



INDIAN HOUSE

Indian Multi Cuisine Restaurant

A UNIQUE CULINARY EXPERIENCE OF INDIA

India not only known for its splendid scenic beauty but also for its rich Authentic food. throughout the history, india has been invaded and Occupied by other cultures from Aryans, Persian, Mughals, Portuguese and British and each culture has left its own marks on indian cuisine.

As far as food is concerned, india can roughly be divided into four regions – North, South, East and West. Each region has several states in it and each states has it's own unique food preparation and cooking techniques for Shorba, Kebabs, Tandoori, Korma and curries which are served with different and biryanis. for Indian cuisine, we go to great lengths to handpick only the finest and the highest quality ingredients and herbs. The true innovation of it can take years of patience and pleasurable gastronomic experimentation. Authentic indian cuisine at INDIAN HOUSE, we serve you the same traditional Indian authentic cuisine with great pride. experience the delicious and mouthwatering specialities every time you visit us.



All prices are subject to 10% Service Charge.



STARTERS (VEGETARIAN)

VEGETABLE SAMOSA \$5.00

(2pcs) Indian puff filled with potato, green peas
Served with mint & tamarind sauce.

TALI BHINDI \$7.50

Crispy fried ladies finger

ALOO PALAK PAKORAS \$8.50

Deep fried Indian spinach potato fritters

SAMOSA CHAAT \$6.00

Mashed Samosa with chole masala, freshly cut veggie toppings
and a dash of lemon

PAPDI CHAAT \$6.00

Crisp fried papdi, with boiled chick peas, boiled potatoes, yogurt,
tamarind chutney and topped with chaat masala and sev.



HARA BHARA KEBAB \$12.90

Deep fried Patties of mashed potato, cottage cheese and spinach
mixed with spices; served with a spicy sauce

PANEER PAKORAS \$12.00

Deep fried homemade cottage cheese dipped in flour and spices

PANEER CORN CHOP \$12.90

Bengali delicacy made of cottage cheese & corn

CHILLY CAULIFLOWER  \$14.90

Crispy cauliflower tossed with onion capsicum

VEG MANCHURIAN \$14.90

Mix veggie balls tempered with onion & ginger.

PANEER CHILLY  \$14.90

Crispy paneer tossed with onion & capsicum.

VEG ROLL \$13.90

Carrot, beans, cauliflower tossed with onion, capsicum
rolled inside roomali roti

PANEER ROLL \$14.90

Homemade cheese tossed with onion, capsicum rolled inside roomali roti



Spicy



Chef Recommendation



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STARTERS (NON-VEGETARIAN)


CHICKEN 65 \$12.90
Spicy fried boneless chicken cubes marinated with curry leaves.

KEEMA SAMOSA \$7.00
Deep fried Indian puff pastries filled with minced lamb




FISH AMRITSARI \$13.90
Deep fried Boneless fish cubes with ginger, chillies and lemon



CHILLY CHICKEN  \$14.90
Deep fried chicken along with onion capsicum and green chillies

CHICKEN MANCHURIAN \$14.90
Tender boneless chicken stir fried in ginger, garlic and soya sauces

GARLIC CHICKEN \$14.90
Boneless chicken cubes fried in hot garlic sauce

CHILLY FISH  \$14.90
Dory fish deep fried with onion capsicum and green chillies



SEEKH KEBAB ROLL \$14.90
Mutton seekh kebab rolled on roomali roti



CHICKEN TIKKA ROLL \$13.90
Chicken tikka rolled on roomali roti



Spicy



Chef Recommendation



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SOUPS

TOMATO SHORBA ● \$5.90

Fresh tomato soup with a lush flavour of fresh Indian herbs and spices.

CHICKEN SHORBA ● \$6.90

Soup made using boneless chicken, with a saffron flavour.

MANCHOW VEG 🌶️ ● \$6.90

A spicy and hot soup made from a mix of vegetables



MANCHOW CHICKEN 🌶️ ● \$7.90

A spicy and hot soup made from a mix of vegetables and chicken stock

HOT & SOUR VEG ● \$6.90

Lightly cooked vegetable soup along with flavours of ginger, garlic, chillies and tomato-chilli sauce

HOT & SOUR CHICKEN ● \$7.90

Lightly cooked vegetable and chicken soup along with flavours of ginger, garlic, chillies and tomato-chilli sauce

SALAD & RAITA

KHUCUMBER SALAD \$4.00

GREEN SALAD \$4.00

MASALA ONION \$4.00

PLAIN DAHI \$4.90

BOONDI / MIX RAITA \$6.00



● Veg

● Non-Veg

🌶️ Spicy



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TANDOORI

VEGETABLE SEEKH KEBAB ● \$12.90
Minced vegetable and home made cheese mixed with herbs

PANEER TIKKA ● \$14.90
Cottage cheese cubes marinated in spices & roasted in Tandoor

HARYALI PANEER ● 🌶️ \$14.90
Homemade cheese marinated with mint and spices; cooked in charcoal grill



MUSHROOM CHEESE KEBAB ● \$15.90
Mushroom stuffed with cheese grilled on clay oven



TANDOORI CHICKEN ● \$15.00 (half) \$26.00 (full)
Chicken marinated in a mixture of yogurt and the spice tandoori masala, Cayenne Pepper, red chili powder

CHICKEN TIKKA ● 🌶️ \$15.90
Chunks of chicken marinated in spices and yogurt, baked in a tandoor oven, and served with a masala sauce.

CHICKEN MALAI KEBAB ● \$15.90
Succulent chunks of chicken wrapped in creamy textures of cheese, cream cheese and sour cream along with spices and a generous squeeze of lime.

CHICKEN SEEKH KEBAB ● \$15.90
Succulent kebabs made from tender minced chicken, masalas and seasoning, put on a skewer and grilled golden.

RESHMI KEBAB ● 🌶️ \$15.90
Boneless Chicken Breast, marinated in juicy mixture of Curd, Cream, Cashew nuts and Spices and then Grilled in Oven

MUTTON SEEKH KEBAB ● \$15.90
Ground spiced lamb minced and molded onto the skewers and cooked over tandoor.

MACHLI TIKKA ● \$15.50
Marinated Dory fish cooked in a tandoor, with chilli, cumin, & a hint of lemon



TANDOORI PRAWN (2pcs) ● \$21.90
King prawns marinated in an array of creams and masalas, grilled in a tandoor



● Veg

● Non-Veg

● 🌶️ Spicy



● Chef Recommendation



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VEGETARIAN CURRIES


PANEER MAKHANI \$14.90

Homemade cheese cooked with tomato gravy

PALAK PANEER \$14.90

Cottage cheese cooked with saag



KADAI PANEER  \$15.50

Homemade cheese simmered in capsicum and onion

MALAI KOFTA \$13.90

Mixture of cheese and nuts cooked in thick creamy gravy

METHI PANEER \$14.50

Creamy curry of Cottage cheese flavoured with fenugreek leaves



MIX VEGETABLE JHALFREEZI  \$13.90

Combination of vegetables cooked in a spicy sauce

PINDI CHOLE \$13.90

Chick peas simmered with onion & tomato spicy sauce

CHANA MASALA \$14.50

Chickpeas cooked Punjabi style

ALOO JEERA \$13.90


Potato cubes tempered with cumin seeds

BHINDI MASALA \$13.50

Spicy okra cooked in onion & tomato

BHINDI FRY \$13.90

Okra tossed in a pan

BAIGAN BHARTHA  \$13.90

Roasted aubergine stir fried with herbs



DEWANI HANDI \$13.90

Indian house speciality - classic authentic royal vegetable preparation cooked in a handi

DAL TADKA \$9.90

Yellow lentil tempered with butter and cumin seeds

DAL MAKHANI \$11.90

Lentils simmered over night in tandoor with exotic herbs and spices finished with butter



Spicy



Chef Recommendation



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NON VEGETARIAN CURRIES

	BUTTER CHICKEN	\$16.50
	Marinated chicken roasted and cooked in tomato puree, cream and masalas.	
	CHICKEN TIKKA MASALA 	\$16.90
	Chicken tikka cooked in spiced onion based gravy.	
	CHICKEN VINDALOO	\$16.50
	A hot spicy chicken curry with potato.	
	CHICKEN KORMA	\$16.90
	Chicken simmered in delicate rich almond curry.	
	KADAI CHICKEN 	\$16.90
	Chicken braised in its own juice, topped with tomato and capsicum	
	SAAG CHICKEN	\$16.90
	Boneless chicken cubes cooked with spinach	
	CHICKEN NELLORE 	\$16.90
	Authentic spicy chicken curry from Andhra Pradesh	
	CHICKEN MADRAS 	\$16.90
	A typical local flavour dish from Chennai	
	MUTTON ROGANJOSH	\$17.90
	A Kashmiri dish cooked with fourteen Indian spices	
	MUTTON KORMA	\$17.50
	Lamb cooked in an assortment of spices and almonds	
	MUTTON CHOP MASALA	\$18.90
	Tender lamb racks cooked with herbs and spices	
	BHUNA GOSHT	\$20.90
	Marinated goat meat cubes cooked with herbs and spices	
	MACHLI MASALA	\$16.90
	Braised fish fillets in onion and spicy tomato sauce	
	GOAN FISH CURRY 	\$16.90
	A traditional goan dish fish cooked coconut sauce along with a hot of spices	
	CHENNAI FISH CURRY 	\$16.90
	An aromatic southern spicy fish curry	
	TAWA FISH	\$17.50
	Pan fried fish with green chillies & onion	
	GARLIC PRAWN	\$19.90
	Tiger prawns cooked with herb and spices on a garlic base	
	PRAWN MALAI CURRY	\$19.00
	Fresh king prawns in a creamy almond sauce	
	PRAWN MALABAR CURRY 	\$19.90
	Fresh prawns simmered in a coconut based gravy	



Spicy



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BREADS

TANDOORI ROTI \$3.20

Oven roasted unleavened bread

BUTTER ROTI \$3.50

Oven roasted unleavened bread with butter

TANDOORI PARATHA \$3.90

Whole wheat layered bread

METHI PARATHA \$3.90

Whole wheat layered bread and fenugreek leaves

PUDINA PARATHA \$4.20

Mint flavoured whole wheat layered bread

ALOO PARATHA \$4.50

Whole wheat bread with potato stuffing



ROOMALI ROTI \$4.50

Thin bread turned over kadai

PLAIN NAAN \$3.50

Leavened bread

BUTTER NAAN \$4.00

Leavened bread with butter



GARLIC NAAN \$4.20

Leavened bread with garlic

HERB NAAN \$4.20

Leavened bread with fenugreek seeds and mint

ALOO KULCHA \$5.00

Leavened bread stuffed with potato

MASALA KULCHA \$5.50

Leavened bread stuffed with a mix of vegetables and



KEEMA NAAN ● \$6.50

Leavened bread stuffed with minced mutton



● Non-Veg

🌶️ Spicy



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RICE

PLAIN BASMATI RICE Plain steam basmati rice	\$5.00
JEERA RICE Cumin seeds tempered in steam basmati rice	\$6.90
GREEN PEAS PULAO Basmati rice cooked with green peas	\$7.90
SAFFRON RICE Steam basmati rice cooked with saffron	\$6.90
SUBZI BIRYANI Vegetables with dum baked basmati rice	\$11.90
 CHICKEN BIRYANI Succulent chicken with dum baked basmati rice, herbs and spices	\$15.90
MUTTON BIRYANI Marinated lamb with dum baked basmati rice, herbs and spices	\$17.90
PRAWN BIRYANI Tiger prawn with dum baked basmati rice, herbs and spices	\$19.90

DESSERTS

GULAB JAMUN Caramelized milk dumpling	\$5.50
RASMALAI Mini porched dumpling cottage cheese soaked in sugar syrup, milk with saffron and pistachios	\$6.50
GAJJAR HALWA Grated carrots, whole milk, dried fruit, and nuts, with delicious light fudghey texture	\$6.90



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BEVERAGES

MANGO LASSI	\$4.90
SWEET LASSI	\$4.50
MASALA CHAAS	\$4.50
THANDAI	\$6.90
VIRGIN MOJITO	\$6.90
COKE/DIET COKE/PEPSI	\$2.90
SPRITE/7 UP/GINGER ALE	\$2.90
LIME SODA	\$4.90
SODA/TONIC WATER	\$2.90
THUMS UP	\$3.90
LIMCA	\$3.90
FANTA/MIRINDA	\$3.90
100 PLUS	\$3.90
EVIAN 500ML	\$4.50
DASANI 600ML	\$3.00

HOT BEVERAGES

TEA	\$3.90
COFFEE	\$3.90
INDIAN MASALA TEA	\$4.50





MOCKTAILS

TROPICAL COLADA	\$10.00
VIRGIN MOJITO	\$10.00
VIRGIN SINGAPORE SLING	\$10.00

COCKTAILS

TAQUILA SHOT	\$10.00
MARGARITA	\$14.00
LONG ISLAND TEA	\$14.00
TEQUILA SURPRISE	\$14.00
SINIGAPORE SLING	\$14.00
MOJITO	\$14.00

WINE

SANTA LUZ MERLOT (RED) (GLASS)	\$12.00
SANTA LUZ SAUVIGNON BLANC (WHITE) (GLASS)	\$12.00
SANTA LUZ MERLOT (RED)	\$40.00
SANTA LUZ SAUVIGNON BLANC (WHITE)	\$40.00

SPIRITS

	30ML	60ML	BOTTLE
BACARDI RUM	\$8	\$15	\$120
BOMBAY SAPPRE GIN	\$8	\$15	\$120
ABOLUTE VODKA	\$8	\$15	\$120
OLD MONK RUM	\$8	\$15	\$120
J.W. BLACK LABEL	\$8	\$15	\$120
JACKS DANIEL	\$8	\$15	\$120
CHIVAS REGAL	\$8	\$15	\$120
MACALLAN	\$14	\$26	\$195





BEER

TIGER BEER (330ML)	\$5.00
TIGER BEER (500ML)	\$8.50
HEINEKEN (500ML)	\$8.50
KINGFISHER (PREMIUM) 500ML	\$8.50
KINGFISHER (STRONG) 500ML	\$8.50
CARLSBERG 500ML	\$8.50
CARLSBERG 330ML	\$5.00
GUINNESS 330ML	\$7.50
GUINNESS 500ML	\$11.50



Our Branches:



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