



#### 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 ands the highest quality ingredients and herbs. The true innovation of it can take years of patience and pleasurable gastronomic experimentartion. 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.





## STARTERS (VEGETARIAN)

	VEGETABLE SAMOSA (2pcs) Indian puff filled with potato, green peas Served with mint & tamarind sauce.	\$5.00
	TALI BHINDI Crispy fried ladies finger	\$7.50
	ALOO PALAK PAKORAS Deep fried Indian spinach potato fritters	\$8.50
	SAMOSA CHAAT Mashed Samosa with chole masala, freshly cut veggie toppings and a dash of lemon	\$6.00
	PAPDI CHAAT Crisp fried papdi, with boiled chick peas, boiled potatoes, yogurt, tamarind chutney and topped with chaat masala and sev.	\$6.00
N. C.	HARA BHARA KEBAB  Deep fried Patties of mashed potato, cottage cheese and spinach mixed with spices; served with a spicy sauce	\$12.90
	PANEER PAKORAS  Deep fried homemade cottage cheese dipped in flour and spices	\$12.00
	PANEER CORN CHOP Bengali delicacy made of cottage cheese & corn	\$12.90
	CHILLY CAULIFLOWER Crispy cauliflower tossed with onion capsicum	\$14.90
	VEG MANCHURIAN Mix veggie balls tempered with onion & ginger.	\$14.90
	PANEER CHILLY Crispy paneer tossed with onion & capsicum.	\$14.90
	VEG ROLL Carrot, beans, cauliflower tossed with onion, capsicum rolled inside roomali roti	\$13.90
	PANEER ROLL Homemade cheese tossed with onion, capsicum rolled inside roomali ro	\$14.90 oti







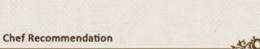




	CHICKEN 65 Spicy fried boneless chicken cubes marinated with curry leaves.	\$12.90
	KEEMA SAMOSA Deep fried Indian puff pastries filled with minced lamb	\$7.00
	FISH AMRITSARI Deep friend Boneless fish cubes with ginger, chillies and lemon	\$13.90
	CHILLY CHICKEN  Deep fried chicken along with onion capsicum and green chillies	\$14.90
	CHICKEN MANCHURIAN Tender boneless chicken stir fried in ginger, garlic and soya sauces	\$14.90
	GARLIC CHICKEN Boneless chicken cubes fried in hot garlic sauce	\$14.90
	CHILLY FISH Only the control of the	\$14.90
	SEEKH KEBAB ROLL Mutton seekh kebab rolled on roomali roti	\$14.90
S. C.	CHICKEN TIKKA ROLL Chicken tikka rolled on roomali roti	\$13.90









## SOUPS

	TOMATO SHORBA • Fresh tomato soup with a lush flavour of fresh Indian herbs and spices.	\$5.90
	CHICKEN SHORBA  Soup made using boneless chicken, with a saffron flavour.	\$6.90
	MANCHOW VEG   A spicy and hot soup made from a mix of vegetables	\$6.90
Í	MANCHOW CHICKEN • A spicy and hot soup made from a mix of vegetables and chicken stock	\$7.90
	HOT & SOUR VEG  Lightly cooked vegetable soup along with flavours of ginger, garlic, chillies and tomato-chilli sauce	\$6.90
	HOT & SOUR CHICKEN   Lightly cooked vegetable and chicken soup along with flavours of ginge garlic, chillies and tomato-chilli sauce	\$7.90 er,

## SALAD & RAITA

KHUCUMBER SALAD	\$4.00
GREEN SALAD	\$4.00
MASALA ONION	\$4.00
PLAIN DAHI	\$4.90
BOONDI / MIX RAITA	\$6.00













Chef Recommendation





#### **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

T

MUSHROOM CHEESE KEBAB • \$15.90

Mushroom stuffed with cheese grilled on clay oven

TANDOORI CHICKEN • \$15.00 (

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

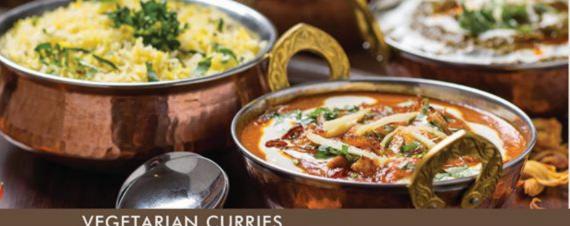
MUTTON SEEKH KEBAB • \$15.90
Ground spiced lamb minced and molded onto the skewers and cooked over tandoor.

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



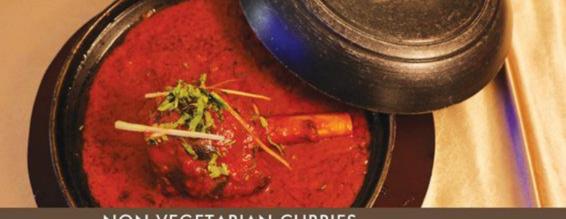


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	PANEER MAKHANI	\$14.90
	Homemade cheese cooked with tomato gravy	
	PALAK PANEER	\$14.90
	Cottage cheese cooked with saag	
3	KADAI PANEER -	\$15.50
A	Homemade cheese simmered in capsicum and onion	
53.1	MALAI KOFTA	\$13.90
	Mixture of cheese and nuts cooked in thick creamy gravy	
	METHI PANEER	\$14.50
	Creamy curry of Cottage cheese flavoured with fenugreek leaves	
15	MIX VEGETABLE JHALFREEZI -	\$13.90
A	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	
15	DEWANI HANDI	\$13.90
A	Indian house speciality - classic authentic royal vegetable preparation coked	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







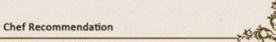
# NON VEGETARIAN CURRIES

	BUTTER CHICKEN	\$16.50
	Marinated chicken roasted and cooked in tomato puree, cream and mas	alas.
	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.	
0	KADAI CHICKEN -	\$16.90
7	Chicken braised in its own juice,topped with tomato and capsicum	61/00
	SAAG CHICKEN	\$16.90
	Boneless chicken cubes cooked with spinach CHICKEN NELLORE	\$16.90
		\$10.90
0	Authentic spicy chicken curry from Andhra Pradesh CHICKEN MADRAS	\$16.90
9	A typical local flavour dish from Chennai	\$10.70
1	MUTTON ROGANJOSH	\$17.90
	A Kashmiri dish cooked with fourteen Indian spices	017.70
	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
18	A traditional goan dish fish cooked coconut sauce along with a hot of sp	
M	CHENNAI FISH CURRY —	\$16.90
~	An aromatic southern spicy fish curry	617.50
	TAWA FISH	\$17.50
	Pan fried fish with green chillies & onion GARLIC PRAWN	\$19.90
. a		\$19.90
1	Tiger prawns cooked with herb and spices on a garlic base PRAWN MALAI CURRY	\$19.00
at .	Fresh king prawns in a creamy almond sauce	\$17.00
	PRAWN MALABAR CURRY	\$19.90
M	Fresh prawns simmered in a coconut based gravy	4.7.70
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### BREADS

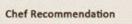
	TANDOORI ROTI	\$3.20
	Oven roasted unleavened bread	
	BUTTER ROTI	\$3.50
	Oven roasted unleavened bread with butter	
	TANDOORI PARATHA	\$3.90
	Whole wheat layered bread	
	METHI PARATHA	\$3.90
	Whole wheat layered bread and fenugreek leaves	
	PUDINA PARATHA	\$4.20
	Mint flavoured whole wheat layered bread	
	ALOO PARATHA	\$4.50
	Whole wheat bread with potato stuffing	
18	ROOMALI ROTI	\$4.50
A	Thin bread turned over kadai	
	PLAIN NAAN	\$3.50
	Leavened bread	
	BUTTER NAAN	\$4.00
	Leavened bread with butter	
15	GARLIC NAAN	\$4.20
I	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	
15	KEEMA NAAN .	\$6.50
i	Leavened bread stuffed with minced mutton	

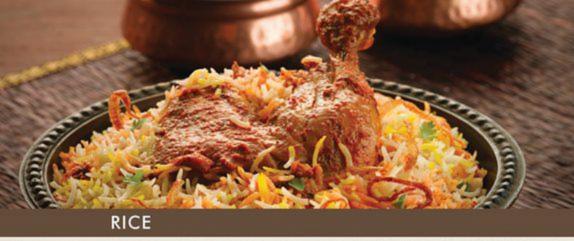












	PLAIN BASMATI RICE Plain steam basmati rice	\$5.00
	JEERA RICE Cumin seeds tempered in steam basmati rice	\$6.90
	GREEN PEAS PULAO Basmati rice cooked with green peas	\$7.90
	SAFFRON RICE Steam basmati rice cooked with saffron	\$6.90
	SUBZI BIRYANI Vegetables with dum baked basmati rice	\$11.90
T.	CHICKEN 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	\$6.50

Mini porched dumpling cottage cheese soaked in sugar syrup, milk with saffron and pistachios

GAJJAR HALWA

Grated carrots, whole milk, dried fruit, and nuts, with
delicious light fudgey texture











Chef Recommendation





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







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 SAPPIRE 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	







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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All prices are subject to 10% Service Charge.

