



About Us

Jai Ho is a Modern Indian Restaurant known for its authentic Indian food. One of Melbourne's most renowned Fine Dine Indian restaurant located at Richmond and Hoppers Crossing. Our team at Jai Ho Indian Restaurant comes from a well backed hospitality with tremendous experience and their love for Indian food they put their heart and soul into Jai Ho's Kitchen.

At Jai Ho we believe in using the Finest ingredients as freshly grounded spices, fresh vegetables and Finest cuts of meat for creating one of the most original rustic Indian cuisine. Exotic curries are prepared showcasing the time honored traditional cooking methods.

With kitchen in great hands the wonderful front staff at Jai Ho ensure to give each and every Jai Ho guest a memorable experience. We as a Jai Ho family believe

"The Power of Food is really Spiritual. It not only brings the whole family together on the same table, but also brings the whole world together."

BANQUETS

QUEEN BANQUET

*\$37.50 Per Person (Minimum for Two)**

Shuruwat (Starters)

Pappadam / Samosa/ Tandoori Chicken

Khana Khazana (Mains)

Butter Chicken/ Kadhai Paneer

Basmati Rice/ Naan/ Raita/ Garden Salad

Sweet Endings

Choice of a Dessert

VEGETARIAN BANQUET

*\$37.50 Per Person (Minimum for Two)**

Shuruwat (Starters)

Pappadam/ Aloo Tikki/ Chilli Cheese

Khana Khazana (Mains)

Dal Balti/ Kadhai Paneer

Basmati Rice/ Naan/ Raita/ Garden Salad

Sweet Endings

Choice of a Dessert

JAI HO KHAAS

*\$39.50 Per Person (Minimum for Two)**

Shuruwat (Starters)

Pappadam/ Aloo Tikki / Tandoori Chicken / Seekh Kebab

Khana Khazana (Mains)

Butter Chicken/ Lamb Rogan Josh/ Dal Balti

Basmati Rice/ Naan/ Raita/ Mango Chutney/ Garden Salad

Sweet Endings

Choice of a Dessert

Only one set banquet can be served per table

ENTREES

SOUP

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| 1. Chefs special soup of the Day
(Veg & Non Veg options served with Indian bread sticks) | \$8.00 |
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CHAAT BHANDAR

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| 1(A) Chaat platter to share
Three different chaats on a platter to share | \$18.00 |
| 2. Masala peanut chaat
roasted peanuts tossed with Finely chopped onions, tomato and coriander.
Finished with squeeze of fresh lemon and chaat masala. | \$8.00 |
| 3. Papri chaat
Deep-fried pastry, potato, chickpeas served cold with chefs Special spiced yogurt garnished with red onion and coriander. | \$8.00 |
| 4. Dahi bhalla
Deep fried lentil dumplings dunked in yogurt topped With coriander and tamarind chutney.
A popular street snack in India | \$8.00 |
| 5. Pani puri
8 pieces of hollow balls stuffed with a spicy mixture Of chickpeas and potatoes, served with tangy water | \$8.00 |
| 6. Dahi puri
8 pieces of hollow balls stuffed with a spicy mixture
Of chickpeas and potatoes, Filled with yogurt and chutney. <i>Favourite among adults and kids .</i> | \$9.00 |
| 7. Bhel puri | \$8.00 |
| 8. Aloo Tikki Chat
Homemade cutlets of mashed potatoes served warm topped with creamy yogurt tamarind, mint chutney
Finished with red onions and fresh coriander | \$9.50 |
| 9. Samosa Chat
Homemade golden triangular savory pastry Filled with mouthwatering spiced potatoes green peas
fresh tempered spices and coriander topped with yogurt mint, tangy tamarind chutney
and garnished with red onions | \$9.50 |



SHURUWAT (VEG. STARTER)

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| 10. Veg Mix Platter | \$24.50 |
| Assortment of chef's special vegetarian entrées served on a platter. | |
| 11. Mix Pakora | \$17.00 |
| Crispy spiced fritters of potato, cauliflower and onions | |
| 12. Onion Pakora | \$9.50 |
| Crispy spiced onion fritters seasoned with chef's special spices | |
| 13. Aloo Tikki (2pcs) | \$7.50 |
| Homemade golden fried cutlets of mashed potatoes Filled with spiced green peas served hot with tamarind and mint chutney | |
| 14. Samosa (2pcs) | \$7.50 |
| Homemade golden triangular savory pastry Filled with mouthwatering-spiced potatoes green peas fresh tempered spices and coriander | |
| 15. Paneer Tikka (6pcs) | \$13.50 |
| (Marinated cottage cheese, capsicum and onions cooked in tandoor) | |
| 16. Tandoori Chaap | \$13.50 |
| Soya chaap marinated with jai ho own garam masala and cooked in tandoor | |
| 17. Shabnam ke moti(5pcs) | \$13.50 |
| Mushrooms Filled with paneer and crumbed with home made Crumbs, fried till golden brown. | |

SHURUWAT (NON VEG STARTER)

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| 18 Jai Ho Mix Platter | \$24.50 |
| Chef's exquisite assortment of tandoori chicken, meat and seafood served on a sizzling platter | |
| 19. Tandoori Chicken | (Half) (4pcs) \$13.00 |
| Whole chicken marinated with jai ho own ground garam masala (blend of spices) and using yoghurt Finished to perfection in a tandoor | (Full) (8pcs) \$24.00 |
| 20. Seekh Kebab (3pcs) | \$13.50 |
| Moist lean minced lamb mixed with chef's special freshly ground spices rolled on skewers cooked in tandoor | |
| 21. Chicken 65 | \$13.50 |
| Morsels of boneless chicken marinated with Jai ho spices, deep fried finished in pan with mustard seeds and curry leaf. | |
| 22. Murg (chicken) adraki kebab (3pcs) | \$13.50 |
| Premium chicken mince marinated with jai ho special spice and ginger rolled on skewer, cooked in tandoor | |

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| 23. Malai Tikka (4 pcs) | \$15.50 |
| Boneless chicken marinated in chef's spices, yogurt and cream, cooked in heart of tandoor. | |
| 24. Chicken Tikka (4pcs) | \$13.50 |
| Boneless pieces of chicken marinated overnight with yoghurt, mixed herbs and spices slow cooked in a tandoor | |
| 25. Achari Lamb Cutlets (2pcs) | \$13.50 |
| Slow cooked spring lamb cutlets marinated in herbs and yogurt, cooked in the heart of tandoor. | |
| 26. Fish Amritsari (4 pcs) | \$15.50 |
| Boneless Fish Fillets marinated in spiced chickpea Flour and deep-fried. Served with lemon wedge | |
| 27. Coco Prawns (5 Pcs) | \$20.00 |
| Succulent black tiger prawn coated in coconut inspired crumbs And deep-fried. served with lemon wedge | |

INDO CHINESE

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| 28. Chilli Cheese | \$16.00 |
| Cottage cheese stir fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese fusion | |
| 29. Crispy chilli potato | \$12.00 |
| Crispy fried potato tossed in sesame seeds honey and chilli sauce Finished with fresh coriander. | |
| 30. Vegetarian Manchurian | \$16.50 |
| Vegetable dumplings stir fried in garlic and soya sauce | |
| 31. Chilli chicken | \$18.90 |
| Crispy chicken stir fried with mix peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese. | |
| 32. Vegetable noodles | \$13.50 |
| Boiled noodles stir-fried with vegetables and onions, Finished with coriander. | |



MAINS

KHANNA KHAZANA (MAIN COURSE)

CHEF'S SIGNATURE DISHES

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| 33. | Lamb Shank Curry
Slow cooked lamb shank with Flavoursome spices for a tempting main course | \$24.00 |
| 34. | Punjabi Goat Curry
Prime cuts of spring goat (with bone) slow roasted with chef's special herbs and spices
Finished with fresh coriander | \$17.90 |
| 35. | Tawa Paneer Bhurji
Freshly grated premium cottage cheese & green peas cooked with chef's special herbs
and spices served on tawa. | \$17.90 |

FARM FRESH POULTRY

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| 36. | Butter Chicken
Morsels of marinated boneless chicken simmered in velvety tomato, cashew nut &
exotic fenugreek leaves (Methi) gravy garnished with fresh cream. | \$18.90 |
| 37. | Chicken Tikka Masala
Chicken tikka sautéed with tomato, onion and capsicum Finished with fresh coriander.
A Delicacy from North India | \$18.90 |
| 38. | Jai Ho Chicken Curry
Chicken pieces cooked in smooth gravy of tomato, onions, chili and coriander. A Delicacy from North India. | \$17.90 |
| 39. | Jai Ho Murg Kali Mirch
Chicken pieces cooked in smooth gravy of tomato, onions, freshly cracked black pepper and coriander.
A delicacy from north India | \$17.90 |
| 40. | Chicken Vindaloo
Pieces of chicken and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa | \$17.90 |
| 41. | Chicken Saag Wala
Chicken pieces cooked with chopped spinach (Saag) & onions, tomato & spices garnished with fresh cream | \$17.90 |
| 42. | Kashmiri Murg
Tender chicken Pieces simmered in traditional Kashmiri chilies and fennel scented yogurt gravy.
A famous delicacy from Kashmir valley | \$17.90 |
| 43. | Chicken Korma
Chicken Pieces cooked with herbs in creamy gravy garnished with cashew nuts
chef's recommendation for mild taste buds | \$17.90 |

44. **Chicken Madras** \$17.90
Diced Tender pieces of chicken sealed along with mustard seeds & coconut milk cooked till perfection with Chef's Special Southern Indian Sauce garnished with coconut.

SPRING LAMB FROM THE PADDOCK

45. **Lamb Rogan Josh** \$19.90
Lean pieces of spring lamb simmered in rich onion, tomato gravy with fennel & selected spices garnished with coriander.
46. **Lamb Vindaloo** \$19.00
Lean Pieces of spring Lamb and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa.
47. **Lamb Saag Wala** \$19.90
Lean Pieces of spring Lamb cooked with chopped spinach (Saag) & onions, tomato & spices garnished with fresh cream.
48. **Lamb Rahara** \$19.90
Lean Pieces of spring Lamb slow cooked with Minced Lamb (Keema) in rich onion, tomato, selected spices until perfection. Finished with fresh coriander.
49. **Kashmiri Lamb** \$19.90
Lean Pieces of spring Lamb simmered in traditional Kashmiri chillies and fennel scented yogurt gravy. A famous delicacy from Kashmir valley
50. **Lamb Korma** \$19.90
Diced cubes of Lean spring Lamb cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds
51. **Keema matar** \$19.90
Premium Lean minced lamb and green peas cooked with freshly grounded spices to perfection.

PRIME CUTS OF BEEF

52. **Beef Rogan Josh** \$18.90
Diced Beef cubes simmered in rich onion, tomato gravy with fennel & selected spices garnished with coriander.
53. **Beef Korma** \$18.90
Tender Beef pieces cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds
54. **Beef Vindaloo** \$18.90
Lean Pieces beef and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa.
55. **Beef Madras** \$18.90
Diced Beef Top cuts sealed along with mustard seeds & coconut milk cooked till perfection with Chef's Special Southern Indian Sauce garnished with coconut.

56. **Eggplant Beef** \$18.90
Beef top cuts slow cooked along with fresh eggplant in special clay pot topped with fresh coriander.
57. **Kashmiri Beef** \$18.90
Lean Pieces of Beef simmered in traditional Kashmiri chillies and fennel scented yogurt gravy.
A famous delicacy from Kashmir valley.

FRESH FROM THE OCEAN

58. **Fish Makhani** \$18.90
Marinated pieces of Fish simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.
59. **Fish Masala** \$18.90
Fish sautéed with tomato, onion and capsicum Finished with fresh coriander. A Delicacy from North India.
60. **Kashmiri Fish** \$18.90
Pieces of Fish simmered in traditional Kashmiri chillies and fennel scented yogurt gravy.
A famous delicacy from Kashmir valley
61. **Fish Vindaloo** \$18.90
Selected pieces of Fish and potatoes cooked in hot vindaloo sauce garnished with coriander.
A Delicacy from Goa.
62. **Prawn Makhani** \$22.00
Marinated black Tiger prawns simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.
63. **Prawn Masala** \$22.00
Prawns sautéed with tomato, onion and capsicum Finished with fresh coriander.
A Delicacy from North India
64. **Chilli Prawns** \$22.00
Black tiger prawns stir-fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese fusion
65. **Prawn Vindaloo** \$22.00
Black tiger prawns and potatoes cooked in hot vindaloo sauce garnished with coriander.
A Delicacy from Goa
66. **Kashmiri Prawns** \$22.00
Black tiger prawns simmered in traditional Kashmiri chillies and fennel scented yogurt gravy.
A famous delicacy from Kashmir valley

MARKET FRESH VEGETABLES

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| 67. | Paneer Malai Methi
Diced premium cottage cheese cooked in creamy cashew nut gravy with a blend of Exotic fenu leaves (methi) & mint along with selected spices. | \$17.50 |
| 68. | Paneer Butter Masala
Marinated premium cottage cheese simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream. | \$17.50 |
| 69. | Kadhai Paneer
Selected premium cottage cheese cubes sautéed with tomato, onion and capsicum Finished with fresh coriander. A Delicacy from North India | \$17.50 |
| 70. | Paneer Saag Wala
Freshly cubed premium cottage cheese cooked with chopped spinach (Saag) & onions, tomato & spices garnished with fresh cream. | \$17.50 |
| 71. | Shabnam Curry
Fresh mushrooms, green peas & grated premium cottage cheese slow cooked in rich creamy sauce garnished with fresh cream. | \$17.50 |
| 72. | Malai Kofta
Malai Kofta is a famous North Indian dish, deep fried potato and cheese koftas covered with rich creamy gravy. | \$17.50 |
| 73. | Punjabi baingan ka bharta
Charred eggplant mash sorted along with onion, tomato and chilli garnished with coriander. Best accompanied with laacha parantha. | \$17.50 |
| 74. | Mix Vegetable
Seasonal fresh vegetables sautéed with traditional Indian spices & onion gravy Finished with fresh coriander | \$15.90 |
| 75. | Vegetable Korma
Seasonal fresh vegetables cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds. | \$15.90 |
| 76. | Vegetable Vindaloo
Seasonal fresh vegetables sautéed with traditional Indian spices & onion gravy Finished with fresh coriander | \$15.90 |
| 77. | Masaledaar Aloo Gobi
Cauliflowerettes & Roasted Potatoes cooked with cumin seeds, ginger, tomatoes & selected spices Finished with fresh coriander. | \$15.90 |
| 78. | Vegetable Madras
Seasonal fresh vegetables sealed along with mustard seeds & coconut milk cooked till perfection with Chef's Special Southern Indian Sauce garnished with coconut. | \$15.90 |
| 79. | Aloo wadiyan
Home style Punjabi aloo wadiyan cooked in thick onion and tomato gravy with rich spices. Its truly desi and very close to the heart. | \$15.90 |
| 80. | Punjabi Channa Masala
Roasted chickpeas slow cooked in thick masala gravy with cumin, grounded turmeric garnished with fresh coriander. | \$15.90 |

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| 81. | Tadka Dal (Yellow Lentils)
Tempered lentils cooked in a very simple mix of fresh herbs, cumin seeds & spices finished with fresh coriander. (One of the lightest dishes of Indian cuisine great source of fiber) | \$15.90 |
| 82. | Dal Makhani
One of North India's favourite dinner delicacy, slow cooked kidney beans & black lentils in rich creamy blend of cream & butter finished with fresh coriander | \$15.90 |
| 83. | Dal Saag
Freshly chopped spinach & tempered yellow lentils slow cooked in ground spices, onions & tomato topped with fresh cream. | \$15.90 |

AROMATIC BASMATI RICE

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| 84. | Basmati Rice
Aromatic basmati rice freshly slow cooked with cumin seeds. | \$3.50 |
| 85. | Jeera Rice
Fragrant basmati rice cooked with cumin seeds & onions. | \$4.50 |
| 86. | Lemon Rice
Aromatic basmati rice cooked with mustard seeds finished with freshly squeezed lemon juice. | \$5.00 |
| 87. | Coconut Rice
Fragrant basmati rice cooked in grated coconut & fresh cream | \$6.00 |
| 88. | Matar Pulao
Green peas tossed with onions cooked with basmati rice. | \$6.00 |
| 89. | Kashmiri Pulao
Aromatic basmati rice cooked with dried fruits & nuts Finished with grated coconut. | \$7.00 |
| 90. | Chefs special Handi Biryani
Cooked to an aged old recipe using basmati rice & unique blend of herbs served in a traditional Handi complimented with fresh Raita.
-Tender pieces of (Lamb/chicken/beef)
-Seasonal fresh roasted vegetable
-Black tiger Prawn | \$17.00
\$17.00
\$22.00 |

BREAD BASKET

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| 91. | Naan
Tandoori bread cooked in clay oven brushed with butter | \$3.00 |
| 92. | Roti
Wholemeal bread cooked in the base of tandoor brushed with butter | \$3.00 |

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| 93. | Garlic Naan | \$3.50 |
| | Tandoori bread cooked in clay oven brushed with garlic butter | |
| 94. | Chilli & Garlic Naan | \$5.50 |
| | Plain flour bread cooked in the heart of tandoor with chillies & homemade roasted garlic butter | |
| 95. | Laacha Parantha | \$4.90 |
| | Wholemeal-layered flaky bread cooked in the base of tandoor brushed with Ghee. | |
| 96. | Rumali Roti | \$4.90 |
| | Wafer thin flat bread folded together to create a handkerchief envelope. | |
| 97. | Masala Kulcha | \$5.50 |
| | Stuffed bread with spiced green peas, mashed potatoes, grated cottage cheese & blend of herbs & fresh green chillies cooked till perfection in Tandoor. | |
| 98. | Aloo Parantha | \$5.50 |
| | Stuffed Bread with spiced mashed potatoes & fresh green chillies cooked till perfection in Tandoor.
(Everyday breakfast bread in India) | |
| 99. | Pudina Paratha (Mint) | \$5.50 |
| | Flaky plain flour bread roasted in the heart of tandoor with roasted mint and butter | |
| 100. | Keema Naan | \$5.50 |
| | Plain flour bread stuffed with minced lamb slow cooked with selected herbs, spices & fresh green chillies cooked till perfection in Tandoor. | |
| 101. | Cheese Naan | \$5.50 |
| | Plain flour bread stuffed with premium cottage cheese, herbs & fresh green chillies cooked till perfection in Tandoor. | |
| 102. | Kashmiri Naan | \$6.00 |
| | Plain flour bread stuffed with the Finest selection of dried fruits cooked till perfection in Tandoor. | |
| 103. | Chicken Tikka Naan | \$6.00 |
| | Plain flour bread stuffed with finely chopped chicken tikka slow cooked with selected herbs, spices & fresh green chillies cooked till perfection in Tandoor. | |
| 103(A). | Jai Ho Shahi Naan | \$8.50 |
| | Giant plain floor bread with sesame seeds and fresh coriander | |

SIDES

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| 104. | Pappadam (4 pieces/serve) | \$3.50 |
| 105. | Mango Chutney | \$3.50 |
| | Sweet & Sour tangy chutney prepared with selected spices.
(A perfect accomplishment with salads & entrees) | |
| 106. | Mixed Pickles | \$3.50 |
| | Seasonal mixed vegs & green mangoes pickled in an aged recipe of herbs & spices. | |
| 107. | Raita | \$3.50 |
| | Grated crisp cucumber & carrots blended in natural yoghurt flavored with roasted ground cumin & coriander. (In case of Fire Raita is the perfect extinguisher for mouth) | |

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| 108. Pineapple raita | \$5.00 |
| A perfect blend of ripe pineapple and creamy yogurt is a yummy indian dip | |
| 109. Warm chicken salad | \$10.50 |
| Fresh garden salad & chef's special dressing served with moist tandoori chicken breast | |
| 110. Red Onion Salad | \$5.00 |
| Freshly sliced red onion rings finished with freshly squeezed lemon juice & Chef's special spices | |
| 111. Garden Salad | \$8.00 |
| Fresh garden salad with sliced cucumber, carrots & red onions finished with Chef's special seasoning | |

SWEET ENDINGS

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| 112. Gulab Jamun with Vanilla ice cream | \$7.50 |
| Homemade cottage cheese dumplings deep-fried & soaked in sugar syrup | |
| 113. Pistachio Kulfi | \$7.50 |
| Homemade traditional ice cream with pistachio nuts | |
| 114. Mango Kulfi | \$7.50 |
| Homemade traditional ice cream made with king of mango (Alphonso) | |
| 115. Gajjar ka halwa | \$8.50 |
| Grated carrots with dried fruits & milk simmered till perfection served with scoop of ice cream | |
| 116. Rasmalai | \$8.50 |
| Cottage chesse dumplings soaked in sweetened thickened milk delicately flavoured with cardamom. Served chilled | |
| 117. Nutella naan | \$10.00 |
| Nutella Stuffed indian Bread served with vanilla ice cream | |
| 118. Jai Ho Faluda | \$10.00 |
| Pistachio kulfi served with glass noodles topped with rose syrup | |
| 119. Dessert Sharing Platter | \$17.00 |
| A sampler of four different desserts (Gulab Jamun, Pistachio Kulfi, Mango Kulfi and Rasmalai)
Perfect Sampler for two to share. | |

