

Set Menu

Business Lunch

\$30.00 per head

Entrée: Vegetable Pakora

Choice of main dish: Beef curry, Punjabi lamb, Beef vindaloo, Lamb madras, Chicken vindaloo, Vegetable vindaloo, Vegetable curry, Bengali Chicken, Chicken korma, Chicken moghlai, Butter Chicken

Side dishes: Raita, Pappadam

Taj Special (Dinner)

\$40.00 per head

Entrée: Vegetable Samosa

Choice of main dish: Beef curry, Punjabi lamb, Beef vindaloo, Lamb Madras, Chicken moghlai, Vegetable vindaloo, Vegetable curry, Bengali Chicken, Chicken korma, Tandoori chicken, Butter chicken, Kofta curry

Side dishes: Raita or Banana & Coconut, Pickle or chutney

Indian bread: Naan and Pappadam

End: Tea or coffee

Entree

Prawn Pakora

\$16.90

Large king prawn cutlets dipped in spiced chic pea batter and golden fried

Fish Pakora

\$15.90

Fish fingers dipped in spiced chic pea batter and golden fried

Vegetable Pakora

\$8.90

Seasonal vegetables dipped in spiced chic pea batter and golden fried

Meat Samosa (2 in a serve)

\$10.90

Spiced crisp and flakey pastry stuffed with a mixture of spiced beef mince, potato and peas

Vegetable Samosa (2 in a serve)

\$9.90

Spiced crisp and flakey pastry stuffed with a mixture of spiced potatoes and peas

Mixed Entrée

\$15.90

2 Vegetable samosa and vegetable pakoras

Chicken Tikka (Dinner only)

\$14.90

Morsels of marinated chicken roasted in the tandoori oven



Beef

Beef Vindaloo

\$22.90

Diced beef cooked with our special vindaloo sauce, vindaloo is a spicy sour sauce made from vinegar (Served medium, or hot)

Beef Curry

\$22.90

Diced beef in a spiced curry sauce made from various spices and fresh tomato (Served mild, medium, or hot)

Beef Madras

\$22.90

Diced beef cooked with madras spices fresh ginger, garlic plus fresh tomato and served with dried fried chilies (Served medium, or hot)

Kashmir Kofta Curry

\$22.90

Beef minced balls stuffed with a cashew plus special spices fresh ginger and garlic cooked in a spiced curry sauce (Served mild, medium, or hot)

Lamb

Punjabi Lamb

\$23.90

Diced lamb marinated in spiced yoghurt and cooked in a curry sauce it is one of our most popular dish (Served mild, medium, or hot)

Lamb Madras

\$23.90

Diced lamb cooked madras spices tamarind fresh tomato, garlic and ginger served with dried fried chilies (Served medium, or hot)

Lamb Vindaloo

\$23.90

Diced lamb cooked with our famous vindaloo sauce, vindaloo is a spicy sour sauce made from vinegar (Served medium, hot, or extra hot)

Extra Rice (Basmati Pulao)

Small Serve

\$4.00

Large Serve

\$6.00



Chicken

Bengali Chicken

\$21.90

Boneless chicken marinated cooked in a special spiced sauce made with fresh ginger, garlic, tomato and special spices

(Served medium, or hot)

Chicken Vindaloo

\$21.90

Boneless chicken cooked with garlic, vinegar, chilies and fresh herbs

(Served medium, or hot)

Chicken Madras

\$21.90

Boneless chicken cooked madras spices fresh capsicum, tomato, onion, dash of tamarind and dried crushed chilli flakes

(Served medium, or hot)

Chicken Moghlai

\$21.90

Boneless Chicken cooked with light spices and served fresh cream

(Served mild, medium, hot)

Chicken Korma

\$21.90

Boneless chicken cooked in creamy gravy flavoured with green cardamom

Tandoori (Dinner Only)

Tandoori is a charcoal fired clay oven

Tandoori Chicken

\$21.90

Boneless chicken marinated in tandoori spiced yogurt, lemon juice and roasted in the tandoori oven

Chicken Tikka Marsala

\$21.90

Boneless tikka pieces cooked with capsicum and onions in creamy tomato based gravy

Butter Chicken

\$21.90

Barbecued boneless chicken pieces simmered in rich creamy tomato based gravy



Vegetable

Vegetable Curry

\$20.90

Mixed fresh seasonal vegetables cooked in a spiced curry sauce

(Served mild, medium, or hot)

Vegetable Vindaloo

\$20.90

Mixed fresh seasonal vegetables cooked in vindaloo sauce, vindaloo is a spicy sour sauce made from vinegar (Served medium, hot)

Vegetable Malai Kofta

\$22.90

Cottage cheese dumplings made from crushed vegetables finished in a rich creamy tomato based gravy (Served mild, medium, or hot)

Paneer Butter Marsala

\$22.90

Cubed panner pieces simmered in rich creamy tomato and onion based gravy

(Served mild, medium, or hot)

Seafood

Malai Prawn Curry

\$25.90

King prawns cooked with fresh seasonal vegetable, fresh tomato, ginger and garlic coconut milk and fresh cream (Served mild, medium, or hot)

Malai Fish Curry

\$25.90

New Zealand ling cooked with fresh seasonal vegetable, fresh tomato, ginger and garlic coconut milk and fresh cream (Served mild, medium, or hot)

Side Dishes

Banana & Coconut

Banana slices rolled in desiccated coconut and a dash of lime

\$5.90

Raita

Plain yoghurt mixed with chopped cucumber

\$5.90

Tomato & Onion

Chopped tomato and red onions cucumber with a dash of lemon

\$6.90

Dhal (Lentils)

Red and moong lentils flavored with fresh coriander garlic and cumin

\$8.90

Mango Chutney

\$3.00

Large Serve

\$4.00

Pickles

Mixed pickle, Lime pickle

\$3.00

Indian Breads

Naan Bread (Dinner Only)

Indian bread baked in a clay oven (Butter or Garlic 2 in a serve)

\$6.00

Puri

Traditional Indian whole meal bread (2 in a serve)

\$6.00

Chapati (Roti)

Traditional Indian whole meal bread (2 in a serve)

\$6.00

Papadum

Indian bread made out of lentils thin and crunchy

\$4.00

Paratha

Flakey Indian bread (1 in a serve)

\$5.00

Cauliflower Paratha

Unleavened whole wheat flour bread stuffed with spiced coliflower (1 in a serve)

\$5.90

Dessert

Kulfi

Creamy Indian ice-cream with crushed nuts

\$7.00

Gulab Jamun

Deep fried dumplings of reduced milk soaked in cardamom flavored sugar syrup

\$8.00

Carrot Halva

Simple indian carrot sweet served with cream and nuts

\$8.00

Ice-cream

\$6.00



Coffee

Irish Coffee

\$11.50

Coffee with Irish whisky topped off with wiped cream and a dash of chocolate

Roman Coffee

\$12.50

Coffee with Galliano topped off with wiped cream and a dash of chocolate

Jamaican Coffee

\$13.50

Coffee with Kahlua and Rum topped off with wiped cream and a dash of chocolate

Coffee

\$4.50

Tea

\$3.50

Spiced Tea

\$5.50

Hot chocolate

\$5.50

Port

House

\$4.50

Hanwood 10yo

\$5.50

Gapsted

\$6.50

Soft Drinks

Coke, Coke No Sugar, Lemonade, Lemon Squash

\$4.00

Juice

Orange Juice, Mango Juice

\$4.50

Lassi an exotic drink with fruit and sweetened Yoghurt

Mango Lassi

\$5.90

Plain Lassi

\$5.50

B.Y.O. bottled wine only
corkage \$9.50 per 750ml bottle

Drinks Beers Wines

Beers

Imported Beers & Local

Haywards 5000 (7.2% alc. Maharashtra - India)	\$9.50
Capital Pale Ale (Canberra)	\$9.50
Bentspoke Crankshaft IPA (Canberra)	\$9.50

Australian Beers

Boag's Premium Light	\$8.00
Matsos's Mango Beer (Broome Western Australia)	\$9.50
Kingfisher Indian Lager (Australian Brewed)	\$8.50
Carlton Draught	\$8.50
Boag's Premium Lager	\$9.00
Crown Lager	\$9.00

Cider

Strongbow Sweet, Dry	\$8.50
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Bar Spirits

Brandy, Whisky, Vodka, Gin, Rum, Bourbon	\$9.90
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Top Shelf Spirits

Johnnie Walker Black	\$10.90
Chivas Regal	\$12.90
Napoleon Fine Champagne Cognac	\$14.90

Liqueurs

Cointreau, Tia Maria, Kahlua, Galliano, Grand Marnier	\$11.90
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