



I welcome you to AKI's to experience fine Indian cuisine. Our dishes use only the best local produce and combine classical traditional recipes with a modern interpretation, creating a true culinary experience.

Our commitment to regional cooking sees a combination of tandoori flavours from the north, classics from my native Chennai and seafood dishes from Goa and other coastal towns.

Enjoy!

**Chef Kumar Mahadevan**

## Entrée

### Contemporary

Saffron butter-poached scallops with crispy cauliflower crumbs. Semolina '*khichidi*' 24

Pulled lamb shoulder with house-made garam masala, black pepper, turmeric and curry leaves. Fermented rice and coconut '*Appam*' 20

Duck and chicken kebabs with black garlic, date, plum and ginger jus 20

Masala paneer cigars: carrot & saffron gelée, and green chutney, crumbled cottage cheese with brique pastry [v] 18

### Classics

A southern delicacy of Western Australian blue swimmer crab meat tossed with black mustard seeds, fresh tomatoes and ginger. Brown rice string hoppers '*iddiappam*' 24

Aki's salt and pepper squid, dusted with spiced tapioca flour and lightly fried. Tamarind and ginger dipping sauce 20

Crisp South Indian rice-flour pancake '*Dosa*' filled with spiced potato and onion. Lentil 'sambar' broth and chutney [v] 17

'*Chaat*' of spinach leaves in a crispy lentil batter, on a bed of steamed potatoes and chickpeas, topped with yoghurt, date and tamarind, chilli and mint sauces [v] 18

Crispy beetroot and lentil patties with fennel, ginger, and curry leaves. Onion and tomato chutney [v] 17

### Tandoori

Kingfish fillets marinated in green chilli, ginger and hung yoghurt. Crispy bitter-melon salad and fresh tomatoes 22

Lamb cutlets marinated with ginger, garam masala, lime and cardamom 14

Chicken thigh fillets marinated in pickled lime, ground Kashmiri chilli paste and yoghurt 18

Cottage cheese 'Paneer' cubes marinated with cumin, chilli and dried fenugreek leaves [v] 16

### Shared Platters For Two

Tandoori Lamb Cutlets, Tandoori Chicken Thigh Fillets and Tandoori Lamb Seekh Kebab 36

Spinach '*Chaat*', Beetroot Patties and Tandoori Paneer [v] 32

## Main

### Contemporary

Fresh Barramundi fillets cooked with tamarind, dried whole chillies, curry leaves, fenugreek seeds and '*Murungaikai*' drumsticks 34

Balmain bug meat tossed with shallots, fresh fennel, coconut, mustard seeds, cracked black pepper and fresh curry leaves 46

8 hour slow-cooked lamb shoulder with a marinade of turmeric, Kashmiri red chillies, cockscomb flower and cassia bark. Spiced foxtail millet 'thinai' with seasonal vegetables and lotus chips 36

Butterflied quail – pan grilled with smoked dried red chillies, browned coconut, pepper and ginger 34

### Classics

Jumbo prawns and scallops with snake beans, green raw mango, curry leaves in a mild coconut and turmeric broth 36

Slow-cooked goat with browned onions, ginger, garlic, black cardamom and cassia bark - *Aki's Railway Goat Curry* 34

Tender, spicy beef with tomatoes, browned coconut, curry leaves, crushed coriander seeds and dried red chillies. A dish created by Syrian Christians in Kerala 34

Tandoor-roasted chicken thigh fillets pan-finished in a mild sauce of subtly spiced tomatoes, honey, cream and dry fenugreek leaves - *Aki's Butter Chicken* [n] 32

Chicken khorma with coconut, white poppy seeds and ginger. Served with a traditional '*Appam*' [Fermented coconut rice pancake] 34

Biryani: A traditional Hyderabadi dish of chicken and basmati rice cooked in 'dum' [sealed in the pot] with saffron, green chillies, mint, ginger and yoghurt 32

Baby eggplant '*brinjal*' and green banana chillies in a ground paste of peanut, sesame, and coconut [p] [v] 22

English spinach puréed and pan-finished with soft cottage cheese cubes, fresh tomatoes, garlic, chilli and fenugreek – Saag Paneer [v] 22

South Indian favourite of pan-tossed fresh okra with black chickpeas, garlic, onions, crushed dried whole chillies and curry leaves [v] 22

## Sides

Dal - Black lentils and kidney beans slow-cooked overnight with tomatoes and dry fenugreek leaves 16

Aloo - Crushed baby Chat potatoes spiced with tomatoes, mustard seeds and lentils 16

Watermelon salad with rose, mint, dried mango powder and pomegranate pearls 12

Refreshing masala onions with lime and fresh whole chilli '*lachha pyaaz*' 8

## Accompaniments

Pappadums with Mint Sauce [g] 4

Tomato, onion and cucumber '*kachumber*' 4

Cucumber and yoghurt '*raita*' 4

Sweet mango '*chutney*' 4

Lime, mango or chilli pickle 4

Side Dish Platter [Any Three] 10

Saffron Basmati *pilau* Rice or Plain Basmati White Rice [Per Person] 4

Appam 5

## Tandoori Breads [g]

Plain Naan 4

Garlic Naan 5

Cheese and/or Onion Kulcha 6

Peshawari Naan [with dates, fennel seeds and coconut] 6

Roti [Wholemeal] 5

Flaky Parantha Lacchadar [Wholemeal] 6

## Bhojan Menu - \$68 per person

*[All dishes served, min. 4 guests]*

### Entrée

A southern delicacy of Western Australian blue swimmer crab meat tossed with black mustard seeds, fresh tomatoes and ginger. Brown rice string hoppers '*iddiappam*'

Lamb Cutlets marinated with ginger, *garam masala*, lime and cardamom

Chicken thigh fillets marinated in pickled lime, ground Kashmiri chilli paste and yoghurt

'*Chaat*' of spinach leaves in a crispy lentil batter, on a bed of steamed potatoes and chickpeas, topped with yoghurt, date and tamarind, chilli and mint sauces [v]

### Mains

King prawns with snake beans, green raw mango, curry leaves in a mild, delicate coconut turmeric broth

Tender, spicy beef with tomatoes, browned coconut, curry leaves, crushed coriander seeds and dried red chillies.  
A dish created by Syrian Christians in Kerala

Tandoor-roasted chicken thigh fillets pan-finished in a mild sauce of subtly spiced tomatoes, honey, cream and dry fenugreek leaves - *Aki's Butter Chicken*

English spinach puréed and pan-finished with soft cottage cheese cubes, fresh tomatoes, garlic, chilli and fenugreek - *Saag Paneer*

*Accompaniments: Rice, Naan Breads, Side Dish Platters and Pappadums*

### Dessert

Indian 'Kulfi' ice cream laced with cardamom and pistachios

## 'Chaandi Thali' - \$78 per person

*Chef Kumar's signature menu served in traditional Indian silver 'thali's'.*

### Entrée Platter

A southern delicacy of Western Australian blue swimmer crab meat tossed with black mustard seeds, fresh tomatoes and ginger. Brown rice string hoppars '*iddiappam*'

Chicken thigh fillets marinated in pickled lime, ground Kashmiri chilli paste and yoghurt

Crispy beetroot and lentil patties with fennel, ginger, and curry leaves. Onion and tomato chutney

### Mains – 'Thali'

King prawns with snake beans, green raw mango and curry leaves in a mild, delicate coconut and turmeric broth

Slow-cooked goat with browned onions, ginger, garlic, black cardamom and cassia bark - *Aki's classic Railway Goat Curry*

South Indian Chicken '*khorma*' with coconut, white poppy seed and ginger

English spinach puréed and pan-finished with soft cottage cheese cubes, fresh tomatoes, garlic, chilli [v]  
- *Saag Paneer*

Crushed baby Chat potatoes spiced with tomatoes, mustard seeds and lentils [p] [v]

*Biryani*: A traditional Hyderabadi dish of chicken and basmati rice cooked in '*dum*' [sealed in the pot] with saffron, green chillies, mint, ginger and yoghurt

*Accompaniments: 'Flaky' Parantha, Raita, Pickle, Pappadums*

### Dessert Platter

Pistachio Kulfi : Indian ice cream laced with cardamom and pistachios

Chocolate Ganache: Dark chocolate ganache topped with candied chilli and chocolate soil