

the rasoi

Tandoori Indian Restaurant

SOUPS

TOMATO SOUP

Creamy tomato soup with Indian spices and croutons

10

CREAM OF MUSHROOM

Our take on the famous Indian recipe

11

CHICKEN SOUP

Home-style chicken soup with authentic spices

11

INDIAN STREET FOOD

PANI PURI (8 PCS)

Crispy-fried puffed balls filled with potato, chickpeas and onions.
Served with mint and tamarind flavoured water

10

ALOO TIKKI (2 PCS)

Spicy potato patties shallow fried and topped with our special
seasoning

10

ALOO TIKKI RAGRA CHAAT

Spicy potato patties layered with chickpeas, yoghurt, tamarind and
mint chutney

12

VEGETABLE SAMOSA (3 PCS)

Indian pastry filled with spiced potato and peas, served with
tamarind chutney

10

SAMOSA CHAAT

Samosas layered with yoghurt, tamarind and mint chutney, and spices

12

PAPDI CHAAT (+RAGDA..\$2)

Crispy flour disks layered with potatoes, chickpeas, yogurt, mint,
tamarind chutney and sev

10

DAHI BHALLA CHAAT (6 PIECES)

Crispy puffed balls filled with potatoes, chickpeas, yogurt, mint,
tamarind chutney and sev

12

the rasoi

Tandoori Indian Restaurant

STARTERS

GUNPOWDER FRIES	9
Crispy potato chips seasoned with our signature spice mix	
CHICKEN PAKORA	14
Diced chicken dipped in a chickpea batter and shallow fried	
AMRITSARI FISH	15
Spicy battered fish fillets, marinated in traditional Indian spices; mint chutney	
ONION BHAJI	12
Our take on the classic onion rings	
VEGETABLE PAKORA	13
Assorted fresh vegetables dipped in a chickpea batter and shallow fried	
CHILLI CHICKEN	15
Diced chicken/paneer tossed in a spicy sauce with bell peppers, garlic, chilli and onions	
CHILLI PANEER ✓	15
Cottage cheese cubes tossed in a spicy sauce with bell peppers, garlic, chilli and onions	
CHICKEN MANCHURIAN	15
Marinated deep fried chicken mince dumplings tossed in a thick ginger garlic sauce with spring onions	
GOBI MANCHURIAN ✓	14
Minced cauliflower dumplings tossed in a thick ginger garlic sauce with spring onions	
FISH/ PRAWN 65	16
Crispy fish/prawn fried and tossed in curry leaves, ginger, garlic and tangy spices	
CHICKEN 65	15
Crispy chicken pieces fried and tossed in curry leaves, ginger, garlic and tangy spices	
PANEER 65 ✓	15
Crispy cottage cheese fried and tossed in curry leaves, ginger, garlic and tangy spices	

the rasoi

Tandoori Indian Restaurant

TANDOORI STARTERS

SEEKH KEBAB

15

Minced meat mixed with traditional herbs and spices, skewered and served with mint chutney

CHICKEN TIKKA

15

Boneless chicken marinated in yoghurt and spices, cooked in the tandoor

CHICKEN MALAI TIKKA

16

Boneless chicken marinated in herbs and spices with cream and cooked in the tandoor

TANDOORI CHICKEN (HALF/ FULL)

12/ 20

Chicken pieces marinated in tandoori spices, hung curd and cooked in the tandoor

DAHI KE KEBAB

15

Succulent chicken pieces tossed in a creamy onion and capsicum sauce

HARA BHARA KEBAB

14

Special kebab made with spinach, potato and chickpeas, served with mint chutney

FISH TIKKA

16

Flavorful fish made using tandoori masala and yogurt

TANDOORI PRAWNS

17

Tiger prawns marinated in tandoori spices and served with mint chutney

TANDOORI MUSHROOMS

15

Button mushrooms marinated in tandoori spices, hung curd and cooked in the tandoor

PANEER TIKKA

15

Cottage cheese marinated in yoghurt and spices, cooked in the tandoor

TANDOORI VEG SIZZLER

14

Chef's selection of our most popular tandoori veg items served hot on a platter

TANDOORI MEAT SIZZLER

32

Chef's selection of our most popular tandoori items served hot on a platter

the rasoi

Tandoori Indian Restaurant

VEG CURRIES



DAAL MAKHANI	14
Black lentils cooked in traditional Punjabi spices in a buttery preparation	
DAAL TADKA	14
Homestyle yellow lentils tempered with ghee, fried in spices & herbs	
CHANNA MASALA	14
Chickpeas cooked with fresh tomato, cumin and traditional spices	
MIX VEGETABLE CURRY	15
Fresh seasonal vegetables tossed with garlic, ginger, coriander and light spices	
SHAHI PANEER	15
Cottage cheese served in a delicious tomato based light cream sauce with authentic spices and crushed cashew nuts	
MALAI KOFTA	16
Cottage cheese dumplings mixed with nuts and minced vegetables, cooked in a mild creamy gravy	
PANEER BUTTER MASALA	16
A rich & creamy curry made with cottage cheese, spices, onions, tomatoes and cashews	
METHI MALAI MATAR	16
Rich white gravy cooked with fenugreek, peas, and cashews	
PALAK PANEER	15
Cottage cheese simmered in a creamy spinach sauce infused with fragrant Indian spices	
CHILLI MUSHROOM	14
Mushroom cooked in an Indo-Chinese style sauce with onions, capsicum, green chilli and spices	
CHILLI PANEER	15
Cottage cheese cubes cooked in an Indo-Chinese style sauce with onions, capsicum, green chilli and spices	

the rasoi

Tandoori Indian Restaurant

BHINDI DO PYAZA

16

North Indian dish made with okra, spices, herbs & double the amount of onions

ALOO BAINGAN

14

Eggplant and potato cooked in fragrant Indian spices

BAINGAN KA BHARTA

15

A smoky eggplant stir-fry mash cooked in traditional Indian spices

PALAK KOFTA

15

North Indian style cottage cheese dumplings cooked in a spinach based gravy

KADHAI PANEER

15

Popular cottage cheese recipe tossed in bell peppers and onions

NAVRATAN KORMA

16

A mixed vegetable curry dish loaded with veggies, nuts and fruits

CHICKEN

BUTTER CHICKEN

15

Boneless chicken cooked with light spices and crushed cashew nuts in a pureed tomato sauce

CHICKEN TIKKA MASALA

15

Marinated chicken fillets, cooked in the tandoori oven and pan fried with diced onions, green capsicum and a mild red gravy

CHICKEN KADHAI

16

Homestyle chicken curry with fresh spices, ginger and vegetables

ACHARI CHICKEN

15

North Indian chicken curry made with pickling spices

CHICKEN VINDALOO

16

Famous Goan chicken cooked in our homemade spicy vinegar based curry

CHICKEN KORMA

16

Boneless chicken cooked in a cashew based yellow gravy with a dash of light cream

the rasoi

Tandoori Indian Restaurant

SAAG CHICKEN

16

Boneless chicken cooked in a north Indian style spinach base, with fenugreek and coriander

CHILLI CHICKEN

16

Indo-Chinese inspired dish tossed in onion, capsicum, green chilli and soya sauce

CHICKEN JALFREZI

15

Tender chicken pieces cooked in a spicy tomato and onion based sauce

MADRASI CHICKEN

16

A south Indian recipe made using curry leaves and a dash of coconut milk

LAMB

LAMB ROGAN JOSH

18

Our famous lamb curry cooked in a yoghurt and tomato based curry with fragrant spices

MADRASI LAMB

18

Tender lamb chunks cooked in a south Indian recipe made using curry leaves and a dash of coconut milk

LAMB VINDALOO

18

Tender lamb cooked in our homemade spicy vinegar based curry

LAMB BHUNA MASALA

17.50

Homestyle spicy slow cooked lamb using fragrant spices

LAMB KADHAI

17.50

Tender lamb prepared with ginger, garlic, tomatoes and chilli

LAMB SAAGWALA

18

Tender lamb cooked in a north Indian spinach base, with fenugreek and coriander

LAMB KORMA

18

Creamy preparation of lamb cooked in a cashew based yellow gravy with a dash of light cream

the rasoi

Tandoori Indian Restaurant

GOAT

GOAT CURRY

18.50

Homestyle goat curry cooked in aromatic spices, tomatoes, onions and green chillies

BHUNA GOSHT

19

Slow cooked mutton in a traditional gravy using fragrant spices

MUTTON ACHARI

19

Tender mutton pieces cooked in pickling spices

SAAG GOSHT

18.50

Slow cooked goat meat in a spinach base, with fenugreek and coriander

BEEF

BEEF BHUNA MASALA

18

Tender beef slow cooked in a traditional gravy using fragrant spices

MADRASI BEEF CURRY

17.50

Beef cooked in a south Indian recipe made using curry leaves and a dash of coconut milk

BEEF VINDALOO

18

Tender beef cooked in our homemade spicy vinegar based curry

BEEF SAAGWALA

18

Beef cooked in a north Indian spinach base, with fenugreek and coriander

BEEF ACHARI

17.50

Tender beef chunks cooked in pickling spices

BEEF KORMA

18

Creamy preparation of beef cooked in a cashew based yellow gravy with a dash of light cream

CHILLI BEEF

18

Beef chunks tossed in an Indo-Chinese inspired recipe made with capsicum, onions and a hot and tangy sauce

the rasoi

Tandoori Indian Restaurant

SEAFOOD

GOAN FISH CURRY	19
Famous Goan dish prepared with fragrant spices and a dash of coconut milk	
FISH VINDALOO	19
Fresh fish fillets cooked in our homemade spicy vinegar based curry	
PRAWN MASALA	20
Tiger prawns marinated in authentic spices and cooked in a thick gravy	
MALABAR FISH CURRY	19
Famous south Indian curry made with coconut milk and curry leaves	
PRAWN VINDALOO	20
Tiger prawns cooked in our own spicy vinegar based sauce	
CHILLI GARLIC FISH	19
Fresh fish fillets wok tossed in a chilli garlic sauce using onions and bell peppers	
CHILLI GARLIC PRAWNS	20
Tiger prawns wok tossed in a chilli garlic sauce using onions and bell peppers	

RICE AND BIRYANI

BASMATI RICE	5
Royal Indian long grain rice	
JEERA RICE	6
Basmati rice cooked with tempered cumin seeds	
SAFFRON RICE	7
Indian Basmati rice infused with saffron for a light flavour	
KASHMIRI RICE	8
Indian long grain rice infused with the flavours of authentic nuts	
VEGETABLE RICE	8
Basmati rice cooked with fresh seasonal vegetables, lightly seasoned	
COCONUT RICE	7
Fragrant Basmati rice infused with crushed coconut	

the rasoi

Tandoori Indian Restaurant

VEG BIRYANI

15

Bold and flavorful Indian rice dish with bell peppers, peas, carrots and potatoes

HYDERABADI CHICKEN DUM BIRYANI

17

Biryani rice cooked in authentic spices in a pot and layered marinated chicken mixed in a special spice mix

MUTTON BIRYANI

19

Biryani rice cooked in authentic spices in a pot and layered marinated lamb mixed in a special spice mix

VEG PULAO

13

Rice and vegetables cooked with onions, garlic, ginger, spices and herbs

BREADS

TANDOORI ROTI

3

Indian flatbread made with whole meal flour, cooked in the tandoor

NAAN/ BUTTER NAAN

3.50

Fluffy Indian flatbread made with flour, yeast and light spices

GARLIC NAAN

4

Naan topped with a layer of cooked garlic

CHEESE GARLIC NAAN

5

Naan stuffed with cheese and topped with a layer of cooked garlic

KASHMIRI NAAN

5

Naan stuffed with cashews, raisins and coconut

KEEMA NAAN

5

Naan stuffed with minced lamb cooked with aromatic herbs and spices

PUDHINA PARATHA

5

Crispy, flaky flatbread infused with crushed mint leaves

CHILLI PARATHA

4.5

Chives and Chilli stuffed fluffy flatbread

MASALA KULCHA

5

Popular Indian flatbread prepared with spiced potatoes and paneer stuffing

ONION KULCHA

5

Kulcha stuffed with chopped onions, green chillies and coriander

ALOO PARATHA

4.5

Soft, fluffy flatbread stuffed with a spicy potato filling, served with pickle

LACCHA PARATHA

4.5

Popular layered Indian flatbread made with wholemeal

the rasoi

Tandoori Indian Restaurant

INDO-CHINESE STARTERS

CRISPY HONEY-CHILLI POTATOES ✓	13
Batter fried potato straws glazed in a sweet soy and chilli sauce with spring onion	
VEG MANCHURIAN ✓	13.50
Minced vegetable dumplings cooked in a spicy Indo-Chinese preparation	
CHICKEN MANCHURIAN	14
Minced chicken dumplings cooked in a spicy Indo-Chinese preparation	
GOBI MANCHURIAN ✓	13.50
Minced cauliflower dumplings cooked in a spicy Indo-Chinese preparation	
CHICKEN LOLLIPOP	14
Marinated spicy chicken drumettes batter fried in cornflour, served with schezwan sauce	
CHILLI CHICKEN	14
Crispy chicken chunks lightly tossed in chilli sauce with bell peppers and onions	
CHILLI (PANEER/MUSHROOM) ✓	14
Crispy cottage cheese/mushroom chunks lightly tossed in chilli sauce with bell peppers and onions	
CHILLI (PRAWN/FISH)	16
Your choice of seafood lightly tossed in chilli sauce with bell peppers and onions	
PANEER 65 ✓	13.50
Crispy fried cottage cheese cubes tossed in a tangy sauce with curry leaves	
CHICKEN 65	14
Crispy fried diced chicken tossed in a tangy sauce with curry leaves	
FISH 65	16
Crispy fried fish fillets tossed in a tangy sauce with curry leaves	

the rasoi

Tandoori Indian Restaurant

NOODLES AND RICE

VEG HAKKA NOODLES

Street style Indo-Chinese recipe tossed in soy sauce, chilli and pepper corn

14

CHICKEN SCHEZWAN NOODLES

Spicy stir-fried chicken noodles with schetzwan sauce

15

VEG SCHEZWAN NOODLES

Spicy stir-fried vegetable noodles with schetzwan sauce

14.50

SEAFOOD SCHEZWAN NOODLES

Spicy stir-fried seafood noodles with schetzwan sauce

16

SEAFOOD CHILLI GARLIC NOODLES

Seafood noodles lightly tossed in a delicious chilli garlic sauce

16

VEG CHILLI GARLIC NOODLES

Vegetable noodles lightly tossed in a delicious chilli garlic sauce

14

VEG FRIED RICE

Vegetable-studded fried rice wok tossed in Indo-Chinese seasoning

13.50

CHICKEN FRIED RICE

Shredded chicken fried rice wok tossed in aromatic spices

15

SCHEZWAN FRIED RICE

Vegetable fried rice wok tossed in light schetzwan sauce

14

EGG FRIED RICE

Scrambled egg wok tossed in Indo-Chinese seasoning

14

SINGAPORE FRIED RICE

Egg fried rice wok tossed in a spicy mix of aromatic spices, sesame oil and soy sauce

15

the rasoi

Tandoori Indian Restaurant

SIDES

RAITA	3
Indian spiced yoghurt mixed with finely chopped cucumber and onions	
PAPADUMS	2
Thin, crispy fried flatbread	
KACHUMBER SALAD	5
Refreshing salad made with chopped tomatoes, cucumbers, onions, lemon juice, and chili peppers.	
CHUTNEY (MANGO/ TAMARIND/ MINT)	3
House-made pickle in your choice of condiment	
MIXED PICKLE	3
House made spicy pickle made with raw mangoes, peppers and onions	

DESSERT

SAFFRON FALOODA	14
A multi layered dessert made with milk, saffron vermicilli, basil seeds, topped with ice cream	
PISTACHIO FALOODA	14
Falooda infused with pistachio and rose petals	
ROYAL FALOODA	15
A multi flavoured falooda topped with fruit jelly and authentic nuts	
GULAB JAMUN	10
Milk based dough balls soaked in a rose flavoured sugar syrup	
GAAJAR KA HALWA	12
Indian milk pudding made with shredded carrots, sugar, ghee and nuts	
JALEBI	10
Deep fried circular pretzels soaked in sugar syrup	
RAS MALAI	10
House-made Indian milk based dumplings served in a sweet syrup	
KULFI (MANGO/ PISTACHIO)	5
House-made Indian milk based ice cream infused with nuts	