

## VEG ENTREE

<b>Veg samosa- served with tamarind sauce</b> Specially made potato and peas mix stuffed in homemade pastry	<b>\$6.00</b>
<b>Veg pakora- served with tamarind sauce</b> Mix vegges dipped in flavoured chick pea batter and deep fried	<b>\$6.00</b>
<b>Spring rolls-served with sweet chilli sauce</b> Vegetarian rolls served with sweet chilli sauce	<b>\$6.00</b>
<b>Tandoori mushroom- served with mint sauce</b> Marinated mushroom in our exotic tandoori marinade and grilled in clay oven.	<b>\$8.00</b>

## NON-VEG ENTREE

<b>Meat samosa- served with mint sauce</b> Specially cooked lamb mince with exotic herbs and spices stuffed in homemade pastry	<b>\$7.00</b>
<b>Tandoori chicken tikka- served with mint sauce</b> Succulent boneless chicken pieces marinated in our homemade exotic tandoori marinade and grilled in clay oven	<b>\$11.00</b>
<b>Tandoori prawn- served with mint sauce</b> Prawns marinated in our homemade exotic tandoori marinade and grilled in clay oven	<b>\$11.00</b>
<b>Garlic &amp; chilli prawns- served with mint sauce</b> King prawns tossed in cumin, garlic, turmeric and chilli, sauteed with sprouts and dressed with spring onion, coriander and lemon.	<b>\$11.00</b>
<b>Seek kebab- served with mint sauce</b> Lamb mince blended with traditional exotic herbs & spices, skewered and baked in clay tandoori oven.	<b>\$11.00</b>
<b>Burra kebab- served with mint sauce</b> Juicy lamb cutlets marinated in our homemade exotic tandoori marinade and grilled in clay oven	<b>\$12.00</b>
<b>Kohinoor mix (for 2)</b> An assortment of meat and veg from above items for the undecided.	<b>\$16.00</b>
<b>Tandoori sizzler (for 2)- served with special sauces on sizzling hot plate</b> A great selection of meat items marinated in our homemade exotic tandoori marinade and grilled in clay oven.	<b>\$24.00</b>

## ACCOMPANIMENTS

<b>Banana coconut salad</b>	<b>\$5.00</b>
<b>Basket of pappadams</b>	<b>\$4.95</b>
<b>Kachoomber (indian style salad)</b>	<b>\$4.00</b>
<b>Cucumber raita</b>	<b>\$3.50</b>
<b>Mango chutney</b>	<b>\$2.00</b>
<b>Mint sauce</b>	<b>\$2.00</b>
<b>Mixed pickles</b>	<b>\$2.00</b>
<b>Chilli pickles</b>	<b>\$2.00</b>
<b>Pappadams(per pc)</b>	<b>\$0.50</b>

## MAIN COURSES

### EXOTIC MURG (CHICKEN)

<b>Butter chicken (the famous one)</b> Tender morsels of chicken tikka simmered in a mild velvety special exotic homemade sauce	<b>\$16.50</b>
<b>Mango chicken</b> A great combination of mango pulp cooked with tender pices of chicken in a tasty velvety sauce with a selection of exotic spices.	<b>\$16.50</b>
<b>Chicken korma</b> Chunky pieces of boneless chicken simmered in a mild velvety special cashew nut based creamy sauce.	<b>\$16.50</b>
<b>Chicken madras</b> Chunky pieces of boneless chicken cooked in coconut based sauce eith exotic herbs & spices	<b>\$16.50</b>
<b>Chicken vindaloo</b> Chunky pieces of boneless chicken marinated and cooked in our homemade vindaloo sauce	<b>\$16.50</b>
<b>Chicken masala</b> Chicken pieces of boneless chicken cooked in exotic spicy sauce with onion, capsicum and tomato	<b>\$16.50</b>
<b>Chicken tikka masala</b> Tender morsels of chicken tikka cooked with great combination of onions, tomatos, capsicum and hint of coriander	<b>\$16.50</b>
<b>Chicken saagwala (spinach)</b> Chunky pieces of boneless chicken cooked with spinach in selection of exotic herbs & spices	<b>\$16.50</b>
<b>Chicken vege-rama</b> Succulent juicy chicken pieces cooked with a fresh combination of vegetables in chef's special sauce with added exotic herbs & spices	<b>\$16.50</b>

### EXOTIC BEEF

<b>Beef korma</b> Chunky pieces of boneless beef simmered in a mild velvety special cashew nut based creamy sauce	<b>\$16.50</b>
<b>Beef madras</b> Chunky pieces of boneless beef cooked in coconut based sauce eith exotic herbs & spices	<b>\$16.50</b>
<b>Beef roganjosh</b> Tender pices of lamb cooked with century old traditional kashmiri recipe	<b>\$16.50</b>
<b>Beef tawa (masala)</b> Tender beef pices cooked with great combination of onions, tomatos, capsicum and hint of coriander	<b>\$16.50</b>
<b>Beef sagwala (spinach)</b> Chunky pieces of boneless beef cooked with spinach in selection of exotic herbs & spices	<b>\$16.50</b>
<b>Beef vege-rama</b> Succulent juicy beef pieces cooked with a fresh combination of vegetables in chef's special sauce with added exotic herbs and spices	<b>\$16.50</b>
<b>Beef royal</b> Diced beef cooked inn a tomato and onion base sauce with special mix of chefs special herbs and spices for super mild beefy curry	<b>\$16.50</b>
<b>Beef vindloo</b> Chunky pieces of boneless beef marinated and cooked in our homemade vindaloo sauce	<b>\$16.50</b>

## EXOTIC LAMB

<b>Lamb roganjosh</b> Tender pices of lamb cooked with century old traditional kashmiri recipe	<b>\$16.95</b>
<b>Lamb korma</b> Chunky pieces of boneless lamb simmered in a mild velvety special cashew nut based creamy sauce	<b>\$16.95</b>
<b>Lamb madras</b> Chunky pieces of boneless lamb cooked in coconut based sauce eith exotic herbs & spices	<b>\$16.95</b>
<b>Lamb vindaloo</b> Chunky pieces of boneless lamb marinated and cooked in our homemade vindaloo sauce	<b>\$16.95</b>
<b>Lamb vege-rama</b> Succulent juicy beef pieces cooked with a fresh combination of vegetables in chef's special sauce with added exotic herbs and spices	<b>\$16.95</b>
<b>Lamb sagwala (spinach)</b> Chunky pieces of boneless beef cooked with spinach in selection of exotic herbs & spices	<b>\$16.95</b>
<b>Tawa gosht (masala)</b> Tender lamb pices cooked in exotic spices with great combination of onions, tomatos, capsicum and hint of coriander	<b>\$16.95</b>

## KOHINOOR SPECIALITIES

<b>Garlic paneer curry</b> Home made cottage cheese cooked in a creamy sauce with capsicums, tomatos and a hint of garlic to give that everlasting & flavoursome succulent taste,"one taste will have you hooked"	<b>\$14.95</b>
<b>Paneer vindaloo</b> Chunky pieces of homemade cottage cheese marinated and cooked in our homemade vindaloo sauce	<b>\$14.95</b>
<b>Dalwala (chicken, beef or lamb)</b> Chef's special combination lintils cooked with your choice of meat simmered to perfection with a selection of traditional herbs and spices.	<b>\$17.00</b>
<b>Nawabi lamb</b> Diced tender lanb cooked in a thickende onion & tomato base sauce flavoured with yoghurt & cher's secret combination of traditional herbs, spices and sauces.	<b>\$17.95</b>
<b>Murg (chicken) la bab dar</b> Chunky boneless chicken marinated in yoghurt with home ground tandoori spices and cooked in a creamy sauce with chefs secret exotic herbs and spices with a touch of ginger, garlic and coriander.	<b>\$17.95</b>
<b>Garlic chicken curry</b> Home made cottage cheese cooked in a creamy sauce with capsicums, tomatos and a hint of garlic to give that everlasting & flavoursome succulent taste,"one taste will have you hooked"	<b>\$17.95</b>
<b>Garlic prawn curry</b> Home made cottage cheese cooked in a creamy sauce with capsicums, tomatos and a hint of garlic to give that everlasting & flavoursome succulent taste,"one taste will have you hooked"	<b>\$19.00</b>