

Original Jewel of the Park Indian Restaurant



Dine in Menu

765 Albany Highway
East Victoria Park WA 6101

Tuesday to Sunday Dinner 5:30 - 10

Friday Lunch 11:30 - 2:30

Fully Licenced BYO (Wine Only)

Corkage Applicable



Entree

- | | |
|------------------------------------------------------------------------------------------------------|----------------------------------------------|
| 1. Onion Bhaji | \$9.50 |
| Crispy fried onions, marinated and coated in spiced chickpea flour | |
| 2. Vegetable Pakora | \$9.50 |
| Dipped in chickpea flour batter | |
| 3. Paneer Pakora | \$16.50 |
| Paneer deep fried in chickpea batter | |
| 4. Mushroom Pakora | \$12.50 |
| Mushroom deep fried in chickpea batter | |
| 5. Samosa (2pcs) | (meat) \$11.50
(veg) \$9.50 |
| Home-made pastry filled with mildly spiced vegetables or lamb mince | |
| 6. Chicken 65 | \$13.50 |
| Spicy deep fried chicken pieces originated from south India | |
| 7. Chicken Tikka (E/M) | \$13.50 (E) / \$20.50 (M) |
| Boneless pieces marinated win Indian spices & cooked in our tandoori oven | |
| 8. Tandoori Chicken(E/M) | \$13.50 (E) / \$20.50 (M) |
| Tender chicken on the bone, marinated with Indian spices and yoghurt.
Cooked in our tandoori oven | |
| 9. Sheekh Kebab | \$15.50 |
| Minced meat mix with chef's special herbs and spice, skewered and cooked in our tandoori oven | |
| 10. Bombay Prawns (E/M) | \$18.50 (E) / \$24.50 (M) |
| King sized prawns cooked in Bombay special herbs and creamy sauce | |
| 11. Fish Amritsari | \$17.50 |
| Mouth watering fish prepared with spices | |
| 12. Jewel's Assorted Platter (Veg) | \$20.50 |
| Vegetable Pakora, Onion Bhaji, Vegetable Samosa | |
| 13. Jewel's Assorted Platter (Meat) | \$25.50 |
| Sheekh Kebab, Chicken Tikka, Meat Samosa, Vegetable Pakora, Onion Bhaji | |



Spiciness factor determined by 🌶️'s



Mains

Chicken Dishes

14. Butter Chicken

Tandoori roasted boneless chicken coated in tomato based cream rich makhani sauce

\$20.95
15. Chicken Korma

Mixture of spices, cashews and coconut cream

\$20.95
16. Chicken Tikka Masala

Chicken Tikka, cooked with tomatoes, onions and yoghurt

\$20.95
17. Chicken Jalfrezi

Cooked with onions, tomatoes and capsicum in medium sauce

\$20.95
18. Chicken and Spinach

Curried chicken cooked with fresh spinach and lightly spiced

\$20.95
19. Chicken Madras

Boneless chicken cubes cooked with traditional spices. A South Indian specialty

\$20.95
20. Chicken Kadai

Boneless chicken cooked in special kadai masala

\$20.95
21. Mango Chicken

Boneless chicken cooked with mild sweet mangoes

\$20.95
22. Chicken Vindaloo (hot)

Cooked in a hot sauce with a hint of malt vinegar

\$20.95

Beef Dishes

\$20.50

23. Beef Masala

Cooked in a traditional thick sauce
24. Beef Korma

Cooked in a thick creamy sauce with ground cashew nut and mild spices
25. Beef Vindaloo (hot)

Cooked in a hot sauce with a hint of malt vinegar
26. Beef Danzak

Combination of lentil and baby spinach with special herbs and spices
27. Beef Jalfrezi

Cooked in a thick spicy sauce



Goat and Lamb Dishes

28. Goat Curry 🍴🍴

Traditionally served on special occasions. Cooked on the bone with cloves, cardamom pods and fennel. Prepared in a Rogan Josh style curry

\$22.90
29. Goat Vindaloo (hot) 🍴🍴🍴🍴

Cooked in a hot sauce with a hint of malt vinegar

\$22.90
30. Lamb Rogan Josh 🍴

Aromatic lamb dish cooked with whole spices and brown onion gravy with a sprinkle of fresh herbs

\$21.95
31. Lamb Korma

Cooked in yoghurt, cream, nuts & fragrantly spiced with saffron & aromatic spices

\$21.95
32. Lamb Madras 🍴🍴🍴

Cooked in a hot sauce with curry leaves and mustard seeds

\$21.95
33. Spinach and Lamb 🍴🍴

Cooked with spinach and spices in a thick sauce

\$21.95
34. Lamb Bhuna 🍴

Lamb in a rich, spicy sauce

\$21.95
35. Lamb Shank 🍴

Cooked in a masala sauce

\$25.00
36. Lamb Vindaloo (hot) 🍴🍴🍴🍴

Cooked in a hot sauce with a hint of malt vinegar

\$21.95



Seafood Dishes

Prawn

\$24.50

37.Mango Prawns 🍷

Prawns cooked with sweet mango relish

38.Bombay Prawn

A classic spiced dish. Prawns cooked in aromatic homemade sauce

39.Prawn Masala 🍷

Cooked in a traditional thick sauce

40.Prawn Vindaloo (hot) 🍷🍷🍷🍷

Cooked in a hot sauce with a hint of malt vinegar

41.Prawn Madras 🍷🍷🍷

Cooked in a hot sauce with curry leaves and mustard seeds

Fish

\$22.90

42.Fish Curry 🍷🍷

A medium spiced and tangy, simple & delicious and packed with flavours

43.Fish Korma

Cooked in a thick creamy sauce with ground cashew nut and mild spices

44.Fish Vindaloo (hot) 🍷🍷🍷🍷

Cooked in a hot sauce with a hint of malt vinegar

45.Goan Fish 🍷🍷🍷

Curry fillet of fish cooked in goan style

Paneer

46.Paneer Shani Korma

Paneer in a thick korma gravy

\$17.50

47.Kadai Paneer 🍷🍷

Paneer cooked with capsicum and tomato in spicy sauce

\$17.50

48.Matar Paneer 🍷

Fenugreek leaves, peas and paneer with masala gravy

\$17.50

49.Paneer Makhani

Paneer in a buttery tomato and cashew gravy

\$17.50

50.Palak Paneer

Ricotta cooked in spinach based gravy and fresh Indian spices

\$17.50

51.Chilli Paneer

Paneer in a homemade special sauce

\$24.50



Vegetarian Dishes

52. Mix Vegetables 🍴	\$15.95
Assortment of seasonal greens cooked home style. Garnished with fresh herbs	
53. Cauliflower and Potatoes 🍴	\$15.95
Fresh cauliflower & potatoes, cooked with ginger, tomatoes and spices	
54. Yellow Dhal	\$15.95
Lentil with herb and spices	
55. Bhindi Masala 🍴	\$15.95
Baby okra cooked in a tomato and onion sauce	
56. Jeera Aloo 🍴	\$15.95
Cubes of potato smothered and simmered with cumin, mustard seeds, herbs & spices	
57. Chana Peshwari 🍴	\$15.95
Chickpeas slowly simmered with tart pomegranate seed. Cooked with onions, tomatoes and spices	
58. Saag Aloo 🍴	\$15.95
Fresh potatoes with baby spinach	
59. Vegetable Korma	\$16.95
Vegetables cooked with dry fruits in a light creamy sauce	
60. Dal Makhani	\$15.95
Whole black lentils & kidney beans. Soaked & finished in a tomato based gravy with cream and spices	
61. Malai Kofta	\$17.50
Potato and cheese simmered in a light creamy sauce. Garnished with nuts and raisins	



Rice Dishes

62. Plain Rice		\$5.00
63. Saffron Rice		\$5.50
64. Kashmiri Rice		\$6.00
Saffron Basmati rice with dried fruits and cashew nuts		
65. Vegetable Biryani		\$11.50
Seasonal vegetables cooked with basmati rice and spices		
66. Biryani	Lamb	\$20.50
	Chicken	\$19.50
	Goat	\$20.50
	Prawn	\$24.50

Breads

67. Garlic Naan	\$5.50
Leavened bread with garlic	
68. Butter Naan	\$4.50
Leavened bread butter	
69. Keema Naan	\$6.50
Naan stuffed with spicy minced lamb	
70. Peshwari Naan	\$5.50
Naan stuffed with dried fruit	
71. Cheese Naan	\$5.50
Naan stuffed with cheese	
72. Roti	\$4.00
Unleavened wholemeal bread	
73. Potato Naan	\$6.00
Naan stuffed with potatoes	
74. Cheese and Garlic Naan	\$6.50
Naan with garlic, stuffed with cheese	
75. Chilli Naan	\$6.50
Naan flavoured with chillis	



Desserts

76. Gulab Jamuns	\$7.50
Sweet dumplings made from milk	
77. Kulfi	\$7.50
Mango or pistachio Indian icecream	
78. Kheer	\$7.50
Rice pudding	

Condiments

Raita (grated cucumber and spices in natural yoghurt)	\$5.00
Tomato, cucumber and onion salad	\$7.50
Mint Chutney (fresh mint ground with fresh ingredients served as a dip)	\$2.95
Mixed Pickle	\$2.95
Sweet Mango Chutney	\$2.95
Pappadams	\$5.00



Special Notes

Some dishes have nuts/gluten. Ask wait staff if unsure
Bookings essential to avoid disappointment
Minimum Eftpos/Credit Card \$20
All major credit cards accepted
No Split Billing
Special Functions
10% on Public Holidays