

Ekam Palace



Indian Restaurant Menu



Welcome

Entree

Meat Samosas (2 pieces)

A piquant starter stuffed with spiced mince.

Vegetable Samosas (2 pieces)

A vegetarian starter prepared in a special dough and stuffed with spiced vegetables.

Vegetable Pakora (4 pieces)

Sliced Cauliflower, Potato and Onion Rings, dipped in spiced batter and deep fried.

Spring Roll

(6 Pieces)

Punjabi Mix

Meat Samosas, Veg Samosas, (2 pieces) Veg Porkora

Ekam Palace Mix

An assortment of the above.

Chicken Tikka

Boneless chicken cooked in tandoori oven

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Boneless chicken cooked in tandoori oven



\$5.90

\$5.90

\$6.90

\$5.90

\$9.90

\$9.90

(Entree) \$10.90

(Main) \$13.90

*Main meals from the curry kitchen
All served with rice*

Vegetarian Curries

Spinach Paneer

A spiced spinach curry made with homemade Indian Cheese.

Masala Paneer

Cottage cheese sauteed with capsicum, onions and tomatoes.

Punjabi Dahl

A lentil curry mixed in a variety of spices then simmered over a low fire.

Vegetable Mix

A combination of fresh vegetables in a spicy cream sauce.

Alu With Spinach

A subtle spinach and potato curry.

Malai Kofta

Home made creamy cheese ground with potato, ginger and coriander rolled into balls, deep fried and gently cooked in a thick tasty sauce.

\$13.90

\$13.90

\$13.90

\$13.90

\$13.90

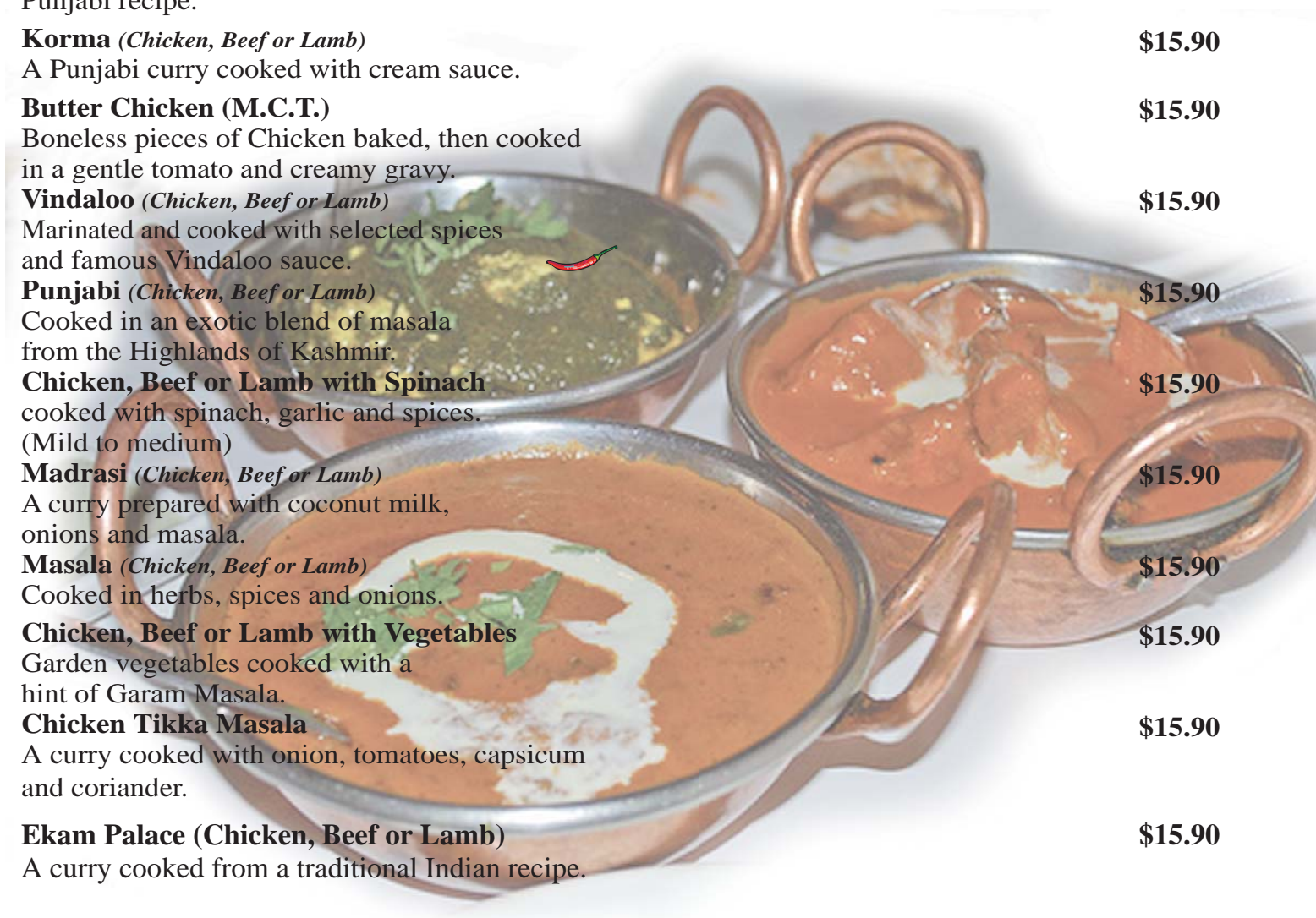
\$13.90

Vindaloos are Hot - All other Curries are available in Mild, Medium or Hot


Spinach Kofta	\$13.90
Vegetable balls, stuffed with nuts, simmered in a spinach based sauce.	
Alu Matter	\$13.90
Potato and pea curry cooked in spices and herbs.	
Vegetable Madrasi	\$13.90
Combination of fresh vegetables prepared with coconut milk, onion and masala.	
Vegetable Korma	\$13.90
Mixed Vegetables cooked with cashew nuts and cream.	
Chana Dahl	\$13.90
A traditional Indian curry made from chick peas, cooked with potatoes & spices then seasoned with Tamarind.	

Traditional Curries


Rogan Josh (<i>Chicken, Beef or Lamb</i>)	\$15.90
A tender dish cooked to a traditional Punjabi recipe.	
Korma (<i>Chicken, Beef or Lamb</i>)	\$15.90
A Punjabi curry cooked with cream sauce.	
Butter Chicken (M.C.T.)	\$15.90
Boneless pieces of Chicken baked, then cooked in a gentle tomato and creamy gravy.	
Vindaloo (<i>Chicken, Beef or Lamb</i>)	\$15.90
Marinated and cooked with selected spices and famous Vindaloo sauce.	
Punjabi (<i>Chicken, Beef or Lamb</i>)	\$15.90
Cooked in an exotic blend of masala from the Highlands of Kashmir.	
Chicken, Beef or Lamb with Spinach	\$15.90
cooked with spinach, garlic and spices. (Mild to medium)	
Madrasi (<i>Chicken, Beef or Lamb</i>)	\$15.90
A curry prepared with coconut milk, onions and masala.	
Masala (<i>Chicken, Beef or Lamb</i>)	\$15.90
Cooked in herbs, spices and onions.	
Chicken, Beef or Lamb with Vegetables	\$15.90
Garden vegetables cooked with a hint of Garam Masala.	
Chicken Tikka Masala	\$15.90
A curry cooked with onion, tomatoes, capsicum and coriander.	
Ekam Palace (<i>Chicken, Beef or Lamb</i>)	\$15.90
A curry cooked from a traditional Indian recipe.	



Seafood

Prawn Korma		\$17.90
A prawn curry cooked with cashew nuts and cream.		
Prawn Masala		\$17.90
Creamy sauce with tomatoes, onions and capsicum finished with coriander and a touch of garlic.		
Prawn Vindaloo		\$17.90
Prawns cooked with selected spices And famous Vindaloo sauce.		
Prawn Madrasi		\$17.90
Prawns cooked with coconut milk, onion and spices.		

Biryani

Beef Biryani		\$15.90
Cooked in fluffy fried rice and natural herbs, spices & beef cuts.		
Chicken Biryani		\$15.90
Cooked in fluffy fried rice and natural herbs & spices.		
Lamb Biryani		\$15.90
Cooked in fluffy fried rice and natural herbs, spices & lamb cuts.		
Vegetable Biryani		\$15.90
Cooked in fluffy fried rice and natural herbs, spices & fresh vegetables.		

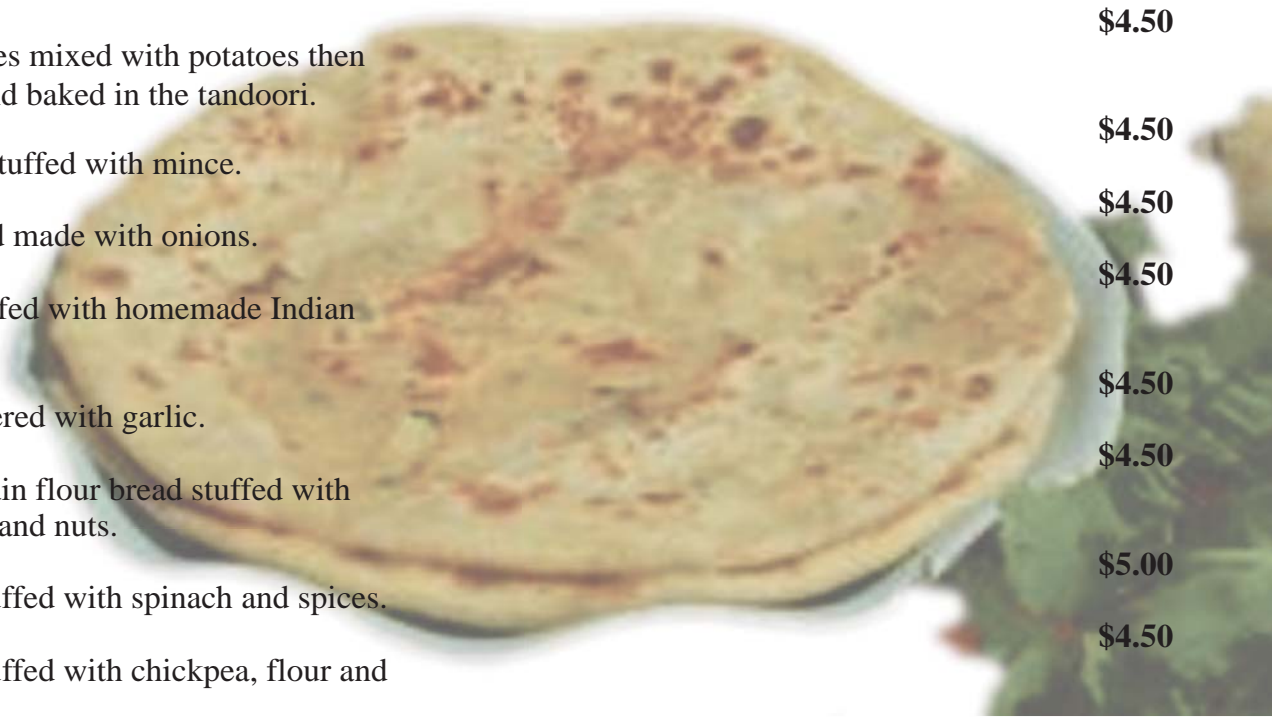
From the Tandoori (clay oven)

Tandoori Chicken		Half	\$11.90
Tender whole spring chicken dipped in a spiced yoghurt mix then barbecued in a clay oven.		Full	\$17.90
Tandoori Drumsticks		3 piece	\$9.90
Chicken drumstick dipped in spiced yogurt then barbecued in clay oven.		2 piece	\$7.90

Combination Dishes Are Available

Breads

Naan A round Indian plain flour bread baked in the tandoori.	\$3.50
Alu Paratha Stone ground spices mixed with potatoes then stuffed in bread and baked in the tandoori.	\$4.50
Keema Kulcha A tandoori bread stuffed with mince.	\$4.50
Onion Kulcha A plain flour bread made with onions.	\$4.50
Cheese Naan A white bread stuffed with homemade Indian cheese.	\$4.50
Garlic Naan A white bread layered with garlic.	\$4.50
Peswari Naan A round indian plain flour bread stuffed with almonds, sultanas and nuts.	\$4.50
Spinach Naan Tandoori bread stuffed with spinach and spices.	\$5.00
Masala Naan Tandoori bread stuffed with chickpea, flour and spices.	\$4.50
Chicken Naan A tandoori bread stuffed with chicken & spices.	\$5.00
Special Naan Chef's special.	\$5.00
Puri A special Indian bread made from wholemeal flour and then deep fried.	\$4.50
Pappadums (4 pieces)	\$2.90



Desserts

Gulab Jamun (4 pieces) A rose flavoured sweetball served in rich syrup. (Served Hot or Cold)	\$5.90
Mango Kulfi A traditional indian ice cream made from fresh mangoes.	\$5.90
Pistachio Kulfi A traditional indian ice cream made with pistachio nuts.	\$5.90



Accompaniments

Cucumber Raita

A cucumber and yoghurt salad with a variety of Indian spices and vegetables.

\$4.90

Lime Pickle

\$2.90

Achar

A mixed pickle.

\$2.90

Mango Chutney

\$2.90

Drinks

Tea	\$3.50
Coffee	\$3.50
Mineral Water	\$2.90
Coke	\$2.90
Lemonade	\$2.90
Orange Juice	\$3.50



Ekam Palace Banquet

(\$29.90 per person. Min 4 people)

Entree

Spring Roll • Meat Samosas • Chicken Tikka

Mains

Chicken Punjabi • Beef Korma • Vegetable Mix • Lamb Madras

Condiments / Breads

Naan • Garlic Naan • Rice • Raita • Pappadum • Mango Chutney

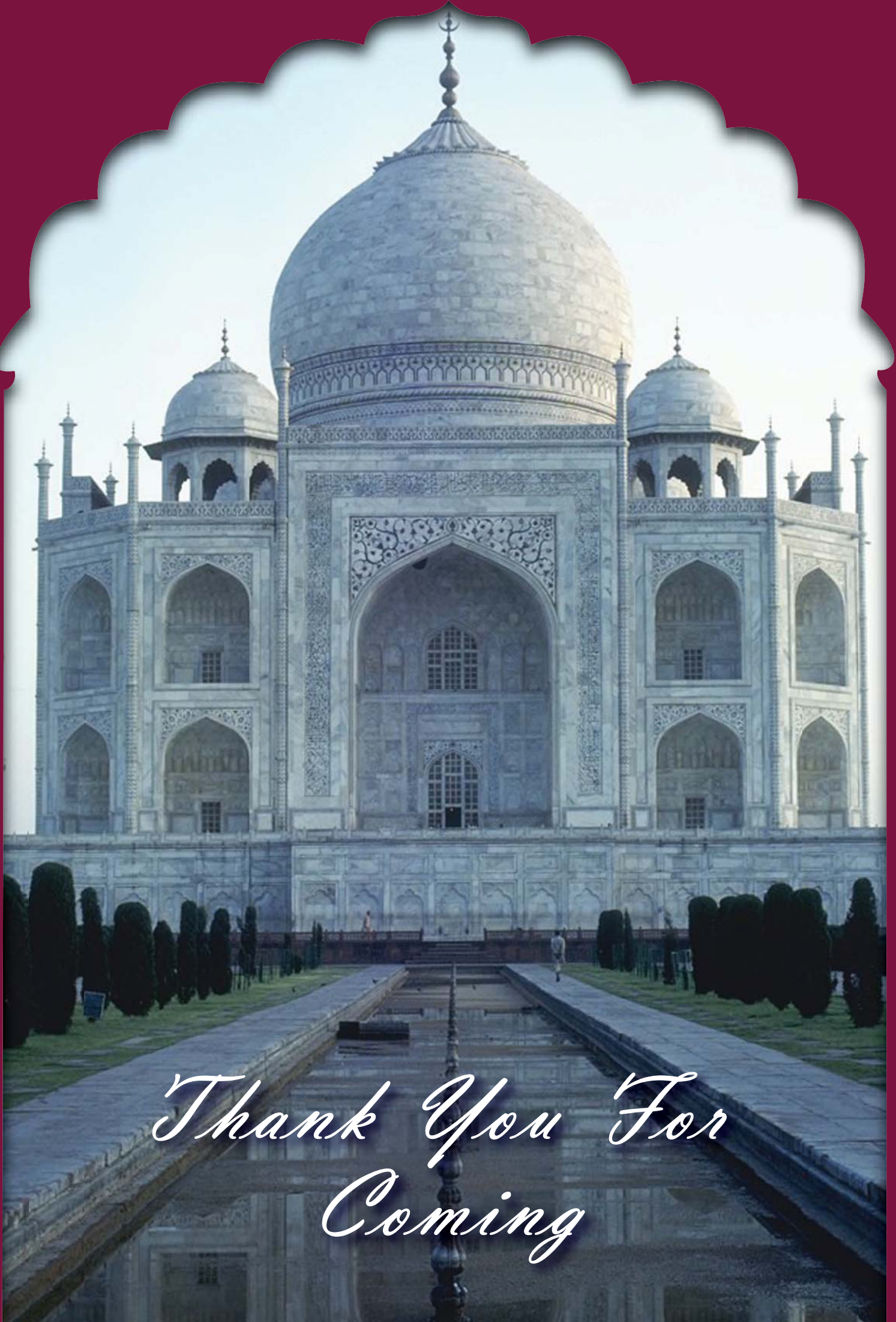
Dessert

Gulab Jamun Served With Ice-Cream

Complimentary Rice With All Curries



Ekam Palace
Indian Restaurant



*Thank You For
Coming*