favourite with north Indians, unimaginably wonderful.

### **Murghaloo**

Chicken tikka is stir fried with baby potatoes, green chillies and tongue tickling spices pounded at home.

### **Kozhi Chettinad**

The Chettinads from South India adore spicy food. Try this devilish chicken dish if you dare!

### **Murgh Korma**

This earthy dish is found in almost every home in Punjab. Chicken and Korma sauce a delightful combination.

### **Murgh Tikka Masala**

Boneless tandoori chicken cooked with chefs special spices.

## **Gosht Lajawab**

Lamb curries. Mop it all up with our soft, Flaky breads.

### **Kashmiri Roganjosh**

Succulent lamb is cooked with red Kashmiri chillies in combination with fourteen other spices. WOW!

### **Gosht Vindaloo**

Boneless lamb is cooked with potatoes and a touch of red wine.

### **Saag Gosht**

A light lamb dish with spinach and tomatoes. Tempered with spices.

### **Gosht Kali Mirch**

Boneless lamb cooked with fresh herbs & spices with a finish of black pepper.

## **Subzi**

### **Kadhai Paneer**

Lotus stems cooked with vegetables and paneer. A right royal treat for vegetarians.

### **Paneer Makhmali**

Fresh cubes of cottage cheese simmered in a rich tomato based gravy

### **Palak Paneer**

A classic combination of cottage cheese and spinach with freshly ground spices. A well like north Indian delicacy

### **Lahori Aloo Lababdar**

Potatoes spiked with Kashmiri spices and herbs

### **Jeera Aloo Haradhaniaya**

Diced potatoes tempered with cumin, other aromatic spices and fresh coriander leaves.

### **Aloo Gobi Sialkoti**

This Special Punjabi treat is made from cauliflower and baby potatoes, dressed up with tangy spices.

### **Bhindi Masaledar**

Okra animated with dry mango powder. Very tasty

### **Baigan Bhartha Pind Se**

Roasted Brinjal cooked in garlic, tomatoes, onions & fresh green chilies

### **Khadhai Khumb**

Mushrooms, bell peppers, ground spices and herbs. A medley that adds up to an excellent dish for mushroom lovers.

### **Navrattan Akbari**

Nine, fresh vegetables cooked in creamy yummy gravy