

ABOUT US



ROOTED IN TRADITION

Curry Queen brings the vibrant spirit of Indian cuisine to Hampton with dishes crafted from tradition, passion, and real tandoori expertise. Every recipe is built on authentic flavours, slow cooking, and the artistry of spice.



Our chefs blend classic regional recipes with a touch of modern finesse, creating a menu that feels both comforting and exciting. From smoky tandoori favourites to rich, aromatic curries, each dish is made to be memorable.

At Curry Queen, hospitality is at the heart of everything we do. Whether you're dining in, taking away, or discovering a new favourite, we're here to make every visit warm, personal, and full of flavour.

CONDIMENTS

POPPADUMS WITH OUR SPECIAL AUTHENTIC MINT O' SPICE CHUTNEY (4PCS) \$6.50

Deep-fried, crispy, crunchy Pappadums made of black gram bean flour, served with our special Mint Chutney

MIX RAITA \$6.99

Fresh creamy yogurt blended with finely chopped cucumber, carrots, coriander, roasted cumin, and mild Indian spices — cooling and perfectly balanced.

MINT CHUTNEY \$3.50

TAMRIND & DATE CHUTNEY \$3.50

MANGO CHUTNEY \$4.50

CHUTNEY TRIO (COMBINATION OF THREE CHUTNEYS) \$11.50

MIX PICKLE (POPULAR) \$4.50

GREEN CHILLIES \$3.50

ONION SALAD WITH GREEN CHILLIES AND LEMON \$7.95

STREET FOOD OF NEW DELHI

ALOO TIKKI CHAT \$17.99

Golden, crispy potato patties topped with yogurt, sweet tamarind chutney, fresh mint chutney, chickpeas, onions, and a sprinkle of chaat masala for a perfect balance of sweet, tangy, and spicy flavors.

DAHI PURI (4 PCS) \$17.99

Crunchy hollow puris filled with spiced mung beans, yogurt, tangy chutneys, onions and topped with sev — a refreshing burst of flavors in every bite.

SAMOSA CHAT (POPULAR) \$17.99

Crushed samosas layered with yogurt, chickpeas, chopped onions, tomatoes and aromatic spices, finished with sweet and spicy chutneys.

KIDS

CHICKEN NUGGETS WITH FRENCH FRIES \$17.99

FRENCH FRIES \$12.99

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VEG STARTER

SAMOSAS \$12.50

Crispy golden handmade pastry filled with spiced potatoes and peas.

PANEER TIKKA SAMOSA \$13.50

Crispy pastry filled with spiced paneer tikka and aromatic herbs.

CRISPY ONION BHAJIYA (SERVE PER PERSON) \$13.50

Essentially Indian - style onion fritters: thinly sliced onions that have been coated in a simple, spiced batter, then fried until crispy golden

HARA BHARA KEBAB \$14.50

Crispy green patties made with spinach, peas, potatoes, and aromatic spices, shallow-fried to golden perfection.

PICKLED SPICE PANEER TIKKA \$23.99

Indian Cottage Cheese marinated with pickle base sauce & yoghurt, along with freshly ground spices, cooked in a fired clay oven called Tandoor

NON-VEG STARTER

CHICKEN TIKKA (CLASSIC) - (4PCS) \$19.99

Char-grilled chicken tikka marinated in house spices and roasted to perfection in the tandoor.

DELHI-STYLE TANDOORI CHICKEN (HALF) \$19.99

Whole chicken pieces on the bone, marinated in Delhi-style spices and roasted in the tandoor for a smoky, vibrant finish

AMRITSARI FISH PAKORA (QUEENS SPECIAL) \$22.99

Fish fillets coated in cornflour and roasted cumin, spiced with mild herbs, and fried until crispy and golden — a Queen's special.

LUCKNOWI LAMB SEEKH KEBAB (4PCS) \$19.99

Minced lamb blended with traditional spices, shaped by hand, and tandoor-roasted to soft, juicy perfection.

TANDOORI PRAWNS (8PCS) - (QUEENS SPECIAL) \$32.00

Juicy prawns marinated in aromatic spices and roasted in the tandoor for a smoky, succulent finish

MIX TANDOORI PLATTER (8PCS) - (QUEENS SPECIAL) \$37.99

Mixture of chicken tikka, Lamb seekh Kebab & Tandoori chicken served with fresh salad

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VEG MAIN COURSE

COCO MIX VEG CURRY

\$24.99

A Vibrant medley of seasonal vegetables gently simmered in a silky coconut- cream gravy infused with curry leaves, mustard seeds, and hand-ground spices. The sweetness of coconut balances the warmth of roasted aromatics, creating a light yet flavour -rich curry with a smooth coastal finish. Comforting, fragrant, and naturally gluten- free - pleasing classic for every palate

DAL MAKHANI - SHERATON STYLE

\$23.99

Slow-cooked black lentils finished in a creamy, Sheraton-style blend with gentle spices and a silky texture.

DAL TADKA - DHABA STYLE (POPULAR)

\$23.99

Yellow lentil tempered with hot ghee, crackled cumin, garlic, and chilli, capturing the bold, rustic taste of classic roadside dhabas.

CHANNA MASALA (MOTI MAHAL STYLE)

\$23.99

Yellow chickpeas cooked with ginger, garlic, tomatoes, and finely chopped onions, simmered with freshly ground spices and herbs.

PUNJABI PALAK PANEER (POPULAR)

\$24.99

A classic dish from North India, the region of Punjab, is prepared by cooking homemade cottage cheese with fresh spinach paste in a onion tomato masala gravy and a touch of fresh cream

PANEER BUTTER MASALA (POPULAR)

\$24.99

Fresh paneer cubes simmered in a creamy tomato-based gravy cooked with butter, onions, ginger, garlic, and mild spices

KADAI PANEER (POPULAR)

\$ 24.99

Fresh paneer simmered with sautéed onions, tomatoes, and capsicum, finished with freshly ground kadai spices and a hint of ginger and garlic.

BAINGAN ALOO MASALA

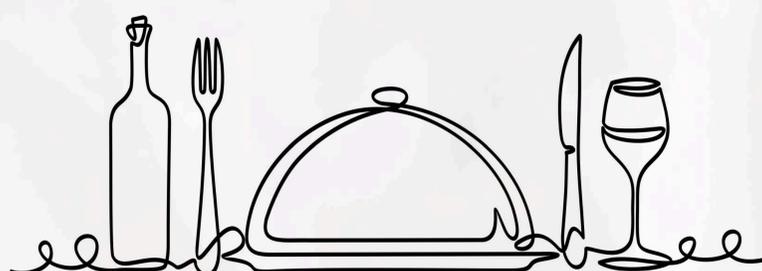
\$23.99

Eggplant and potatoes simmered together in a rich masala curry made with onions, tomatoes, ginger, garlic, and aromatic hand-ground spices.

MIXED VEGETABLE JALFREZI

\$23.99

A medley of fresh vegetables cooked with onions, tomatoes, capsicum, and ginger-garlic, finished in a tangy, mildly spiced jalfrezi masala.



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MAIN COURSE **ALL TIME FAVOURITE**

CHICKEN

VELVET BUTTER CHICKEN (**QUEENS SPECIAL**) \$27.99

Juicy boneless chicken tikka pieces cooked in a silky butter-tomato sauce blended with cream, ginger, garlic, and gentle spices, creating a smooth, velvet-textured signature curry.

CHICKEN TIKKA MASALA (**REAL AUTHENTIC**) \$27.99

Boneless chicken tikka marinated in tandoori spices and cooked in a traditional tandoor, then simmered in a mildly spiced tomato-onion cream sauce — a dish celebrated as the national favourite of the United Kingdom.

DAK BUNGLOW CHICKEN CURRY (**HOME STYLE**) \$27.99

A classic colonial-era homestyle curry made with boneless chicken slow-cooked with onions, tomatoes, ginger, garlic, and mild spices for a rich, comforting flavour

JUNGLI MURGI JALFREZI (**POPULAR**) \$27.99

Tender chicken pieces sautéed with onions, tomatoes, capsicum, and ginger-garlic, finished in a bold, spicy jalfrezi masala that captures the rustic flavours of Jungli Murgi.

LAMB

LAMB ROGANJOSH \$27.99

Kashmiri Slow-Braised Lamb in Rogan Gravy tender lamb slow-simmered in a rich Kashmiri rogan of sun-dried chillies, browned onions, and house-roasted spices, finished with a silky red sheen that embodies true royal Kashmiri cuisine.

LAMB SAAG GHOST \$27.99

Slow-cooked lamb folded into a silky spinach gravy enriched with house-roasted spices.

LAMB KORMA \$27.99

Tender lamb simmered in a creamy cashew-almond korma with gentle spices and a royal finish.

LAMB MADRAS \$27.99

Dried red chillies, mustard seeds, coriander seeds, and curry leaves are slow-cooked into a bold South Indian gravy, then simmered with tender lamb to create a fiery, richly spiced curry with deep, vibrant flavours.

GOAT

CLASSIC GOAT CURRY \$29.99

Goat on the bone simmered on low heat with onions, tomatoes, ginger, garlic, and aromatic spices, creating a bold, traditional curry with authentic depth.

LAAL MAAS RED GOAT CURRY (**POPULAR**) \$29.99

Specialty of Rajasthan from the Western Province of India. Goat cooked along with Javitri, Degi Mirch, cloves and freshly ground spices, along with roasted red chillies, it is considered as the most favorite Goat curry mistakenly created by humble cook of the Royal Family.

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SEAFOOD

MALABAR STYLE FISH CURRY (POPULAR)

\$29.99

Dry-roasted grated coconut, curry leaves, and garlic are blended into a special Malabar gravy, then cooked with fresh fish fillets to create a classic Kerala-style curry with rich coastal flavours

MALABAR STYLE PRAWN CURRY (POPULAR)

\$29.99

Prawns cooked in a traditional Malabar coconut-based curry prepared with dry-roasted coconut, curry leaves, garlic, and tangy coastal flavours — a true Kerala specialty

BEEF

BEEF VINDALOO

\$27.99

Tender beef simmered in a classic Goan-Portuguese vindaloo gravy made with garlic, ginger, onions, tomatoes, and a fiery blend of traditional spices for a bold, tangy heat.

BEEF SAAG GHOST

\$27.99

Beef gently folded into a smooth spinach gravy infused with onions, tomatoes, ginger, garlic, and traditional spices, creating a hearty, flavour-packed saag preparation.

BEEF MADRAS

\$27.99

Beef cooked in a robust Madras-style gravy featuring dried red chillies, mustard seeds, coriander seeds, and curry leaves, rounded off with fresh coconut cream to create a fiery, aromatic curry with a striking golden-red hue.

FINEST RICE SELECTION

PLAIN BASMATI RICE

\$7.00

Premium long-grain Basmati Rice is cooked by removing the starch

SAFFRON RICE

\$7.99

Dum cooked rice flavored with saffron, rose water, kevda water, and cardamom

COCONUT RICE

\$8.99

Basmati rice cooked with fresh curry leaves, green chili, and dry coconut

BIRYANI

AWADHI CHICKEN BIRYANI

\$28.99

Chicken prepared in a smooth, mildly spiced gravy with onions, ginger, garlic, saffron, and gentle aromatic spices, then layered with long-grain basmati rice for a beautifully fragrant biryani. Biryani is served on its own. Raita not included; we recommend adding our house raita for a fuller experience.

LAMB BIRYANI

\$29.99

Lamb cooked with onions, tomatoes, ginger, garlic, and traditional biryani spices, then layered with fragrant basmati rice and saffron to create a deeply aromatic, classic biryani. Biryani is served on its own. Raita not included; we recommend adding our house raita for a fuller experience.

HYDERABADI GOAT BIRYANI IN BONE

\$31.99

Marinated goat on the bone layered with long-grain basmati rice, onions, ginger, garlic, herbs, and classic biryani spices, sealed and cooked on dum to create deep flavour and signature Hyderabad aroma. Biryani is served on its own. Raita not included; we recommend adding our house raita for a fuller experience.

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TANDOOR BREADS

BUTTER ROTI

\$6.99

Bread prepared with whole meal flour, cooked in a Tandoor

TANDOORI ROTI

\$6.99

Bread prepared with whole meal flour, cooked in a Tandoor

GARLIC TANDOORI ROTI

\$7.50

Bread prepared with whole meal flour, chopped garlic and cooked in a Tandoor

BUTTER NAAN

\$7.50

Indian bread made from white flour, dressed with fresh butter, cooked in a Tandoor, well layered and folded

GARLIC NAAN

\$7.50

White flour bread with glazed garlic cooked in a Tandoor

CHEESE NAAN

\$9.50

Indian bread made from white flour, stuffed with fresh cheese, cooked in a Tandoor

CHEESE & GARLIC NAAN (POPULAR)

\$9.50

Indian bread made from plain flour, stuffed with fresh cheese, coated with roasted garlic from the out side cooked to perfection

GARLIC AND GREEN CHILLI NAAN

\$8.50

Indian bread made from plain flour stuffed with fresh chillies, fresh cheese coated with roasted Garlic from outside cooked to perfection

DESSERTS

GULAB JAMUN

\$12.50

Classic dessert, fried dough balls made from milk solids are soaked in a syrup flavored with cardamom, rosewater, saffron and cloves

GULAB JAMUN

\$13.50

WITH SCOOP OF VANILLA ICE CREAM

Classic dessert, fried dough balls made from milk solids are soaked in a syrup flavored with cardamom, rosewater, saffron and cloves

RASMALAI

\$13.50

Round sponge dumplings soaked into almond; saffron cashew flavored milk sauce cooked to perfection specialty of Bengal from East India.

PISTACHIO ICE CREAM (QUEENS SPECIAL)

\$13.50

Special Homemade Ice Cream made with real Pistachio

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DINE-IN POLICIES

GENERAL POLICIES

- Minimum persons for dining is two during busy hours
- All condiments are chargeable — please check your receipts
- A **5%** cash discount is available
- Confirm final number of diners two days prior; charges apply accordingly
- Lost property held for **15 days** only, then donated to charity
- Please inform staff of allergies or intolerances

BANQUET & SET MENU POLICY

- Banquet & Set Menu Endless Rice, Bread, condiments
- Strictly no takeaway from Banquet or Set Menu
- Children under 10 sharing Banquet/Set Menu: \$40 per person
- Minimum order requirement: – Two adults = two mains, OR – One entrée + one main – Sides (rice/naan/roti) do not count as mains
- Sharing one main between two adults is not permitted during busy hours

FOOD QUALITY & COMPLAINT POLICY

- If unhappy with a dish, return it immediately after first few bites
- We will assess and replace if appropriate
- No refund, replacement, or discount once a dish is fully or mostly consumed
- Complaints raised after finishing the dish will not be accepted

BYO POLICY

- BYO limit: **2 bottles per table**
- Extra bottles: **\$12 each**
- Corkage: **\$10 per bottle or \$4 per glass**
- BYO applies to Wine & Champagne only

SERVICE & WAIT TIME

- Food may take up to 35 minutes during busy periods
- Please allow extra time on weekends
- Prepared takeaway orders available for faster service

GROUP DINING POLICY

- Groups of 6+ guests must order from the Set Menu
- Pre-order required for groups over 6 on weekends

ADVANCE BOOKING & DEPOSIT POLICY

For bookings of more than 6 people on weekends:

- **\$40** per person pre-authorisation required
- Table held for 30 minutes after arrival time
- If you notify us of delays, we will hold the table longer

PUBLIC HOLIDAY SURCHARGE

- A **10%** surcharge applies on public holidays

RIGHT OF ADMISSION

For the comfort and safety of all guests: Management reserves the right to refuse entry or service if policies are not followed or behaviour is inappropriate.

Minimum charge is **\$40.00** per head

TAKE AWAY NOT ALLOWED