

Royal

LOUNGE indian restaurant

DINE IN MENU

Traditional Indian Food must be cooked
with precision, love and honesty



(08) 6114 5370

Appertize - Veg

Samosa	1 pcs	\$4
Bread Pakora	1 pcs	\$4
Mix Veg Pakora	4 pcs	\$12
Fried Potato Cakes - Aloo Tikki		\$10
Cashew Nuts		\$10
Chilli Chips		\$10
Onion Bhaji		\$12
Hara Bara Kebab	4 pcs	\$12
Baked Cheese with spices - Paneer Tikka		\$16
Veg Manchurian		\$16
Paneer Pakora		\$16
Cheese Chilli		\$16
Malai Soya Chaap		\$18
Tandoori Soya Chaap		\$18

Appertize - Non Veg

Keema ka Samosa	1 pc	\$5
Homemade pastry triangles stuffed with spiced ground lamb and peas. Delicious with mint chutney		
Chicken Fritters - Murgh Pakora		\$16
Minced lamb with herbs & spices fry		
Chilli Fish Fry - Amritsari Fish		\$18
Fillets of fish dipped in spiced batter and fried		
Garlic Chicken Fillets-Lahsooni Mung Tikka		\$18
Chicken fillet marinated in yoghurt, garlic & spices		
Afgani Chicken		\$18
Chopped onion & chilli parcels fried		
Whole Roast Chicken -		
Tandoori Chicken	Half: \$18	Full: \$28
Traditional chicken on the bone marinated in a hyring		
Lamb Skewers - Seekh Kebab		\$20
Minced lamb with herbs & spices skewered & roasted in tandoor		
Lamb Cutlets	3 pcs	\$22
Minced lamb with herbs & spices skewered & roasted in tandoor		
Chopped Prawns Fritters - Prawn Pakora		\$22
Chopped prawns in lightly spiced chickpea batter fried golden		
King Prawn Cuttlets		\$22
Local king prawns butterflied, costed with spices & fried golden		
Tandoori Garlic Prawns		\$22
Garlic & saffron coat tander succulant prawns roasted in tandoor oven Served on skewers, lovely with Indian salad & crisp white		
Tandoori Salmon		\$24
Tasmanian filltes marinated in thick yoghurt, ginger, garlic, green chilli, fresh coriander root & dill, mint & spices, cooked in tandoor		



Testing Plate

Vegetarian Tasting Plate Per Head

Samosa, aloo tiki, onion bhaji & paneer pakora

\$18

Mixed Starter Tasting Plate Per Head

Samosa, paneer tikka, lasooni murg tikka & amritsari fish

\$20

Tandoori Tasting Plate For 2 Person

Paneer tikka, tandoori murg tikka, seekh, kebab, tandoori salmon

\$36

Mains

Yellow Daal

Chickpea lentils cooked with masala gravy

\$20

Daal Makhani - Punjabi Daal

Traditional slow cooked mixed lentils

\$20

Mixed Vegetables - Sabzi

Mixed seasonal vegetable curry

\$20

Aloo Gobi

Potatoes & cauliflower are cooked with onions, tomatoes & spices

\$20

Okra - Bhindi Masala

Okra sauteed with onion and spices

\$20

Eggplant Crush - Baingan Bharta

Hugely popular chopped eggplant curry

\$20

Malai Kofta

Croquettes of potatoes, cottage cheese and raisins simmered in a rich cashewnut and almond sauce

\$22

Palak Kofta

Palak kofta cooked with spinach, onion and garlic sauce

\$20

Paneer Burji

Crumbled or grated paneer cooked in spicy tomato gravy

\$22

Matter Paneer

Crumbled or grated paneer & peas cooked in spicy tomato gravy

\$22

Methi Malai Matar

Matar (peas) with fenugreek leaves with onion, ginger, garlic, chilli

\$22

Methi Malai Mushroom

Mushroom with fenugreek leaves with onion, ginger, garlic, chilli

\$22

Methi Malai Paneer

Ricotta cheese with fenugreek leaves with onion, ginger, garlic, chilli

\$22

Palak Paneer

Ricotta cheese prepared in spinach sauce, onion and garlic

\$22

Paneer Masala

Ricotta cheese cooked in tomato based gravy with capsicum & onion

\$22

Paneer Lababdar

Ricotta cheese prepared with mixed gravy and creamy sauce

\$22

Kadai Paneer

Ricotta cheese cooked in tomato based gravy with capsicum & onion

\$22

Butter Paneer

Ricotta cheese cooked in tomato based gravy & butter gravy

\$22

Paneer Pasanda

Paneer pasanda is a rich and delicious dish of shallow fried stuffed paneer sandwiches in a smooth, creamy onion-tomato based gravy

\$22

Egg

Egg Burji

Crumbled or grated egg cooked in spicy tomato gravy

\$22

Egg Curry

Grated egg cooked in a thick and aromatic creamy sauce & mild spices

\$22



Lamb Kadai	\$26
Boneless lamb cooked in hot sauce with crushed spices & green capsicum in thick sauce	
Methi Malai Lamb/Beef	\$26
Lamb / beef with fenugreek leaves with onion, ginger, garlic, chilli	
Lamb Madras	\$26
Boneless lamb cooked in a sour sauce with curry leaves & mustard seeds	
Goat Curry	\$26
Baby goat meat on the bone simmered in hot & spicy sauce made with Chef's special selection of spices	
Goat Karahi	\$26
Baby goat cooked in a spicy sauce of coriander powder, capsicum	
Goat Vindaloo	\$26
Tender goat meat cooked with malt vinegar, roast cumin, black pepper and hot chilli	
Beef Curry	\$26
South Indian style beef curry with mustard seeds, coconut, curry leaf	
Beef Madras	\$26
Baby goat meat on the bone simmered in hot & spicy sauce made with Chef's special selection of spices	
Beef Vindaloo	\$26
Beef cooked in a tangy spicy hot gravy finished with coconut milk grated coconut, cumin seeds & lemon wrapped in a banana leaf and simmered	
Beef Korma	\$26
Baby goat meat on the bone simmered in hot & spicy sauce made with Chef's special selection of spices	
Beef Masala	\$26
Succulent beef fillets simmered in spicy tomato & capsicum masala sauce	

Sea Food

Fish Curry - Kerala Fish	\$26
South Indian style fish curry with mustard seeds, coconut & curry leaf	
Goan Fish Curry (GF)	\$26
Fish fillets cooked in coconut gravy, mustard seeds & curry leaf	
Fish Korma	\$26
Fish Fillets simmered in hot & spicy sauce made with Chef's special selection of spices	
Fish Vindaloo	\$26
Fish Fillets cooked with malt vinegar, roast cumin, black pepper and vindaloo sauce	
Fish Masala (GF)	\$26
Succulent fish fillets simmered in spicy tomato & capsicum, masala sauce	
Prawn Curry	\$26
Prawns cooked with fresh curry leaves & mustard seeds in mild flavoured creamy sauce	
Prawn Masala - Mild (GF)	\$26
Prawns cooked with fresh curry leaves & mustard seeds in mild flavoured creamy sauce	
Prawn Vindaloo - Hot (GF)	\$26
Prawns cooked in tangy spicy sauce hot gravy finished with coconut milk, grated coconut, cumin seeds & lemon wrapped in banana leaf and then simmered	
Spicy Prawn Curry - Jinga Masala (GF)	\$26
Dry prawns curry, tomato, onion, capsicum, ginger & red chilli	



Chicken

Butter Chicken

\$24

Chicken fillet cooked in tandoor, finished in creamy sauce with tomatoes & cashew nut

Chicken with Spinach - Murg Saagwall

\$24

Chicken fillet in spinach sauce with onion, ginger, garlic, chilli, ghee

Chicken Tikka Masala

\$24

Tandoor cooked chicken fillets in tomato based curry with capsicum

Chicken in Saffron & Almond Sauce

Murg Zafferani

\$24

Chicken fillet marinated in a mix of yoghurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almond

Chicken Chettinad

\$24

A very popular peppery hot South Indian chicken caurry, laced with sliced onion, coconut & tomatoes

Mango Chicken

\$24

Chicken fillet in fenugreek leaves with onion, ginger, garlic, chilli

Kadai Chicken

\$24

Chicken fillet marinated in a mix of yoghurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almond

Royal Chicken Curry

\$24

Chicken fillet marinated in mix of yoghurt, cream, saffron, cardamom, cumin, ginger, garlic & turmeric finished with coriander.

Chicken Vindaloo

\$24

Chicken fillet in vindaloo sauce with onion, ginger, garlic, chilli,

Chicken Lababdar

\$24

Boneless chicken cooked in onion, tomato gravy with aroma of basic spices and flavour of butter

Methi Mali Chicken

\$24

Chicken Pasanda

\$24

Lamb / Goat / Beef

Lamb Vindaloo

\$26

Very hot portugese inspired curry - lamb fillets simmered in malt based sauce with red hot chilli

Dry Braised Spicy Lamb - Lamb Bhuna Masala

\$26

Lamb fillets simmered in spicy sauce served dry

Lamb Rogan Josh

\$26

Lamb fillets simmered in aromatic sauce, containing onions, garlic, ginger, chilli, ground fennel, coriander, cardamom, cinnamon, tomatoes finished with ratan jyoth

Lamb with Masala Spinach - Gosht Saagwalla

\$26

Diced lamb fillets sauteed in spinach, onions, ginger, garlic, chilli, ground green spices & garam masala sauce

Lamb Korma

\$26

Tender pieces of boneless lamb cooked in a thick and aromatic creamy sauce with ground cashew nuts and mild spices.

Lamb Shank Curry

\$26

Tender pieces of boneless lamb cooked in a thick and aromatic creamy sauce with ground cashew nuts and mild spices.



Kid Menu

Fried Rice	\$10
Butter Chicken Rice	\$10
Chips	\$6
Chips & Nugget	\$10
Veggie / Chicken / Lamb Burger	\$10

Pizzas

Classic Margherita Pizza	\$22
Classic mozzarella & oregano on a tomato base	
Vegetarian Supreme	\$25
Grilled eggplant, baby spinach, roasted capsicum, mushrooms, sundried tomatoes, bocconcini on a topping	
Paneer Masala Pizza	\$25
Creamy marinated paneer pieces, diced tomatoes & onion on a rich masala spicy base, sprinkle with chilli flakes on top	
Peri Peri Chicken	\$25
Homemade cooked chicken roasted capsicum, caramelized onion, shallots & bocconcini on a tomato base, topped peri peri sauce	
Cheese Pizza	\$18
Mozzarella & a swirl of napoli sauce on tomato sauce	
Hawaiian	\$22
Classic range ham & pineapple on tomato base	
Meat Deluxe	\$25
Smoke ham, pepperoni, Italian sausage, homemade chicken, ground beef and bacon on BBQ base	
Crust Supreme	\$25
Smoke ham, pepperoni, Italian sausage, mushrooms, fresh capsicum, onion, pineapple & black olives	

Dosa

Plain Dosa	\$16
Masala Dosa	\$18
Onion Dosa	\$18
Egg Dosa	\$18
Paneer Dosa	\$20
Tandoori Chicken Dosa	\$22
Lamb Dosa	\$22

Weekend Street Food & Chat

Papri Chaat	\$10
Mixed Chaat	\$12
Samosa Chaat	\$12
Pani Puri	\$2
Dhai puri	\$10
Bhel puri	\$10
Aloo Puri	\$16
Dhai Bhalla	\$12
Aloo Tikki	\$12
Chole Bathure	\$18
Amritsari Chole Kulche	\$18



Naam / Breads

Roti	\$4
Spicy Potato Filling	\$4
Paratha	\$4
Butter Naan	\$5
Plain Naan	\$5
Garlic Naan	\$5
Aloo Paratha	\$6
Chilli Garlic Naan	\$5.5
Cheese Naan	\$6
Pashwari Naan	\$6
Chicken Naan	\$6
Keema Naan	\$6

Rice / Biryani

Rice (per head)	\$5
Saffron Jeera Pulao (per head)	\$5.5
Hyderabadi-Style Vegetable Biryani	\$18
Hyderabadi-Style Chicken Biryani	\$24
Hyderabadi-Style Paneer Biryani	\$22
Hyderabadi-Style Goat Biryani	\$26
Hyderabadi-Style Prawn Biryani	\$26

Salads / Sides

Mixed Pickle	\$3
Mango Chutney	\$3
Mint Sauce	\$3
Date & Tamarind Sauce	\$2
Pappadums (3pcs) with mint sauce	\$5
Onion Salad	\$6
Cucumber Salad	\$10
Cucumber Raita	\$10
Mixed Salad	Small: \$10 Large: \$20

Kathi Rolls

Aloo Masala Roll (spiced potato)	\$12
Paneer Roll (cheese & pickles)	\$14
Spinach Cuttlet Roll	\$14
Chicken Tikka Roll	\$16
Lamb Seekh Kebab Roll	\$16



Desserts

Gulab Jamnun	2pc	\$6
Rasmalai	2pc	\$8

Ice Cream / Kulfi

Mango	\$7
Stawberry	\$7
Vanilla	\$7
Chocolate	\$7
Plain Kulfi	\$6
Coconut Kulfi	\$6
Mango Kulfi	\$6
Apricot Pistachio Kulfi	\$6
Almond Kulfi	\$6
Tilla Kulfi	\$8

Shakes

Banana	\$10
Mango	\$10
Spearmint	\$10
Stawberry	\$10
Vanilla	\$10
Oreo	\$10
Chocolate	\$10

Lassi

Mango Lassi	\$7
Sweet Lassi	\$7
Salti lassi	\$7
Mint lassi	\$7

Soft Drinks

Coke, Coke No Sugar	\$4
Fanta, Lemonade, Sprite	\$4
Soda Water	\$4
Lemon Lime Biter	\$6
Virgin Mojito	\$8
Stawberry Mojito	\$8
Fruit Punch	\$6.5
Tango Mango Soda	\$8
Gauva Chilli Milli	\$8
Cool Passion	\$8

