



EMBARK ON A ROYAL CULINARY JOURNEY WITH RAJ ON TAJ



Lunch Specials: 11am-3.00pm

Takeaway from \$13.90

Dine-In from \$15.90.

Can of drink +\$3







ENTREES' FROM . TANDOOR

TANDOORI MIXED PLATTER

\$31.9

l/4 chicken, coriander chicken tikka, fish tikka, sheekh kebab and tandoori tail prawns (2 pieces each)

CHICKEN TIKKA

\$15.9

Chicken fillet marinated with sun-dried garam masala and herbed yoghurt (4 pieces)

SHEEKH KEBAB

\$13.9

Tandoori grilled finger rolled mince with coriander and fennel seeds

PANEER TIKKA

\$18.9

Cottage cheese (Paneer), tomatoes, capsicum and onions, marinated with yoghurt & spices, cooked in tandoor (4 pieces)

PRAWNS SHASLICK

\$19.9

Marinated prawns roasted in tandoor with capsicum, tomato and onions (4 pieces)

CORIANDER CHICKEN TIKKA

\$17.9

Marinated in mint, coriander, green chilies, yoghurt and spices and cooked in tandoor

TANDOORI CHICKEN

\$16.9

Marinated 1/2 chicken pieces roasted in tandoor

FISH TIKKA

\$189

Tender pieces of fish marinated in yoghurt, masala and cooked in tandoor

TANDOORI MUSHROOM (VE)

\$12.9

Mushrooms marinated with yoghurt & spices cooked in tandoor

ENTREES'

RAJ CHICKEN PAKORA

\$13.9

Chicken pieces with onion, coriander and chilly, deep fried with lentil flour

PAKORA BHAJI (VE) (4 PCS)

\$8.9

Vegetable patties deep fried in chickpea flour

VEGETABLE SAMOSAS CONTAINS GLUTEN (V)

\$9.5

Pastries filled with vegetables served with mint chutney (2 pieces)

PANEER PAKORA (SPICY)

\$10.9

Deep fried cottage cheese coated with spiced chickpea flour batter

ONION RING BHAJI (VE)

\$10.9

Crispy fried onion rings coated with cumin, chilli and chickpea batter

MUSHROOM PAKORA (VE)

\$9.9

Tender and juicy deep-fried mushrooms coated with chickpea flour & spices.

· · · KIDS'CORNER · · ·

FISH & CHIPS

\$14.9

NUGGETS & CHIPS

\$14.9

BUTTER CHICKEN & RICE

\$14.9

The kids meals are served with kids poptop

VE= VEGAN FRIENDLY

Any allergy concerns, please speak to our friendly staff







MAINS FAVOURITES

CHICKEN SPINACH

\$20.9

Tendered chicken cooked in onion, spinach puree

BUTTER CHICKEN

\$20.9

Tandoor cooked chicken in tomato based sauce with capsicum & ginger, adding sweetness to dish

CHICKEN / BEEF VINDALOO

\$20.9

Tender pieces of chicken/beef cooked in a hot and vindaloo sauce

CHICKEN/ BEEF KORMA Contains Nuts

\$20.9

Tender pieces of chicken/ beef cooked in creamy almond and cashew sauce

CHICKEN MASALA

\$20.9

Tender pieces of chicken cooked in ginger, garlic with onion based sauce

CHICKEN / BEEF MADRAS

\$20.9

Tender pieces of chicken/ beef slowly cooked in southern spices & coconut cream based sauce

CHICKEN JALFREZY(Chef's Special) \$23.9

Tender chicken cooked in onion, capsicum & Chef's special spices

LAMB ROGAN JOSH

\$20.9

Tender lamb cooked in rich onion & tomato gravy with spices

LAMB SPINACH

\$21.9

Tendered lamb pieces cooked in spinach puree

LAMB VINDALOO

\$21.9

Tender pieces of lamb cooked in house made vindaloo sauce

LAMB MADRAS

\$21.9

Tender pieces of lamb, slowly cooked in southern spices & coconut cream based sauce

LAMB KORMA Contains Nuts

\$21.

Tender pieces of lamb coated in a creamy almond and cashew sauce

LAMB MYSORE (SPICY)

\$23.9

Tender pieces of lamb cooked in coriander & dry chilli







VEGAN & VEGETARIAN DELIGHTS

PANEER CHILLI Contains Gluten \$19.9

Cottage cheese tossed with onion, capsicum, ginger &garlic cooked in hot & spicy sauce

MUSHROOM MATTER
Vegan option available

Mushroom and Peas Cooked in Onion base sauce with garlic and pepper

SAAG ALU Vegan option available \$16.9

Potatoes covered in pureed spinach

SAAG PANEER \$16.9

Cottage cheese cooked in pureed spinach

ALU GOBHI (VE) \$15.9

Seasoned potatoes & cauliflower with tumeric, coriander, cumin & tomatoes

MATAR PANEER \$16.9

Cottage cheese & peas simmered in onion & tomato based creamy sauce.

PANEER BUTTER MASALA \$16.9

Contains Nuts Cubed cheese cooked in a creamy cashew & almond sauce.

BAIGAN PEAS BHARTA (V) \$16.9

Fresh roasted eggplant puree cooked with delicious spices & herbs

\$18.9 ALU BAIGAN (V)

Eggplant and potato cooked with chef's special recipe

NAVRATAN KORMA Contains Nuts \$16.9

Mixed vegetables tossed in butter & cooked in cashew nut sauce

MALAI KOFTA
Contains Nuts \$16.9

Potato & cottage cheese dumplings cooked in almond makhani sauce

JAIPUR DAAL (VE) \$16.9

Lentils cooked slowly in a melting pot

ALU BEANS MASALA (VE) \$16.9

French beans & potato tossed with spices & onion based sauce

CHANNA MASALA (VE)

Chickpeas cooked in a tomato based sauce with spices

ALU MATTER Vegan option available \$16.9

Potatoes & green peas cooked in mild spices

KADHAI PANEER \$16.9

Cottage cheese & peas simmered in a creamy cashew & almond sauce.

VEG MADRAS \$16.9

Mixed vegetables cooked in southern spices

PANEER TIKKA MASALA \$20.9

Smoked cottage cheese toasted in pan with capsicum, onion & Indian spices

VE= VEGAN FRIENDLY Any allergy concerns, please speak to our friendly staff





• GOURMET CORNER • • •

CHILI	1 CI	$\mathbf{H}\mathbf{C}\mathbf{L}$	
	41 V 4	11 L . P	VIC.IN

Contains Glute

Cooked chicken breast tossed with capsicums, onions, dried chilli finished with soya sauce and chilli sauce

CORIANDER CHICKEN TIKKA MASALA

\$24.9

\$24.9

Cooked coriander chicken tikka cooked in mint coriander sauce

CHIKEN/ BEEF / LAMB RENDANG \$25.9

Diced chicken/ beef / lamb cooked with lemongrass kaffir leaves, galangal, fresh turmeric, gravy base

COCONUT CHICKEN

\$25.9

Diced chicken cooked with fresh spices and coconut cream

TANDOORI CHICKEN TIKKA MASALA

\$24.9

cooked chicken tikka cooked in a spicy sauce with capsicum, onion and tomato

GOAT MASALA (ON THE BONE)

\$26.9

Bone-in goat cooked with desi spices

GOAT VINDALOO (ON THE BONE) \$27.9

Bone-in goat cooked in hot & tangy house made vindaloo sauce

MANGO CHICKEN

\$25.9

Diced chicken cooked with mango puree & Indian spices

LAMB SHANKS KORMA (1 PCS)

\$22.9 \$27.9

\$27.9

Slow cooked lamb shanks with vegetables in almond & cashew sauce

(2 PCS)

LAMB SHANKS VINDALOO (1PCS) \$22.9

2PCS)

Slow cooked lamb shanks with vegetables in hot & tangy housemate vindaloo sauce

· · FROM THE SEA ·

TAJ TANDOORI FISH (BARRAMUNDI)

\$24.9

PRAWNS MALABAR

\$31.9

Barrafillet marinated with yoghurt & spices & grilled in tandoor

Prawns cooked in ginger, garlic, cardamom &

PRAWNS JALFREZY

\$31.9

Prawns cooked with coconut creams, mustard seeds & coconut cream

FISH MASALA

\$24.9

Tender pieces of fish cooked in ginger, garlic, cardamom & curry leaves

FISH MADRAS

curry leaves

\$25.9

Any allergy concerns, please speak to our friendly staff





© GACCOMPANIMENTS ○ ○



· · · NAAN & RICE · · ·

PLAIN NAAN	\$5.0	CHICKEN TIKKA NAA	N	\$6.5
GARLIC/ BUTTER NAAN	\$5.5	TANDOORI ROTI (WH	(OLEMEAL)	\$4.5
KASHMIRI NAAN	\$6.5	LACHA PARANTHA (V	WHOLEMEAL)	\$5.5
CHEESE & GARLIC NAAN	\$6.5		SMALL	LARGE
CHILLI CHEESE NAAN	\$6.5	STEAM RICE	\$4.0	\$7.0
CHEESE NAAN	\$6.0	SAFFRON RICE	\$4.5	\$8.0
POTATO NAAN	\$6.0	PEAS PULAO	\$5.0	\$9.0
KEEMA NAAN	\$6.5	KASHMIRI	\$6.0	\$10.0
BHATURA (DEEP FRIED BREAD)	\$5.5	PULAO		

SIDES

SIRKA PYAZ & GREEN CHILLIES	\$6.9	RAITA (CUCUMBER/MINT)	\$5.0
FRESH MIXED SALAD	\$6.9	MANGO CHUTNEY	\$4.0
KUCHUMBER SALAD	\$6.9	MINT CHUTNEY	\$2.0
(INDIAN STYLE)		MIXED PICKLES	\$4.0
PAPPADAMS	\$4.0		

DESSERTS

ICE CREAM	\$5.5	KULFI (MANGO/PISTACHIO)	\$7.9	
	45.5	Indian ice cream flavored with herbs		
GULAB JAMUN (2PCS)	\$6.9			
M:11- 4 1: : 4 0-		DESSERT PLATTER	\$18.9	
Milk dumplings in cardamom & sugar syrup		2 pcs of gulab jamun served with Mango &		
		Pistachio kulfi		





DRINK'S

		<u>Gla</u>	<u>ss</u>	Bottle
<u>SPARKLING</u>		150ml	250ml	
Yarra Burn Sparkling Pinot Chardonnay Piccolo (200m	l) Yarra Valley			\$10.9
Cattivo Prosecco	Limestone Coast			\$41.9
Masterpeace Sparkling Shiraz Piccolo (200ml)	Swan Hill, VIC			\$9.9
ROSE				
Teusner 'Salsa' Rose	Barossa Valley	\$9.9	\$12.9	\$40.9
WHITE WINES	0 11 4 11			
Second Nature Moscato Dowie Doole Sauv Blanc	South Australia Mclaren Vale	\$9.9	\$12.9	\$40.9
Step By Step Pinot Grigio	South Australia	\$8.9	\$11.9	\$38.9
Vickery Watervale Riesling	Clare Valley	\$10.9	\$13.9	\$42.9
Moments of Clarity Chardonnay	Barossa Valley	\$9.9	\$12.9	\$40.9
		\$8.9	\$12.9	\$38.9
RED WINES				
		¢10.0	¢15.0	¢40.0
Riposte 'Dagger' Pinot Noir	Adelaide Hills,SA	\$10.9	\$13.9	\$42.9
	Langhorne Creek	\$8.9	\$11.9	\$38.9
Moments of Clarity Merlot	Barossa Valley, SA	\$9.9	\$12.9	\$40.9
Tuesner Bilmore Shiraz	Barossa Valley, SA	\$10.9	\$13.9	\$42.9
Step by Step Shiraz	McLaren Vale,SA	\$8.9	\$11.9	\$38.9
Longhop Cabernet Sauvignon	Mt Lofty Ranges	\$10.9	\$13.9	\$42.9



RAJ ON TAJ



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0	<u>%age</u>	<u>Region</u>	
Hahn Light	2.2%	Australia	\$7.9
James Boag's Lager	4.6%	Australia	\$8.9
Aashi Super Dry	5.0%	Japan	\$8.9
Corona	4.5%	Mexico	\$8.9
Kingfisher	5.0%	India	\$9.9
Prancing Pony IRA	7.9%	India	\$11.9
Haywards 5000- Strong (500ml)	8.0%	India	\$10.9

INDIAN & BASE SPIRITS

Indri Old Monk Glenfiddich **Iameson Gold Label** Jim Beam **Jack Daniels** Canadian Club Captain Morgan Chivas **Southern Comfort Bunderberg Rum**

St. Agnes Brandy

Henessey

Jagermeister
From \$9.9. Add mixer-\$1

CIDERS

Somerby Apple Cider	\$12
Rekorderling Strawberry & Lime	
NON-ALCOHOLIC BEER	• • •

Great Northern Zero

PREMIUM SPIRITS

\$12

Pina Colada	\$12
Strawberry Mojito	\$12
Virgin Mojito	\$12







COCKTAILS

MOCKTAILS

9 Pina Colada	\$12
9 Strawberry Mojito	\$12
9 Virgin Mojito	\$12
9 Tropical Punch	\$12
)	
9	
	Strawberry Mojito Virgin Mojito Tropical Punch

Mango Midori Shooter

Malibu, Midori, Mango Lassi

· · · SOFT DRINKS · · ·

	Jugs	Glass	Bottle	/ Cans
Lemon Lime Bitters	\$14.9	\$6.9	Ice Tea (Peach/ Lemon)	\$6.9
Raspberry lemonade	\$14.9	\$6.9	Ginger Beer	\$5.9
Pepsi, Pepsi Max, Lemonade	\$12.9	\$5.9	Juices (Apple/ Orange/Pineapple)	\$5.9
Sunkist, Solo			Sparkling water (750ml)	\$8.9
Salted/Sweet/Mango Lassi	\$16.9	\$6.9		

· · · COFFEE/ TEA · · ·



OPTION 1- \$45 PER PERSON (MINIMUM 4 PEOPLE)

ENTREES

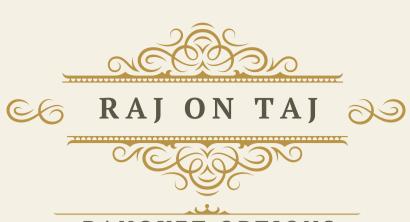
SAMOSA
PAKORA
SHEEKH KEBAB
CHICKEN TIKKA

MAINS

1 X VEGETARIAN DELIGHTS
2 X MEAT DISHES
1 X SEAFOOD DISH

ACCOMPANIMENTS

STEAMED RICE
PLAIN & GARLIC NAAN
RAITA



BANQUET OPTIONS AVAILABLE

OPTION 2- \$50 PER PERSON (MINIMUM 4 PEOPLE)

ENTREES

SAMOSA
PAKORA
SHEEKH KEBAB
CHICKEN TIKKA

MAINS

2 X VEGETARIAN DELIGHTS
3 X MEAT DISHES
1 X SEAFOOD DISH

ACCOMPANIMENTS

STEAMED RICE & SAFFRON RICE

PLAIN & GARLIC NAAN

RAITA

MANGO CHUTNEY

PAPPADUMS

DESSERT

GULAB JAMUN

NO CORKAGE FEE



RAJON TAJ 💸



WINES

	<u>Gla</u>	<u>ISS</u>	Bottle
SPARKLING	150ml	250ml	
Andrew Peace Sparkling Chardonnay(Piccolo 200ml) Swan Hill, VIC			\$9.9
Cattivo Prosecco Limestone Coast			\$42.9
Andrewpeace Sparkling Shi (Piccolo 200ml) Swan Hill, VIC	raz		\$9.9
ROSE			
Mcpherson Lucie's Promise Rose Nagambie, VIC	\$8.9	\$11.9	\$38.9
WHITE WINES			
Second Nature Moscato Mclaren Vale	\$8.9	\$11.9	\$38.9
Dowie Doole Sauv Blanc Mclaren Vale	\$9.9	\$12.9	\$40.9
Step By Step Pinot Grigio South Australia	\$8.9	\$11.9	\$38.9
Vickery Watervale Riesling Clare Valley	\$10.9	\$13.9	\$42.9
Moments of Clarity Chardonnay Barossa Valley	\$9.9	\$12.9	\$40.9
RED WINES			
Riposte 'Dagger' Pinot Noir Adelaide Hills	\$10.9	\$13.9	\$42.9
Longhop Grenache Mt Lofty Ranges	\$9.9	\$12.9	\$40.9
Watkins Merlot Langhorne Creek	\$8.9	\$11.9	\$38.9
Coriole Redstone Shiraz Mclaren Vale	\$10.9	\$13.9	\$42.9
Step by Step Shiraz South Australia	\$8.9	\$11.9	\$38.9
Second Nature Cabernet Sauvignon <i>Mclaren Vale</i>	\$9.9	\$12.9	\$40.9



CORAJON TAJ 👌



COCKTAILS

Tokyo Iced Tea Vodka, White Rum, Tequila, Gin, Cointreau, Midori	\$19.9
Negroni Campari, Gin, Sweet Vermouth	\$16.9
Jungle Bird Spiced Rum, Campari, Pinapple Juice, Lime	\$17.9
Toblerone Martini Frangelico, Kahlua, Baileys, Milk	\$16.9
White Russian Twist Vodka, Malibu, Kahlua	\$16.9
Mango Midori Shooter Malibu, Midori, Mango Lassi	\$16.9

MOCKTAILS

,	
Pina Colada	\$14.9
Strawberry Mojito	\$14.9
Virgin Mojito	\$12.9
Tropical Punch	\$12.9

· · · SOFT DRINKS · · ·

	Jugs	Glass
Lemon Lime Bitters	\$14.9	\$6.9
Raspberry Lemonade	\$14.9	\$6.9
Pepsi, Pepsi Max, Lemonade Sunkist, Solo	\$12.9	\$5.9
Salted/Sweet/Mango Lassi	\$16.9	\$6.9
	Bottl	e/ Cans
Ice Tea (Peach/ Lemon)		\$6.9
Ginger Beer		\$5.9
Juices (Apple/ Orange/Pineapp	le)	\$5.9
Sparkling water (750ml)		\$8.9
Masala Chai		\$5.9





BEERS

	<u>ABV</u>	<u>Region</u>	
Hahn Light	2.2%	Australia	\$7.9
James Boag's Lager	4.6%	Australia	\$8.9
Aashi Super Dry	5.0%	Japan	\$8.9
Corona	4.5%	Mexico	\$9.9
Prancing Pony IRA	7.9%	Australia	\$12.9
Haywards 5000- Strong(500ml):	8%	India	\$12.9
Kingfisher	5%	India	\$9.9
Great Northern Zero	0.0%	Australia	\$7.9

\$15 BYO Corkage Charge

CIDERS

Somersby Apple Cider	\$8.9
Rekorderlig Strawberry & Lime	\$9.9

SPIRITS & LIOUEURS

From \$9.9. Add mixer-\$1

Glenfiddich-12 **Captain Morgan**

Jameson Chivas 12

Red Label Southern Comfort Jim Beam St. Agnes Brandy

Jack Daniels Henessey **Canadian Club Jagermeister**

Midori Malibu **Baileys Pimms**

Sambuca (Shots)

PREMIUM SPIRITS From \$12.9. Add mixer-\$1

Black Label Indri

Glenfiddich-15 **Old Monk**

Chivas 18 years



· · · DRINKS MENU· · ·



Embark on a journey through the rich tapestry of Indian craftsmanship with our curated selection of premium Indian drinks

INDIAN BEERS

Haywards 5000-Strong(500ml): \$12.9

8% ABV

Kingfisher: 5%ABV

\$9.9

From \$12.9 INDIAN SPIRITS

Add mixer-\$1

Premium single malt whisky with a triple Indri cask blend for unmatched depth and

sophistication.

Iconic Indian rum, renowned for its smooth, **Old Monk** rich flavor and exceptional complexity.



www.rajontaj.com.au

NAANS

Plain Naan	\$4.50
Garlic Naan	\$5.00
Butter Naan	\$5.00
Kashmiri/ Coconut Naan	\$6.50
Cheese & Garlic Naan	\$6.50
Chilli Cheese Naan	\$6.50
Cheese Naan	\$6.00
Potato Naan	\$6.00
Keema Naan	\$6.50
Tandoori Roti (Wholemeal Bread)	\$4.50
Paratha	\$5.50
Bathura	\$5.50

RICE

	SMALL	LARGE
Steam Rice	\$3.50	\$6.50
Saffron Rice	\$4.00	\$7.00
Peas Pilau	\$4.50	\$8.00
Kashmiri Pilau	\$5.00	\$9.00

SIDES

Fresh Mixed Salad	\$6.90
Kuchumber Salad (Spicy)	\$6.90
Pappadams	\$4.50
Cucumber Raita	\$5.00
Sweet Mango Chutney	\$3.50
Mixed Pickles	\$3.00

DESSERTS

Gulab Jamun	\$6.90
Milk dumplings in cardamon sugar syrup	
Kulfi (Mango/Original)	\$7.90

SOFTDRINKS

Soft Drink Cans 375ml	\$3.90
Soft Drinks 1.25Ltr	\$6.90
Mango Lassi	\$6.50
Iced Tea (Peach or Lemon)	\$6.00
Juice (Orange or Apple	\$4.90

MEALS TO GO

JUST FOR ME \$42.00

YOU 'N' ME

\$68.00

- 1 Main
- 1 Vegetable Dish
- 1 Small Rice
- 1 Plain Naan
- 1 Pappadam • 1 Raita
- 2 Mains
- 1 Vegetable Dish
- 1 Large Rice
- 2 Plain Naan
- 1 Pappadam
- 1 Raita

FOUR 'N' MORE

\$110

- 1 serve Vegetable Pakoras
- 1 whole Tandoori Chicken
- 2 Mains
- 2 Vegetable Dishes
- 2 Large Rice
- 4 Plain Naan
- 1 Pappadam
- 1 Raita
- 1 1.25L Softdrink



Mains and Veggie dishes excluding any Chef's Specials, Seafood and Gourmet Corner

ALSO AVAILABLE:

Lunch Special Catering for all occasions









HUTTSTREET

3/242 Hutt Street Adelaide, SA 5000



Lunch - Mon, Thurs & Fri - 12pm-2:30pm Dinner Daily - 5pm to 10pm

PORT ADELAIDE PLAZA

T45/ 200-220 Commercial Road, Port Adelaide, SA 5015

© 0883517508

Open 7 days 11am-9pm





	ked Platter (for 2) nicken tikka, fish tikka and ta	\$29.90 andoori tail
prawns(2 piece		
Chicken Tikl Chicken fillet w herbed yogurt(ith sun-dried garam masala	\$14.90 and
Sheekh Keb Tandoori grilled cumin seeds(4	finger rolled mince with co	\$13.90 oriander and
Tandoori Ch Marinated 1/2	icken chicken pieces roasted in th	\$15.90 ne tandoor
	il Prawns marinated with yogurt and ven with capsicum, onion a	
Marinated in m	hicken Tikka nint, coriander, green chillies ed in the clay oven	\$16.90 s, yogurt and
	a (Paneer), tomatoes, capsiculed with yogurt and spices,	
Fish Tikka Tender Pieces in tandoor	marinated in yogurt, masala	\$19.90 and baked



ENTREE	
Raj Chicken Pakora Chicken with onion,coriander and chilli, deep fried w	\$12.90 ith
Pakora Bhaji	\$8.50
Vegetable patties deep fried(4 Pieces)	
Vegetable Samosas Pastries filled with vegetables served with mint chutney(2 pieces)	\$8.90
Paneer Pakora Ottage cheese marinated with chilli and herbs and deep fried with chickpea flour	\$9.90
Mushroom Pakora Mushrooms coated with chickpea flour with spices and deep fried. Tender and juicy	\$8.90
Onion Ring Bhaji Onion rings marinated with cumin, chilli and coated with chickpea batter	\$8.50



Butter Chicken Mild and Sweet	\$19.90
smoked marinated fillet in gingered cream tor capsicum and cardamom (Mild and Sweet)	nato,
Chicken/Lamb/Beef Vindaloo	\$19.90
Tender pieces as a hot and tangy dish	
Chicken/Lamb/Beef Korma	\$19.90
Tender pieces coated in creamy almond and c spiced sauce	ashew
Lamb Rogan Josh	\$19.50
Tendered lamb in a rich gravy with herbed oil	and chili
Chicken/ Lamb Spinach	\$19.90
Tendered chicken/lamb pieces cooked in a pure	of spinach
Lamb Mysore (Chef's special)	\$22.90
Tender spices of lamb cooked in coriander and d	
Chicken Masala	\$19.50
Tender pieces of chicken in ginger, garlic and card	lamom
Chicken/Lamb/Beef Madras	\$19.90
Tender pieces of chicken/lamb cooked in south	nern spices
Prawn Jalfrezy	\$27.90
Prawns cooked with capsicum, tomatoes and onion in sp	ecial spices
Prawn Masala	\$26.90
Prawns cooked in ginger, garlic, cardamom and cur	ry leaves
Fish Masala	\$23.90
Tender pieces cooked in ginger, garlic, cardamom a	
Fish Madras(Chef's special)	\$23.90
Chicken Jalfrezy (Chef's special)	\$22.90

VEGETARIAN DELIGHTS

\$13.90

Alu Beans Masala

French beans and potato tossed with spices		
Navratan Korma	\$15.90	
Mixed vegetables tossed in butter and cooked in cashew nut sauce	a	
Mushroom Matar Mushrooms and peas in onion, garlic and pepper	\$14.90 sauce	
Alu Baigan Eggplant Eggplants and potatoes cooked with chef's specia	\$17.90 ol recipe	
Paneer Chilli (Chef's Special) Cottage cheese tossed with capsicums. onions, cl and finished with soya sauce and special chilli sau	hillies	

Saag Alu	\$15.90
Spinach puree with potatoes and spiced fenugreek le	aves
Baigan Peas Bharta (Chef's Special)	\$14.90
Roasted eggplant puree cooked with delicious spices	and herbs
Saag Paneer	\$15.90
Cottage cheese covered in pureed spinach	
Matter Paneer	\$15.90
cottage cheese and peas simmered in a creamy cashew and almond sauce	
Malai Kofta contains gluten	\$15.90
Cottage cheese dumplings in an almond makhar	ni sauce
Alu Matter	\$13.90
Potatoes and green peas cooked with mild spice	S
Alu Gobhi	\$14.90
seasoned potatoes and cauliflower with turmer coriander,cumin and tomatoes	c,
Channa Masala	\$15.90
Chickpeas cooked in a tomato sauce with mild sp	oices
Jaipur Daal	\$15.90
Lentils cooked slowly in melting pot	
Paneer Tikka Masala (Chefs Special)	\$19.50
Tandoor baked cottage cheese tossed in pan wit spices and herbs	h

GOURMET CORNER	
Taj Tandoor Fish Grilled in tandoor with yogurt and spices	\$23.90
Chilli Chicken Sliced chicken tossed with capsicums, onions, chilies and finished with soya sauce and chili pas	\$23.90 te
Coconut Chicken Diced chicken cooked with fresh spices and coconut water served in a fresh coconut shell	\$23.90
Tandoori Chicken Tikka Masala Baked chicken tikka cooked in spicy sauce	\$23.90
Coriander Chicken Tikka Masala Baked coriander chicken tikka pieces cooked in coriander sauce	\$23.90
Goat Masala Joseph Diced goat meat cooked with yogurt and spices	\$24.90
Beef/ Lamb Rendang Diced lamb/beef cooked with lemongrass kaffir, fresh tumeric, gravy base, Singapore's favourite of the state of the	





