



namaste

Gourmet Food - Fit for Royalty

Alas! the Moghul emperors of days gone by are no more!
But they have left behind them a heritage so rich in culinary extravaganza
that it has been passed down through the years and will still do so for generations to come.

Their nobility, riches, and valour are things of the past, but their prized recipes
have been passed down to posterity. The royal chefs of days of old were wizards at
concocting a superb meal, through the intricate blend of spices.

The "Maharani" (Queen) is proud to continue these royal traditions
by taking you on a gastronomic adventure that will excite your taste buds!

SOUP-ERB FARE FROM THE MAHARANI

Mulligatawny \$12.00

A tangy spicy lentil soup garnished with rice & chicken

Tamatar aur Simla Mirch Ka Shorba \$12.00

Rich garden fresh tomatoes & red peppers blended & spiced delicately to form this soup

REGAL HOR D'OEUVRES

§ Samosas

Deep-fried savoury pastry pyramids stuffed with spiced chicken, lamb or vegetables

Chicken \$12.00

Keema \$12.00

Vegetable \$11.00

Pakorras \$ 9.00

Deep fried gram flour fritters

§ **Mixed Vegetable** \$10.00

Bhindi - Okra \$16.00

§ **Onion Bhajis** \$12.00

Aloo Mint Tinka \$12.00

Vermicelli crusted potato & mint cutlet

§ **Papdi Chaat** \$16.00

Indian nachos topped with tomatoes, onions, potatoes & then smothered with yoghurt, mint & tamarind sauce

§ **Panipuri** \$16.00

Also known as 'Gol Gappa', a popular street snack. Round, hollow crispy puris are filled with mashed potato, black gram & crispy boondhi. Mint & /or tamarind flavoured water is then poured into the puffed puris

Dahi Bhalle \$12.00

Deep fried vadas, gram fritters, steeped in beaten yoghurt. Garnished with tamarind sauce

Bharva Mushrooms \$16.00

Crispy battered fresh button mushroom stuffed with spiced vegetables

§ **Milli Jhuli Thali** \$26.00

Vegetarian hor d'oeuvres sampler. A mix of Samosas, Onion Pakoras, Aloo Mint Tinka & Bharva Mushrooms

§ : Medium Spicy §§ : Very Spicy

FROM THE SHAH JEHAN'S ROYAL TANDOOR

The "Tandoor" is a clay oven. This ancient mode of cooking, though primitive, can outdo any modern method of cooking where flavour is concerned. Burning charcoals at the base of the oven could roast an entire chicken within a matter of minutes.

NON-VEGETARIAN

Tandoori Chicken Quarter \$16.00 / Half \$29.00 / Whole \$48.00

Tender spring chicken marinated in whipped yoghurt into which a variety of spices are deftly added

§ **Murghi Tikka** \$29.00

Boneless chunks of chicken given a special spicy treatment

Murgh Malai Tikka \$34.00

Boneless chunks of chicken steeped in a creamy cheese marinade

Chicken Shaslikh \$32.00

Chunks of yoghurt marinated chicken & assorted vegetables skewered & grilled

§ **Seekh Kebab** \$32.00

Minced lamb subtly spiced, rolled on a skewer, then roasted

§ **Lahsuni Jheenga** \$38.00

Tiger Prawns carefully marinated with fresh garlic & spices

§ **Sarson Ka Machhli Tikka** \$34.00

Barramundi fillets marinated with mustard & spices then grilled in the tandoor

VEGETARIAN

§ **Tandoori Sabziyan** \$30.00

Vegetables marinated in spices then grilled in the tandoor

§ **Rajma Seekh Kebab** \$26.00

Grilled kebabs made from kidney beans & spices

Makki Ke Kebab \$26.00

Kebabs made from corn kernals

Tandoori Paneer \$34.00

Squares of cottage cheese & peppers laced with a creamy marinade

§ : Medium Spicy §§ : Very Spicy

MAHARANI'S SPECIALS

- ₹ **Tandoori Milawat** **\$45.00**
Mixed Tandoori Grill - chicken tikka, sarson machhli tikka, lahsuni jheenga & seekh kebab served sizzling Great as hors d'oeuvres!
- ₹ **Tawa Jheenga** **\$40.00**
Plump tiger prawns marinated with spices then grilled over a hot iron griddle. Served sizzling!!
- ₹ **Galouti Kebab** **\$34.00**
Melt in your mouth lamb kekabs served with mini paranthas
- ₹ **Tandoori Lamb Chops** **\$47.00**
Tender chops of lamb lightly marinated with fresh spices then grilled in the tandoor (You can choose to have an onion -tomato sauce served on the side - add \$3.00)
- ₹ **Raan Sikandra** **Half \$38.00 / Full \$55.00**
A fresh young leg of lamb deboned & served with a coating of our special recipe of blended tomatoes, cashews & spices
- ₹ **Subzi Sizzler** **\$34.00**
A sizzling vegetarian treat! Vegetable kebabs coated in a delightfully thick & chunky gravy made from a special blend of spices
- Murgh Mumtaz** **\$58.00**
A cut up whole marinated chicken adorned on a bed of Keema Pillau smothered with a delectable Mughlai sauce (Allow 30 minutes for preparation)

MAHARANI'S MEADOW GRAZERS

- ₹ **Rogan Josh** **\$34.00**
Tender cubes of mutton simmered & cooked in a delightfully spiced gravy
- ₹ **Badshahi Keema Muttar** **\$32.00**
Minced mutton cooked with green peas in an onion-base with selected spices thrown in for flavour
- ₹₹ **Mutton Vindaloo** **\$34.00**
Originates from Goa. Cubes of mutton cooked in a hot & spicy sauce
- ₹ **Bhuna Gosht** **\$34.00**
Tender chunks of mutton cooked together with a myriad of spices, which are pounded together with onion, ginger & tomatoes
- ₹ **Hyderabadhi Gosht** **\$34.00**
A delightful creation - chunks of mutton with black peppercorns, cardamoms & cloves simmered in fresh yoghurt
- ₹ **Nalli Gosht** **\$45.00**
Slow cooked lamb shanks stewed in a simple gravy redolent of spices & yoghurt.

₹ : Medium Spicy ₹₹ : Very Spicy

CHICKEN REIGN SUPREME

- \$\$ Chicken Vindaloo \$32.00**
Originates from Goa - A spicy offering of chicken cooked in a hot chilli sauce with a potato thrown in
- Chicken Handi \$32.00**
Boneless chicken cooked in a sauce of yoghurt & dry spices
- Chicken Makhanwala \$34.00**
In other words - butter chicken! A superb, traditional North Indian dish. Here, pieces of pre-marinated chicken are cooked in a rich tomato creamy gravy topped with a pat of butter
- \$\$ Murghi Tikka Masala \$34.00**
Chunks of chicken tikka cooked in a gravy made from onions, blended tomatoes, green peppers, a variety of spices & chillies
- \$ Haryali Murghi \$32.00**
Chunks of chicken simmered in a sauce made from fresh coriander, spinach, lemon juice & various spices

ROYAL SEAFOOD SPECIALITIES

- \$ Bengali Fish Curry \$34.00**
Fillets of kingfish gently cooked in an onion based sauce flavoured with typical Bengali spices
- \$ Fish Amritsari \$32.00**
Our version of fresh snapper cooked in an onion sauce with fresh coriander & fenugreek
- \$ Machli Kolhapuri \$32.00**
Fillets of fish cooked in a thick gravy spiced with black peppers, coriander seeds & mustard seeds
- \$ Tamatari Machhli \$34.00**
Barramundi fillets steamed in a light spiced tomato sauce
- \$ Jheenga Curry \$38.00**
Luscious tiger prawns cooked in a traditional onion-based sauce
- \$\$ Prawn Chilly Masala \$38.00**
Fresh choice prawns prepared in a lip smacking gravy made from onions, tomatoes, green peppers, a blend of spices & fresh chillies. A fiery preparation!
- Prawn Korma \$38.00**
Cashew nuts blended with crushed cottage cheese & special spices are the main ingredients of the sauce in which the prawns are cooked
- Goan Prawn Curry \$38.00**
Prawns cooked in a coconut gravy made with coriander, tomatoes, vinegar and spices.

\$: Medium Spicy \$\$: Very Spicy

GARDEN FRESH VEGETABLES FROM THE ROYAL FIELDS

Tarka Dhal \$22.00

Cooked mixed lentils tempered with onions, garlic & spices. A source of protein for the vegetarian

Dhal Maharani \$23.00

Urad Dhal slowly cooked overnight in a creamy blend of kidney beans, onions and spices with a pat of butter. Our special recipe from the plains of Punjab

§ Saag Aloo \$25.00

Potatoes sautéed with fenugreek, spinach & spices

§ Aloo Gobi \$25.00

Garden fresh cauliflower cooked with potatoes

Paneer Makhni \$28.00

Lush cubes of cottage cheese cooked in a delicious tomato & butter based sauce

Palak Paneer \$28.00

Cubes of wholesome cottage cheese cooked in a creamy spinach sauce. A North Indian favourite!

§ Kadai Paneer \$28.00

Cottage cheese sautéed with onions, green peppers & dry spices

Paneer Bhurji Muttar \$26.00

Minced cottage cheese cooked with green peas & spices

§ Kamal Kakri Kofta \$25.00

Lotus stem koftas cooked in an onion & tomato sauce

Malai Kofta Curry \$28.00

Crushed potatoes, cottage cheese & cream are used to form spheres with a stuffed raisin - topped with a rich creamy sauce made from nuts & cottage cheese

§ Bhindi Masala \$25.00

Tender okra sautéed with chopped onions, tomatoes & spices

§ Baingan Burtha \$25.00

Smoky grilled eggplant mashed & cooked dry with spices

§ Baingan Masala \$26.00

Baby eggplants stuffed with dry spices & dolloped with a lipsmacking onion sauce

Shabnam Baig \$28.00

Fresh button & shiitake mushrooms delicately cooked in a creamy blend of fresh tomatoes & onions

Methi Malai Muttar \$26.00

Fenugreek & green peas cooked in fresh cream & fresh Indian spices.

Navratan Korma \$25.00

Nine types of vegetables stewed in a sauce of cream & cashew nuts

§ Vegetable Jaipuri \$25.00

A healthy mix of vegetables sautéed with black peppercorns, dried red chillies & other spices. A crunchy preparation!

§ Kabuli Channa Masala \$24.00

A North Indian speciality. Chickpeas cooked in a spicy thick onion sauce. Best eaten with Bhaturas (an Indian bread variety)

§ Aap Ki Pasand \$25.00 - \$28.00

Vegetable dish of your choice (Subject to availability)

§ : Medium Spicy §§ : Very Spicy

INDIAN ROYAL BREAD WINNERS

Naan

Indian bread made from plain white flour, milk and eggs which is then flattened & baked in the tandoor. This bread can be prepared plain, topped or stuffed with various ingredients.

Plain Naan	\$6.00	Kashmiri Naan - dried fruit topping	\$9.00
Garlic Naan	\$8.00	Cheesy Naan	\$12.00
Butter Naan	\$8.00	Moti Naan - sesame seed topping	\$7.00

Roomali Roti \$7.00

Handkerchief-thin chappati

Tandoori Roti \$6.00

Tandoor baked bread made from whole-wheat flour

Tandoori Parantha \$9.00

A softer flakier version of tandoori roti due to the rubbing in of clarified butter into the dough

Phudina Parantha \$10.00

In other words, a parantha topped & stuffed with ground mint leaves

Stuffed Tandoori Parantha \$12.00

Paranthas stuffed with vegetables of your choice

Stuffed Kulcha \$12.00

Kulcha stuffed with vegetables of your choice

Lachha Parantha \$9.00

A fluffy & flaky Parantha made from plain flour

Bhatura \$8.00

Deep-fried, puffed up balloon bread

Assorted Bread Basket \$25.00

(Plain & Garlic Naan, Roomali Roti & Tandoori Parantha)

FRAGRANT RICE (PROPOSAL FOR THE QUEEN)

White Rice	\$9.00	Saffron Rice	\$11.00
<i>Special scented basmati rice boiled to perfection</i>		<i>Long grain rice cooked with saffron & special spices</i>	
Peas Pillau	\$11.00	Kashmiri Pillau	\$18.00
<i>Green peas cooked in Pillau rice tempered with cumin & turmeric</i>		<i>Fruits & nuts adorn this delicious fragrant Pillau</i>	
Jeera Rice	\$10.00	Vegetable Pillau	\$18.00

§ Shah Jahani Biryani served with raita

This is a delightful Northern Indian concoction of spiced meat or vegetable & flavoured rice cooked over very low heat. Choose from:

Prawn \$35.00

Chicken / Mutton \$32.00

Vegetable \$26.00

Served with your choice of raita.

ON THE SIDE

Fresh Home-made Yoghurt \$6.00

Raitas \$8.00

Whipped yoghurt - select your own from boondhi, cucumber or vegetable

Green Salad \$8.00

§ : Medium Spicy §§ : Very Spicy