

Entrée 前菜 / 开胃菜



Samosa 金黄咖喱饺 \$8
Deep fried conical shaped pastry.
油炸咖喱土豆和青豆饺
(2 Pieces)



Pakoras 油炸蔬菜饼 \$8
Assorted sliced vegetables coated with pea flour and batter, then deep fried.
松炸什菜/油炸蔬菜饼
(3 Pieces)



Onion Bhaji 印式炸洋葱 \$8
Sliced onions stirred in chick pea flour batter & deep fried.
油炸洋葱饼
(3 Pieces)



Sheekh Kebab 印式羊肉串 \$16
Minced lamb with spices pressed on a skewer and cooked in Tandoor.
印式烤箱串烧羊肉馅
(5 Pieces)



Chicken Tikka 印式鸡肉串 \$16
Succulent cubes flavoured with exotic spices, skewered and cooked in Tandoor.
印式烤箱串烧鸡肉
(4 Pieces)



Fish Tikka 印式烤鱼块 \$18
Fish marinated in yoghurt, ginger, garlic, mixed spices and cooked in Tandoor.
酸奶姜蒜香料腌制烤鱼
(3 Pieces)



Tandoori Chicken 酸奶姜蒜辣椒腌制春

鸡Half 半只 \$16.00 Full 整只 \$24.00
Spring chicken marinated in yohurt, ginger, garlic and chillies.

Chicken 鸡肉

(All dishes come with rice 所有菜配有米饭)

C1 Chicken Tikka Masala 玛莎拉鸡肉 \$26.00

Succulent tandoori chicken pieces cooked in a spicy gravy with green peppers & sliced onions (med)
辣汁烤鸡块 (中辣)



C2 Mango Chicken 芒果鸡柳 \$26.00

Boneless chicken cooked in mango pulp with mild spices
芒果果肉, 无骨鸡柳

C3 Butter Chicken 印度奶油鸡肉 \$26.00

Roasted boneless chicken pieces cooked in butter and tomatoes (mild)
奶油番茄烤鸡肉 (小辣)

C4 Chicken Korma 拷玛鸡肉 \$26.00

Pieces of chicken cooked in rich almond and yoghurt sauce (mild)
酸奶杏仁酱汁鸡肉 (小辣)



C5 Chicken Saagwala 菠菜鸡肉 \$26.00

tender pieces of chicken cooked with tomatoes and spinach sauce.
菠菜番茄酱汁鸡肉 (小辣)

C6 Chicken Kadaai 卡代鸡肉 \$26.00

Succulent pieces of chicken marinated in Indian herbs (med/hot)
印度香料腌制鸡肉 (中辣/大辣)



C7 Chicken Vindaloo 温大陆咖喱鸡肉 \$26.00)

Pieces of chicken cooked in hot and sour gravy (very hot)
酸辣酱汁鸡肉(特辣)

C8 Chicken Curry 咖喱鸡肉 \$26.00

A light chicken curry cooked with onions, tomatoes and fresh coriander (med)
洋葱番茄香菜咖喱鸡肉 (中辣)

C9 Chicken Do Piyazza 洋葱香料鸡肉 \$26.00

Diced chicken, capsicum and onions cooked with tomato gravy (med)
番茄酱汁青椒鸡肉 (中辣)



C10 Chicken Madras 椰汁咖喱鸡肉 \$26.00

Chicken pieces cooked in coconut milk in South Indian style (med/hot)
南印度椰汁咖喱鸡肉 (中辣/大辣)

Lamb 羊肉

(All dishes come with rice 所有菜配有米饭)

L1 Lamb Korma 拷玛羊肉 26.50

Pieces of lamb cooked in rich almond and yoghurt sauce (mild)
酸奶杏仁酱汁羊肉(小辣)



L2 Lamb Saagwala 菠菜羊肉 26.50

Tender pieces of lamb cooked in spinach and tomatoes.
菠菜番茄酱汁羊肉 (小辣)

L3 Ghost Do Piyazza 洋葱香料羊肉 26.50

Tender pieces of lamb cooked with capsicum, onions and tomato gravy
番茄酱汁青椒羊肉

L4 Rogan Josh 印度香料羊肉咖喱 26.50

pieces of lamb cooked in rich traditional sauce
传统浓郁酱汁羊肉 (中辣)



L5 Lamb Vindaloo 温大陆咖喱羊肉 26.50

Diced lamb cooked in hot & sour gravy (Hot)
酸辣酱汁羊肉 (特辣)

L6 Lamb Bhuna 印式香汁羊肉 26.50

Lamb mince pieces cooked in onion and tomatoes with fresh coriander (med)
洋葱番茄香菜羊肉陷 (中辣)



L7 Lamb Madras 椰汁咖喱羊肉 26.50

Lamb pieces cooked with coconut milk in South Indian style (Can be cooked mild, med, hot).
南印度椰汁咖喱羊肉 (中辣/大辣)

L8 Goat Curry 26.50

Tender pieces of boned goat curry cooked in Traditional Indian Spices



Beef 牛肉

(All dishes come with rice 所有菜配有米饭)

B1 Beef Madras 椰汁咖喱牛肉 26.50

Delicious curry prepared with coconut milk
South Indian style (med/hot)
南印度椰汁咖喱牛肉 (中辣/大辣)



B2 Beef Vindaloo 温大陆咖喱牛肉 26.50

Diced beef cooked in hot & sour gravy
(very hot)
酸辣酱汁牛肉 (特辣)

B3 Beef Curry 咖喱牛肉 26.50

Light beef pieces cooked with onion
and tomatoes and fresh coriander
洋葱番茄香菜咖喱牛肉



Seafood 海鲜

(All dishes come with rice 所有菜配有米饭)

S1 Goan Fish Curry 果阿咖喱鸡 26.00

Fish fries cooked in a thick
tomato & coconut gravy. A speciality
of Goa (med)
浓郁番茄椰汁咖喱鱼, 果阿特色 (中辣)



S2 Prawn Masala 玛莎拉虾 28.50

Prawns cooked in a traditional style
with whole spices, onions and
tomatoes (med/hot)
传统洋葱番茄虾 (中辣/大辣)

S3 Butter Prawn 奶油虾 28.50

King prawns cooked in smooth tomato,
ginger sauce and butter (mild)
番茄姜酱奶油大虾 (小辣)



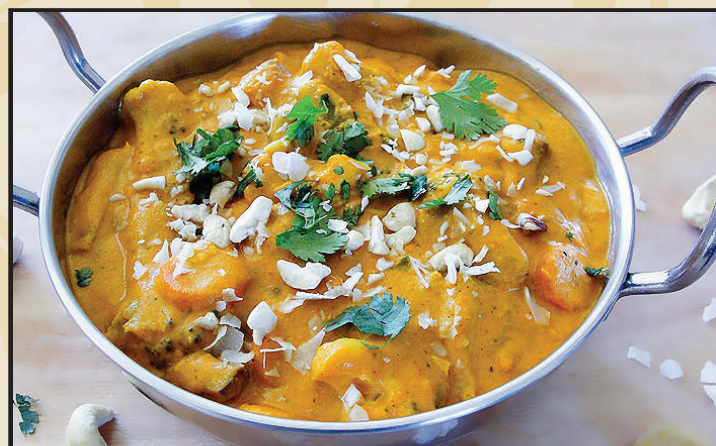
S4 Fish Curry or Fish Masala 咖喱鱼/玛莎拉鱼 26.00

Pieces of king fish cooked with tomatoes,
and fresh coriander (med)
番茄蒜香咖喱鱼

Vegetable 蔬菜

(All dishes come with rice 所有菜配有米饭)

- V1 Navaratam Korma 拷玛什菜** **22.00**
Mixed seasonal vegetables cooked in mild sauce
辣酱汁什菜 (中辣)
- V2 Vegetable Makhani 奶香什菜** **22.00**
Fresh mixed vegetables cooked in tomatoes and creamy sauce
奶油番茄什菜
- V3 Paneer Masala 干酪玛莎拉** **22.00**
Cottage cheese cooked with onion, capsicum tomatoes and aromatic herbs & spices
奶油白干酪
- V4 Palak Paneer 蔬菜芝士** **22.00**
Cottage cheese cooked with fresh puree of leafy spinach spices and tomatoes, (mild/med)
番茄白干酪蔬菜汁(小辣/中辣)
- V5 Paneer Makhani** **22.00**
Cottage cheese cooked with smooth onions, tomatoes and creamy sauce
- V6 Aloo Gobhi 土豆花菜** **22.00**
Cauliflower & potatoes cooked together mild herbs and spices
印式香料土豆花菜(中辣)
- V7 Dhingri Matter 蘑菇青豆** **22.00**
Mushroom & fresh peas cooked with mild spices (med)
印式香料蘑菇青豆
- V8 Bombay Aloo 孜然土豆** **22.00**
Baby potatoes cooked in tomatoes and cumin seeds (med)
番茄孜然小土豆
- V9 Dhal Makhani 黑扁豆** **22.00**
Whole black lentils cooked in onion and tomato sauce
洋葱番茄黑扁豆
- V10 Yellow Dhal Tarka** **22.00**
Mixed yellow dhal lentils cooked with cumin seed in traditional-North Indian Style
- V11 Vegetable Madras** **22.00**
Fresh mixed season vegetables cooked with coconut milk in south Indian style (mild, med, hot)
- V12 Alloo Channa** **22.00**
Potatoes and chickpeas cooked with tomatoes, onions and coriander



Biryani 印度香炒饭

F1 Lamb Biryani 羊肉香炒饭 24.00
Rice cooked with lamb pieces
and spices
羊肉香料炒饭

F2 Chicken Biryani 鸡肉香炒饭 24.00
Rice cooked with chicken pieces
and spices
鸡肉香料炒饭

F3 Vegetable Biryani 蔬菜香炒饭 22.00
Rice cooked with fresh vegetables
pieces and spices
蔬菜香料炒饭

F4 Pulo Rice 印度米饭 8.00

F5 White Rice 白米饭 8.00



Bread From Tandoor 印度烤饼

R1 Poppadom 油炸园薄脆饼 1.00

R2 Roti 印度抛饼 3.50

R3 Naan 印度烤饼 4.00

R4 Garlic Naan 蒜香烤饼 4.50

R5 Cheese Naan 芝士烤饼 5.00
Bread stuffed with cheese
蒜香芝士烤饼

R6 Garlic & Cheese Naan 蒜香芝士烤饼 5.50

R7 Keema Naan 羊肉烤饼 6.00
Bread stuffed with minced lamb
羊肉馅烙饼

R8 Kashmiri Naan 干果烤饼 6.00
Bread stuffed with dried fruits & nuts
干果果仁烤饼

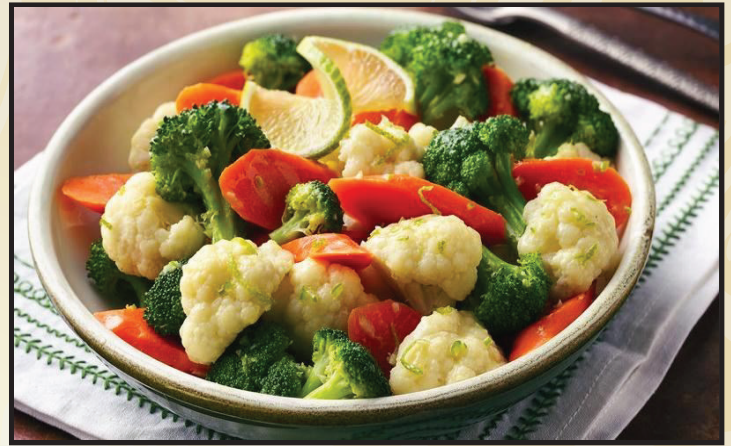


Side Dish 小菜

- D1** Raita (yogurt, cucumber and carrot) 6.00
印度青瓜酸奶酱
Mixed pickles, sweet mango chutney
芒果酱酸奶青瓜咸菜



- D2** Garden Salad/Steam Vegetables 8.00
蔬菜沙拉/白煮蔬菜



Dessert 甜品

- D3** Hot Gulab Jamun 炸玫瑰果子 6.00
Served with ice cream
配上冰淇淋

- D4** Ice Cream with Toppings 5.00
冰淇淋





Chinese Dine In Menu 中式菜谱

Entrée 前菜/开胃菜

T1 Veg Spring Roll 蔬菜春卷 **8.00**

T2 Chicken Spring Roll 鸡肉春卷 **8.50**

Soup 汤

T3 Sweet Corn Veg 14.00
栗米蔬菜甜

T4 Sweet Corn Chicken 16.00
栗米鸡肉甜汤



Chicken 鸡肉

(All dishes come with rice 所有菜配有米饭)

J1 Braised Chicken & Cashew Nuts 24.00
红烧腰果鸡

J2 Braised Chicken & Mashroom 24.00
红烧蘑菇鸡

J3 Braised Chicken & Pineapple 24.00
红烧菠萝鸡

J4 Chicken & Black Bean Sauce 24.00
黑豆鼓汁鸡

J5 Lemon Chicken 24.00
柠檬鸡

J6 Chicken Chop Suey 24.00
鸡肉炒杂烩

J7 Sweet & Sour Chicken 24.00
酸甜鸡



Beef 牛肉

(All dishes come with rice 所有菜配有米饭)

N1 Braised Beef & Mushroom 24.00
红烧蘑菇牛肉

N2 Braised Beef & Tomato 24.00
红烧番茄牛肉

N3 Braised Beef & Pineapple 24.00
红烧菠萝牛肉

N4 Steak in Oyster Sauce 24.00
蚝油牛排

N5 Steak Chop Suey 24.00
牛排炒杂烩



Pork 猪肉

(All dishes come with rice 所有菜配有米饭)

P1 Pork & Pineapple 24.00
菠萝猪肉

P2 Pork Chop Suey 24.00
猪肉炒杂烩

P3 BBQ Pork & Hoisin Sauce 24.00
海鲜酱叉烧肉

P4 BBQ Pork & Cashew 24.00
腰果叉烧肉

P2 BBQ Pork & Mushroom 24.00
蘑菇叉烧肉

P3 Sweet & Sour Pork 24.00
咕嚕肉 (甜酸猪肉)



Seafood 海鲜

(All dishes come with rice 所有菜配有米饭)

H1 Seafood Combination 28.00
什锦海鲜

H2 Sweet & Sour Fish 28.00
酸甜鱼

H3 Garlic Prawn 28.00
蒜香虾

H4 Prawns Special 28.00
特色炒虾

H5 Scallops & Vegetables 28.00
扇贝蔬菜

H6 Squid & Vegetables 28.00
鱿鱼蔬菜

H7 Prawn Chop Suey 28.00
虾炒杂烩



Chow Mein & Fried Rice 炒面 & 炒饭

M1 Vegetable Chow Mein 18.00
蔬菜炒面

M2 Pork Chow Mein 22.00
猪肉炒面

M3 Steak Chow Mein 22.00
牛肉炒面

M4 Chicken Chow Mein 22.00
鸡肉炒面

M5 Prawn Chow Mein 26.00
虾炒面

M6 Savory Fried Rice 18.00
特色炒饭

M7 Steak Fried Rice 22.00
牛排炒饭

M8 Chicken Fried Rice 22.00
鸡肉炒饭

M9 BBQ Pork Chow Mein 22.00
叉烧肉炒面

M10 Combination Fried Rice 24.00
什锦炒饭

Kid's Meal 儿童餐 (\$12.50)

(Served with a drink & ice cream

配一个饮料和冰淇淋)

K1 Chicken Nuggets & Chips
炸鸡块薯条

K2 Chicken Fried Rice
鸡肉炒饭

K3 Butter Chicken served with rice
奶油鸡饭配饭

K4 Chicken Chow Mein
鸡肉炒面



We sell Indian, New Zealand and Australian beers. 本店有印度, 新西兰和澳洲的啤酒.



INDIAN EXPRESS



History of Indian Cuisine

Like in the American culture, food and special cuisine are very important in the Indian lifestyle. Families pride themselves on serving the best food when they visit with friends and family. There is also a wide variety of dishes and cooking techniques when making Indian food. Different species are often utilized, so the food is extremely flavourful.

In a traditional meal, there are usually two or three main courses with many side dishes (like chutneys or roti) and desserts. Indian food is often divided into four sections by the region in which they are utilized: Northern, Southern, Eastern and Western.

The history of Indian cuisine goes all the way back to 7000 BCE when sesame, eggplant and cattle were introduced. Around 3000 BCE the spices turmeric, cardamom, pepper and mustard were first used (these spices are especially prevalent in Indian cooking today.) When invasions and new immigrants came later, tomatoes, chillies, and potatoes became staples in the Indian's diet.

The most important parts of the Indian cuisine are rice, flour (also called atta), and an element called pulses. Pulses are masoor (red lentils), chana (Bengal gram), toor (pigeon pea), urad (black gram), and mung (green gram.)

Curries are also very important and are often fried in vegetable oil. In the Indian language, curries are often understood to mean 'gravy' because it accompanies other foods in the dishes.



Where does the Tandoori come from?

Tandoor is a cylindrical oven made of metal or clay, and is used to roast some of the most delicious foods that come from India, Pakistan, Bangladesh, Iran, Turkey, Afghanistan, the Caucasus region, the Balkans, the Middle East and throughout Central Asia.

The tandoor oven generated heat from a charcoal or wood fire that burned for extended periods of time, thus exposing the food to both live-fire, radiant heat cooking, and hot-air, convection cooking.

ORGIN OF SPICES

Spices have been closely connected to magic, cultural traditions, preservation, medicine and embalming since early human history. Spices were a key component of India's external trade with Mesopotamia, China, Sumeria, Egypt and Arabia , along with perfumes and textiles - as far back as 7000 years ago - much before the Greek and Roman civilisations.

As can be seen below, spices played a key role in shaping the course of world history.

The clove finds a mention in the Ramayana - as well as in writings dating back to the Roman Empire in the 1st century AD. Caravans of camels moved regularly from Calicut, Goa and the Orient in ancient times to transport these spices to distant destinations such as Carthage, Alexandria and Rome .

While these spices are readily available today, there was a time when people risked their lives to gain access to Indian spices. From the Indian perspective, it brought in traders and invaders alike - century after century.

Although many spices originated from India¹, sourcing different varieties of spices from India was both difficult and risky. It meant embarking on long and difficult sea voyages - as well as withstanding intense competition from other powerful empires eager to dominate spice trade.

Between the 7th and 15th centuries, Arab merchants supplied Indian spices to the West, but took care to keep their source a closely guarded secret. To protect their market, discourage competitors and enhance prices, they are known to have spread fanciful stories to satisfy the curious - such as cinnamon growing in deep glens infested by poisonous snakes - among other things.



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The Europeans took their ships on long expeditions in their quest for the true origin of the spices that gave life to their food. Since Indian spices were heavily in demand and very difficult to procure, they were even more valuable than gold at that time.

