

a touch of india

the ethnic Indian restaurant



Indian Culture, Tradition and Art have been greatly influenced by endless streams of visitors from far and near. History rewritten through wars, by victories and defeats, through mystic laden ways of lives, through courtly fashion, elegance and unparalleled charm all contributing to a colourful pageantry of lifestyle and food.

The Maharajas were the finest connoisseurs of good food, employing the finest and the best cooks and occasionally a cook for each recipe. Not Surprisingly, the cooks kept their recipes a jealously guarded secret and "Precious formulas" were handed down from generation to generation. Sadly those recipes were not memorised and lost forever.

India has been rightly judged as the "Home of spices" Spices maybe the "heart" of a dish but blending them correctly with the appropriate style of cooking is what may be termed as the "soul" and this is what makes a dish "complete". There are many styles of Indian cooking Viz Dum (Steam), Talna (Frying), Dhannar (Smoking) Bhunana (Roasting), Tadka (Tempering) etc. It may be necessary to diligently employ one of these methods or a combination to create a delicacy.

At **A Touch of India** we have endeavoured to bring out the best of each influence. We welcome you to harvest your appetite and discover a lifetime experience from our selection dishes, which can simply be described as the "The Pride of India".

Have pleasant time!

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Banquet

A	B	C
\$25.00 per person	\$27.00 per person	\$30.00 per person
Pappadams Salad Raita Chutney	Pappadams Salad Raita Chutney	Pappadams Salad Raita Chutney
Samosa Tandoori Chicken	Samosa Tandoori Chicken	Pokora Tandoori Platter
Butter Chicken Rogan Josh Vegetable Curry	Chicken Tikka Masala Beef Vindaloo	Prawn Masala Chicken Korma Bhuna Gosht
Rice Naan Roti	Dhall Makhni Aloo Mutter	Rice Naan Roti
	Rice Naan Roti	
Tea / Coffee	Gulab Jamun Tea / Coffee	Gulab Jamun / Kulfi Tea / Coffee

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SHORBA - Soups

Cream of tomatoes Tamatar Ka Shorba	\$4.50
Mulligatwary Lentil Dal soup garnished with boiled rice	\$4.50
Cream of spinach Spinach puree and cream soup	\$4.50
Jhangiri Shorba Spice chicken soup	\$4.50
Cream of Vegetables Soup Spiced mixed vegetable soup	\$4.50

SHURUVAAT - Starters

Pappaddams (2 pieces) Crisp deep fried	\$1.00
Onion Bhajia (4 pieces) Sliced onion in batter fried	\$5.50
Mixed Pakoras (4 pieces) Savoury vegetable fritters	\$5.50
Samosas (2 pieces) Puffs stuffed with vegetables	\$5.50
Chicken Pokoras (4 pieces) Chicken marinated and deep fried in batter	\$9.50
Fish Tikka (4 pieces) Marinated fish and deep fried	\$9.50

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Tandoori Peskhashi

The tandoori is beehive shaped clay oven, traditionally fired by charcoal. Food cooked in the tandoor acquires a unique taste vastly different in flavour and aroma as compared when cooked on an opened fire. The cooked food is low in calories and easily digestible.

HAMARE TANDOORI SE - Starters

Tandoori Chicken	Full	\$14.50
Chicken marinated and cooked in the tandoor	Half	\$8.50

Chicken Tikka	\$8.50
Boneless pieces of chicken marinated and cooked in the Tandoor	

Panipat Chilly Kebab	\$8.50
Boneless pieces of chicken marinated in hot and spicy sauce	

Mutton Tikka Kebab	\$8.50
Boneless pieces of mutton lightly spiced and marinated in yoghurt.	

Tandoori Platter	\$14.50
The exotic Tandoori Mix	

Seekh Kabab	\$8.50
Spiced minced lamb cooked on skewers in Tandoor	

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SHAUK - E - NAWABI Chicken, Lamb & Beef Curries

Chicken Curry

Authentic North Indian Chicken Curry

\$12.50

Butter Chicken

Tandoori Chicken Cooked in rich tomato fresh cream and butter

\$13.50

Chicken Tikka Masala

Boneless chicken marinated in a sauce and cooked with tomatoes and capsicum.

\$13.50

Tandoori Chicken Masala

Tandoori chicken wrapped in a special sauce

\$16.50

Madras Chicken

Boneless chicken with mustard and chilly

\$12.50

Chicken Vindaloo

Boneless chicken cooked in chilly and vinegar sauce

\$12.50

Dal Chicken

Boneless chicken cooked with lentils

\$12.50

Chicken Do Piazza

Boneless chicken cooked with tomatoes and onions

\$12.50

Chicken Mushroom

Chicken cooked with fresh mushroom and cream

\$12.50

Chicken Sagwala

Boneless chicken in spinach puree and cream

\$12.50

Chicken Shafi Korma

Chicken marinated in wine and cooked with coconut cream and spices

\$13.50

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Chicken – ADRAKI \$12.50

Boneless chicken pieces marinated in ginger and cooked on gentle fire, blended with herbs and spices

Rogan Josh – KASHMIRI \$12.50

Tender lamb pieces cooked in traditional Kashmiri style

Bhuna Gosht \$13.50

Tender lamb roasted with ginger tomatoes and lemon juice

Lamb Spinach \$13.50

Lamb cooked in spinach and spices

Dal Gosht \$12.50

Diced lamb with lentils

Lamb Vindaloo \$12.50

Diced lamb with hot vindaloo sauce

Lamb Korma \$13.50

Diced lamb in cashewnut sauce and cream

Beef Curry \$12.50

Diced beef cooked in curry sauce

Beef Bhuna \$13.50

Diced beef cooked with tomatoes onions and ginger

Beef Korma \$13.50

Diced beef cooked with almonds and coconut cream

Beef Vindaloo \$12.50

Beef cooked with hot vindaloo sauce

Beef Kashmiri \$13.50

Beef cooked with capsicum nuts and cream

Tandoori Platter Masala \$16.50

Tandoori mix wrapped in a special sauce

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HAMARE - SAMUNDER - SE

Seafood Specialities

Fish Masala

Fish cubes cooked with spices
and coconut cream

\$13.50

Fish Hariyali

Seasonal fish cooked with coconut
cream and spinach sauce

\$13.50

Fish Madras

Fish cubes cooked with mustard
and curry leaf in curry sauce

\$13.50

Prawn Masala

Prawns cooked with onion, tomatoes
capsicum and special sauce

\$15.50

Garlic Prawn

Prawns cooked lightly with spices

\$15.50

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SUBZI – KI – MANDI – SE

Aloo Mutter Fried potatoes and green peas in curry sauce	\$9.50
Hariyali subzi Mix vegetable in curry and spinach sauce	\$9.50
Dal Tarka Yellow lentils served with butter and spice	\$9.50
Dal Tandoori Black lentils mixed with beans, cream and butter slow cooked in tandoor for 12 hrs	\$9.50
Paneer Butter Masala Paneer cooked in butter cream and tomato gravy	\$10.50
Malai Kofta Veg balls and cottage cheese in mild sauce	\$9.50
Aloo Baigan Fried potatoes and egg plant cooked with curry sauce	\$9.50
Vegetable Vindaloo Mixed veg in hot sauce	\$9.50
Vegetable Curry Mixed vegetable curry	\$9.50
Navratan Khorma Fresh veg in a spicy cream based sauce	\$9.50
Dum aloo nawabi Grated potatoes and cottage cheese in rich sauce	\$10.50
Kadai Chole Chickpeas cooked in a dry curry sauce	\$9.50

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SHAHI TANDOOR KI ROTIYAN

Naan Plain <i>Plain flour bread rolled</i>	\$2.00
Garlic Naan <i>Naan filled with garlic and spices</i>	\$2.50
Masala Kulcha <i>Naan filled with onion and spices</i>	\$3.50
Paneer Kulcha <i>Naan filled with cottage cheese</i>	\$3.50
Plain Paratha <i>Flaky bread made from whole meal flour</i>	\$3.00
Aloo Paratha <i>Whole meal flour bread filled with spiced potatoes</i>	\$3.50
Pudina Paratha <i>Whole meal flour bread filled with mint</i>	\$3.00
Keema Naan <i>Minced meat bread</i>	\$4.50
Tandoori Roti <i>Whole meal flour bread from Tandoor</i>	\$2.00

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BASMATI - KA - BHANDAR

Saffron Rice Rice cooked in spices flavoured with saffron	\$4.50
Peas Pulao Rice cooked with fresh peas	\$5.00
Veg Biryani Indian Basmati rice cooked with vegetables	\$7.00
Chicken Biryani Spiced Chicken cooked with rice	\$8.50
Mutton Biryani Spiced Mutton cooked with rice	\$8.50
Prawn Biryani Spiced Prawn cooked with rice	\$15.50

Accompaniments

Raita Yoghurt Churned with onion, cucumber and tomatoes	\$3.00
Green Salad Onion, tomatoes, cucumber and lettuce salad	\$3.50
Kachumber Salad Indian Salad	\$4.00
Mango Chutney	\$2.50
Mixed Pickles	\$2.50

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South Indian

Rice Idly - 2pieces Rice cakes served with Sambar and chutney	\$5.00
Dahi Vada - 2pieces Lentil donut served with yogurt	\$5.50
Alu Bonda - 2pieces Potatoes cooked with curry leaves, mustard & chilli deep fried in batter	\$5.00
Masala Vada Lentils and South Indian spices fried	\$5.00
Uddina Vada Lentil donuts served with sambar and chutney	\$5.00
Khara Bhath (Uppma) Semolina cooked with mustard, curry leaves and cashewnuts.	\$5.00
Kesari Bhath Semolina pudding cooked with ghee, cashew nuts and sultanas	\$5.50
Plain Dosa Rice and Lentil pancake served with sambar and coconut chutney	\$5.00
Masala Dosa Rice and lentil pancake with potato filling served with sambar and coconut chutney	\$6.00
Dosa Chicken Rice and lentil pancake served with South Indian Chicken.	\$9.50
Poori Palya Wholemeal dough deep fried served with Potato and chutney	\$5.50
Badam Milk Served Hot or Cold	\$3.50
Butter Milk	\$3.00

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Indo Chinese Specials

<i>Chilly Chicken</i>	<i>\$12.50</i>
<i>Chicken with Oyster Sauce</i>	<i>\$12.50</i>
<i>Chicken Manchurian</i>	<i>\$12.50</i>
<i>Chilly Prawn</i>	<i>\$15.50</i>
<i>Prawn with Oyster Sauce</i>	<i>\$15.50</i>
<i>Prawn Manchurian</i>	<i>\$15.50</i>
<i>Vegetable Fried Rice</i>	<i>\$7.50</i>
<i>Egg Fried Rice</i>	<i>\$8.00</i>
<i>Chicken Fried Rice</i>	<i>\$9.00</i>
<i>Prawn Fried Rice</i>	<i>\$12.50</i>
<i>Vegetable Hakka Noodles</i>	<i>\$7.50</i>
<i>Egg Hakka Noodles</i>	<i>\$8.00</i>
<i>Chicken Hakka Noodles</i>	<i>\$9.00</i>
<i>Prawn Hakka Noodles</i>	<i>\$12.50</i>

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MEETHE SAPNE

Indian Sweets

Badam Pista Kheer \$4.00
Traditional Rice Pudding garnished with almonds

Gulab Jamun (2 pieces) \$4.00
Milk ball dumplings in sugar syrup

Kulfi \$4.00
Homemade Indian ice cream

Gulab Jamun and Kulfi \$5.00

Ice Cream \$4.00

SHARABAT - E MADRIA

BEVERAGES

Lassi \$3.00
Cooling yoghurt drink

Mango Lassi \$3.50
Cooling mango and yoghurt drink

Soft Drinks \$2.00

Orange Juice \$2.00

Tea/ Coffee \$2.00

Masala Chaha \$2.50
Indian spiced tea