

Royal Feast

(min. 2 persons - \$32.50 per person)

Have a go at everything!

Starter

Pappadums with Raita (Cucumber & yoghurt Dip)

Entree

Samosa

Spiced potatoes and green peas in a crispy pastry

Tandoori Chicken

Chicken marinated in garlic, ginger, yoghurt, Lemon juice, selected herbs & Cooked to perfection

Main Course

Chicken Makhani (Butter Chicken)

Boneless tandoori chicken pieces cooked with mild spices and butter sauce

Lamb Rogan Josh

Boneless lamb cooked in fresh tomatoes, garlic, ginger and homemade yoghurt

Mixed Vegetables

Seasonal vegetables cooked with mild spices

Served with

Basmati Rice (Saffron)

Plain Naan (Breads)

Sweet Ending

Mango Kulfi or Vanilla Kulfi or Gulab Jamun with Ice Cream

Hot Beverages

Tea or Coffee

TANDOORI SIZZLER

(For 2 persons - \$59.90)

Starter

Pappadums with Raita
(Cucumber & yoghurt Dip)

Main Course

Tandoori Prawns, Tandoori Fish, Barra Kebab, Hariali Kebab, Seekh Kebab, Tandoori Chicken and Chicken Tikka
(2 pcs each)

Served with

Basmati Rice (Saffron)

Plain Naan (Breads)

Daal Makhani

(Traditional mixed lentils cooked with butter and tomato Sauce)

ENTREE

(All served with mint Sauce)

1. **SAMOSA (2 PCS)**..... \$7.90
Spiced potatoes and green peas in crispy pastry
2. **SPINACH PAKORA (4 PCS)**..... \$7.90
Finely chopped fresh spinach & potatoes delicately spiced and deep fried
3. **ONION BHAJI (4 PCS)** \$7.90
Sliced Onions mixed with chickpea flour and spices & deep fried
4. **ALOO TIKKI (2 PCS)**..... \$7.90
Potato patties served with chick peas
5. **PANEER PAKORA (4 PCS)** \$7.90
Cubes of homemade cottage cheese, battered and deep fried
6. **CHICKEN PAKORA (4 PCS)** \$8.90
Boneless chicken pieces marinated in spices, battered and deep fried
7. **LAHORI FISH (4 PCS)**..... \$8.90
Spicy fried ling fish
8. **MIXED ENTRÉE (FOR TWO)**..... \$19.90
Combination of vegetable samosa, spinach pakora, paneer pakora and onion bhaji (2 pcs each)

TANDOORI SPECIALITIES

(Cooked in clay oven)

ENTRÉE

9. **WOODLAND MUSHROOM (6 PCS)**..... \$8.90
Selected woodland mushrooms marinated in yoghurt & authentic Indian spices, cooked in clay oven
10. **PANEER SHASHLIK (4 PCS)** \$8.90
Marinated pieces of cottage cheese skewered with onion, tomatoes and capsicums and cooked in Clay Oven
11. **CHICKEN TIKKA (4 PCS)**..... \$8.90
Boneless chicken pieces marinated in yoghurt and spices, cooked in Clay Oven
12. **HARIALI KEBAB (4 PCS)**..... \$8.90
Boneless chicken pieces marinated in yoghurt, fresh mint & green chillies and cooked in Clay Oven
13. **SEEKH KEBAB (4 PCS)** \$8.90
Minced lamb with spices & herbs skewered and cooked in Clay oven
14. **BARRA KEBAB (4 PCS)** \$13.90
Lamb cutlets marinated with a selection of herbs and spices, cooked in Clay Oven
15. **TANDOORI PRAWNS (6 PCS)** \$13.90
Prawns with Indian herbs & spices skewered & cooked in Clay Oven
16. **TANDOORI FISH (4 PCS)**..... \$8.90
Diced New Zealand Ling Fish marinated with spices, garlic, ginger and cooked in clay oven
17. **TANDOORI CHICKEN**..... Half \$12.90 Full \$18.90
Succulent spring chicken marinated in garlic, ginger, yoghurt, lemon juice, selected herbs and cooked to perfection
18. **TANDOORI PLATTER (ENTRÉE FOR TWO)** \$21.90
A selection of Hariali Kebab, Seekh Kebab, Barra Kebab and Tandoori Prawns (2 pcs each)

MAIN COURSE

CHICKEN DISHES

19. **CHICKEN MAKHANI (BUTTER CHICKEN)**.....\$16.50
Most popular chicken dish with chicken pieces half cooked in tandoori oven and finished in a creamy tomato sauce.
20. **CHICKEN TIKKA MASALA**\$16.50
Tandoori roasted chicken tikka, cooked with onions, capsicum and a mild creamy tomato based gravy
21. **CHICKEN SHALIMAR**.....\$16.50
Tender pieces of chicken marinated in garlic, lemon juice & salt, then cooked with cashew nuts, sesame seeds, yoghurt and finished with cream and mint leaves
22. **CHICKEN JALFRAZI**\$16.50
Boneless chicken cooked with capsicum, onions, tomatoes & spices.
23. **MANGO CHICKEN**\$16.50
Boneless chicken pieces cooked with light spices and mango pulp
24. **CHICKEN CURRY LAHORI**\$16.50
Boneless chicken marinated in garlic & ginger, cooked with onion and tomato
25. **CHICKEN KORMA**\$16.50
Tender pieces of chicken cooked with cashewnut sauce, mixed spices and fresh cream
26. **SAAG CHICKEN**\$16.50
Boneless chicken cooked with spinach and special herbs, tempered with cream
27. **CHICKEN VINDALOO**\$16.50
Tender pieces of chicken cooked in a spiced tangy sauce (For hot food lovers)

LAMB DISHES

28. **LAMB ROGAN JOSH**.....\$16.90
Lean lamb cooked in fresh tomatoes, garlic, ginger and homemade yoghurt, makes this dish deliciously unique (from North India)
29. **BHUNA LAMB**\$16.90
Tender pieces of lamb marinated in garlic, ginger and spices roasted with capsicum, onion and tomatoes in a thick bottomed pan to seal in all the natural juices
30. **LAMB KORMA**.....\$16.90
Tender pieces of lamb cooked with cashewnut sauce, mixed spices and fresh cream
31. **HANDI GOSHT (EVERYONE'S FAVOURITE)**.....\$16.90
Chef's own selected spices and lamb, simmered in a clay pot to accentuate it's full flavour
32. **SAAG LAMB**.....\$16.90
Tender lamb pieces cooked with spinach and special herbs, tempered with cream
33. **LAMB COCONUT FRY**\$16.90
Tender pieces of Lamb cooked with coconut and curry leaves (A South Indian speciality)
34. **LAMB KARAH**\$16.90
Tender lamb pieces cooked with whole spices, fresh herbs and a touch of green coriander
35. **LAMB VINDALOO**\$16.90
Tender pieces of lamb cooked in a spiced tangy sauce, (For hot food lovers)

BEEF DISHES

36. **MADRAS BEEF CURRY**\$16.50
South Indian beef curry with coconut milk and fragrant spices
37. **BHUNA BEEF**\$16.50
Tender pieces of beef marinated in garlic, ginger and spices roasted with capsicum, onion and tomatoes in a thick bottomed pan to seal-in all the natural juices
38. **BEEF KORMA**\$16.50
Tender pieces of beef cooked with cashewnut sauce, mixed spices and fresh cream

39. **SAAG BEEF**\$16.50
Tender beef pieces cooked with spinach and special herbs, tempered with cream
40. **BEEF ALOO**\$16.50
Tender beef pieces cooked with potatoes and authentic spices
41. **BEEF MUSHROOM**\$16.50
Tender beef & mushroom in onion & tomato gravy
42. **BEEF VINDALOO**\$16.50
Tender pieces of beef cooked in a spiced tangy sauce, (For hot food lovers)
43. **BEEF KARAH**\$16.50
Tender beef pieces cooked with whole spices, fresh herbs and a touch of green coriander

GOAT DISHES

44. **GOAT CURRY**\$16.90
Diced goat cooked in traditional Indian style with fresh tomatoes and coriander
45. **BAKRA MASALA**\$16.90
Diced goat sautéed in a wok with onion, pepper, tomato, ginger, garlic and herbs and cooked to perfection

SEA DISHES

46. **FISH CURRY**.....\$17.50
New Zealand Ling fish cooked with authentic mild spices
47. **FISH VINDALOO**\$17.50
Fish cooked in a spiced tangy sauce, (For hot food lovers)
48. **PRAWN LUZIZ**.....\$18.90
Prawns marinated in Garlic, cooked with tomato, onion and mild spices
49. **PRAWN COCONUT FRY**.....\$18.90
Prawns cooked with coconut and mild spices
50. **PRAWN VINDALOO**.....\$18.90
Prawns cooked in Hot Vindaloo sauce
51. **PRAWN MALABARI**.....\$18.90
Prawns cooked with cashew nut sauce, tomatoes, mustards seeds and curry leaves

VEGETARIAN DISHES

52. **MIXED VEGETABLES**\$15.50
Seasonal vegetables cooked with mild spices
53. **MALAI KOFTA**\$15.50
Potatoes and cheese dumplings half fried and finished in a rich cashewnut sauce
54. **PALAK PANNER**.....\$15.50
Cubes of cottage cheese cooked with fresh spinach
55. **SHAHI PANEER**\$15.50
Homemade cottage cheese simmered with tomatoes, herbs and cashewnut sauce
56. **KARAH PANEER**\$15.50
Homemade cottage cheese cooked with julienned tomato, onion and capsicums in tasty thick gravy
57. **MUTTER PANEER**.....\$15.50
Cottage cheese with green peas in rich creamy sauce
58. **EGGPLANT MASALA**\$15.50
Diced eggplant cooked with tomatoes, garlic, ginger and garnished with fresh herbs
59. **BUTTERNUT PUMPKIN**\$15.50
Diced pumpkin tempered with onion /cumin/ mustard and fenugreek, then cooked with chopped onion and tomato
60. **ALOO CHOLAY**\$15.50
Chick peas and potatoes cooked with spices and herbs
61. **PALAK ALOO**\$15.50
Fresh spinach and potatoes cooked with fresh herbs

62. **CHANNA MASALA**.....\$15.50
Chick peas cooked with authentic spices and fresh herbs
63. **ALOO MUTTER**\$15.50
Fresh green peas and potatoes cooked with garlic, ginger, onions, tomatoes and spices.

'A must with every feast'

64. **DAAL MAKHANI**.....\$13.90
Traditional mixed lentils cooked with butter and tomato sauce
65. **DAAL TURKA**\$13.90
A simple yellow lentil curry finished with sautéed onion & Garam Masala

RICE DISHES

66. **BIRIYANI (LAMB/BEEF/CHICKEN)**\$17.50
Choice of meat cooked with Basmati Rice
67. **VEGETABLE PULAO**\$16.50
Basmati Rice cooked with mixed vegetables
68. **KASHMIRI PULAO**\$16.50
Basmati Rice cooked with dry fruits and nuts
69. **BASMATI RICE (SAFFRON)** \$2.50 Per Person

SIDE DISHES

70. **FRESH GARDEN SALAD**.....\$6.50
71. **RAITA**\$4.50
Homemade yoghurt with cucumber, lightly spiced
72. **KUCHUMBER**.....\$4.50
Chopped onions and tomatoes with spices & Lemon juice
73. **BANANA AND COCONUT**\$4.50
74. **SWEET MANGO CHUTTNEY**.....\$2.00
75. **MIXED PICKLES**\$2.00
76. **MINT SAUCE**.....\$2.00
77. **PAPPADUMS (SERVE OF 4)**.....\$2.50

TANDOORI BREADS

78. **PLAIN NAAN (1 PIECE)**.....\$3.00
Fine plain flour bread baked in traditional clay oven
79. **ROTI (1 PIECE)**.....\$3.00
Wholemeal bread baked in tandoor
80. **GARLIC NAAN (1 PIECE)**\$3.50
Fine plain flour bread finished with garlic, baked in tandoor
81. **CHEESE NAAN (1 PIECE)**\$3.50
Plain flour bread stuffed with cheese and spices
82. **KEEMA NAAN (1 PIECE)**\$3.50
Plain flour bread stuffed with lamb mince and spices
83. **KASHMIRI NAAN (1 PIECE)**.....\$3.50
Plain flour bread stuffed with coconut and sweet nuts
84. **ALOO PARATHA (1 PIECE)**\$3.50
Wholemeal flour bread stuffed with potatoes and cooked in clay oven

DESSERT

1. **VANILLA KULFI**.....\$6.90
Traditional Indian ice-cream garnished with pistachio, almonds and rose syrup topping
2. **MANGO KULFI**\$6.90
Mango flavoured Indian ice-cream garnished with nuts and almond flakes
3. **GULAB JAMUN**\$6.90
Fried dumplings of cottage cheese in sweet syrup
4. **VANILLA ICE CREAM (WITH ASSORTED TOPPING)**.....\$6.90
5. **VANILLA ICE CREAM WITH GULAB JAMUN**.....\$6.90

LUNCH BANQUET

(Available only at lunch time)

STARTER:

PAPPADUMS WITH RAITA (*Cucumber & yoghurt Dip*)

ENTRÉE:
SPINACH PAKORA

Finely chopped fresh spinach & potatoes delicately spiced and deep fried

CHICKEN TIKKA

Boneless chicken pieces marinated in yoghurt and spices, cooked in clay oven

MAIN COURSE:

CHICKEN MAKHANI (Butter Chicken)

Boneless tandoori chicken pieces cooked with mild spices and butter sauce

LAMB ROGAN JOSH

Boneless lamb cooked in fresh tomatoes, garlic, ginger and homemade yoghurt

MIXED VEGETABLES

Seasonal vegetables cooked with mild spices

SERVED WITH:
BASMATI RICE (*Saffron*)
PLAIN NAAN (*Bread*)

\$19.90 PER PERSON (Minimum 4 people)

VEGETARIAN BANQUET

STARTER:

PAPPADUMS WITH RAITA (*Cucumber & yoghurt Dip*)

ENTRÉE:
ALOO TIKKI

Potato patties served with mint sauce

PANEER PAKORA

Cubes of homemade cottage cheese, battered and deep fried

MAIN COURSE:

PALAK PANEER

Cubes of cottage cheese cooked with fresh spinach

MALAI KOFTA

Potatoes and cheese dumplings half fried and finished in a rich cashewnut sauce

DAAL TURKA

A simple yellow lentil curry finished with sautéed onion and Garam Masala

SERVED WITH:
BASMATI RICE (*Saffron*)
PLAIN NAAN (*Bread*)

DESSERTS:
GULAB JAMUN with ICE CREAM

HOT BEVERAGES:
TEA OR COFFEE

(min. 2 persons - \$29.90 per person)

Taj Agra BANQUET

STARTER:
PAPPADUMS WITH RAITA
(Cucumber & yoghurt Dip)

ENTRÉE:
ALOO TIKKI
Potato patties served with mint sauce

HARIALI KEBAB
Boneless chicken pieces marinated in yoghurt, fresh mint & green chillies and cooked in Clay Oven

MAIN COURSE:
CHICKEN MAKHANI (Butter Chicken)
Boneless tandoori chicken pieces cooked with mild spices and butter sauce

LAMB KORMA
Tender pieces of lamb cooked with cashewnut sauce, mixed spices and fresh cream

MIXED VEGETABLES
Seasonal vegetables cooked with mild spices

SERVED WITH:
BASMATI RICE *(Saffron)*
PLAIN NAAN *(Bread)*

DESSERTS:
GULAB JAMUN with ICE CREAM

HOT BEVERAGES:
TEA OR COFFEE

\$29.90 PER PERSON (Minimum 4 people)

Taj Agra

INDIAN RESTAURANT



Taj Mahal is monumental structure in Agra city.

It is a divine poem, done in white marble in which the emperor to whom art and beauty was a passion has tremendously transcribed his unique dreams and emotions for his beloved. It is a tomb prepared by Shah Jahan (1627-66) in memory of his consort Mumtaz, the lady of the Taj Mahal who was at last buried at same place. Later the great emperor was also buried beside her.

(The Taj Mahal is a perfect symbol of their co-existence even after the devoted lovers ceased to exist physically.

It is also a flawless symbol of feminine grace and enshrines all that is tender and eternal in a man's love for his beloved. The food at taj Agra traditionally dates back to this era.)

Management reserve the right to refuse to serve any person

(No Splitting of Bills Please)

Thank you for your patronage!