
Maharaja Tandoori Cuisine



Entrée - Non Vegeterian

- 1 Tandoori Chicken (Half/Full) (4/8 pc per serve) \$9.99/16.99
Spring chicken marinated in yoghurt and selected herbs and spices, cooked to perfection in tandoor
- 2 Chicken Tikka (4 pc per serve) \$11.99
Morsels of boneless chicken marinated in yoghurt and exotic spices cooked to perfection in tandoor
- 3 Malai Murg Tikka (4 pc per serve) \$11.99
Boneless chicken marinated in yoghurt with Pepper, mild korma sauce and exotic spices and then Roasted in tandoor.
- 4 Tandoori Lamb Cutlet (3 pc per serve) \$16.99
Double bone sized Mughlai style Lamb cutlet marinated in yoghurt with ground spices and then roasted in tandoor.
- 5 Tangri kebab (4 pc per serve) \$9.99
Chicken drumstics roasted in tandoor after being overnight marination of yoghurt and aromatic spices.
- 6 Sheek kebab (4 pc per serve) \$9.99
Mughlai style succulent lamb mince with ground spices and fresh coriander leaves & roasted in tandoor.
- 7 Fish Fritters (Fish Amritsari) (4 pc per serve) \$9.99
Mouth watering fried fish prepared with lot of spices. its a popular street of Amritsar city.
- 8 Fish Tikka (4 pc per serve) \$13.99
Fish of the season marinated with chef's own recipe and cooked in tandoor
- 9 Tandoori prawn (8 pc per serve) \$15.99
Fresh prawns marinated in special yoghurt marination and selected spices, cooked to perfection in tandoor
- 10 Tandoori Platter (10 pc per serve) \$19.99
Includes 2 pieces each of Murg Malai Tikka, Chicken Tikka, Fish Amritsari, Sheek kebab, Tangri kebab.

- 11 **Non-veg Spring rolls** \$7.99
Chopped Green vegetables Mixed with meat and wrapped in to a crispy rice pastry.

Entrée - Vegetarian

- 1 **Samosa** (2 pc per serve) \$ 4.99
spicy potato and peas wrapped in crispy pastry
- 2 **Onion Bhaji** (4 pc per serve) \$5.99
Mix of Onion, chilli, coriander & chik peas flour, lightly fried in vegetable oil
- 3 **Aloo tikki** (2 pc per serve) \$6.50
Deep fried Potato patties dipped in yoghurt & garnished with tamarind sauce, mint sauce and cumin powder.
- 4 **Dahi Bhalle** (2 pc per serve) \$ 6.50
Fried mashed lentil patties served With natural yoghurt and mixture of sauces and garnished with cumin powder.
- 5 **Pakora (vegetable fritters)** (6 pc per serve) \$ 6.50
Chopped Vegetables mixed with blend of sauces and fried
- 6 **Samosa Chat** (1 pc per serve) \$5.99
Samosa dipped in chickpea, garnished with coriander, tamerind & mint sauce
- 7 **Paneer pakora** (4 pc per serve) \$ 7.50
Thick slices of Cheese dipped in spicy chickpea batter and deep fried.
- 8 **Paneer Tikka** (4 pc per serve) \$13.99
Cottage cheese cubes marinated with yoghurt and special spices and roasted in tandoor.
- 9 **Tandoori Mushroom** \$10.99
Fresh mushroom marinated in yoghurt, mixed with special herbs and spices, cooked to perfection in tandoor
- 10 **Vegetarian Platter** \$13.99
2 pieces each of samosa, vegetable fritters, onion bhaji, and paneer pakora
- 11 **vegetable spring Rolls** \$7.99
Chopped Spicy mix vegetables wrapped in to a crispy rice pastry.

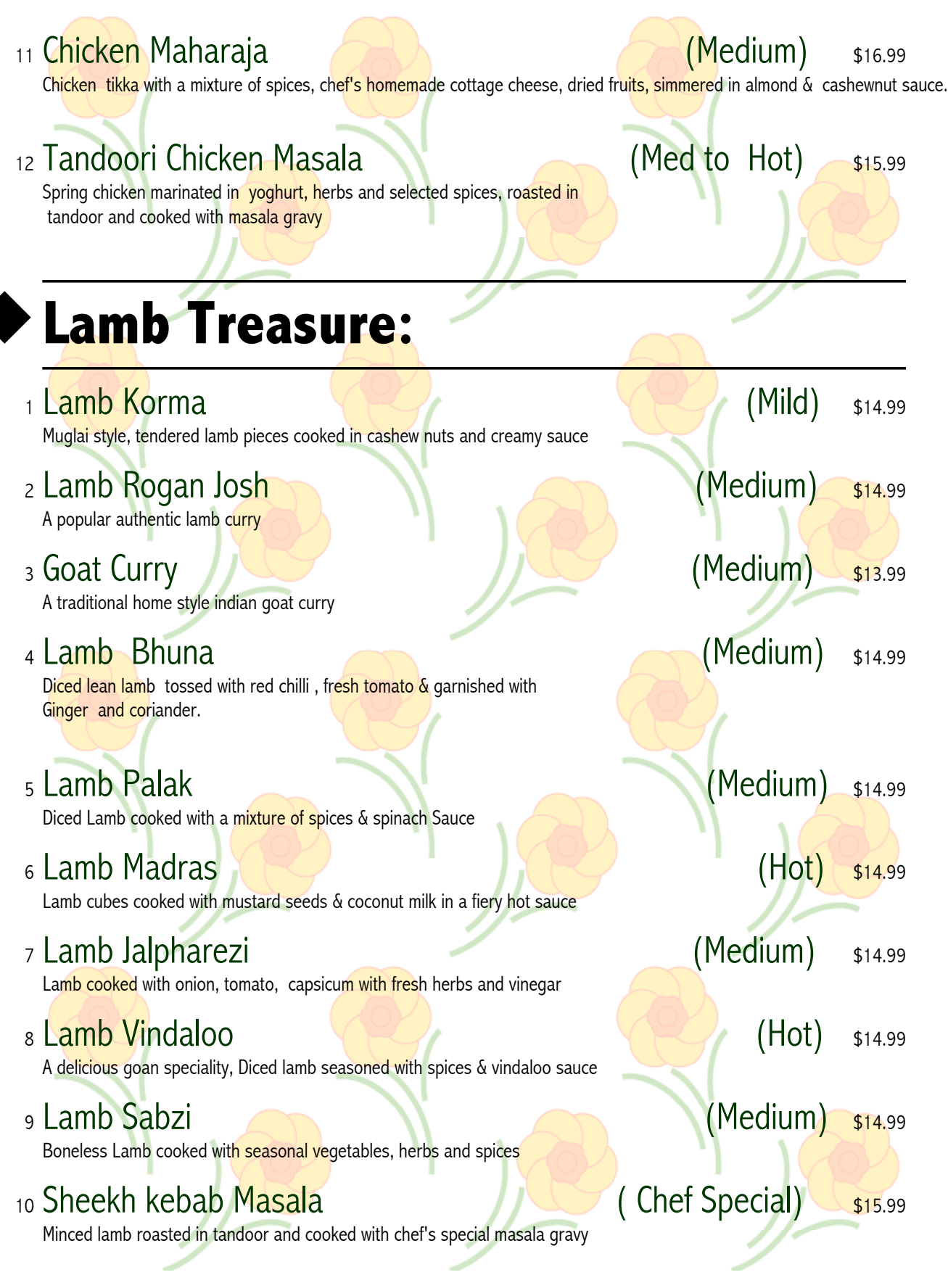


Main Course - Non-vegetarian



Chicken Treasure:

- 1 **Butter Chicken** (Mild) \$12.99
Boneless chicken Tikka cooked in ever popular thick creamy butter sauce
- 2 **Sabzi Chicken** \$12.99
Boneless chicken cooked with seasonal vegetables, herbs and spices.
- 3 **Kadai chicken** (Medium or Hot) \$12.99
Chicken curry cooked with onion, capsicum & special kadai masala
- 4 **Chicken Korma** (Mild) \$12.99
Mughlai style, chicken curry cooked with cashew nuts and creamy sauce
- 5 **Chilli Chicken** (Hot) \$13.99
Boneless fried chicken cooked with Tomato, capsicum and onions with a touch of tomato ketchup and soy sauce
- 6 **Chicken Manchurian** (Medium) \$13.99
Chicken Minced fried balls tossed in manchurian sauce
- 7 **Chicken Vindaloo** (Hot) \$12.99
A delicious Chicken speciality seasoned with vindaloo sauce and vinegar.
- 8 **Chicken Palak** (Mild to Hot) \$12.99
Chicken cooked with a mixture of spices and spinach Sauce.
- 9 **Chicken Madras** (Hot) \$12.99
Boneless chicken tempered with red chilli and mustard seed in a fiery hot sauce with coconut milk
- 10 **Chicken Tikka Masala** (Medium) \$12.99
Tender juicy cubes of boneless chicken, roasted on skewers in tandoor & cooked with onion sauce, garnished with ginger, tomato, coriander.

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- 11 **Chicken Maharaja** (Medium) \$16.99
Chicken tikka with a mixture of spices, chef's homemade cottage cheese, dried fruits, simmered in almond & cashewnut sauce.
- 12 **Tandoori Chicken Masala** (Med to Hot) \$15.99
Spring chicken marinated in yoghurt, herbs and selected spices, roasted in tandoor and cooked with masala gravy
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◆ **Lamb Treasure:**

- 1 **Lamb Korma** (Mild) \$14.99
Muglai style, tendered lamb pieces cooked in cashew nuts and creamy sauce
- 2 **Lamb Rogan Josh** (Medium) \$14.99
A popular authentic lamb curry
- 3 **Goat Curry** (Medium) \$13.99
A traditional home style indian goat curry
- 4 **Lamb Bhuna** (Medium) \$14.99
Diced lean lamb tossed with red chilli, fresh tomato & garnished with Ginger and coriander.
- 5 **Lamb Palak** (Medium) \$14.99
Diced Lamb cooked with a mixture of spices & spinach Sauce
- 6 **Lamb Madras** (Hot) \$14.99
Lamb cubes cooked with mustard seeds & coconut milk in a fiery hot sauce
- 7 **Lamb Jalfharezi** (Medium) \$14.99
Lamb cooked with onion, tomato, capsicum with fresh herbs and vinegar
- 8 **Lamb Vindaloo** (Hot) \$14.99
A delicious goan speciality, Diced lamb seasoned with spices & vindaloo sauce
- 9 **Lamb Sabzi** (Medium) \$14.99
Boneless Lamb cooked with seasonal vegetables, herbs and spices
- 10 **Sheekh kebab Masala** (Chef Special) \$15.99
Minced lamb roasted in tandoor and cooked with chef's special masala gravy

◆ Beef Treasure:

- 1 **Beef Korma** (Mild) \$13.99
Tendered Diced Beef cooked with cashew nuts and creamy sauce.
- 2 **Beef Rogan Josh** (Medium) \$13.99
Diced Beef cooked in onion based sauce and aromatic spices
- 3 **Beef Vindaloo** (Hot) \$13.99
Diced Beef cooked with spices and tempered with vindaloo sauce.
- 4 **Beef Palak** (Medium) \$13.99
Mouth watering beef curry cooked with spinach puree, onion & tomato.
- 5 **Beef Kashmiri** (Medium) \$13.99
Tender pieces of beef cooked with dry fruits, tomato and onion sauce.
- 6 **Beef Madras** (Hot) \$13.99
Beef curry cooked with mustard seeds, coconut Milk in a fiery hot sauce
- 7 **Beef Sabzi** (Medium) \$13.99
Boneless Beef cooked with seasonal vegetables, herbs and spices
- 8 **Beef Jalfharezi** (Medium) \$13.99
Beef cooked with onion, tomato & capsicum with touch of vinegar and herbs

◆ Sea Food Treasure

- 1 **Prawn masala** (Medium) \$15.99
King prawns cooked with freshly ground herbs and spices, accompanied by flavours of onions and capsicum
- 2 **Kadai Prawn** (Medium) \$16.50
Fresh prawns cooked in a mouth watering Masala gravy, onion, capsicum and tomato
- 3 **Chilli Prawn** (Hot) \$16.99
Masala prawn cooked with the touch of tomato ketchup and soy sauce

- 4 **Prawn Makhani / Korma** (Medium) \$14.50
Prawns cooked in authentic and favourite Makhani sauce or korma sauce.
- 5 **Prwan Vindaloo** (Hot) \$14.50
A delicious Prawn speciality seasoned with vindaloo sauce and vinegar.
- 6 **Fish Masala** (Medium) \$14.50
Fish cooked in curry sauce with onion, tomato and capsicum
- 7 **Goa Fish Curry** (Medium) \$14.50
Fish of the season cooked in an exotic combination of herbs, tomato and spices and coconut milk.

Main Course -Vegetarian

- 1 **Daal makhani** (Mild) \$10.99
Black lentils and kidney beans cooked in creamy sauce and garnished with coriander
- 2 **Daal Tarka** (Medium) \$10.99
Yellow Chick pea lentil Cooked with Spices.
- 3 **Chana masala** (Medium) \$10.99
Traditional chick pea curry
- 4 **Mixed vegetables** (Medium) \$10.99
Fresh garden vegetables cooked with authentic spices
- 5 **Aloo Gobi** (Medium) \$10.99
Potato and cauliflower cooked in a traditional style
- 6 **Aloo Baingan** (Medium) \$10.99
Eggplant roasted in tandoor and cooked in indian style
- 7 **Navratan Korma** (Mild) \$11.99
An assortment of fresh garden vegetables prepared in a mild cream based Sauce with dried fruits .(vegetable korma)
- 8 **Vegetable Vindaloo** (Hot) \$11.99
Fresh vegetables cooked with the touch of ever popular vindaloo sauce

9 **Vegetable Makhani** (Mild) \$11.99
Fresh garden vegetables cooked in makhani sauce .

10 **Veg. Manchurian** (Medium) \$12.99
Chopped fresh garden vegetables tossed with manchurian sauce

11 **Matar paneer** (Medium) \$11.99
Cottage cheese, cooked with green peas, onions and tomato gravy

12 **Matar Mushroom** (Medium) \$11.99
Ever popular Green peas and mushroom curry

13 **Malai kofta** (Mild) \$12.99
Soft dumplings made with potato , dry fruit and cottage cheese, cooked in cashew nut sauce and cream.

14 **Palak Paneer** (Medium) \$12.99
Fresh spinach and cottage cheese cooked in traditional herbs

15 **Paneer Makhani** (Mild) \$13.99
Cottage cheese cubes cooked in ever popular thick creamy Makhani sauce

16 **Paneer tikka masala** (Medium) \$13.99
An Indian delicacy of cottage cheese cubes cooked in masala gravy .

17 **Shahi Paneer** (Mild) \$13.99
Mughlai dish i.e. Cottage cheese cubes cooked with korma sauce.

18 **Kadai paneer** (Medium) \$13.99
North indian style cottage cheese with tomato, onion, capsicum and special kadai masala prepared by chef.

19 **Chilli Paneer** (Hot) \$12.60
Cottage cheese cubes cooked in onion based gravy & tempered with a touch of tomato ketchup and soy sauce.

20 **Spicy paneer delicacy** (Medium to Hot) \$13.99
Cottage cheese cubes cooked in a special spicy sauce



Rice

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- 1 Plain Rice Small/Large \$3.50/\$4.99
 - 2 Jeera Rice Small/Large \$4.50/\$5.99
Basmati rice cooked with cumin seeds & curry leaves .
 - 3 Coconut Rice Small/Large \$4.50/\$5.99
Basmati rice cooked with mustard seeds, curry leaves and coconut.
 - 4 Peas Pulao Small/Large \$5.50/\$6.50
Basmati rice cooked with peas, cumin seeds & garnished with coriander
 - 5 Kashmiri Pulao Small/Large \$5.95/\$6.50
Basmati rice cooked with dry fruits and nuts
 - 6 Fried Rice Small/Large \$6.95/\$7.50
Rice cooked with chopped fresh vegetables, egg & touch of soy sauce.
 - 7 Vegetable Biryani \$9.99
Rice cooked with fresh vegetables & authentic spices.
 - 8 Chicken/lamb/ Beef Biryani \$10.99
Tender marinated chicken/lamb / Beef pieces cooked with basmati rice,
Dry fruits, nuts and spices.



Breads

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- 1 Roti \$1.99
Flat whole-meal bread baked in the tandoor
 - 2 Naan \$1.99
Plain flour bread from the tandoor. A perfect accompniment to any curry.
 - 3 Garlic Naan \$2.50
Naan baked with garlic
 - 4 Aloo Paratha \$3.50
Whole-meal bread stuffed with potatoes.

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- 5 **Lachha Paratha / Mint paratha** \$3.50/\$3.70
Flaky whole-meal bread, from the tandoor.
- 6 **Masala Kulcha or paneer Kulcha** \$3.99
Plain flour bread filled with onions, cheese and coriander.
- 7 **Kashmiri Naan** \$3.99
Plain flour bread filled with dry fruits and nuts.
- 8 **Onion Kulcha** \$3.99
Plain flour bread stuffed with onions and spices.
- 9 **Keema naan** \$3.99
Plain Flour bread stuffed with spicy minced lamb..
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Accompaniments

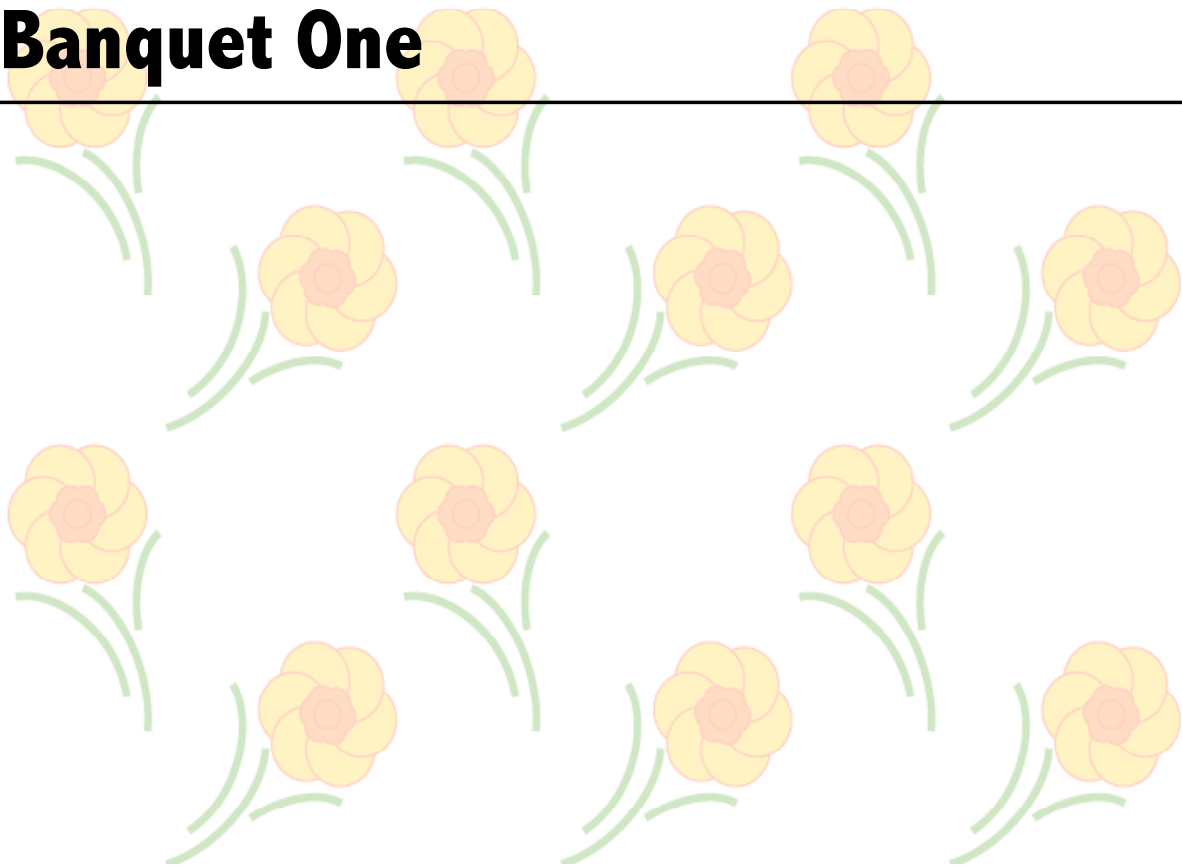
- 1 **Papor (pappadums)** \$1.50
- 2 **Assorted pickle** \$1.50
- 3 **Mango chutney** \$1.50
- 4 **Mint Sauce** \$1.50
- 5 **Tamarind Sauce** \$1.50
- 6 **Raita** \$2.99
Yoghurt with Cucumber & carrot
- 7 **Raita (spicy)** \$2.99
Yoghurt with Cucumber, onions, carrot
- 8 **Onion Salad / sirka onion** \$2.99
- 9 **Green Salad / Cucumber Salad** \$3.50/\$4.50
Green mix salad, Cucumber, onions, tomato



Desserts

- 1 Ice cream caramel toffee crunch \$3.99
 - 2 Ice cream Coconut chocolate crunch \$3.99
 - 3 Ice cream \$3.99
(Mango, vanilla, strawberry, chocolate)
 - 4 Kulfi (Pistachio) \$4.99
 - 5 Gulab Jamun \$4.99
 - 6 Kheer \$4.99
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Banquet One



Banquet 1

\$24.99

Entrée - Samosa, Paneer Pakora

Main Course -

1. Paneer Makhani

Mughlai dish i.e. Cottage cheese cubes cooked with Makhani sauce.

2. Daal Makhani

A combination of black lentils and kidney beans simmered overnight, seasoned with freshly ground spices and garnished with cream and coriander.

3. Mix Vegetable

A collection of fresh garden vegetables cooked with spices in indian style

Rice

Naan or Roti

Papad or Chutney

Raita

Desserts

Mango Ice-Cream

\$24.95 per person

(Minimum two people
required to serve)

Banquet Two

\$28.99

Banquet 2

Entrée - Samosa, Chicken Tikka

Main Course -

1. Butter Chicken

Boneless tandoori chicken pieces simmered in rich tomato based sauce and finished with butter and cream.

2. Lamb Rogan Josh

A popular authentic lamb curry

3. Daal Makhani

A combination of black lentils and kidney beans simmered overnight, seasoned with freshly ground spices and garnished with cream and coriander.

Rice

Naan or Roti

Papad or Chutney

Raita

Desserts

Mango Ice-Cream/Gulab Jamun

\$28.95 per person

(Minimum two people
required to serve)

Banquet Three

Banquet 3

\$34.95

Entrée - Samosa, Chicken Tikka

Main Course

1. Butter Chicken

Boneless tandoori chicken pieces simmered in rich tomato based sauce and finished with butter and cream.

2. Malai Kofta

Soft dumplings made with potato, dry fruits and cottage cheese, cooked in onion, cashew nut & creamy sauce

3. Lamb Rogan Josh

A popular authentic lamb curry

4. Aloo Baingan(Eggplant)

Eggplant roasted in tandoor and cooked in indian style

Peas Pulao / Coconut Rice

Naan or Roti or Garlic Naan

Papad or Chutney

Raita

Desserts

Gulab Jamun / Pistachio Kulfi

\$34.95 per person

(Minimum two people
required to serve)

Banquet Four

Banquet 4

\$39.95

Entrée - Samosa, Malai Murg Tikka

Main Course

1. Butter Chicken

Boneless tandoori chicken pieces simmered in rich tomato based sauce and finished with butter and cream.

2. Prawn Makhani

Prawn cooked in authentic and favorite makhani sauce.

3. Beef Vindaloo

Diced Beef cooked with spices and tempered with vindaloo sauce.

4. Vegetable Korma

An assortment of fresh garden vegetables prepared in a spicy cream based sauce with dried fruits

Peas Pulao / Coconut Rice

Naan or Roti or Garlic Naan

Papad or Chutney

Raita

Desserts

Gulab Jamun/ Pistachio Kulfi

\$39.95 per person

(Minimum two people
required to serve)