



INDIAN RESTAURANT

Authentic Indian Cuisine

Dine-in Menu

B.Y.O Wine Only

Opening Hours

Lunch Friday to Sunday, 11:30 am to 2:00 pm

Dinner 7 days, 4:30 pm to 9:30 pm



9317 6000

samratindianrestaurant.com

@SamratIndianPerth

48 Hulme Court, Myaree 6154, WA

VEG ENTREE

Veg Pakora (V, GF)

Fresh vegetables coated in a seasoned gram flour and deep fried.

\$8.50

Onion Bhaji (V, GF)

Chopped onion coated with traditional batter and deep fried.

\$9.00

Veg Samosas (V)

Mash potatoes and peas wrapped in triangle shape with light pastry and deep fried.

\$9.00

Veg Spring Rolls (V)

Vegetables coated with pastry and deep fried.

\$9.00

Hara Bara Kebab

Vegetable patties coated with spinach, green peas, ricotto cheese with indian spices.

\$9.00

Veg Platter

Veg samosa, onion bhaji, veg pakora and spring roll.

\$22.50

NON-VEG ENTREES

Meat Samosa

Samosa filled with minced lamb and peas.

\$9.50

Chicken Tikka Muglai (GF)

Chicken marinated in a blend of spices and yogurt cooked in a tandoor.

\$14.50

Chicken Tikka (GF)

Boneless chicken marinated in selected spices overnight and cooked in a tandoor.

\$14.50

Achari Chicken Tikka (GF)

Fillet of chicken marinated in tangy pickle spices dominated with mustard.

\$14.50

Seekh Kebab (GF)

Fresh lamb mince flavoured with ginger, garlic, spices and cooked in a tandoor.

\$14.50

Tandoori Chicken (GF)

Chicken pieces marinated with spices and cooked in a tandoor.

\$14.50

Fish Amatsari (GF)

Boneless Fish coated in red yoghurt batter and fried until crispy.

\$15.50

Tempura Fried Prawn

Prawns coated with gram flour and deep fried.

\$16.50

Non-Veg Platter

Meat samosa, chicken tikka, seekh kabab and onion bhaji.

\$24.50

Tandoori and tikka dishes can be served on a sizzler plate for an extra \$5.

VEG DISHES

Aloo Mattar (V, GF) Potato and peas cooked in thick onion tomato gravy with Indian spices.	\$17.50
Aloo Gobhi (V, GF) Spicy potato and cauliflower cooked in tomato onion gravy and aromatic herbs.	\$17.50
Mixed Vegetables (V, GF) Seasoned vegetables cooked in onion tomato gravy and garnished with cilantro.	\$17.50
Pumpkin Masala (V, GF) Diced pumpkin cooked in onion and tomato gravy with the hint of coriander and lemon.	\$17.50
Navratan Korma (GF) Seasoned vegetables cooked with onion and cashew gravy.	\$17.50
Saag Aloo (GF) Potatoes stir fried in a pan with hint of garlic and then cooked in spinach gravy.	\$17.50
Mushroom Masala (GF) Mushroom cooked in slightly crushed spiced and onion tomato gravy.	\$17.50
Malai Kofta Cottage cheese and potato dumplings cooked in cashew gravy.	\$18.50
Mattar Paneer (GF) Cottage cheese and peas cooked with blend of Himalayan spices.	\$18.50
Palak Paneer (GF) Cottage cheese cooked in spinach gravy.	\$18.50
Shahi Paneer (GF) Cottage cheese cooked with tomato and cashew gravy.	\$18.50
Karahi Paneer (GF) Cottage cheese cooked with capsicum and onion in onion tomato gravy.	\$18.50
Paneer Makhani (GF) Cottage cheese cooked with butter and onion gravy.	\$18.50
Methi Palak Paneer (GF) Cottage cheese cooked with fenugreek and spinach and finished with fresh cream.	\$18.50
Paneer Butter Masala (GF) Fresh ricotta cheese cooked in tomato sauce with a hint of butter and cream.	\$18.50
Dal Punjabi (V, GF) Yellow lentils cooked in onion and tomato with hint of red chilli.	\$17.50
Dal Makhani (GF) Black lentils cooked on slow heat over a long time with butter.	\$18.00
Chana Masala (GF) Chick peas cooked with onion tomato gravy and finished with fresh cream. Vegan upon request.	\$17.50
Bhindi Masala (V, GF) Okra and onion and tomato cooked in onion and tomato gravy.	\$17.50



Dal Makhani



Shahi Paneer

CHICKEN DISHES

Butter Chicken (GF)

\$21.00

Boneless chicken cooked in authentic Indian tomato gravy with the hint of fresh cream.

Saag Chicken (GF)

\$21.00

Boneless chicken cooked in spinach gravy.

Mango Chicken (GF)

\$21.00

boneless chicken cooked in traditional mango sauce.

Chicken Korma (GF)

\$21.00

Boneless chicken cooked in mildly spiced cashew nut and onion gravy then finished with fresh cream.

Chicken Tikka Masala (GF)

\$21.00

Authentic chicken tikka cooked in onion tomato gravy with the hint of Mathania chillis.

Chicken Madras (GF)

\$21.00

Boneless chicken cooked with authentic spices, curry leaves and mustard seeds, finished with lemon juice.

Chicken Jalfrazi (GF)

\$21.00

Boneless chicken cooked in crushed spices, fresh capsicum and onion with yellow gravy.

Chicken Mushroomwalla (GF)

\$21.00

Tender chicken cooked with mushroom in tomato and onion gravy.

Chicken Palak Methi (GF)

\$21.00

Juicy chicken cooked in spinach gravy with fenugreek paste and Indian spices.

LAMB DISHES

Lamb Rogan Josh (GF)

\$22.00

Lamb cooked with whole spices and onion gravy.

Lamb Korma (GF)

\$22.00

Lamb cooked with cashew and onion gravy.

Lamb Madras (GF)

\$22.00

Lamb cooked in traditional south Indian style with mustard seeds.

Lamb Vindaloo (GF)

\$22.00

Lamb cooked with vindaloo gravy with hint of Indian spices.

Lamb Mushroomwalla (GF)

\$22.00

Tender lamb cooked in onion tomato gravy with Indian spices.

Lamb Palak Methi (GF)

\$22.00

Lamb cooked in spinach and fenugreek paste with the hint of cream.

Saag Lamb (GF)

\$22.00

Tender lamb cooked in spinach gravy with Indian spices.

Lamb Rajasthani (GF)

\$22.00

Lamb prepared with butter and cashew gravy.



Butter Chicken



Lamb Rogan Josh

GOAT DISHES

42. Goat Curry (GF)

Tender goat meat slow-cooked in aromatic spices.

\$22.00

43. Goat Madras (GF)

Goat meat in a spicy Madras-style curry.

\$22.00

BEEF DISHES

Beef Masala (GF)

Succulent beef cooked in a flavourful masala sauce.

\$22.00

Beef Korma (GF)

Beef in a creamy, fragrant korma sauce.

\$22.00

Beef Vindaloo (GF)

Spicy and tangy beef curry with potatoes.

\$22.00

Beef Karahi (GF)

Beef cooked in onion tomato gravy with capsicum.

\$22.00

SEA FOOD

Fish Masala (GF)

Fish cooked in a spiced gravy.

\$22.50

Fish Malabari (GF)

Fish cooked in a coconut-based Malabari-style curry.

\$22.50

Fish Madras (GF)

Fish cooked in a hot and spicy Madras-style sauce.

\$22.50

Prawn Masala (GF)

Juicy prawns cooked in a rich onion tomato masala sauce.

\$23.50

Prawn Jhalfrazi (GF)

Prawns and colourful bell peppers in a spicy sauce.

\$23.50

Prawn Malabari (GF)

Prawns in a flavourful coconut-based Malabari curry.

\$23.50

Prawn Madras (GF)

Prawns in a fiery Madras-style gravy.

\$23.50

Prawn Vindaloo (GF)

Spicy and tangy prawn curry with potatoes.

\$23.50

SIDE DISHES

Garden Salad (V, GF)

Onion, tomato, carrots and cucumber.

\$5.50

Kuchumber Salad (V, GF)

Tomato, cucumber, onion, salt, lemon juice and corinader.

\$5.50

Mixed Pickle (V, GF)

\$4.00

Mango Chutney (V, GF)

\$4.00

Mint Chutney (GF)

\$3.50

Tamarind Chutney (V, GF)

\$3.50

Raita (GF)

Cool yogurt with cucumber.

\$5.00

Papadum 4 Pieces (V, GF)

\$4.00

BIRIYANI

Veg Biryani (V, GF) Fragrant basmati rice with vegetables.	\$17.00
Mushroom Biryani (V, GF) Aromatic rice cooked with mushrooms.	\$17.50
Chicken Biryani (GF) Fragrant basmati rice cooked with marinated chicken.	\$18.50
Lamb Biryani (GF) Fragrant rice with tender lamb pieces.	\$19.50
Beef Biryani (GF) Flavourful rice with succulent beef.	\$19.50
Prawn Biryani (GF) Fragrant rice with delectable prawns.	\$21.50

BREADS & RICE

Plain Naan Classic Indian bread.	\$4.00
Roti A flat bread of wholewheat cooked in clay oven. Vegan option available upon request.	\$4.00
Garlic Naan Naan with a garlic twist.	\$4.50
Butter Naan Naan brushed with butter.	\$4.50
Paneer Kulcha Bread stuffed with paneer.	\$6.00
Cheese Naan Naan filled with cheese.	\$6.00
Aloo Kulcha Stuffed bread with spiced potatoes.	\$6.00
Keema Naan Naan stuffed with flavourful minced meat.	\$6.00
Lalcha Parantha Multi-layered, flaky bread.	\$5.50
Aloo Parantha Paratha stuffed with spiced potatoes.	\$6.00
Plain Rice (V, GF) Steamed fragrant rice.	\$6.00
Saffron Rice (V, GF) Fragrant rice infused with saffron.	\$6.50
Matar Pulao (V, GF) Pea pulao with aromatic rice.	\$6.50
Samrat Pulao Nutty and fruity rice dish.	\$8.50



Lamb biriyani



Garlic Naan

DESERT

Gulab Jamun

Sweet, deep-fried milk balls in sugar syrup.

\$6.00

Almond Kulfi

Creamy frozen dessert with almonds.

\$6.00

Mango Kulfi

Rich frozen dessert with mango flavour.

\$6.00

Ice Cream

Comes in vanilla, chocolate or strawberry.

\$6.00

KIDS MENU

Chicken Nuggets & Chips

\$12.50

French Fries

\$8.00

Fish & Chips

\$12.50

LUNCH MENU

Lunch Special

\$15.00

Half of any curry, half rice and soft drink can (350mL)/ water bottle (650mL) (select one).

Chicken Kathi Roll

\$10.00

Chicken, cabbage, capsicum and onions wrapped in egg roll wrappers.

Seekh Kebab Kathi Roll

\$10.00

Lamb mince cooked in a tandoor, cabbage, capsicum and onions wrapped in egg roll wrappers.

Paneer Kathi Roll

\$9.00

Cubes of cottage cheese, cabbage, capsicum and onions in a wrap.

Veg Thali

\$16.50

Chana masala/dal, mix veg, karahi paneer, bowl of rice, naan/roti, papdum piece, salad and a sweet dish.

Non-veg Thali

\$20.50

Butter chicken, lamb rogan josh, mix veg, rice, naan/roti, papdum piece, salad and a sweet dish.

SAMRAT BANQUET

Entree

Samosa, Chicken Tikka, Seekh Kebab and Onion Bhaji.

Main

Any one curry per order: Butter Chicken, Lamb Rogan Josh, Beef Vindaloo or Dal Makhni.

Breads & Rice

Any one naan per order: Garlic Naan or Plain Naan.

Plain Rice.

Dessert

Any one dessert per order: Gulab Jamun, Ice Cream (vanilla/chocolate/strawberry) or Kulfi (almond/mango).

\$40.00 Per Person

Minimum order of 2



Veg Thali



Samosas



Tandoori Chicken



Chicken Madras



Prawn Madras



Chicken Kathi Roll

B.Y.O. Wine Only - \$5 corkage per bottle.

Mains are served in varying spice levels: mild, medium or hot.

Vegan (V) and gluten-free (GF) as listed.

Inform staff of any allergies or dietary requirements (e.g. no onions, no garlic, etc.).

All meats are halal.