

“It's like a river going in and out of India, Singapore and Australia. Though they're not woven together geographically, but these country have our magical food now in their roots.”

“Our food mandate and philosophy is really to explore ancient foods, traditional foods, contemporary foods and futuristic foods.” Says Chef and owner Rajesh, also known as RAJIC (came out of word Magic, called by his friends who have tasted his food)

**Rajesh Bakshi, Head Chef and owner of Raj's Palace,** has 16 years cooking experience under his belt! He started out at the age of 15 working as an apprentice under a Youth Training Scheme in a 5 Star Delhi, India where he trained for 3 years. From there his potential and his devotion in cooking took him to Singapore, where he again spread the magic of his spices.

**The journey didn't just stopped there, and then he moved to Brisbane to specifically take up the position at one of the famous Indian Restaurant as Executive Sous Chef and eventually ended up opening his own Restaurant.**

His style of food is best described as an Indian classic. He loves sourcing and researching food culture, particularly from the history hence he manages to find the best premium ingredients for our customers.

**RAJ'S PALACE**  
**INDIAN RESTAURANT**

## **STARTERS**

### ***VEGETABLES SELECTION***

1. SAMOSA (2 PIECES) ..... \$6.00  
Stuffed vegetable pyramid filled with peas and potatoes
2. SPINACH PAKORAS ( 4 PIECES) ..... \$6.00  
Fresh spinach leaf and onion in a chickpea and spice batter, with chilli sauce.
3. ROASTED TANDOOR SALAD ..... \$12.00  
Assortment of fruits and vegetables marinated with yoghurt and cooked in tandoor
4. CRISP FRIED MUSHROOMS ..... \$10.00  
Crisp fried fresh king mushroom stuffed with dried fruits and nuts
5. NAAN PIATTER ..... \$12.00  
**SPINACH AND CHEESE NAAN OR POTATO KULCHA**  
served with mint sauce, raita, mango chutney

### ***NON VEGETABLES SELECTION (Tandoori Section)***

6. TANDOORI CHICKEN TIKKA [GF] ..... \$12.00  
Morsels of chicken marinated with yoghurt, spices and garlic, ginger cooked in tandoori oven
7. CHICKEN AND CHEESE KEBAB ..... \$14.00  
Morsels of chicken marinated with cream, curd and cheese finished tandoori oven
8. TANDOORI CHICKEN [GF] HALF \$12.00, FULL \$17.00  
Chicken (with bone) marinated in spices and yoghurt cooked in tandoor
9. LAMB SHANK [GF] ..... \$15.00  
Leg of lamb marinated with traditional Indian spices braised with rum and finished in tandoor
10. RAJ'S MIXED ENTRÉE [GF] ..... \$18.00  
A combination of tandoori fried entrees that include  
2 samosas, 2 spinach pakoras, 2 chicken and cheese kebab
11. TANDOORI PRAWNS [GF] ..... \$ 20.00  
Prawns marinated with yoghurt, spices, ginger and garlic cooked in tandoor

## ***MAIN COURSES***

(ALL MEALS ARE PREPARED MILD, MEDIUM, HOT)  
ADJUSTED TO SUIT INDIVIDUAL TASTE

### **CHICKEN, BEEF OR LAMB**

12. ROGAN JOSH [GF] [DF] ..... \$18.50  
A kashmiri delicacy flavoured with ginger, curry leaf and other spices
13. KORMA ..... \$18.50  
This delicious mild curry cooked with aromatic blend of brown onions, cashew nuts and yoghurt
14. MADRAS [GF] [DF] ..... \$18.50  
Is a richer version of coconut and traditional ground spices creating a unique flavour
15. VINDALOO (HOT) [GF] [DF] ..... \$18.50  
From Goa, this dish is known for its hot and tangy taste
16. DO PLAZA [GF] [DF] ..... \$18.50  
Make a very nutritious dish cooked in thick sauce and fried onions
17. JALFREZIE [GF] [DF] ..... \$18.50  
This is wonderfully aromatic dish cooked in royal spices with sliced onions, tomato and capsicum

### ***RAJ'S PALACE SPECIALS***

18. BUTTER CHICKEN ..... \$19.00  
Tandoori grilled chunks of chicken simmered with smooth tomato gravy, flavoured with fenugreek, leaves
19. CHICKEN TIKKA MASALA ..... \$19.00  
Boneless chicken cooked with assorted peppers, tomato, capsicum, cumin seeds and onion
20. LAMB OR CHICKEN SPINACH ..... \$19.00  
Lamb cooked with spinach, onion and tomato gravy
21. CHILLI CHICKEN [GF] [DF] ..... \$19.00  
An eye-pleasing and colourful boneless chicken flavoured with onion, capsicum, pepper and spices
22. BHUNAGOSHT (BEEF OR LAMB) [GF] [DF] \$19.00  
The ever-popular curry seasoned with fried onions and tomato gravy
23. PRAWN MASALA ..... \$22.00  
Prawns sautéed with diced tomatoe onions and capsicum, finished with coriander
24. MANGO CHICKEN [GF] ..... \$19.00  
Boneless chicken pieces in a blended smooth thick mango gravy
25. MALAI KOFTA [GF] ..... \$18.50  
Mashed potatoes deep fried in a creamy cashews & onion sauce

## VEGETABLES

26. DAL TADKA [GF] [DF] ..... \$15.00  
Yellow lentil tempered with cumin seeds, garlic and whole red chili
27. DAL SPINACH [DF] ..... \$15.00  
Yellow Lentil and spinach with cumin seeds, garlic and whole red chili
28. VEGE DAL [GF] [DF] ..... \$15.00  
Yellow Lintil and mix vegetable with cumin seeds, garlic and whole red chilli
29. MIXED VEGETABLES [GF] [DF] ..... \$15.00  
Mélange of beans, broccoli, baby corn and mushrooms cooked with onion tomato sauce
30. VEGETABLE KORMA [GF] ..... \$15.00  
Mixed vegetables cooked in cashew nut and brown onion gravy
31. PUMPKIN & EGGPLANT CURRY [GF] [DF] \$15.00  
Beautiful combination of pumpkin & eggplant in masala gravy
32. MUSHROOM AND PEAS CURRY [GF] ..... \$15.00  
Home style preparation of mushrooms and peas with onion and tomatoes
33. COTTAGE CHEESE AND SPINACH CURRY [GF] \$15.00  
Cottage cheese and spinach flavoured with garlic and garnished with cream
34. KADAI PANEER [GF] ..... \$15.00  
Strips of cottage cheese stir-fry with capsicum, onion, tomato and home ground spices
35. POTATOES & PEAS CURRY [GF] [DF] ..... \$15.00  
Pan fried potatoes & peas cooked with garlic, coriander & sauced very lightly
36. VEGETABLE MADRAS [GF] [DF] ..... \$15.00  
Is a richer version of coconut and traditional ground spices creating a unique flavour

## SEAFOOD

37. PRAWN MADRAS [GF] [DF] ..... \$22.00  
Prawns with ginger, garlic, onions, tomatoe, coconut, herbs & spices
38. PRAWN VINDALOO [GF] [DF] ..... \$22.00  
Prawns prepared in truly Goa's hot gravy
39. PRAWN SPINACH [DF] ..... \$22.00  
Prawns Cooked with spinach, onion and tomato gravy
40. GOANI FISH CURRY [GF] [DF] ..... \$22.00  
Cubes of barramundi fish cooked in smooth and flavourful coconut gravy
41. MIX SEAFOOD CURRY [GF] [DF] ..... \$22.00  
Mélange of fish & prawn in onion and tomato gravy
42. CHILLI PRAWN [GF] [DF] ..... \$22.00  
An eye-pleasing prawn flavoured with onion, capsicum, pepper and spices

## BREADS

43. NAAN ..... \$4.50  
A traditional Indian bread made with plain flour, yoghurt milk
44. GARLIC NAAN ..... \$5.50  
A touch of garlic is added to flavour this bread
45. GARLIC & CHEESE NAAN ..... \$5.50  
Naan bread stuffed with garlic & shredded cheese
46. SPINACH & CHEESE NAAN ..... \$5.50  
Naan bread stuffed with spinach & shredded cheese
47. ONION & CHEESE NAAN ..... \$5.50  
Naan bread stuffed with onion & shredded cheese
48. PESHWARI NAAN ..... \$5.50  
Tandoori bread filled with dry fruits
49. CHICKEN CHEESE NAAN ..... \$5.50  
Naan bread stuffed with chicken & shredded cheese
50. KULCHA ..... \$5.50  
Indian bread filled with your choice of **paneer, potato and onions**
51. WHOLEMEAL BREAD ..... \$5.00  
Whole meal bread
52. LACCHA PARANTHA ..... \$5.50  
Flaky tandoori bread topped with your preference of **ajwain, mint or chilli**

## RICE PREPARATIONS

53. SAFFRON & CUMIN RICE ..... \$3.00  
Basmati rice cooked with cumin seeds
54. VEGETABLE BIRYANI ..... \$17.00  
Mélange of vegetable and basmati rice cooked with saffron and mace
55. CHICKEN BIRYANI ..... \$19.00  
Aromatic rice simmered with tender chicken pieces in spiced chicken stock and finished with saffron and cardamom
56. LAMB BIRYANI ..... \$19.00  
Cubes of lamb cooked with finest basmati rice and authentic spices
57. PRAWN BIRYANI ..... \$20.00  
Basmati rice cooked with prawns garnished with fresh coriander and ginger julienne

## CONDIMENTS

58. RAITA ..... \$4.50  
Indian style churned yoghurt with sweet spices
59. KACHUMBAR ..... \$3.00  
Dices of salad vegetables (cucumber, onion, tomatoes)
60. PICKLES ..... \$4.00  
Chilli/Mango/Mix
61. MANGO CHUTNEY ..... \$4.00  
Thick Mango Sauce
62. MIX PLATTER RAITA, PICKLE, KACHUMBAR .. \$8.00  
All served in one platter
63. PAPPADUM'S (4 PIECES) ..... \$3.00  
Rice and lentils flour crunches

## DRINKS

64. LASSI ..... \$5.00  
Traditional Indian Drink with milk and yogurt base **MANGO OR ROSE WATER** flavour
65. COKE, DIET COKE, LEMONADE, FANTA... \$4.00
66. APPLE ORANGE OR MANGO JUICE ..... \$4.00
67. INDIAN TEA OR COFFEE ..... \$4.00

## DESSERTS

68. GULAB JAMUN (3 PIECES)..... \$3.90  
Fried cottage cheese and condensed milk dumpling soaked in cardamom sugar syrup
69. MANGO KULFI OR ALMOND KULFI..... \$4.90  
Indian ice cream

[GF] Gluten

[DF] Dairy Free

## RAJ'S PALACE BANQUET

(Not for Takeaway)

*Unlimited top-ups of naan, breads & rice*

\$38.00

**PER HEAD**

MINIMUM (2 people)

### STARTERS

Pakora and samosa  
Chicken and cheese kebab

### MAIN-COURSE

Butter chicken  
Lamb rogan josh  
Beef vindaloo  
Dal tadka  
Saffron Rice

### BREAD

Plain naan

### MIX PLATTER

raita, kachumber

### DESSERT

gulab Jamun

ALL PRICES INCLUDE GST • ONE BILL PER TABLE • \$10.00 CORKAGE PER BOTTLE  
APPLIES • 15% SURCHARGE ON PUBLIC HOLIDAYS