



***J a s m i n***  
**INDIAN RESTAURANT**

***Lunch***      ***Thursday & Friday***  
***Dinner***     ***Tuesday to Saturday***

***For Reservations and Take-Away please phone (08) 8223 7837***  
***Please allow 30 minutes for the preparation of your meal.***

***Take Away Menu***

**ENTREES**

FISH TIKKAS ..... \$8.50  
Succulent cubes of fish, delicately marinated.

VEGETABLE PAKORAS ..... \$8.50  
Bite size pieces of in-season vegetables crisp fried in a light batter.

PRAWN PAKORAS ..... \$8.50  
Prawns in a crisp spicy batter fried so that they stay moist inside.

SAMOSAS ..... \$8.50  
Meat, vegetables and spices wrapped in a light pastry, a specialty of the house.

ALU TIKKAS ..... \$8.50  
Potato patties as only Mrs. Singh can prepare.

MIXED ENTRÉE ..... \$12.50  
An assortment of the above entrees.

**ENTREES FROM THE TANDOOR**

LAMB TANDOORI ..... \$12.00  
Cutlets of lamb marinated in yogurt and Mrs. Singh's curry powder and baked slowly in the tandoor.

CHICKEN TIKKA ..... \$10.50  
Boneless pieces of chicken lightly marinated and cooked in the tandoor.

TANDOORI MUSHROOMS ..... \$8.50  
A large mushroom marinated in balsamic vinegar and coriander and cooked in the tandoor.

## MAIN COURSES

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

MALABARI BEEF CURRY.....	\$17.90
A mild beef curry cooked in coconut, cream, onions, a touch of ginger and garlic and mild spices.	
BHOONA GHOSHT .....	\$17.90
A full-flavored medium to hot lamb curry prepared to an old family recipe.	
LAMB KORMA.....	\$17.90
Tender cubes of lamb in a delicious medium thick gravy with a distinctive coriander and cumin flavour. A mild dish.	
BEEF VINDALOO.....	\$17.90
One of Mrs. Singh's most outstanding creations. A favorite with those who like it hot.	
PUNJABI LAMB TANDOORI.....	\$20.50
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. A mild to medium dish served with lentils.	
CHICKEN TINDALOO .....	\$17.90
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.....	\$17.90
Perhaps one of India's most famous chicken preparations. Delicately Seasoned in rare spices and yogurt and baked in the tandoor to enhance its subtle flavour.	
CHICKEN MASALA.....	\$17.90
A typical North Indian home-style boneless chicken curry in a mild sauce blended with select herbs and spices to produce an interesting flavour.	
CHICKEN TIKKA .....	\$17.90
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 .....	\$17.90
Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen.	
PRAWN SAMBAL .....	\$19.50
A medium hot dish. Prawns served in a spicy sauce flavoured with fresh onions, ginger, tomatoes and herbs. A real treat.	
FISH CURRY .....	\$19.50
Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce.	
FRIED FISH & DHAL .....	\$19.50
Fresh fish marinated in a light curry paste of garam masala and lemon juice then fried to perfection.	
VEGETARIAN THALI.....	\$19.50
A platter of rice, served with in-season vegetables, raita, alu ghobi and dhal.	

## **BREADS**

CHAPPATIS.....	\$2.00	
Flat discs of unleavened bread with a chewy texture.		
PARATHA.....	\$2.20	
Another type of pan-fried bread, more filling than chapattis.		
EGG PARATHA .....	\$8.00	
The addition of egg and onions add taste and texture to this bread.		
BHATURAS.....	\$3.00	
Deep fried leavened bread, made with plain flour.		
NAAN BREAD .....	each	Plain \$3.00
Freshly Baked		Garlic \$3.00
		Cheese \$3.80
PAPADAMS.....	\$1.80	
Crispy lentil wafers which complement all curries.		

## **VEGETARIAN SIDE DISHES**

PALAK PANEER.....	\$9.00
Mildly spiced cottage cheese cooked in cream spinach.	
EGGPLANT CURRY.....	\$9.00
A unique blend of eggplant, capsicum, onions and spices.	
SEASONAL VEGETABLES.....	\$9.00
In season vegetables cooked in a light coconut sauce.	
PESHAWRI ALU.....	\$8.50
Potatoes cooked with onions, tomatoes and lemon juice.	
ALU GHOBHI.....	\$9.00
A traditional North Indian dish of cauliflower and potatoes.	
TARKA DHAL.....	\$8.50
Lentils in a thick gravy flavoured with onion, ginger and garlic.	

## **SALADS & CHUTNEYS**

RAITA .....	\$5.00
A cooling combination of yogurt, sultanas and cucumber.	
CUCUMBER SALAD.....	\$5.00
Served with a home made dressing.	
CHUTNEY .....	\$2.50
Either hot or sweet, a traditional accompaniment to a curry.	
LEMON PICKLE .....	\$2.50
A hot tangy accompaniment made by the chef.	

## DESSERTS

GULAB JAMUN .....	\$7.50
An Indian sponge cake in a rich syrup served alongside Kulfi, a homemade ice cream	
SUJI HALWA.....	\$7.50
A delectable pudding made with semolina and nuts.	
PANNA COTTA .....	\$7.50
A delicious twist on the Italian cream desert, flavored with cardamom and vanilla beans. Finished with a passion fruit coulis.	
ICE CREAM TRIO.....	\$7.50
A combination of three delicious, all natural flavours: Honeycomb Roasted Coconut Pistachio Rosewater & Cardamom	
CHOCOLATE GATEAU.....	\$7.50
A very rich chocolate & walnut fudge cake	
ZEPHI'S ORANGE CAKE.....	\$7.50
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 .....	\$7.50
Available seasonally.	

