



## Appetisers

<b>Onion Pakoras</b> Four flavourful onion fritters, lightly spiced then fried to perfection.	8.90
<b>Samosas</b> Two of our homemade samosas, available as beef or vegetable, enjoyed with tamarind sauce and pappadums.	7.50
<b>Momos</b> Six of our homemade crispy chicken dumplings, perfectly complimented with a side of sweet chilli sauce.	8.50
<b>Lamb Spring Rolls</b> Four delicious lamb spring rolls served with a side of sweet chilli sauce.	9.90
<b>Chicken Tikka Pieces</b> Enjoy a serve of our tandoori boneless chicken pieces with a side of mint yoghurt.	9.90
<b>Whisky Chicken Wings</b> Six flavoursome marinated chicken wings, basted in Whisky and Indian spices. Cooked to perfection and served hot.	11.90
<b>Royal Entrée Platter</b> A selection of two onion pakoras, four whisky chicken wings, pappadums and our tamarind and mint.	9.90
<b>Royal Mixed Platter</b> A variety of two homemade samosas, two chicken tikka pieces, and two momos. Plated and served with our homemade tamarind and mint yoghurt sauce.	15.90
<b>Tandoori entrée platter</b> A combination of tandoori chicken tikka pieces and lamb cutlets served with a side salad and mint yoghurt.	15.90
<b>Royal Naan Platter</b> A platter made to share, with two delicious naans and an assortment of mouth-watering dips. Served with a side of Mango Chutney and our delicious Raita.	14.60
<b>Calamari Rings</b> Salt and pepper squid rings lightly battered and fried golden, enjoyed best with our mint sauce.	10.90
<b>Chicken Nuggets</b> Lightly crumbled chicken pieces, served with a side of thick cut chips.	9.90
<b>Bowl of Chips</b> Fried golden and lightly seasoned.	5.00

## Breads

Naan Our traditional home recipe	3.90	Spinach & Garlic Naan	5.50
Butter Naan	4.50	Cheese & Garlic Naan	5.50
Garlic Naan	4.50	Spinach & Cheese Naan	5.50
Chilli Naan	4.50	Spinach Cheese & Garlic Naan	5.50
Cheese Naan	4.50	Kashmiri Naan	5.50
Chilli & Cheese Naan	5.50	Roti Pan toasted Indian bread, created with whole meal bread.	3.90
Spinach & Cheese Naan	5.50	Paratha A flakey buttery layered flatbread, made to be served alongside curries.	4.50
Royal Naan Created using onion and cheese, this naan became our specialty by perfecting it through the years.	5.50		



## Accompaniments

Raita Our homemade cucumber and yoghurt dip.	3.90
Mango Chutney A thick sweet and spicy dip.	3.90
Pickle Dips Enjoy either lime, chilli or if you can't decide, a mix of both of them.	3.90
Pappadums A serve of our thin crispy Indian pappadums, fried and served golden.	3.90
Indian garden salad A refreshing side salad, made with lettuce tomato cucumber and onion, lightly spiced with a drizzle of a zesty lemon dressing.	5.00
Steamed Vegetables A side assortment of seasonal vegetables in a light curry.	5.50



## Rice

Steamed Saffron Rice	2.50
Coconut Rice	3.50
<b>Vegetarian Buriyani</b> A traditional rice dish, combines rice and mixed vegetables in this classic dish.	20.50
<b>Buriyani</b> Your choice of lamb beef or chicken cooked with classic spices, flavoured rice, tomato and peas.	22.50
<b>Goat buriyani</b> A traditional favourite, cooked with goat, tomato and peas then garnished with cashews.	24.50
<b>Prawn Buriyani</b> Balance the taste of prawns, with tomato and peas in this classic rice dish. Served with our homemade Raita	26.50



## Royale Classics

19.90

*Choose between Lamb, Beef and Chicken*

### Saagwala

A light curry cooked with spinach and traditional spices. *DFA*

### Korma

This mouthwatering curry, infuses flavours from a mix of spices and yoghurt to create this rich exotic curry.

### Kaju

Blend flavours of cashews, ginger, garlic and spices in this rich creamy sauce. *DFA*

### Madras

This seasonal curry, combines many spices along with coconut, tomato and chilli in an aromatic sauce. *DFA*



### Vindaloo

The perfect curry for those who like it hot and tangy. *DFA*

### Jelfreze

Originating from Bangladesh, this popular curry fuses chilli, onion and tomato in a thick spicy sauce. *DFA*

# The Favourites

19.90

## Punjabi Chicken Curry

This authentic North Indian chicken curry is simmered in a thick onion and tomato sauce. *DFA*

## Mango Chicken

Boneless chicken pieces, simmered in a creamy sauce with mango slices and spices.

## Tibetan Chicken Chasa

Succulent boneless chicken pieces, sautéed with Tibetan spices and topped with fresh coriander in a creamy tomato sauce.

## Butter Chicken

Our famous butter sauce with marinated tender chicken pieces served with almonds and cashews.

## Chicken Tikka Masala

Tender chicken pieces, sautéed with onion and capsicum in our delicious creamy tomato sauce.



## Scotch Chicken Curry

An authentic Indian chicken curry, simmered with homemade masala and scotch in a thick sauce. *DFA*

Not recommended to children due to use of scotch.

## Darl Murgh

Combine lentils spices and our delicious marinated chicken pieces to create this authentic dish.

## Lamb Rogan Josh

A classic Indian staple, with tender lamb pieces marinated with a blend of yogurt, ginger and garlic, topped with almonds in a creamy sauce.

## Lamb Morocco

Discover your love for chickpeas with this delicious curry, that combines juicy lamb pieces sautéed with chickpeas and sesame seeds in a creamy thick coconut sauce. *DFA*

## Massaman Beef

A all-time classic, combining marinated beef and potatoes in a creamy coconut sauce. *DFA*

## Beef Coconut

Enjoy marinated beef pieces, combined with coconut milk to create a creamy coconut dish. *DFA*



# Vegetarian

16.90

## Palak Paneer

Enjoy our homemade cottage cheese, with spinach and coriander in this creamy curry dish.

## Paneer Butter Masala

Combine onion, capsicum and coriander with our aromatic homemade cottage cheese, to create this creamy tomato curry.

## Butter Paneer

Add almonds and cashews to our homemade cottage cheese, in our famous butter sauce.

## Mixed Vegetables

Seasonal vegetables sautéed with authentic spices and coriander in a delicious thick curry. *DFA Vegan*

## Vege Korma

Enjoy the traditional flavours of a korma, cooked with an assortment of seasonal vegetables.

## Dhal

A classic vegetarian favourite, with delicious red lentils, cooked with aromatic and traditional spices. *DFA*

## Dhal Palak

Enjoy our delicious dhal recipe, combined with spinach to make a new twist on a classic dish.

## Channa Masala

Combine chickpeas with lightly spiced potatoes and coconut to create this authentic Indian Dish. *DFA Vegan*

## Alu Gobi

A flavoursome coconut curry, with cauliflower and potato pieces mixed within. *DFA Vegan*

## Malai Kofta

Lightly spiced cheese and lentil balls, served in a creamy tomato sauce.

## Rajma Masala

Delicious red kidney beans and lightly spiced potatoes, served with fresh coconut flakes. *DFA Vegan*

## Khumb

Mushrooms, peas and potato combined and served in a coconut and onion sauce, topped with delicious cashew pieces. *DFA Vegan*



## Royale Specialties

<b>Goat Curry</b> Mouth watering slow cooked tender goat meat, marinated overnight with traditional spices to create this South Indian staple. <i>DFA</i>	24.00
<b>Goat Saagwala</b> Out delicious marinated goat pieces, combined with fresh spinach in a creamy herb sauce. <i>DFA</i>	24.00
<b>Goat Vindaloo</b> Tender goat pieces in a spicy blend of unique spices. <i>DFA</i>	24.00
<b>Vegetarian Trio</b> Three smaller serveings of our favourite vegetarian dishes, Dhal, Vege Korma and Mixed Vegetables. Perfect for those who can't decide on just one dish.	26.90
<b>Assorted Trio</b> Enjoy two vegetarian dishes that compliment your choice of a lamb, beef or chicken curry.	27.90
<b>Royal Trio</b> Three delicious smaller servings of our favourite classic dishes, Butter Chicken, Beef Kaju and Lamb Saagwala. Perfect for trying our favourite dishes.	29.90



## Sizzling Platters

*All served on a sizzling plate and made to share*

<b>Sizzling Beef</b> Tender beef pieces on a bed of onion, tomato and mushrooms. <i>DFA</i>	19.90
<b>Sizzling Lamb</b> Slow cooked lamb pieces served with sautéed mushrooms, onion and tomato. <i>DFA</i>	19.90
<b>Sizzling Chicken</b> Marinated chicken pieces cooked with spices, capsicum, onion and mushrooms. <i>DFA</i>	19.90
<b>Tandoori Lamb Cutlets</b> A serve of four tandoori lamb cutlets on a bed of Indian salad.	24.50
<b>Tandoori Mix Platter</b> A delicious selection of tandoori chicken, lamb cutlets, calamari rings and lamb and chicken skewers.	34.90



## Seafood Specialties

<b>Fish Saagwala</b> Enjoy our famous saagwala sauce combined with fish fillets to create this light curry. <i>DFA</i>	24.90
<b>Fish Coconut</b> Flavoursome fish fillets combined with mushrooms and tomato in a fragrant herb and coconut sauce. <i>DFA</i>	24.90
<b>Prawn Saagwala</b> Enjoy our saagwala sauce with delicious prawns to create this modern take on an Indian classic. <i>DFA</i>	24.90
<b>Prawn Vindaloo</b> Enjoy our traditional vindaloo sauce, with mouthwatering prawn in this classic favourite. <i>DFA</i>	24.90
<b>Prawn Coconut</b> Beautiful prawns, in a fresh mushroom and herb sauce. <i>DFA</i>	24.90
<b>Prawn Malabar</b> Combine spices, cream, onion and capsicum prawns to create this traditional dish.	24.90
<b>Calamari Rings and Chips</b> Salt and Pepper squid lightly battered and fried, with a side of chips.	17.50

## Desserts

<b>Mango Kulfi</b> A creamy traditional Indian ice cream made with condensed milk and mango pieces.	5.50
<b>Pistachio Kulfi</b> A flavourful spin on a traditional dish, using fresh pistachio pieces in this sweet Indian ice cream.	5.50
<b>Gulab Jamun</b> Three homemade Indian doughnut balls, marinated in rosewater syrup and honey. Served with ice cream as a sweet desert for those with a sweet tooth.	8.50
<b>Sticky Date Pudding</b> A timeless favourite. Served with a warm caramel sauce and vanilla ice cream.	8.50
<b>Chocolate Brownie</b> The perfect treat. Served with a heavenly raspberry syrup and vanilla ice cream.	8.50
<b>Indian Rice Pudding</b> A traditional sweet delicacy with flavours of Cardamon and Rose Water. It's so good you'll be coming back for seconds.	7.50