



MUGHAL PALACE





# MUGHAL PALACE

**"Taste of Authentic Indian Cuisine"**

"A perfect place to dine with all the Authentic Indian Cuisine prepared with traditional herbs and spices to delight your tastebuds."

The exotic and rich taste & traditions of the ancient Maharajas, Sultans and Nawabs of India are captured and tastefully preserved for that "Maharaja" experience.

Our Head Chef "Krishna" always does magic with his food. House specialities include "Sultan Goat Curry" and "Chicken Chettinad". In addition, you may wish to try Mughlai Chicken, Kebabs or creamy and delicious Butter Chicken. Fresh ingredients go into every sauce to ensure you have an amazing meal in front of you.

Favourite selections include Seafood, Rice and Biryani, Vegetarian and more. We offer Platters for Two which include Mughlai Vegetarian Platter, Mughlai Mixed Platter, and Mughlai Tandoori Platter. Get a variety of accompaniments to select from, as well as Dessert to make a great meal. Everything on our menu is authentic, and prepared with traditional herbs and spices.

Mughal Palace is a Fine Dining restaurant suitable for corporate dinner parties, group lunch/dinner, family outings or any type of private functions up to 60 max capacity. We also offer a range of fully catering services, including Indian food catering, corporate catering in Epping.

*We hope you enjoy your meal!*





## Banquets & Platters

**Entrée:** Paneer Tikka, Hara Kebab, Papdi Chaat \$26.90  
**Mains:** Palak Paneer, Dal Makhni, Bhindi Do  
Piazza/ Navrattan Korma  
Rice and Naan  
**Accompaniments:** Green Salad  
**Dessert:** Ice-cream/ Tea/ Coffee

### NON-VEGETARIAN BANQUET

**Entrée:** Seekh Kebab, Chicken Tikka, Onion Bhaji \$29.90  
**Mains:** Butter Chicken/ Kadai Chicken, Lamb  
Roganjosh, Beef Vindaloo/ Chicken Curry,  
Navrattan Korma  
Rice and Naan  
**Accompaniments:** Green Salads  
**Dessert:** Ice-cream/topping

### SEAFOOD BANQUET

**Entrée:** Tandoori Prawn, Malai Tikka, Hara \$35.90  
Kebab, Papdi Chaat  
**Mains:** Butter Chicken, Goan Fish Curry, Lamb  
Roganjosh, Navrattan Korma  
Rice, Plain Naan and Garlic Naan  
**Accompaniments:** Green Salad  
**Dessert:** Kulfi & Gulab Jamun

### MUGHLAI VEGETARIAN PLATTER

Hara Kebab, Paneer Tikka, Onion Bhaji/ Samosa \$12.90

### MUGHLAI MIXED PLATTER

Samosa, Onion Bhaji, Chicken Tikka & Lamb Cutlets \$16.90

### MUGHLAI TANDOORI PLATTER

Malai Tikka, Fish Tikka, Tandoori Prawns & Lamb Cutlets \$19.90





# Starters

## VEGETARIAN STARTERS

- Samosa( 2 pcs)** 🌶️🌶️ \$5.90  
Deep fried crispy pastry filled with diced potatoes, fresh coriander, roasted cumin seeds garam masala
- Saffron Paneer Tikka** 🌶️ \$11.90  
Cubes of cottage cheese marinated with Indian traditional spices along with saffron and cooked in tandoor
- Hara Kebab(4pcs)** 🌶️ \$7.50  
Cocktail sized deep fried vegetable patties(spinach, peas, chana dal, cottage cheese, herbs and mashed potatoes)
- Chilli Paneer(6-8 pcs)** 🌶️🌶️🌶️ \$12.90  
Spicy fried pieces of cottage cheese in hot garlic sauce
- Vegetarian Manchurian** 🌶️🌶️🌶️ \$15.90  
Spicy minced vegetables cooked in our chef's special hot & sour sauce
- Gol Gappa** 🌶️ \$6.00  
Crisp mini pooris stuffed with a black chana & potato masala doused with a mint & tamarind based syrup
- Papri Chaat** 🌶️ \$8.90  
Crispy papri topped with potatoes, mint & tamarind chutney and yoghurt
- Onion Bhaji** 🌶️🌶️🌶️ \$5.90  
Onion rings dipped in a spicy chickpea batter and deep fried

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot





# Starters

## NON-VEGETARIAN STARTERS

**Tandoori Chicken(half/full)** 》》 \$11.90/\$20.90  
Spring chicken marinated overnight in chef's special masala skewered in tandoor

**Chicken Tikka(4 pcs)** 》》 \$12.90  
Tender chicken pieces marinated with tandoori masala & spices, grilled in tandoor

**Garlic Prawns** 》》》 \$20.90  
King prawns tossed with fresh garlic, onions & capsicum in a typical oriental sauce

**Tandoori Lamb Cutlets (3 pcs)** 》》 \$15.90  
Lamb cutlets marinated in chef's own aromatic spices & grilled in tandoor

**Seekh Kebab(4 pcs)** 》》 \$11.90  
Minced Lamb blended with herbs & chef's own aromatic spices

**Amritsari Fish(6-8 pcs)** 》》 \$12.90  
Ling(NZ) fish fingers wrapped in gram flour batter with spices & deep fried

**Tandoori Prawns(6 pcs)** 》》 \$14.90  
King prawns marinated in garlic, ginger, herbs, spices & grilled in tandoor

**Tandoori Fish Tikka** 》》 \$14.90  
A unique kebab of boneless fish marinated in aromatic spices, yoghurt & cooked in tandoor

》 Mild 》》 Medium 》》》 Hot





## ACCOMPANIMENTS

<b>Pappardums</b>	\$2.50
<b>Mixed Pickles</b>	\$2.50
<b>Cucumber Yoghurt</b>	\$2.50
<b>Side Dish Platter</b> (Raita, Tomato Onion, Mint Sauce, Mango Chutney, Pappadums)	\$8.00

## DOSA

<b>Plain Dosa</b> 🌶️ Crispy rice pancake, cooked on hotplate, finished with butter	\$13.00
<b>Masala Dosa</b> 🌶️ Crispy rice pancake, served with potatoes cooked on hotplate, finished with butter	\$14.00
<b>Paneer Dosa</b> 🌶️ Crispy rice pancake, served with paneer cooked on hotplate, finished with butter	\$13.90

🌶️ Mild    🌶️🌶️ Medium    🌶️🌶️🌶️ Hot





# Mains

## CHICKEN

- Butter Chicken** 🌶️ \$16.90  
Tandoori chicken pieces cooked in a tomato puree and finished with butter and fresh cream
- Mango Chicken- A rare treat** 🌶️ \$16.90  
Boned chicken pieces cooked in a mild creamy coconut & mango sauce
- Punjabi Chicken Curry** 🌶️🌶️ \$15.90  
Exotic chicken curry from India's North
- Kadahi Chicken** 🌶️🌶️ \$16.90  
Tender chicken, capsicum & onion finished herbs & homemade spices, cooked in kadahi
- Chicken Madras** 🌶️🌶️🌶️ \$16.90  
Chicken cooked in tomato & onion gravy finished with coconut cream
- Chicken Tikka Masala** 🌶️🌶️🌶️ \$16.90  
This exquisite dish, cooked in special spices & fresh tomatoes, onion, capsicum, ginger & garlic
- Methi Chicken Tender** 🌶️🌶️🌶️ \$15.90  
Chicken cooked in tomato, onion and aromatic Indian herbs with fenugreek leaves
- Chicken Korma** 🌶️🌶️🌶️ \$15.90  
Boneless chicken cooked in a creamy cashew nut gravy & Indian spicy masala
- Chicken Chettinad- South Indian Dish** 🌶️🌶️🌶️ \$17.90  
Tender chicken tossed with mustard seeds, red chillies and curry leaves finished with a rich coconut sauce in typical southern style (medium hot)

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot







## BEEF

- Bombay Beef** 🌶️🌶️ \$16.90  
Tender Chunky pieces of beef cooked in a smooth onion paste with a distinct flavour of aniseed
- Madras Beef** 🌶️🌶️ \$16.90  
Beef cooked in spicy coconut cream sauce with fresh chillies, flavoured with bay leaves
- Mughlai Beef** 🌶️🌶️ \$16.90  
Beef marinated in yoghurt & cooked in aromatic spices with fenugreek leaves
- Beef Korma** 🌶️ \$16.90  
A boneless dish of beef cooked in a creamy cashew gravy
- Palak Beef** 🌶️ \$16.90  
A boneless dish of Beef cooked in aromatic spices with spinach
- Beef Vindaloo** 🌶️🌶️🌶️ \$16.90  
A ver y hot and spicy beef curry cooked in Maharaja's special vindaloo sauce

## LAMB

- Lamb Rogan Josh** 🌶️🌶️ \$17.90  
Diced lamb cooked in onion , tomato & ginger garlic gravy garnished with fresh coriander
- Spicy Lamb with Potato** 🌶️🌶️ \$17.90  
A tangy tribute of lamb cubes cooked in kadahi with potatoes and authentic spices of Punjab
- Lamb Korma** 🌶️ \$17.90  
A boneless dish of lamb cooked in a creamy cashew nut gravy & Indian spicy masala

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot





**Mughlai Lamb** 🌶️🌶️ \$17.90

Lamb marinated in yoghurt & cooked in aromatic spices with fenugreek leaves

**Lamb Madras** 🌶️🌶️🌶️ \$17.90

Tender lamb cooked in tomato and onion gravy finished with coconut cream

**Lamb Vindaloo** 🌶️🌶️🌶️ \$17.90

A very hot and spicy lamb curry cooked in Mughlai special vindaloo sauce

**Lamb Saag** 🌶️ \$17.90

Lamb cooked with fresh spinach, herbs and spices finished with cream

**Sultan Goat Curry- A festive speciality** 🌶️🌶️ \$17.90

Baby Goat pieces pot roasted with onion, fresh tomato gravy with herbs & spices

### SEAFOOD

**Prawn Malabar** 🌶️ \$19.90

King prawns cooked in mild creamy coconut sauce

**Bengali Fish Curry** 🌶️🌶️ \$19.90

Fish fillets cooked in a tomato & onion gravy with mustard sauce

**Goan Fish Curry** 🌶️ \$19.90

Goan style fish curry in a creamy coconut sauce

**Prawn Vindaloo** 🌶️🌶️ \$19.90

A very hot and spicy prawn cooked in onion and tomato gravy

**Punjabi Prawn Curry** 🌶️🌶️ \$19.90

Exotic prawn curry from Punjab

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot





## Vegetarian Mains

- Kadai Paneer** 🌶️🌶️ \$15.90  
Cottage cheese with capsicum, onions, herbs & homemade spices and cooked in Kadai
- Shahi Paneer** 🌶️ \$15.90  
Cottage cheese cooked in tomato gravy finished with cream & butter
- Palak Paneer** 🌶️ \$15.90  
Puree of spinach & cottage cheese cooked together with spices
- Paneer Butter Masala** 🌶️ \$15.90  
Cottage cheese cooked in tomato gravy finishes with fresh cream
- Aloo Matar Paneer** 🌶️ \$12.90  
A traditional Punjabi dish with potatoes, peas & homemade cheese cooked in vegetable gravy
- Dal Makhni** 🌶️ \$11.90  
Black lentils cooked overnight in a rich creamy gravy
- Spinach with Chana Dal** 🌶️ \$11.90  
Yellow gram lentils tempered with cumin seeds, onion, tomato & finished with fresh green coriander
- Malai Kofta** 🌶️ \$12.90  
Spicy minced potato & cottage cheese balls in a mild yellow gravy
- Dum Aloo Banarsi** 🌶️ \$12.90  
Potato with nuts simmered in aromatic herbs and vegetarian gravy

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot





- Aloo Gobhi Masala** 🌶️🌶️ \$12.90  
Cauliflower portions and potatoes lightly spiced with masala & touch of fenugreek leaves
- Navratan Korma** 🌶️ \$12.90  
Selected fresh vegetables cooked in milky gravy with diced dry fruits
- Eggplant Masala** 🌶️ \$13.90  
Fresh eggplant tossed with homemade spices cooked in kadai
- Okra (Bhindi) Masala** 🌶️ \$15.90  
Fresh handpicked okra stir fried with diced onions & tomatoes, garnished with
- Chana Masala** 🌶️ \$13.90  
A superb combination of Chickpeas cooked with exotic spices

### NAAN, ROTIS & PARANTHAS

- Plain Naan** \$3.00  
Plain flour bread cooked in tandoor
- Garlic Naan** \$3.50  
Plain flour bread stuffed with fresh garlic cooked in tandoor
- Butter Naan** \$4.00  
Plain flour bread layered with butter
- Cheese Naan** \$4.50  
Plain flour bread stuffed with cheese & baked in tandoor

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot





**Kashmiri Naan** \$4.00

Plain flour bread stuffed with fruits, nuts & coconut  
baked in tandoor and glazed with butter

**Keema Naan** \$4.00

Plain flour bread stuffed with spicy minced lamb

**Kulcha- Onion/Potato/Paneer** \$4.00

Plain flour bread stuffed with mixture of any one of  
the above

**Plain Roti** \$3.00

Wholemeal break baked in tandoor & glazed with butter

**Lachha Parantha** \$4.00

Multi layered wholemeal bread baked in tandoor

**Pudina Parantha** \$4.00

Layered wholemeal bread stuffed with mint

**Rumali Roti** \$5.90

Large thinly rolled out dough tossed up and baked  
on a Rumali Tava

**Assorted Bread Basket** \$11.90

A superb combination of Pudina Parantha, Aloo  
Kulcha, Plain Naan and Plain Roti





## Biryani & Rice

**Mutton Hyderabad Dum ki Biryani** \$18.90  
Curried mutton with herbs & spices in saffron flavoured rice

**Chicken Biryani** \$17.90  
Rice cooked in chicken stock with added flavour of spices

**Vegetable Biryani** \$14.90  
Basmati rice cooked with garden fresh vegetables aromatic herbs on Dum in the handi

**Basmati Plain Rice** Sml \$2.00  
Basmati boiled rice Lrg. \$4.00

**Kashmiri Pulav** \$5.90  
Basmati rice with mixture of dry fruit and nuts

**Jeera Rice** \$5.90  
North Indian style rice. Rice cooked and flavoured with cumin seeds





## BEVERAGES

### Cold

Sparkling Mineral Water	\$2.50
Soft Drinks	\$3.00
Juices-Orange/Apple	\$3.00
Lemon Lime Bitter	\$3.00
Sweet/Salted Lassi	\$3.00
Mango Lassi	\$3.00
Jal Jeera	\$3.00

### Hot

Tea	\$3.00
Masala Tea	\$3.50
Cappuccino	\$3.50

## DESSERTS

<b>Gulab Jamun</b>	\$5.50
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Light cheese dumplings lightly fried and served in a light, rose water flavoured sugar syrup

<b>Mango Kulfi</b>	\$4.50
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Maharaja's traditional mango ice cream served with fresh cream

<b>Pista Kulfi</b>	\$4.50
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Pistachio & almond favoured Indian ice cream

<b>Mughlai Special Dessert</b>	\$7.90
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A combination of gulab jamun, kulfi and ice cream served with fresh cream and chocolate topping

<b>Ras Malai</b>	\$5.50
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Cottage cheese dumplings soaked in sweetened, thickened milk flavoured with cardamom





**MUGHAL PALACE**

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