



Jasmin
INDIAN RESTAURANT

Lunch Thursday & Friday
Dinner Tuesday to Saturday

For Reservations and Take-Away please phone (08) 8223 7837

Menu

ENTREES

VEGETABLE PAKORAS..... \$12.00
Bite size pieces of in-season vegetables crisp fried in a light batter.

PRAWN PAKORAS..... \$12.00
Prawns in a crisp spicy batter fried so that they stay moist inside.

SAMOSA..... \$12.00
Mildly spiced beef keema wrapped in a light pastry. A specialty of the house.

FISH TIKKAS..... \$12.00
Succulent cubes of fish, delicately marinated.

ALU TIKKIS..... \$12.00
Potato patties as only Mrs. Singh can prepare.

MIXED ENTRÉE..... \$15.50
An assortment of the above entrees.

ENTREES FROM THE TANDOOR

LAMB TANDOORI..... \$15.50
Cutlets of lamb marinated in yogurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the Tandoor.

CHICKEN TIKKA..... \$12.50
Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild to medium dish.

TANDOORI MUSHROOMS \$11.00
A large mushroom marinated in coriander, mustard seed and black pepper and cooked in the tandoor.

MAIN COURSES

Each main course is served with an individual portion of fragrant basmati rice at no extra cost.

- BEEF VINDALOO..... \$25.50
One of Mrs. Singh's most outstanding creations. A favorite with those who like it hot.
- MALABARI BEEF CURRY..... \$25.50
A mild beef curry cooked in coconut, cream, onions, a touch of ginger and garlic and mild spices.
- BHOONA GHOSHT..... \$26.50
A full-flavoured medium to hot lamb curry prepared to an old family recipe.
- LAMB KORMA \$26.50
Tender cubes of lamb in a delicious medium thick gravy with a distinctive coriander and cumin flavour. A mild to medium dish.
- PUNJABI LAMB TANDOORI..... \$28.50
Cutlets of lamb marinated in yoghurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the tandoor. A mild to medium dish served with dhal.
- CHICKEN TINDALOO \$25.50
Boneless pieces of chicken cooked in spices, ginger and fresh ground chillis. A fiery hot curry – a must for those who find the vindaloo "mild".
- CHICKEN TANDOORI \$25.50
Perhaps one of India's most famous chicken preparations. Delicately seasoned in rare spices and yoghurt and baked in the tandoor to enhance its subtle flavour. Served with dhal.
- CHICKEN MASALA \$25.50
A typical North Indian home-style boneless chicken curry in a mild sauce blended with select herbs and spices to produce a tantalising flavour.
- CHICKEN TIKKA..... \$25.50
Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild dish served with dhal.
- BUTTER CHICKEN..... \$25.50
Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen.
- PRAWN SAMBAL..... \$26.50
A medium hot dish. Prawns served in a spicy sauce flavoured with fresh onions, ginger, tomatoes and herbs. A real treat.
- FISH CURRY \$26.50
Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce.
- FRIED FISH & DHAL \$26.50
Fresh fish marinated in a light curry paste of garam masala and lemon juice then fried to perfection.
- VEGETARIAN THALI \$25.50
A platter of rice, served with in-season vegetables, raita, alu ghobi and dhal.

BREADS

CHAPPATIS	\$2.20	
Flat discs of unleavened bread with a chewy texture.		
PARATHA	\$2.70	
Another type of pan-fried bread, more filling than chappatis.		
EGG PARATHA.....	\$8.00	
The addition of egg and onions add taste and texture to this bread.		
BHATURAS	\$3.50	
Deep fried leavened bread, made with plain flour.		
NAAN BREAD.....	each	Plain \$3.50
Freshly baked		Garlic \$3.50
		Cheese \$4.50
PAPADAMS	\$2.50	
Crispy lentil wafers which complement all curries.		

VEGETARIAN SIDE DISHES

PALAK PANEER.....	\$11.00
Mildly spiced cottage cheese cooked in creamed spinach.	
EGGPLANT CURRY	\$11.00
A unique blend of eggplant, capsicum, onions and spices.	
SEASONAL VEGETABLES	\$11.00
In season vegetables cooked in a light coconut sauce.	
PESHAWRI ALU	\$11.00
Potatoes cooked with onions, tomatoes and lemon juice.	
ALU GHOBİ.....	\$11.00
A traditional North Indian dish of cauliflower and potatoes.	
TARKA DHAL	\$10.50
Lentils in a thick gravy flavoured with onion, ginger and garlic.	

SALADS & CHUTNEYS

CHUTNEY	\$3.00
Either hot or sweet, a traditional accompaniment to a curry.	
LEMON PICKLE.....	\$3.00
A hot and tangy accompaniment made by the chef.	
RAITA.....	\$7.00
A cooling combination of yoghurt, sultanas and cucumber.	
CUCUMBER SALAD	\$7.00
Served with a home made dressing.	

DESSERTS

GULAB JAMUN	\$10.50
An Indian sponge cake in a rich syrup served alongside Kulfi, a traditional homemade ice cream	
SUJI HALWA.....	\$10.50
A delectable pudding made with semolina and nuts.	
CHILLI CHOCOLATE ICECREAM.....	\$10.50
Dutch dark chocolate and chilli icecream served with candied orange and a taste of Alvear PX Sherry	
ICE CREAM TRIO.....	\$10.50
A combination of three delicious, all natural flavours: Cinnamon Ginger Pistachio, Rosewater and Cardamom	
ZEPHI'S ORANGE CAKE.....	\$10.50
Mrs. Singh's best friend Zephi has kindly agreed to bake her luscious orange sponge cake for us, which is soaked in an orange sauce.	
FRESH MANGO	\$10.50
Available seasonally.	

Prices effective as of May 2011
All prices inclusive of GST.



Jasmin
INDIAN RESTAURANT

“Feed Me” Menu

Long day, can't decide?
Whatever the reason,
relax.

Why not let us do the hard work and put together a
memorable meal for you.

Designed to share, it will include old favourites as
well as a taste of Mrs. Singh's renowned,
innovative, special dishes.

Hungry: \$48 per person

Starving: \$57 per person

Minimum of two people.
Desserts, tea and coffee are not included.

Feed Me Menu – Hungry

sample menu

Entrée

We begin with a platter of entrees for the table to share of:
Samosa, Alu Tikkis, Tandoori Mushroom,
Fish Tikka and Chicken Tikka.

First Stage of Main Courses

Butter Chicken a mild to medium dish cooked in butter, almonds and mild spices.

Prawn Sambal prawns served in a spicy sauce flavoured with fresh onions, ginger, tomatoes and herbs.

Alu Ghobi potato and cauliflower lightly spiced and pan-fried

Tandoori baked Naan bread

Mango Chutney

Cucumber Raita

Papadams

Second Stage of Main Courses

Beef Vindaloo one of Mrs. Singh's most outstanding creations. A favorite with those who like it hot.

Cheese Naan a house specialty.

Dinner
\$48 per person

Please note that this is a sample menu only and is subject to change.

Generally our Feed Me Menus are designed so that we can tailor a menu for you, incorporating dishes that are on the specials list as well as what we believe is best on the day. It can also be varied to include those with special dietary requirements.

It's a great style of eating, with a large variety of dishes, served in a manner that is designed to share, especially for large groups. The menu has been very successful.

Please don't hesitate to ring on
(08) 8223 7837 to discuss these menus or
anything else relating to your function at
The Jasmin.