

ROYALE INDIA
RESTAURANT

Banquets

BANQUET A

\$45 per head

Minimum 4 guests -

Entire table must order banquet

*Vegan & Vegetarian options available

ENTRÉE

Pappadums

Samosa

Pakora

Onion Bhaji

Paneer Tikka

MAINS

Daal Maharani

Shahi Paneer

Malai Kofta

Bombay Potatoes

Naan

Garlic Naan

Pulao Rice or Coconut Rice

DESSERT

Gulab Jamun and Vanilla Ice-Cream

Pistachio and Mango Kulfi

BANQUET B

\$50 per head

Minimum 4 guests -

Entire table must order banquet

ENTRÉE

Pappadums

Chicken Tikka

Samosa

Grilled Prawns

Lamb Cutlets

MAINS

Butter Chicken

Fish Madras Curry

Beef Vindaloo

Aloo Palak

Naan

Garlic Naan

Pulao Rice or Coconut Rice

DESSERT

Gulab Jamun and Vanilla Ice-Cream

Pistachio and Mango Kulfi

Starters

*Please ask our staff for gluten free options

NON-VEGETARIAN STARTERS

MIXED PLATTER 26.9
(A variety of chicken, lamb and fish)

SEEKH KEBAB 4 pce 16.9
(Spicy lamb sausages)

LAMB CUTLETS 4 pce 24.9
(Succulent spiced baby lamb cutlets broiled in tandoor, served with mint chutney)

CHICKEN TIKKA 4 pce 17.9
(Fillets of chicken marinated and roasted in tandoor)

GRILLED PRAWNS 22.9
(Prawns marinated in yoghurt, ginger, garlic, mace powder, fenugreek and lemon, grilled in oven)

GRILLED FISH 22.9
(Rockling fish fillet marinated with yoghurt, ginger, garlic, coriander, cumin and nutmeg, cooked in oven)

TANDOORI CHICKEN 6 pce 22.9
4 pce 16.9

VEGETARIAN STARTERS

VEGGIE PLATTER 30
(Samosa, Onion Bhaji, Pakora & Paneer Tikka)

ONION BHAJI 4 pce 9.9
(Onion slices marinated in spices and fried in a chickpea batter)

VEGETABLE PAKORA 4 pce 9.9
(Spinach and Cauliflower fritters coated in a spicy chickpea batter)

VEGETABLE SAMOSA 2 pce 9.9
(Crispy pastry stuffed with spiced potato and peas)

SAMOSAS CHAAT 14.9
(Samosa covered in cumin, yoghurt, tamarind chutney and spices)

PAPRI CHAAT 14.9
(Crispy flat pastry covered in cumin, yoghurt, tamarind chutney and a hint of chilli)

PANEER TIKKA 17.9
(Marinated, charcoal grilled cubes of cottage cheese cooked with roasted peppers)

VEGETABLE MANCHURIAN 16.9
(Ground vegetable fritters cooked in an Indo curry)

GRILLED MUSHROOM 6 pce 16.9
(Marinated in tandoori spices)

GRILLED CAULIFLOWER 16.9
(Marinated in tandoori spices)

Starters

ACCOMPANIMENTS

RAITA (Spicy cucumber and carrot yoghurt dip)	5.5
MIXED PICKLE	4
MANGO CHUTNEY	4
MINT CHUTNEY	3.5
RED CHUTNEY	3.5
PAPPADAMS	4 pce 3.5

SALADS

GREEN SALAD	7.5
CHANNA CHAAT SALAD (Chickpeas, cucumber, onion, diced tomatoes battered in masala crumbled with crispy pastry and chutney)	15.9
CHILLI BROCCOLI SALAD (Bite sized broccoli chunks tossed with chilli- garlic dressing. Served with a side of mint chutney)	15.9
KACHUMBAR SALAD (Cucumber, tomato and onion with lemon dressing)	9

Chicken

BUTTER CHICKEN MAKHANI 24.9
(Cooked in creamy tomato curry)

CHICKEN TIKKA MASALA
(Cooked in tomato, capsicum and onion)

CHICKEN KORMA
(Cooked in creamy curry)

CHICKEN VINDALOO 
(Cooked in hot curry)

CHICKEN MADRAS 
(Simmered in mustard, coconut and roasted chilli)

CHICKEN CURRY
(Cooked in mild curry)

CHICKEN SAAG
(Cooked in a creamy spinach curry)

MANGO CHICKEN
(Sweet, spicy, creamy mango chicken with aromatic spices)

CHICKEN JALFREZI
(Chicken curry cooked in onion and tomato gravy with fresh spices)

KADAI CHICKEN
(Chicken cooked in a red tomato based sauce with freshly ground spices and capsicum)

CHICKEN DHANSAK
(Boneless chicken cooked with lentils)

Lamb & Goat


ROGAN JOSH
(Cooked in yoghurt and spices)

23.9

DAAL GOSHT
(Diced lamb, slow cooked with lentils)

LAMB MASALA
(Cooked in ginger, onion, capsicum and tomato)

GOAT CURRY
(Goat with bones simmered with whole spices of cardamom, cumin and ginger)

LAMB MADRAS 
(Simmered in mustard seed, coconut and roasted chilli)

GOAT MASALA
(Goat with bones sauteed in ginger with onion, tomato and capsicum in gravy)

LAMB VINDALOO  
(Cooked in hot curry)

LAMB KORMA
(Cooked in creamy curry)

LAMB SAAG
(Cooked in a creamy spinach curry)

Beef

BEEF CURRY
(Cooked in tomato and onion curry)

23.9

BEEF MADRAS 
(Simmered in mustard seed, coconut and roasted chilli)

BEEF MASALA
(Cooked in capsicum, tomato and onion)

BEEF VINDALOO  
(Cooked in hot curry)

BEEF KORMA
(Cooked in creamy curry)

Seafood

PRAWN MASALA 24.9
(Cooked with tomato, capsicum and onion)

PRAWN MALAI
(Cooked in a mild tomato and coconut cream sauce)

PRAWN MADRAS
(Simmered in mustard seeds, coconut and roasted chilli)

FISH MADRAS CURRY
(Cooked in mustard seeds, coconut and roasted chilli)

GOAN FISH CURRY
(Mild fish curry cooked with a touch of coconut curry)

FISH HARIYALI
(Cooked with coconut and spinach sauce)

Vegetarian

VEGETABLE VINDALOO 
(Mixed vegetables cooked in hot curry)

18.9

ALOO GOBI
(Potato and cauliflower curry)

VEGETABLE DHANSAK
(Mixed vegetables cooked with lentils)

ALOO PALAK
(Creamy spinach curry cooked with potato)

MALAI KOFTA
(Cottage cheese and potato dumplings in curry)

BOMBAY POTATOES
(Diced potatoes cooked with fresh curry leaves and cumin)

PALAK PANEER
(Mild spinach curry cooked with cottage cheese)

BHINDI MASALA
(Made with okra, whole and ground spices, onion and tomatoes)

SHAHI PANEER
(Cooked in mild creamy onion yoghurt curry)

VEG KORMA
(Vegetables cooked in cream and cashew sauce)

KADAI PANEER
(Cottage cheese cooked in onion and capsicum)

MUTTER PANEER
(A fine combination of cottage cheese and green peas, cooked in onion and tomato sauce)

VEGETABLE MUNCHURIAN
(Ground vegetable fritters cooked in and Indo curry)

DAAL MAHARANI
(Mixed black lentil curry)

MASALA PANEER
(Cottage cheese cubes cooked with capsicum and spices)

TADKA DAAL
(Mixed yellow lentil curry)

MIXED VEGETABLES
(Fresh seasonal vegetables, cauliflower, carrots and beans cooked in a medium spicy sauce)

ALOO MUTTER
(Mild potato and pea curry)

NAVRATAN KOFTA
(Grated and stuffed mixed vegetable balls in a mild curry sauce)

ALOO BAINGAN
(Potato and eggplant cooked in a tomato and coconut curry)

Vegan

*Please ask our staff for gluten free options

ENTRÉE & SALADS

ONION BHAJI 4 pce 9.9
(Onion slices marinated in spices and fried in a chickpea batter)

VEGETABLE PAKORA 4 pce 9.9
(Spinach and Cauliflower fritters coated in a spicy chickpea batter)

CHANA CHAAT SALAD 16.9
(Chickpeas, cucumber, onion, diced tomatoes battered in masala crumbled with crispy pastry and chutney)

CHILLI BROCCOLI SALAD 16.9
(Bite sized broccoli chunks tossed with chilli-garlic dressing. Served with a side of mint chutney)

MAINS 18.9

VEGETABLE VINDALOO 
(Mixed vegetables cooked in hot curry)

VEGETABLE DHANSAK
(Mixed vegetables cooked with lentils)

DAAL MAHARANI
(Mixed black lentil curry)

TADKA DAAL
(Mixed yellow lentil curry)

ALOO MUTTER
(Mild potato and pea curry)

ALOO BAINGAN
(Potato and eggplant cooked in a tomato and coconut curry)

ALOO GOBI
(Potato and cauliflower curry)

ALOO PALAK
(Creamy spinach curry cooked with potato)

BOMBAY POTATOES
(Diced potatoes cooked with fresh curry leaves and cumin)

Freshly Baked Bread

& Rice

FRESHLY BAKED BREAD

NAAN 4
(Plain flour bread with butter)

GARLIC NAAN 4.5
(Plain flour bread with garlic butter)

CHEESE NAAN 5.5
(Plain flour bread stuffed with mozzarella)

CHEESE & GARLIC NAAN 5.5

ROTI 4
(Wholemeal bread)

PARANTHA 5
(Flaky wholemeal bread with butter)

ALOO PARANTHA 5.5
(Stuffed with spicy potato and peas)

KASHMIRI NAAN 6
(Stuffed with dried fruit and nuts)

KEEMA NAAN 6
(Stuffed with lamb mince)

RICE

PULAO RICE 5
(Indian saffron rice)

PEA PULAO 5.5
(Saffron rice cooked with peas and onion)

COCONUT RICE 6.5
(Saffron rice with coconut flakes and sultanas)

VEGETABLE BIRYANI 14.9
(Saffron rice cooked with vegetables)

CHICKEN BIRYANI 16.9
(Saffron rice cooked with chicken)

LAMB BIRYANI 16.9
(Saffron rice cooked with lamb)

Dessert

GULAB JAMUN 9.9
(Fried dumplings served with a scoop of vanilla ice-cream)

MANGO KULFI 8
(Mango flavoured Indian ice-cream)

PISTACHIO KULFI 8
(Pistachio flavoured ice-cream)

GAJAR HALWA 8.5
(Warm carrot pudding)

BADAM KHEER 8
(Warm rice pudding)

CHOCOLATE BROWNIE 8
(Served with a scoop of vanilla ice-cream)

DAIRY FREE ICE-CREAM 6.5

ICE-CREAM 8.5
(Choice of Vanilla, Strawberry or Choc-Mint)