



TAJ INDIA

RESTAURANT & BAR

DINE IN MENU



*Savour the spice,
taste the tradition.*

*Welcome to Taj
India Restaurant!*

Some of our food contains allergens - If someone in your group has an allergy or dietary restriction please inform our staff and the chef will be happy to accommodate your needs.



Appetisers

Vegetarian Samosa (2pcs)		\$10.00
Deep fried pastry stuffed with potatoes and peas.		
Thai Curry Puff (4pcs)		\$12.00
Deep fried curry puff serve with sweet chilly sauce		
Crispy Chilli Potato		\$16.00
Indian battered potato fingers tossed in garlic and chilli sauce.		
Prawn Koliwada (5pcs)		\$18.00
Take a deep dive into Bombay flavour with the richness of battered prawns coated with rice flour, fresh ginger garlic and Kashmiri chilli. Served with mint sauce		
Onion Bhaji		\$10.00
Sliced onions marinated with lemon juice and spices, battered in chickpea flour and deep fried.		
Chicken Tikka (4pcs)		\$16.00
Cubes of chicken marinated in paprika and yoghurt, then smoke roasted in charcoal tandoor.		
Chicken Malai Tikka (4pcs)		\$16.00
Chicken with mild spice marinated in yoghurt, cashew, and cheese paste		
Tandoori Chicken	Half	\$17.00
	Full	\$30.00
Whole chicken marinated in yoghurt, ginger, garlic and a combination of spices, then roasted in the Charcoal Tandoor oven.		
Fish Amritsery		\$16.00
Fish fried in mix spiced batter of rice flour, corn flour and chick pea flour		
Tandoori Prawn (5pcs)		\$16.00
King prawns marinated in yoghurt, ginger, garlic and special Indian herbs and spices, then roasted in the Tandoor oven.		
Lamb Cutlets (4pcs)		\$25.00
Lamb marinated with different Indian spices and smoke roasted.		
Lamb Seekh Kabab		\$16.00
Seasoned with Indian spices and served with mint sauce.		
Mixed Platter for 2		\$28.00
Samosas, Onion Bhaji, Chicken Tikka and Seekh Kabab served with mint and tamarind sauces.		
Meat Sizzling Platter for 2		\$30.00
Tandoori chicken, Chicken tikka, Sheek kebab and tandoori prawns		

Indo Chinese Starter

Vegetable Manchurian (Dry)	\$20.00
Vegetable balls cooked with finely chopped vegetables in soy & Chilli sauce	
Chilli Chicken (Dry)	\$20.00
Boneless pieces of chicken cooked with chillies, capsicums and soy sauce.	
Chilli Prawn (Dry)	\$20.00
Pieces of prawns cooked with chillies, capsicums and soy sauce.	
Chilli Paneer (Dry)	\$20.00
Indian cottage cheese cooked with capsicums and soy sauce.	



Main Course

All mains served with rice

CHICKEN

Butter Chicken \$21.00

Tandoori chicken tikka cooked in a creamy tomato sauce.

Chicken Tikka Masala \$21.00

Chicken cooked in a tomato and onion sauce with capsicum paste.

Chicken Saagwala \$21.00

Pieces of chicken cooked to perfection with spinach.

Chicken Korma \$21.00

Boneless chicken pieces cooked in a creamy cashew and almond sauce.

Chicken Madras \$21.00

Pieces of chicken cooked in tomato & onion gravy finished with coconut sauce.

Mango Chicken \$21.00

Chicken tikka cooked in a delicious mango flavoured creamy sauce.

Kadhai Chicken \$21.00

Chicken cooked with onions, capsicums and Indian spices with an onion gravy.

Chicken Vindaloo \$21.00

Tender pieces of chicken cooked in a hot curry sauce.

Chicken Jalfrezie \$21.00

A tangy flavoured chicken dish cooked with capsicums, tomatoes, onions and garnished with cheese.

Chicken Punjab \$21.00

Chicken pieces cooked in an exotic blend of spice a speciality of Punjab

BEEF

Beef Tikka Masala \$21.00

Pieces of beef cooked in a tomato and onion sauce with capsicum paste.

Beef Korma \$21.00

Beef pieces cooked in a creamy cashew and almond sauce.

Beef Madras \$21.00

Pieces of beef cooked in tomato & onion gravy finished with coconut sauce.

Beef Saagwala \$21.00

Diced beef cooked with a spinach gravy.

Beef Curry \$21.00

Diced beef cooked in exotic herbs in the North Indian style.

Beef Vindaloo \$21.00

Beef pieces cooked in red hot vindaloo paste from South India



LAMB

Lamb Roganjosh	\$24.00
Chunks of lamb cooked in a thick onion & tomato gravy.	
Lamb Tikka Masala	\$24.00
Lamb cooked in a thick tomato and onion sauce with different Indian spices.	
Lamb Korma	\$24.00
Lamb pieces cooked in tomato & onion gravy finished with coconut cream.	
Lamb Madras	\$24.00
Lamb pieces cooked in a tomato and coconut sauce.	
Lamb Vindaloo	\$24.00
Pieces of lamb cooked in a hot vindaloo sauce, but can be made medium hot.	
Lamb Saagwala	\$24.00
Cooked with a puree of spinach blended with herbs and spices.	
Lamb Jalfrezie	\$24.00
Diced lamb cooked with capsicums, tomatoes, onions and garnished with cheese.	
Lamb Methi Malai	\$24.00
Lamb pieces cooked with fenugreek, Indian spice in a creamy cashew nut sauce.	

VEGETARIAN

Dal Yellow	\$20.00
Lentils simmered on the fire overnight & cooked with onion, garlic & ginger.	
Saag Aloo	\$20.00
Cooked potato with onion, garlic and spinach sauce.	
Vegetable Korma	\$20.00
Mixed vegetables cooked with a cashew nut sauce.	
Dal Makhani	\$20.00
Lentils cooked with onion, tomatoes and spices.	
Chana Masala	\$20.00
Chickpeas cooked in a mouth-watering curry sauce.	
Vegetable Makhani	\$20.00
Mixed vegetables cooked with a tomato and cashew nut sauce.	
Palak Paneer	\$21.00
A spinach gravy with cottage cheese cubes.	
Mushroom Mutter	\$21.00
Mushrooms and garden peas cooked in an onion gravy.	
Bombay Aloo	\$20.00
Potato pieces cooked with mustard seeds, garlic and curry leaves.	
Aloo Gobhi	\$20.00
Fresh cauliflower and potato cooked in home style tomato, onion & finished with coriander.	
Kadhai Paneer	\$21.00
Cottage cheese cooked with onions, capsicums and Indian spices with an onion gravy.	
Paneer Tikka Masala	\$21.00
Cottage cheese cooked with onion and special spices in a creamy sauce.	
Methi Mattar Paneer	\$20.00
Cottage cheese and green peas cooked in a fenugreek flavoured gravy.	
Butter Paneer	\$20.00
Panner cubes wrapped in a buttery combination of cream, onion, tomatoes & aromatic spices	
Malai Kofta	\$21.00
Deep fried fresh cottage cheese balls stuffed with dry fruits cooked in rich cashew nut creamy gravy.	



SEAFOOD

Prawn Curry Prawns cooked in curry sauce.	\$26.00
Prawn Malabari Prawns cooked with onions, capsicums, tomatoes and coconut milk.	\$26.00
Butter Prawn Prawns cooked with creamy tomato & cashew nut sauce.	\$26.00
Prawn Korma Cooked with creamy cashew & almond sauce.	\$26.00
Prawn Saagwala Cooked with onion, garlic and spinach sauce.	\$26.00
Prawns Vindaloo Prawns cooked in famous red hot curry paste from south India.	\$26.00
Fish vindaloo Fish cooked in famous red hot curry paste from south India.	\$24.00
Fish Masala Fish cooked with onion, capsicums and special spices in a creamy tomato sauce.	\$24.00
Fish Madras Curry Fish cooked in a fine coconut, tomato gravy and coconut cream.	\$24.00

Chef's Special

Special Korma Diced pieces of chicken, lamb and prawns cooked in herbs, spices and mixed nut sauce.	\$30.00
Special Mixed Masala Diced pieces of chicken, lamb and prawns cooked in herbs and spices in a special way.	\$30.00
Poompgar Lamb A magical combination of tastes in a classic curry of lamb infused with coconut, peanut, curry leaves.	\$28.00
Kashmiri Murgh Yakhni Boneless chicken thighs marinated overnight with a special paste and carefully roasted in our Tandoor oven. Served with a velvety sauce rich in aromatic spices.	\$28.00
Goat Curry Pieces of goat, bone-in, cooked in a tomato and onion sauce.	\$28.00
Indian style Butter Chicken Tandoori chicken with bone-in, cooked in a creamy tomato sauce.	\$28.00
Beef Rendang A complex and unique taste Southeast Asian favourite dish made by slow cooking beef in coconut milk, lemongrass, galangal, ginger and garlic	\$28.00
TAJ India Rara Mans Succulent mutton cooked in a rich gravy made with aromatic whole spices and minced mutton.	\$28.00
Bhuna Chicken Chicken pieces cooked in a rich gravy made with aromatic whole spice and minced chicken	\$28.00
Stir Fried Veg Seasonal vegetable stir fried with butter, salt and pepper	\$25.00



Thai Curry

Prawns \$30.00 | Chicken \$25.00

Thai Red Curry

With vegetable cooked in coconut cream and red curry paste

Thai Green Curry

With vegetable cooked in coconut cream and green curry paste

Masman Curry

With vegetable cooked in coconut cream and Masssaman curry paste

Side Dish Platter

Papad Portion	\$4.00	Tamarind Sauce	\$4.00
Mint Chutney	\$4.00	Mango Chutney	\$4.00
Pickle	\$4.00	Mixed Pickle	\$4.00
Raita	\$4.00	Homemade Chilly Sauce	\$5.00

Salad

Cuchumber Salad	\$8.00
Onion Salad	\$6.00
Indian Salad	\$10.00

Rice

Cauliflower Rice	\$12.00
Cauliflower rice tempered with onion, cumin seed and salt.	
Plain Rice	\$4.00
Coconut Rice	\$8.00
Steamed rice tempered with mustard Seed , curry leave and coconut shreds	
Jeera Rice	\$6.00
Basmati rice tempered with cumin Seed and fresh coriander	
Brown Rice	\$6.00
Chicken Biryani	\$28.00
Chicken cooked with spices in rice, flavoured with saffron.	
Lamb Biryani	\$28.00
Lamb pieces cooked with rice, flavoured with spices.	
Prawn Biryani	\$28.00
Prawns cooked in our special way and blended with saffron flavoured rice.	
Vegetable Biryani	\$25.00
Vegetable cooked in special way and blend with saffron flavoured rice	
Goat Biryani	\$28.00
Goat cooked in special way and blend with saffron flavoured rice	



Naan Bread

Plain Naan	\$4.00
Butter Naan	\$4.00
Cheese Chilli Garlic Naan	\$8.00
Cheese & Garlic Naan	\$7.00
Garlic Naan	\$5.00
Herb Naan	\$5.00
Cheese & Onion Naan	\$7.00
Keema Naan	\$8.00
Peshwari Naan	\$7.00
Tandoori Roti	\$5.00
Cheese Naan	\$7.00
Cheese & Spinach Naan	\$8.00

Kid's Special

Chips	\$7.00
Butter Chicken with rice	\$15.00
Chicken Nuggets and Chips	\$12.00

Desserts

Gajar ka Halwa.	\$8.00
Mango Kulfi	\$8.00
Gulab Jamun with Ice Cream	\$8.00
Kids Sundae (Carmel, chocolate, strawberry)	\$4.00

