

the Curry Culture

TRADITIONAL INDIAN DINING

Passion for life is the Indian motto and this is exemplified by our passion for cooking and serving Indian food and curries in particular. The love of food is a great way to define the Curry Culture Experience. The culture of enjoying a traditional Indian meal with family and friends is an age old practice. The Curry Culture would like to share this experience with all our guest.

Traditional Indian Curries are a complex art form that are deeply interwoven into the very fabric of Indian Culture. Recipes, that have been passed to generations through word of mouth by Grandmothers, Khansamas and Cooks of varied nature form the very basic nature of Indian cooking and the great Indian Dining experience. Archeological evidence dated to 2600 BC, records the use of mortar and pestle to pound spices like cumin, fennel, mustard and tamarind for flavoring. The one key ingredient in Indian cooking is the use of fresh ingredients.

We, at The Curry Culture, feel that this Tradition is a must for us, if we are to bring the true culture and heritage of India to the table.





Snacks and Indian style tapas have been part of the culture for Generations and vary from region to region. A Punjabi samosa, Maharashtrian Bhaji or a Calcutta kathi roll are as much a part of our daily lives as the travelling woes of Mumbai.

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| PUNJABI SAMOSA (Vegetarian/Chicken/Lamb) Traditional deep fried Punjabi samosas, with a choice of stuffing, served with tamarind and mint chutney. | \$9/9/9 |
| ONION BHaji Bite into crunchiness of fresh onions and coriander. Served with tamarind and mint chutney. | \$10 |
| MIX VEGETABLE PAKODAS One for the Rainy days - Crispy Vegetable fritters, with a tangy yoghurt dip. | \$10 |
| PAPDI CHAAT Typically Indian-Spicy, sweet, tangy, crunchy - so many sensations. | \$9 |
| KALE CHANNE KI TIKKI A chef's Special - black gram in a new avatar, served with a spicy tomato chutney. | \$10 |
| KATHI ROLLS (Paneer/Chicken) A Bengali innovation - A spicy Indian mix, stuffed in Roomali rotis, with a yoghurt dip and mint chutney. | \$13/15 |
| MUSHROOM ARMITsARI  Fresh Mushrooms in a spicy, crunchy batter, served with mint sauce. | \$14 |
| MACCHLI ARMITsARI  A classic combination for the Beer lovers - Fish cubes in a spicy crunchy batter, served with mint sauce. | \$15 |
| ADRaki RAWA MACCHI Deep fried fish in a ginger and semolina batter, served with a tangy yoghurt dip. | \$15 |
| TILLISIMI JHINGA Deep fried prawns coated with sesame seeds and served with a mint chutney. | \$19 |



Comfort food or upscale fine dining, soups carry a special place in our hearts. We, at the Curry Culture, believe that cooking a soup requires a lot of love.

MULLIGATWANY SOUP

\$9

(Vegetarian/Chicken/Lamb)

A colonial classic, Lentils, freshly ground black pepper and Indian herbs make this a classic combination.

TOMATO DHANIA SHORBA

\$9

Comfort soup - Fresh tomatoes, Cilantro and Mild Indian spices.

Service charge and GST as applicable



tandoor इ/indian charcoal oven

The Indian Tandoor is one of the healthiest forms of cooking in the world. The very idea of eating a dish cooked in its juices and that too when it is marinated in a complex yet wonderful combination of Indian spices and ingredients is just too tempting to pass up.

MALAI CHICKEN TIKKA \$21

To die for - Tender Chicken supreme with hints of raisins and honey, a dash of black pepper and cardamom.

CHICKEN TIKKA \$21

Taste of the Northern Frontier - Chicken marinated with Roasted Cumin and yoghurt.

MURGH PESHAWARI Full \$38/Half \$20/Quarter \$11

Traditional Tandoori Chicken - a must have for the true Curry Culture experience

MACHHI DIL SE \$20

Chef's special - Aromas from the fresh Dil leaves, tender fish cubes; what more can we say?

SAMARKANDI PRAWNS \$27

With a recipe that is so secret that is passed only by word of mouth - Tiger prawns stuffed with crab meat and cooked to perfection in the Tandoor

ADRARI PANJE \$28

Smoky yet amazingly tender - Lamb chops, marinated overnight in Indian spices.

SEEKH KEBAB \$20

Melt in the mouth - skewered Lamb Sheesh kebabs.

TANDOORI PLATTER 3pcs each \$38/2pcs each \$28

For those who can't have enough - chicken, fish, prawn and lamb kebabs, all on one platter.

Vegetarian

MALAI BROCCOLI \$19

Chef's special - Flowerets of Broccoli, fresh cream, white pepper - a classic combination

BHARWAN AATISH KHUMBH \$19

Heavenly - Melt in the mouth mushrooms, marinated with cheese and stuffed with nuts.

PANEER TIKKA \$19

As traditional as it gets - Cottage cheese in a classic tandoori marinade.

VEGETABLE TANDOORI PLATTER 3pcs each \$32/2pcs each \$24

For those who can't have enough - Mushrooms, cottage cheese Broccoli, all on one platter.

Service charge and GST as applicable

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As passionate lovers of Indian Curries, we may not be able to recommend the best curry from our menu. The complex yet masterful combination of spices in each of our curries makes every curry a work of art. So go ahead and order your favourite.

BUTTER CHICKEN

\$22

Dilli ishtyle/Mumbai ishtyle

Heavenly - Tender Chicken, tomato, cream, fenugreek. Kudos to the original inventor of this dish.

MURGH TIKKA MASALA



\$22

The all time Favourite - Chicken tikka, onions, bell peppers in a classic Indian blend of spices.

CHICKEN JALFREZI



\$22

Spicy - A melange of Vegetables, cooked with tender chicken slices and coriander leaves.

MURGH KORMA

\$22

A curry as delicate as it can be - Tender Chicken in a delicate cashew and rose flavoured curry.

MALABAR FISH CURRY

\$21

Taste of the tropical south - Boneless fish curry prepared with coconut milk and a variety of spices.

GOAN FISH CURRY



\$21

Tangy and spicy - this one is done with Tamarind.

PRAWN MALABAR MASALA

\$24

Just the way we like it - Prawns, cooked with tomatoes, black pepper, Indian spices and a dash of coconut oil.




BHUNA GOSHT \$24
Cooked over a slow, lazy fire - Tender lamb, basted with caramelised onions and Indian spices - a dish made for Breads.

LAMB KORMA \$24
Soft as a baby's bum - Lamb in a delicate cashew and rose flavoured curry.

SAAG GOSHT \$24
A curry made for breads - Lamb stewed in a spinach curry with a green chilli kick.

KEEMA MATTAR \$22
Now we are talking hard core curry - Lamb mince, fresh green peas flavoured with cardamom, you will come back for more.

VINDALOO CURRY  \$24/21/24
Lamb/Chicken/Prawn
We can go on and on about a vindaloo curry. The marriage of Portugese and Indian cooking comes alive in this famous Goan dish. Our Chef does a spice level of 1-10, choose yours.

Vegetarian Curries

Ask any Vegetarian and they will tell you that Indian cuisine has the widest variety of vegetarian dishes and we at The Curry Culture, second that. As passionate curry lovers, we believe that cooking a vegetarian Indian curry is a true art.

PALAK PANEER \$21
We will go out on a limb and say that spinach is the King of Indian vegetables - Cottage Cheese and Spinach is as classic as it gets.

KUMBH, MAKAI AUR PALAK \$19
Try our variation with spinach, corn and mushrooms in an eclectic mix.

PANEER MAKHANWALA \$21
Dilli ishtyle/Mumbai ishtyle
Heavenly - Tender Cottage cheese, tomato, cream, fenugreek - kudos to the original inventor of this dish.

MALAI KOFTA \$20
Regal - the classic cream based curry, with cottage cheese dumplings.

KADHAI SABZI  \$19
Feel the different textures and flavours of fresh vegetables in this classic dish.

DAHI BAINGAN \$19
A traditional delicacy - eggplant and green peas, finished with yoghurt.

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| HYDERABADI BAINGAN | \$20 |
| Don't like eggplant - try this combination of eggplant, fresh coconut and peanuts and you are a convert for life | |
| METHI MALAI MATTAR | \$20 |
| The classic combination of green peas and fenugreek in a mildly creamy curry - heavenly. | |
| BHINDI DO PYAAZA | \$18 |
| Home Style Okra - cooked with onions, ginger and garlic. | |
| NAVRATTAN KORMA | \$20 |
| A delicate combination of vegetables in a cream based curry. | |
| HARE PYAAZ KA ALOO JEERA  | \$17 |
| Just the way we like it - Home style potatoes cooked with cumin, green onions and tossed lemon. | |
| ALOO GOBHI | \$17 |
| Simplicity is the key to this ever popular dish and don't let anyone tell you different - potatoes and cauliflowers tossed with tomatoes. | |
| DAL MAKHANI | \$16 |
| We love our dals and this one is a truly lazy affair - simmered overnite on the tandoor, the smoky flavour, the texture, the colour - black lentils as they should be. | |
| DAL TADKA | \$15 |
| The tempering is the key - onions, tomatoes, sun dried red chillis, hing, garlic, ginger - the list goes on. | |
| CHANNA PESHAWARI  | \$17 |
| An original recipe - we make this chick pea dish with a lot of love and care. | |



Truly, the Indian Basmati rice is one of the best varieties in the world. We, at The Curry Culture, love to cook this rice.

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| PLAIN RICE | \$6 |
| Basmati rice, fragrant and delicious, cooked to perfection. | |
| SAFFRON RICE | \$8 |
| Add saffron to Basmati rice and the combination is heavenly. | |
| KASHMIRI PULAO | \$12 |
| Pilaf - Done Kashmiri style, with dry fruits, milk and aromatics. | |
| PURDAH BIRYANI | \$18/24/18/24 |
| <i>Chicken/Lamb/Vegetarian/Prawn</i> | |
| The King of rice dishes - cooking a biryani is like doing a Rembrandt, a work of art. | |



As curry lovers, we strongly recommend to use your hands while eating Indian breads. Traditionally, Indians do not use too much cutlery and we believe it adds to the experience.

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| TANDOORI ROTI | \$4.5/5 |
| <i>Plain/Butter</i> | |
| NAAN | \$4/5/5/5 |
| <i>Plain/Butter/Garlic/Chilli</i> | |
| MASALA KULCHA | \$9 |
| KASHMIRI NAAN | \$9 |
| CHEESE NAAN | \$9 |
| KEEMA NAAN | \$8 |
| LACHCCHA PARANTHA | \$5 |
| PUDINA PARANTHA | \$5 |
| ALOO PARANTHA | \$7 |



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| BOONDI RAITA | \$6 |
| A punjabi special - crunchy chickpea dumplings in yoghurt. | |
| CUCUMBER RAITA | \$6 |
| Fresh cucumber in yoghurt. | |
| MIX VEGETABLE RAITA | \$6 |
| Onions, tomatoes, green chillies, yoghurt - feel the flavours. | |
| GREEN SALAD | \$6 |

Service charge and GST as applicable

mitha/desserts

Traditionally, all Indian meals must be finished with Mitha. At The Curry Culture, we would love to round off your meal with our traditional Indian desserts; of course you need a sweet tooth for these.

KESARI PHIRNEE \$8

Our signature dessert - one is not enough. Rice, cream and milk in a magical combination

GULAB JAMUN WITH ICE CREAM \$8

Khova - a sweet Indian cheese is deep fried and dipped in a honey flavoured syrup. Served hot with ice cream.

RAS MALAI \$8

Wonderfully sinful - Cottage cheese dumplings dipped in sweetened milk and served with dry fruits.

GAJJAR KA HALWA \$10

The classic dessert after a good meal - sweet carrot pudding cooked for hours on a slow lazy fire.

KULFI \$10

Mango/Malai/Pista

The classic Indian Ice cream - homemade and exquisite.

CHOCOLATE BROWNIES WITH ICE CREAM \$9

We believe that brownies are a wonderful finish for an Indian curry meal.

CHOICE OF ICE CREAM \$6

Vanilla/Chocolate

Again, curries finished off with a dollop of Ice cream is just right to cleanse the palate.