



CURRY KING

INDIAN RESTAURANT



“Every bite, a journey of flavours”



DINE -IN MENU

ENTREE

VEG SAMOSA (V) 4.00

Triangular shaped pastry filled with potatoes and Spices with mint sauce , tamrind sauce and salad

MEAT SAMOSA 4.50

Triangular shaped pastry filled with lamb and spices with mint sauce, tamarind sauce and salad

ONION BHAJI (V) 12.90

Sliced onions coated with gram Flour and spices fried to golden brown accompanied with salad and mint sauce, tamarind sauce

CHEESE KURKURIES (4 PCS 15.90

Made in creamy cheese , finely chopped onion, capsicum, Indian spices and herbs served With mint, tamarind sauce, salad

TANDOORI CHICKEN TIKKA \$ 17.90/ MAIN 27.90

Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce,tamarind sauce and salad

TANDOORI CHICKEN ENTREE \$ 17.90

Whole chicken marinated overnight in yoghurt and ground spices served with mint sauce,tamarind sauce and salad

CHICKEN MALAI 17.90

Chicken breast marrinated in cheesy cream sauce and cooked in traditional tandoori oven served with mint tamarind sauce and salad

CHICKEN 65 \$17.90

Chicken marinated with our special butter and deep fried

SEEKH KABAB 6PCS 17.90

Lamb mince blended with herbs and spices cooked in tandoor oven served with mint and tamarind sauce and salad.

CHILLI PANEER 17.50

Lightly battered cottage cheese cooked with onion, capsicum and tomato sauce.

TANDOORI PANEER TIKKA (SIZZLER) \$17.90

Marinated cottage cheese , skewered & cooked with tandoori chef social species & cooked in traditional tandoori oven.

AMRITSARI FISH 18.90

Fish fillet marinated in indian style batter & deep fried.

PRawn PAKORA 21.90

King prawns marinated in indian spices & deep fried served with mint, tamarind sauce and salad

MASALA PRawn 6PCS 20.90

King prawns satay in onion sauce and special spices.

HARA BARA KABAB 4PCS 14.90

Crispy Fried patties made from a blend of minced vegetables.

TANDOORI MASHROOM \$18.90

Mushroom cottage cheese, skewered & cooked with special species & cooked in tandoori oven

VEG MANCHURIAN \$22.90

Fried mix veg ball cooked in chopped onion, capsicum with indo-chinese sauce.

CHICKEN TANGDI KEBAB | 17.90

Succulent chicken drumsticks, double-marinated with a blend of aromatic indian spices, expertly grilled in the tandoor for a smoky finish.

PLATTER

CURRY KING NON VEG

PLATTER 2 PERSONS 31.90

Meat samosa, chicken tikka, seekh kebab, tangli kebab served With mint,tamarind chutney and salad.



CURRY KING VEG SELECTION

PLATER 27.90

Veg samosa, cheese kurkuri, onion bhaji served , hara bara Kebab with mint,tamarind sauce and salad.

SEA FOOD PLATTER 32.90

Tandoori prawn, amritsari fish, fish pakora and calamari served with mint,tamarind chutney and salad.

PAPADUMPS BASKET (V) 6.00

MAIN COURSE

{ CHICKEN DISHES }

BUTTER CHICKEN (GF) 25.50

Signature curry king dish, must try tender chicken thighs simmered in mild creamy tomato sauce finished with fenugreek leaves.

CHICKEN MASALA (GF) 25.50

Boneless chicken cooked with onion, tomato and ground spices finished with fresh coriander.

CHICKEN TIKKA MASALA (GF) 25.50

Boneless chicken cooked with capsicum and spiced onion, in a tomato tasted based gravy.



SAAG CHICKEN (GF) 25.50

Boneless chicken cooked in a rich, spiced English spinach sauce.

CHICKEN VINDALOO (GF) 25.50

A goan delicacy for the fans of hot food with fiery hot chefs special sauce.

CHICKEN MUMTAZ (GF) 25.50

Boneless chicken cooked in onion sauce
With a hint of cream and mint

CHICKEN KORMA (GF) 25.50

Boneless chicken cooked in cashew nuts paste finished with touch of cream and fenugreek leaves.

CHICKEN JHALREZI (GF) 26.50

Tender boneless chicken cooked with sautéed onion and capsicum finished with fresh coriander and cream.



GF: Gluten Free

CHICKEN TIKKA MAIN (GF) 25.90

Chicken thigh marinated overnight in yoghurt, Indian spices served with mint sauce, tamarind, chutney, salad.



CHICKEN MALAI MAIN 25.90

Chicken breast marinated in cheesy cream sauce and cooked in traditional tandoori oven served with mint, tamarind sauce.

TANDOORI CHICKEN MAIN 25.90

Tandoori chicken with bone marinated in yoghurt and spices, cooked in tandoori oven served with mint and tamarind sauce and salad.



CURRY KING CHEF SPECIAL

LAMB CHOPS (GF) 29.90

Succulent lamb chops, marinated in Indian spices, cooked in oven and, served with salad.

LAMB SHANK (GF) 25.90

Slow cooked lamb shank in dark rich spiced gravy.

GOAT CURRY (GF) 27.90

Baby goat preparation with a blend of garam masala and exotic Indian herbs

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LAMB DISHES

LAMB KARAH (GF) 25.90

Diced tender lamb cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion and capsicum

LAMB KORMA (GF) 25.90

Lamb cubes cooked in creamy cashew based sauce finished with touch of cream



SAAG GHOSHT(GF) 25.90

Tender lamb cooked with rich english spinach sauce and a dash of cream

LAMB MALABARI (GF) 22.50

Lamb cooked with coconut milk, mustard, coriander and cumin seeds.

LAMB VINDALOO(GF) 25.90

A goan speciality ,lamb cooked in very hot chefs special sauce

LAMB ROGAN JOSH (GF) 25.90

Traditional lamb curry cooked with onion ,tomato and selected spices finished with fresh coriander.



BEEF DISHES

BEEF KARAH (GF) 25.90

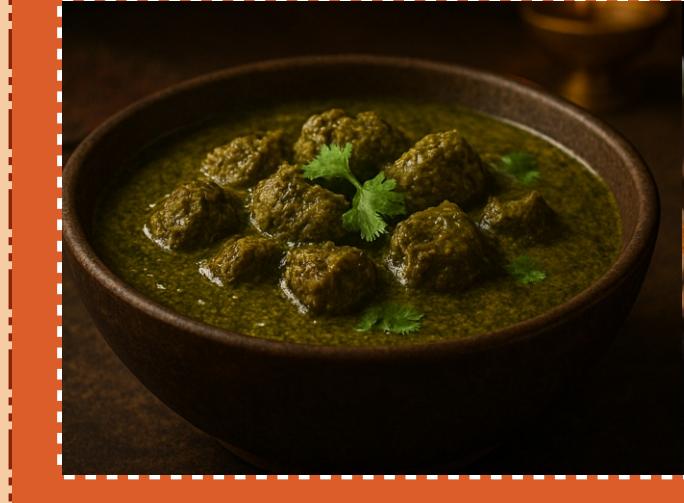
Tender diced fillet of beef cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion, capsicum.

BEEF KORMA (GF) 25.90

Beef cubes cooked in a creamy cashew based sauce finished with touch of cream.

BEEF VINDALOO (GF) 25.90

A goan speciality , beef cooked in very hot chefs special sauce.



SAAG BEEF(GF) 25.90

Tender beef cooked with rich english spinach sauce and dash of cream

BEEF MALABARI (GF) 25.90

Beef cooked with coconut milk ,mustard,cumin and coriander seeds.



SEAFOOD DISHES

FISH GOAN CURRY(GF) 27.90

Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried red chillies.

FISH VINDALOO(GF) 27.90

A very hot curry from goa with chefs own blend of spice.

FISH MASALA (GF)27.90

Fish cooked in indian spices and masala sauce.

PRAWN GOAN CURRY(GF) 29.90

King prawns cooked in onion based sauce with mustard seeds,coconut and sun dried red chillies.

BUTTER PRAWNS (GF) 29.90

King prawns cooked in rich creamy tomato sauce finished with fenugreek leaves.

PRAWN JHALREZI (GF)29.90

King prawns cooked with sautee onion and capsicum in thick onion sauce finished with fresh coriander.

PRAWN MASALA (GF) 29.90

Prawn cooked in a medium sauce with tomatoes and fresh coriander.

GF: Gluten Free



VEGETARIAN DISH

MALAI KOFTA 21.90 (V)

Signature curry king dish, a must try
Mild spiced homemade potato and cheese dumplings
cooked in tomato and cashew nut based sauce finished
with cream and hint of fenugreek leaves

VEGETABLE KORMA(GF) 21.90

Home made potatoes and vegetables presented in a
creamy cashew nut and sultana sauce

MUSHROOM JHALREZI (GF)(V) 22.90

Mushroom cooked in thick onion based sauce with
sautéed onion, capsicum finished with cream, fresh
coriander

MALAI MUTTER PANEER \$22.90

Cottage cheese and green peas cooked onion and
tomato gravy tempered with royal cummin.

KARahi PANEER(GF) 22.90

Ricotta cheese in onion and tomato based curry with
sautéed onion, capsicum finished with fresh coriander

BUTTER PANEER (GF) 22.90

Signature curry king dish, must try
Ricotta cheese simmered in mild creamy tomato sauce
finished with fenugreek leaves.

PALAK PANEER (GF) 22.90

Ricotta cheese in rich spiced English spinach sauce with
touch of cream

CHOLAY MASALA (GF) (V) 21.90

Chick peas cooked in onion and tomato based sauce
finished with fresh coriander and touch of cream

DAL MAKHNI (GF) 18.90

Black lentils simmered in creamy tomato and onion
sauce finished with cream

DAL TADKA (GF) (V) 18.90

Yellow lentil cooked in Indian spices and herbs

MIXED VEGETABLE (GF) (V) 21.90

Mix seasonal vegetables cooked with blend of spice
and onions finished with fresh coriander

ALOO GOBHI (GF) 21.90

Potato and cauliflower cooked with tomato and onion
sauce

PANNER TIKKA MASALA 21.90

Cottage cheese cooked with capsicum & spiced onion in
tomato based gravy

ALOO PALAK (V) 21.90

Aloo in rich spiced English spinach sauce with touch of
cream

PALAK TOFU (V) 21.90

Tofu in rich spiced English spinach sauce with touch of
cream

ALOO ZEERA(V) 20.90

Potato & cumin seed cooked with tomato and onion
sauce finished with coriander

RICE AND BIRYANI (GF)

BASMATI RICE PLAIN 5.50

SAFFRON RICE 6.50

ZIRA RICE 6.50

Basmati rice cooked with saffron and spices

VEGETABLE BIRYANI (WITH RAITA) 19.50

Basmati rice cooked with seasonal vegetables and spices

CHICKEN BIRYANI (WITH RAITA) 21.50

Basmati rice cooked in traditional spices with chicken

LAMB /BEEF BIRYANI(WITH RAITA) 21.50

GOAT BIRYANI (WITH RAITA) 24.50

Basmati rice cooked in traditional spices with

BREADS

ROTI 4.50

Whole meal bread cooked in tandoor

PLAIN NAAN 4.50

Leavened bread cooked in tandoor (without butter)

BUTTER NAAN 5.50

Plain flour, naturally leavened ,cooked in tandoor

GARLIC NAAN 5.50

North Indian style bread cooked in tandoor with garlic or chilli garlic

CHILLI GARLIC NAAN 6.50

North Indian style bread cooked with in tandoor with chilli garlic

ALOO KULCHA 6.50

Bread stuffed with mashed potatoes and spices cooked in tandoor

ONION KULCHA 6.50

Naan stuffed with onions and spices

PANEER KULCHA 6.50

Bread stuffed with cheese and spices cooked in tandoor

PESHAWARI NAAN 6.50

Naan stuffed with dried fruits and coconut cooked in tandoor

KEEMA NAAN 6.50

Bread stuffed with spicy minced lamb

CHEESE NAAN 6.50

Naan stuffed with cheddar cheese cooked in tandoor

PARATHA 5.50

Flaky whole meal bread cooked in tandoor

GF: Gluten Free

MINT PARATHA 6.50

Flaky whole meal bread with mint cooked in tandoor

AJWAIN PARATHA 6.50

Flaky whole meal bread stuffed with ajwain cooked in tandoor

ALOO PARATHA 6.50

Flaky whole meal stuffed with mashed potatoes and spices cooked in tandoor

CHILLI PARATHA 6.50

Flaky whole meal stuffed with chilli and spices cooked in tandoor

CONDIMENTS

PLAIN YOGHURT (GF) 4.50

RAITA (GF) 5.50

MIXED SALAD 6.50

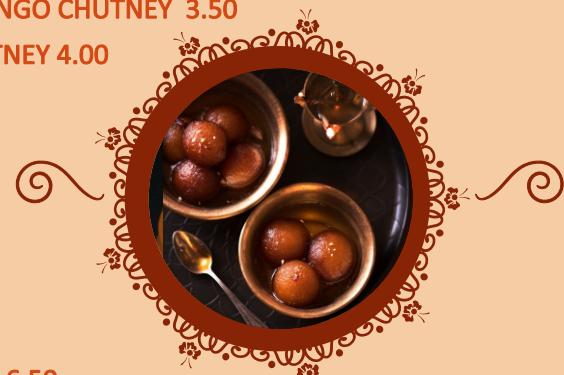
Chopped cucumber and herbs mildly spiced in natural yoghurt

Onion , tomato, cucumber

MANGO/MIXED/LIME PICKLE 3.50

SWEET MANGO CHUTNEY 3.50

MINT CHUTNEY 4.00



DESSERTS

PISTA KULFI 6.50

Ice cream made with pistachio nuts and saffron in a traditional way

MANGO KULFI 6.50

Ice cream made with pistachio nuts and mango in a traditional way

GULAB JAMUN WITH ICE CREAM 9.50

Sweet dumplings made of flour and milk served in sweet syrup, home made ice cream

HONEY COMB 7.50

Home made ice cream served with honey, passion fruit syrup

RAS MALAI 7.50

Cottage cheese dumpling soaked in thickened milk flavour with cardamom



DRINK MENU

MOCKTAILS

Fire engine glass 11
Virgin mojito glass 13
Mango passion glass 13
Lemon soda (al-jeera) glass 9.95 · jug 20
Lemon lime bitter glass 6 jug 18

SOFT DRINKS

Code/diet coke/ coke no sugar 4.95
Lemonade 4.95
Solo 4.95
Sunkist 4.95

LASSI

Mango lassi 6
Sweet lassi 6
Cumin lassi 6

JUICE

Tropical/orange/ apple 5.95

WATER

Sparkling water 8.95
Coolridge water 6.50

KIDS MENU

Chips with butter chicken sauce | 9.95
Cheese kurkuries with mint chutney | 9.50
Tandoori chicken malai with chutneys | 13.90
Kids butter chicken with rice or sweet naan bread | 15.95
Cheese naan 6.50
Naan stuffed with cheddar cheese cooked in tandoor

KIDS JUICE

Orange / mango / apple / tropical | 4.50