



KOH-I-NOOR

~PADBURY~

Est. 1999

Entrees

TANDOORI CHICKEN (2 PCS) <i>Skewered chicken marinated in yoghurt and spices, and cooked in tandoori oven.</i>	11.50
CHICKEN TIKKA MUGLAI (6 PCS) <i>Boneless chicken pieces marinated in mild spiced yoghurt and cooked in tandoori oven.</i>	14.50
SEEKH KEBAB (6 PCS) <i>Spicy minced lamb skewered and grilled in tandoori oven.</i>	14.50
FISH PAKORAS (6 PCS) <i>Boneless fish pieces marinated in spices, coated in batter and deep fried.</i>	15.50
PRAWN PAKORAS (6 PCS) <i>Tiger prawns marinated in spices and deep fried.</i>	17.50
MEAT OR VEGETABLE SAMOSAS (4 PCS) <i>Traditional crispy pastry filled with lamb mince or vegetables.</i>	11.50
VEGETABLE PAKORAS (8 PCS) <i>Fresh vegetables marinated in spicy gram flour batter & deep fried.</i>	11.50
PANEER PAKORAS (8 PCS) <i>Ricotta cheese pieces marinated in spicy batter & deep fried.</i>	12.50
ONION BHAZI (6 PCS) <i>Onion pieces marinated in traditional spicy batter & deep fried.</i>	12.50
HARRA KEBAB (6 PCS) <i>Patties of potato, spinach, cheese & spices.</i>	12.50
CHICKEN PAKORAS (6 PCS) <i>Boneless chicken marinated in spicy batter & deep fried.</i>	14.50
ROYAL KOH-I-NOOR PLATTER <i>Combination of Tiger prawn, fish, chicken Tikka, Seekh Kebab and Samosas.</i>	Serves 2: 25.50 Serves 4: 43.50

Chicken

CHICKEN KORMA (MILD) <i>Boneless chicken cooked in thick creamy sauce with ground cashew nuts, coconut and mild spices.</i>	24.50
MANGO CHICKEN (MILD) <i>Boneless chicken cooked in thick creamy sauce with ground cashew nuts, mild spices and mango.</i>	24.50
BUTTER CHICKEN (MILD) <i>Boneless chicken cooked in thick tomato sauce with butter and cream.</i>	24.50
CHICKEN TIKKA MASALA (MEDIUM) <i>Boneless spicy chicken cooked in medium hot thick sauce, with tomatoes and onions.</i>	24.50
SAAG CHICKEN (MEDIUM) <i>Boneless chicken cooked with chopped spinach and spices in thick sauce.</i>	24.50
CHICKEN JHAL FRAZI (MEDIUM) <i>Boneless chicken cooked with sliced capsicum, onions and tomatoes, in medium hot sauce.</i>	24.50
CHICKEN MADRAS (MEDIUM-HOT) <i>Boneless chicken in medium hot and sour sauce, with curry leaves and mustard seeds.</i>	24.50
CHICKEN KARAHI (MEDIUM-HOT) <i>Boneless chicken cooked in hot sauce with crushed spices, and green capsicum in thick sauce.</i>	24.50
CHICKEN VINDALOO (HOT) <i>Boneless chicken cooked in hot sauce with a hint of vinegar.</i>	24.50
CHEF'S CHICKEN SPECIAL (MILD-MEDIUM) <i>Chef's surprise: Mild to Medium hot dish served in Balti dish.</i>	24.50

Lamb

LAMB KORMA (MILD) <i>Boneless lamb cooked in thick creamy sauce, with ground cashew nuts, coconut and mild spices.</i>	25.50
LAMB ROGAN JOSH (MEDIUM) <i>Boneless lamb cooked in traditional medium hot sauce.</i>	25.50
SAAG MEAT (MEDIUM) <i>Boneless lamb cooked with chopped spinach in traditional medium sauce.</i>	25.50
LAMB DHANSAK (MEDIUM) <i>Boneless lamb cooked with lentils & mustard seeds in thick sauce.</i>	25.50
LAMB MADRAS (MEDIUM-HOT) <i>Boneless lamb in medium hot and sour sauce, with curry leaves & mustard seeds.</i>	25.50
LAMB KARAHI (MEDIUM-HOT) <i>Boneless lamb cooked in hot sauce with crushed spices, and green capsicum in thick sauce.</i>	25.50
LAMB VINDALOO (HOT) <i>Boneless lamb cooked in hot sauce with a hint of vinegar.</i>	25.50
CHEF'S LAMB SPECIAL (MILD-MEDIUM) <i>Chef's surprise: Mild to medium hot dish served in Balti dish.</i>	25.50
GOAT CURRY (MEDIUM) <i>Baby goat on bone cooked in special masala sauce</i>	27.50

Beef

BEEF KORMA (MILD) <i>Beef cooked in thick creamy sauce, with ground cashew nuts, coconut and mild spices.</i>	25.50
BEEF MASALA (MEDIUM) <i>Beef cooked in medium hot thick sauce, with tomatoes and onions.</i>	25.50
BEEF DO-PIAZA (MEDIUM) <i>Beef cooked with whole spices, onion and tomatoes in thick sauce.</i>	25.50
BEEF DHANSAK (MEDIUM) <i>Beef cooked with lentils and mustard seeds in thick sauce.</i>	25.50
BEEF MADRAS (MEDIUM-HOT) <i>Beef in medium hot and sour sauce with curry leaves and mustard seeds.</i>	25.50
BEEF KARAHI (MEDIUM-HOT) <i>Beef cooked in hot sauce with crushed spices, and green capsicum in thick sauce.</i>	25.50
BEEF VINDALOO (HOT) <i>Beef cooked in hot sauce with a hint of vinegar.</i>	25.50
CHEF'S BEEF SPECIAL <i>Chef's surprise: Mild to medium hot dish served in Balti dish.</i>	25.50

Seafood

FISH HYDERABADI (MILD) <i>Fish pieces cooked in mild sauce with yoghurt.</i>	26.50
FISH MALABARI (MEDIUM) <i>Fish pieces cooked in coconut milk, mustard, coriander seeds, in medium sauce.</i>	26.50
FISH MASALA (MEDIUM-HOT) <i>Fish pieces cooked in traditional thick medium-hot sauce.</i>	26.50
PRAWN KORMA (MILD) <i>Tiger prawns cooked in thick mild sauce with ground cashew nuts and coconut.</i>	28.50
PRAWN MALABARI (MEDIUM) <i>Prawns cooked with coconut milk, mustard and coriander seeds, in medium sauce.</i>	28.50
PRAWN MASALA (MEDIUM-HOT) <i>Tiger prawns cooked in traditional thick medium hot sauce.</i>	28.50
PRAWN JHAL FRAZI (MEDIUM-HOT) <i>Tiger prawns cooked with sliced capsicum, onion and tomatoes in medium hot sauce.</i>	28.50
PRAWN VINDALOO (HOT) <i>Tiger prawns cooked in hot sauce with a hint of vinegar.</i>	28.50

Vegetarian

MALAI KOFTA (MILD) <i>Potato dumplings cooked in chef's special sauce.</i>	19.50
NAVRATAN KORMA (MILD) <i>Seasonal vegetables cooked in thick creamy sauce with coconut.</i>	20.50
DHALL PUNJABI (MILD-MEDIUM) <i>Lentils cooked with tomatoes and spices.</i>	19.50
PALAK PANEER (MEDIUM) <i>Spinach cooked with cottage cheese and spices.</i>	20.50
PALAK ALOO (MEDIUM) <i>Spinach cooked with potatoes and spices.</i>	19.50
ALOO BHAZI (MEDIUM) <i>Bombay style potato curry.</i>	19.50
ALOO MATTAR (MEDIUM) <i>Potatoes cooked with green peas and spices.</i>	19.50
MIXED VEGETABLE CURRY (MEDIUM) <i>Combination of seasonal vegetables cooked in thick sauce.</i>	20.50
MATTER PANEER (MEDIUM) <i>Cottage cheese with green peas and spices.</i>	19.50
PANEER MASALA (MEDIUM) <i>Cottage cheese cooked in traditional thick medium-hot sauce.</i>	20.50
PANEER JHAL FRAZI (MEDIUM) <i>Cottage cheese with capsicum, onions & tomatoes, in medium-hot sauce.</i>	20.50
SUKHI BHINDI [OKRA] (MEDIUM-HOT) <i>Sliced okra sauteed with diced onions, tomatoes and spices.</i>	21.50
CHOLA MASALA (MEDIUM-HOT) <i>Chick peas cooked with tomatoes, onion and spices.</i>	19.50
DAL MAKHANI (MILD-MEDIUM) <i>Traditional Punjabi lentil curry.</i>	20.50

Condiments

RAITA <i>Grated cucumber, pineapple & spices in natural yoghurt.</i>	5.00
TOMATO & ONION SALAD <i>Diced tomatoes, onions, capsicum & cucumber.</i>	5.00
INDIAN SALAD. <i>Sliced onions, tomatoes, cucumber and lettuce</i>	7.50
ONION SALAD	5.50
MINT CHUTNEY	3.50
SWEET MANGO CHUTNEY	3.50
MIXED PICKLE	3.50
LIME PICKLE	3.50
PAPPADAMS – 3 per Serve	3.00

Rice & Biryani

PLAIN STEAMED RICE	5.00(S)	8.50(L)
BIRYANI RICE – Saffron basmati rice.	6.50(S)	9.50(L)
MATTAR PULAO <i>Basmati rice cooked with green peas and spices.</i>	7.50(S)	11.00(L)
VEGETABLE BIRYANI <i>Cooked with seasonal vegetables, basmati rice & spices.</i>		19.50
CHICKEN BIRYANI <i>Boneless chicken cooked with basmati rice & spices.</i>		22.50
LAMB BIRYANI <i>Tender lamb cooked with basmati rice & spices.</i>		23.50
PRAWN BIRYANI <i>Tiger prawns cooked with basmati rice & spices.</i>		26.50
GOAT BIRYANI <i>Baby goat on bone cooked with basmati rice and spices.</i>		27.50
BIRYANI SAUCE <i>Choice of Masala, vegetable, vindaloo, or Korma sauce.</i>	9.00	

Tandoori Bread

PLAIN NAAN – Punjabi Leavened bread.	4.00
GARLIC NAAN – Naan with garlic.	4.50
BUTTER NAAN – Naan with butter.	5.00
KEEMA NAAN – Naan stuffed with spicy lamb mince.	6.00
PESHWARI NAAN – Naan stuffed with dried fruits.	6.00
ALOO KULCHA – Naan stuffed with spiced potatoes.	6.00
PANEER KULCHA – Naan stuffed with spiced cottage cheese.	6.00
ROTI – Unleavened wholemeal bread.	4.00
PARATHA – Flaky wholemeal bread.	5.00

Desserts

GULAB JAMUNS (4 PCS) <i>Sweet dumplings made with flour, milk powder and soaked in rose syrup.</i>	6.50
FRUIT SALAD <i>Seasonal fruit salad served with ice-cream.</i>	6.50
KULFI <i>Indian ice-cream with almonds and pistachio nuts with saffron flavour.</i>	7.00
MANGO KULFI <i>Indian ice-cream with mango flavour.</i>	7.50
HOT DRINKS <i>A selection of teas and coffees from our café bar.</i>	4.00
KOH-I-NOOR INDIAN TEA <i>Tea with Cinnamon, clove, ginger, green cardamom, and a dash of milk.</i>	4.50

Banquet Dinner

\$38.50

Per Guest (Min. 4 Guests)

ENTREE <i>Tandoori Chicken, Vegetable Samosas, Seekh Kebab, Garlic Naan.</i>
MAIN COURSE – Select any of FOUR dishes; <i>Butter Chicken - OR - Chicken Tikka Masala Beef Masala - OR - Beef Korma Lamb Rogan Josh - OR - Saag Meat Aloo Bhazi - OR - Mixed Vegetable Curry</i>
ACCOMPANIMENTS <i>Biryani Rice, Raita, Tomato & Onion, Bread basket.</i>
DESSERT – Kulfi - OR - Gulab Jamuns.
COFFEE or TEA

Deluxe Dinner

\$44.50

Per Guest (Min. 4 Guests)

ENTREE <i>Tiger Prawn, Fish, Chicken Tikka, Samosas, Seekh Kebab, Garlic Naan.</i>
MAIN COURSE – Select any of FOUR dishes; <i>Butter Chicken - OR - Chicken Korma Prawn Masala - OR - Prawn Malabari Lamb Karahi - OR - Saag Meat Chola Masala - OR - Mixed Vegetable Curry</i>
ACCOMPANIMENTS – Biryani Rice, Raita, Tomato & Onion, Bread basket.
DESSERT – Kulfi - OR - Gulab Jamuns.
COFFEE or TEA

Children Menu

MAIN COURSE <i>Served with Salad & Tomato Sauce Six Chicken Nuggets & Chips - OR - Six Fish Nuggets & Chips</i>
DESSERT <i>Your choice of two scoops of ice-cream from the ice-cream bar - OR - Fruit Salad.</i>

Big Kid's Menu

MAIN COURSE <i>Served with Salad & Tomato Sauce Nine Chicken Nuggets & Chips - OR - Nine Fish Nuggets & Chips</i>
DESSERT <i>Your choice of two scoops of ice-cream from the ice-cream bar - OR - Fruit Salad.</i>

Children 12 years and under.

For the safety and comfort of all patrons, it is recommended that children remain seated during meal services.

