

# 2 FAT INDIANS

at Doubletree Hilton

INDIAN CUISINE A LEVEL ABOVE

AN IMPRESSION OF TASTE  
THAT WOULD LAST LIKE  
NEVER BEFORE.

## APPETIZERS





### VEGETARIAN

- Baby Corn Varuval (V) (GF) (NF) 🌶️🌶️ 18.95  
Batter fried baby corn tossed with malgapodi masala
- Samosas (V) 🌶️🌶️ 14.95  
Crispy pastry filled with potatoes and peas cooked in a mixture of secret spices cilantro and nuts fried to perfection
- Onion Bhaji (V) (GF) (NF) 14.95  
Sliced and spiced onion marinated in authentic masala, chickpea blend and fried crispy
- Hariyali Kebab (GF) (NF) 🌶️ 18.95  
Mixed vegetable and cottage cheese cakes prepared with spinach and spices
- Malai Mushroom Kebab (GF) (NF) 19.95  
Mushrooms filled with cheese and spices, cooked in a creamy tandoori marinade
- Paneer Tikka (GF) (NF) 🌶️ 19.95  
Tandoor cooked Indian cottage cheese, marinated in yogurt, cream, tandoori spices and mustard oil
- Paneer Chilli Milli (GF) (NF) 🌶️🌶️🌶️ 19.95  
Tandoor cooked Indian cottage cheese, marinated in yogurt, cream, tandoori spices and mustard oil

### CHICKEN

- Angara Maryland (GF) (NF) 🌶️🌶️🌶️ 21.95  
Fusion marinade of royal chicken tikka flavored with an Asian spice mix
- Chicken Tikka (GF) (NF) 🌶️🌶️ 20.95  
Succulent chicken thigh pieces marinated in yogurt, cream, tandoori spices and mustard oil
- Tandoori Chicken (GF) (NF) 🌶️🌶️ 21.95  
Half chicken marinated in chef's special tandoori blend of spices and yogurt
- Bhatti Murg (GF) (NF) (DF) 🌶️🌶️🌶️ 20.95  
A family recipe, using a marinade of Punjabi sarso oil, not yoghurt. Laced with ginger juice, turmeric, garlic and bhatti masala.
- Malai Tangdi Kulfi (GF) (NF) 21.95  
A delicacy of the royals, chicken drumsticks marinated in cream, cheese and white pepper.
- Spiced Pop-corn Chicken (GF) (NF) 🌶️🌶️ 20.95  
Bite size chicken pieces marinated and fried in Chef's special mix

## LAMB

































- Lamb Seekh Kebab  21.95  
Pounded lamb mince sausages flavored with Hyderabad spice blend
- Tandoori Lamb Chops  25.95  
Succulent lamb chops, marinated in chilli, masala yogurt and fenugreek
- Galouti Kebab  21.95  
Bite size mince lamb steaks smoked with original Awadhi herbs and pan fried

## SEAFOOD

- Soft Shell Crab  28.95  
Tangy and crispy fried soft-shell crab topped with cilantro spiced sauce
- Tandoori Laal Mirch Macchi  24.95  
Fish of the week marinated with gram flour, carom seeds, finished with mathania chillies
- Amritsari Shrimps  22.95  
Deep fried shrimps coated with chef's special flavour of spices, gram flour, lemon, carom seeds and Kashmiri chili
- Chilli Garlic Scallops  24.95  
Scallops stir fried with crushed red chilli and garlic

## MAINS

### VEGETARIAN

- Pindi Chole  22.95  
A classic Punjabi delicacy made with soaked chickpeas and blend of spices.
- Purvanchan ka Saag  22.95  
Assortment of mountain grown green leaves, pureed tempered with garlic, cumin and ghee
- Baingan Bharta  22.95  
Smokey roasted aubergine mash tempered with fresh ginger and authentic Indian spices
- Kurkuri Bhindi Masala  22.95  
Crispy fried okra served over a tangy onion and tomato base
- Subz Miloni  22.95  
Mix vegetables cooked with fresh spinach, ginger, garlic and spices
- Sabz Caldin  22.95  
Goan style mix vegetable curry infused with coconut milk, tempered with curry leaves
- Udaigiri Aloo  22.95  
South Indian preparation of roasted potatoes infused with Udaigiri spices
- Dal Makhani  21.95  
Famous from Sindh region, black lentils cooked and tempered with fenugreek and cream

- Dal Tadka  21.95  
Yellow lentils tempered with fresh garlic, asafoetida, onion and coriander, finished with lemon juice

- Dal-E-Khass  22.95  
A patent preparation from the Indian truck stops, a combination of lentils flavoured with roasted cumin tempering and fresh tomatoes, smoked to perfection.

### PANEER

#### Indian Cottage Cheese

- Paneer Tikka Masala  23.95  
Indian favorite paneer tikka with bell peppers in a medium hot onion tomato masala
- Palak Paneer  23.95  
A blend of spinach and herbs with cottage cheese
- Paneer Butter Masala  23.95  
A classic Indian preparation of medium spiced tomato-based sauce and luscious cubes of paneer dunked in it
- Paneer Lababdar  23.95  
Specialty of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves
- Paneer Kofta  23.95  
A rare nostalgic Mughlai style medium spiced tomato base served on tender cottage cheese dumplings
- Paneer Korma  23.95  
Cubes of cottage cheese marinated with peeli mirch and slow cooked with roma tomatoes and cashew gravy
- Malai Kofta  23.95  
Cottage cheese dumplings in a mild cashew and tomato gravy


### CHICKEN




- Butter Chicken  25.95  
Fenugreek flavored tandoor cooked chicken in creamy tomato gravy
- Chicken Korma  25.95  
Chicken breast cooked in rich and mild cashew gravy flavored with fenugreek
- Chicken Tikka Masala  25.95  
An all-time favorite, chicken tikka tossed in a medium hot onion and tomato-based gravy finished with capsicum.
- Chicken Lababdar  25.95  
Specialty of Punjab, tandoor chicken cooked in rich tomato and onion gravy finished with fenugreek leaves
- Old Delhi Murg Makhani  26.95  
A rich velvety curry packed with creamy, buttery goodness laced with tender chicken pieces originated in Old Delhi during the 1950's
- Gavran Chicken Curry  26.95  
A rural Maharashtrian staple, rustic chicken on the bone cooked in a spiced 'tarri' style sauce

Murg Nargis  26.95  
Specialty of Awadh region of India. A blend of rich almond and cream gravy finished with fenugreek

## LAMB

Lamb Rogan Josh     26.95  
Authentic lamb preparation from Kashmir region of India

Lamb Korma    26.95  
Lamb cooked in Awadhi style with mild flavored gravy with a hint of sweetness

Lamb Saag    26.95  
Lamb cooked with fresh spinach and Indian herbs

**Baadam Nalli Korma**   29.95

*From the 1500's Mughal 'Khansamas' kitchen, truly a 'love of labour' 24 hour double marinated lamb shank, semi cooked in the tandoor, concluded with 5 hours of slow cooking in a rich almond sauce flavoured with 5 Chef's special hand picked spices.*

## GOAT

Railway Mutton Curry     26.95  
A pre independence, British Raj recipe served to the first class coaches, a recipe never documented but passed on to limited Indian chefs.

Masaledaar Mutton     26.95  
Chef's specialty - truly Lucknow's.

Pahadi Dal Gosht     26.95  
A Hilly region country man's specialty, a full-bodied combination of lentils stewed with goat.

Kerela Chilli Mutton     26.95  
Ageless combination of goat pieces stir-fried in a rustic south Indian exotic herb and spice mix.

## SEAFOOD

Goan Fish Curry    29.95  
A Goan classic fish cooked in coconut milk flavored sauce with curry leaves and tamarind

Goan Prawn Curry    29.95  
A Goan classic Prawns cooked in coconut milk flavored sauce with curry leaves and tamarind

Lasooni Curry Patta Jhingha    29.95  
Local prawns tossed in garlic, chilli, coconut and lime masala, tempered with mustard seeds and aromatic curry leaves.

# JUNGLI MAAS

29.95

*Jungli Maas is a traditional (100 + Years Old) meat dish which was prepared from the day's catch when kings went on hunting expeditions. The dish makes use of minimum ingredients as it was difficult to travel with heavy loads while hunting.*

Depending on the day's catch, a delicious curry was prepared for the kings using it and this was given the name Jungli Maas, Jungli Maas Literally translates to wild meat.

This curry was originally made with lots of chillies so that it would hide the odor of the game that was being served to the maharajas. Since the Chefs had to get creative with the wild catch along side their limited resources and yet were to be sure to please the royalty, the curry was made using only 3-4 ingredients.

The evolved version of Jungli Maas consists of the succulent pieces of goat, first slow cooked in ghee and then finished in a pan over an open flame with dry red chillies, salt and a blend of Indian jungle spices.





## PLATTERS

### BIG FAT MEAT PLATTER

40

Malai Tangdi Kulfi,  
Lamb Seekh Kebab,  
Tandoori Lamb Chops ,  
Chicken Tikka

### MIXED PLATTER

35

Hariyali Kebab,  
Onion Bhaji,  
Lamb Seekh Kebab,  
Chicken Tikka

### VEG PLATTER

30

Samosa,  
Onion Bhaji,  
Hariyali Kebab,  
Malai Mushroom Kebab



## BANQUETS

All banquets are served with a selection of rice, naans, assorted sides and condiments. Includes all your mains, rice, naans, pappadums and sides are unlimited.

### VEGETARIAN BANQUET

**40**  
*per person*

**Entrée:**

Samosa, Onion Bhaji, Hariyali Kebab

**Main Course:**

Subz miloni, Paneer Korma, Dal Makhani

### 2 FAT INDIANS MIXED BANQUET

**48**  
*per person*

**Entrée:**

Babycorn Varuval, Malai Tangdi Kulfi,  
Lamb Seekh Kebab

**Main Course:**

Butter Chicken, Lamb Rogan Josh, Dal Tadka

### MEAT LOVERS BANQUET

**58**  
*per person*

**Entrée:**

Chicken Tikka, Lamb Seekh Kebab,  
Malai Tangdi Kulfi, Bhatti Murg

**Main Course:**

Butter Chicken, Lamb Saag,  
Chicken Lababdar, Railway Mutton Curry



\*No Take-Away  
\*Dine in only  
\* Minimum 4 people

# BIRYANI



Slow-cooked, layered and aromatic, the Biryani traces its origins to Iran – as does the various variants from Hyderabad, Delhi, Kerala and Mumbai. A pot is to be shared, or kept as spicy contentment all for oneself.

Subz Biryani	22.9
Paneer Biryani	23.9
Murg Biryani	24.9
Goat Biryani	24.9
Lamb Biryani	24.9
Prawn Biryani	26.9

## RICE

Steam Rice	5.5
Saffron Rice	6
Jeera Rice	6.5
<small>White rice tossed with coriander and cumin seeds</small>	
Butter Rice	6

## BREADS

Plain Tandoori Roti	4.5
Butter Roti	5
Plain Naan	4.5
Butter Naan	5
Garlic Naan	5.5
Chilli Naan	6.95
Cheese Naan	6.95
Keema Naan	6.95
Kashmiri Naan	6.95
Plain Paratha	5.50
Mint Paratha	5.95
Chilli Paratha	5.95
Ajwain Paratha	5.95
Aloo Paratha	6.95
Onion Kulcha	6.95
Paneer Kulcha	6.95

## SIDES

Kachumber	5
Raita	5.5
<small>Veg / Beetroot</small>	
Plain yogurt	5
Onion Salad	6
Green Salad	8
Chopped Green Chilli	3
Mango Chutney	2
Mixed Pickle	2
Sliced Butter	3



## COUPLE BANQUET

All couple-banquets are served with a selection of rice, naans, assorted sides & condiments.

### VEGETARIAN BANQUET

**99**

*per couple*

#### Entrée:

Samosa, Onion Bhaji, Haryali Kebab

#### Main Course:

Subz Miloni, Paneer Korma, Dal Makhani

### MIXED BANQUET

**99**

*per couple*

#### Entrée:

Baby corn varuval, Malai Tangdi Kulfi, Lamb Seekh Kebab

#### Main Course:

Butter Chicken, Lamb Rogan Josh, Dal Tadka

### MEATOLICIOUS

**99**

*per couple*

#### Entrée:

Chicken Tikka, Lamb Seekh Kebab, Malai Tangdi Kulfi, Bhatti Murg

#### Main Course:

Butter Chicken, Lamb Saag, Chicken Lababdar, Railway Mutton Curry



\*No Take-Away

\*Dine in only

\*Only for table of 2 people

## DESSERTS

### RAS MALAI 8

Steamed Indian cottage cheese patties served in a richly flavoured cold cream sauce with nuts.

### GULAB JAMUN 8

A North Indian delicacy made with special dough, golden fried served in a mildly spiced sugar syrup

### PAAN (BETEL LEAF) PANA COTTA 12

A magical creation when the Indian paan wala met the Italian Chef.

### MANGO COCONUT PANA COTTA 12

Result of yet another unique meet of the Italian Chef and the Aam wala

### MOTICHOOR RABRI 12

Chickpea flour globules fried in ghee and soaked in sugar syrup, topped with an Indian custard.

### CHOCOLATE BROWNIE WITH RABRI 12

Gluten free chocolate brownie topped with an Indian custard.

### GULAB JAMUN CHEESECAKE 12.95

A unique binding of the East and the West a cheesecake like you have never had before, married with the staple Indian Gulab Jamun dessert.

### ICE CREAMS 6

Choice of Strawberry/Vanilla/Chocolate



## COFFEE 5

Espresso / Short Black

Long Black

Flat White

Cappuccino

Latte

Mocha

Hot Chocolate



## TEA 5

English Breakfast

Masala Chai

Green Tea



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## INDIAN TAPAS

Culturally alcohol has always been a restricted area for India, a lot may think and believe otherwise, many may agree.

As early as 1949, Mumbai formally known as Bombay was in a state of prohibition, a personal permit was required by law for purchase and storage of liquor. Till date the same rule applies to the state of Gujarat where liquor is to be only held with licensed individuals. On the other hand India has union territories like Daman and Diu and states like Goa which have no duty on alcohol making them India's party states. Since the beginning of new India set apart from a family room, there is a special place which has come to be known unofficially as a Permit Room.

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**THE THEKA IS OUR ATTEMPT AT  
RE-CREATING THE GREAT INDIAN  
PERMIT ROOM AND WE WOULD BE  
HONOURED TO SHARE THE THEKA  
EXPERIENCE POST YOUR MEAL.**

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A menu inspired by unique Indian flavours and ingredients, our cocktails are as unique as our food offering and we are sure to **TANTALISE YOUR TASTEBUDS LIKE NEVER BEFORE.**

2. FAI  
INDIANS

*at Doubletree Hilton*

INDIAN CUISINE A LEVEL ABOVE

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*theka*

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INDIAN TAPAS

2. FAI  
INDIANS

*at Doubletree Hilton*

INDIAN CUISINE A LEVEL ABOVE

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*theka*

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INDIAN TAPAS

# JUICES

	BOTTLE   G LASS	JUG
SELECTION OF APPLE/ CRANBERRY/ ORANGE / PINEAPPLE	6	20

# WATER

STILL WATER	7.5
SPARKLING WATER	8

# WHITE WINES

## RIESLING

	G	B
MR MICK (Clare Valley, SA)	11	55

## PINOT GRIS

OYSTER BAY (Marlborough, NZL)	11	55
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## MOSCATO

PINOCCHIO (Mornington Peninsula, VIC)	12	55
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## SAUVIGNON BLANC

OYESTER BAY (Marlborough, NZL)	11	55
STELLA BELLA (Margaret River, WA)	14	65

## WHITE BLENDS

ANNIES LANE SEMILLION SAUVIGNON BLANC (Clare Valley, SA)	12	55
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## CHARDONNAY

OYESTER BAY (Marlborough, NZL)	12	55
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# RED WINES

## PINOT NOIR

	G	B
JULIET (Margaret River, WA)	11	55

## MERLOT

CAPEL VALE DEBUT (Margaret River, WA)	12	58
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## CABERNET MERLOT

ANNIES LANE (Clare Valley, SA)	12	58
STELLA BELLA (Margaret River, WA)		60

## CABERNET SAVUVIGNON

PEPPERJACK (Barossa, SA)	11	60
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## TEMPRANILLO

MR MICK (Clare Valley, SA)	12	55
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## SHIRAZ

MR MICK (Clare Valley, SA)	12	55
PEPPERJACK (Barossa, SA)		65

# MOCKTAILS

	G LASS	JUG
CRANBERRY PUNCH (Cranberry Juice, Ginger ale)	12	28
GOLD EMERALD PUNCH (Apple Juice, Orange Juice, Pineapple Juice )	12	28
VIRGIN MOJITO (Fresh Mint, Fresh Lime, Lemonade)	12	28
GULABO (Rose Syrup, Lime, Ginger Ale)	12	28
BEACH BREEZER (Lime Cordial, Pineapple Juice, Cranberry Juice)	12	28
FRUIT PUNCH (Grenadine, Cranberry Juice, Orange Jucie , pine apple)	12	28
REDBULL SHANDY (Heiniken Zero, Redbul, Lime Cordial)	18	28

# INDIAN STREET SODA

	G LASS	JUG
ROSE	12	25
AAM PANNA	12	25
KALA KHATTA	12	25

# SOFT DRINKS

	BOTTLE  G LASS	JUG
LEMONADE/ PEPSI/ PEPSIMAX/ SUNKIST/ GINGER ALE/ SOLO	6	20
TONIC WATER	6	
LEMON LIME BITTERS	8	22

# LASSI

	BOTTLE  G LASS	JUG
SALTED/ SWEET	6	22
MANGO	8	25

MALIBU	10
TIA MARIA	10
JAGERMEISTER	10
PIMMS	10

## RUM

CAPT MORGAN SPICED GOLD	12
BACARDI CARTA BLANCA	12
HAVANA CLUB ANOS 3YO	12
PLANTATION DARK	14
KRAKEN BLACK SPICED	14

## TEQUILA

JOSE CUERVO ESPECIAL SILVER	14
1800 REPOSADO	16
PATRON XO CAFÉ	16

## VODKA

ABSOLUT	12
ABSOLUT VANILLA	12
ABSOLUT CITRON	12
KETEL ONE	12
BELVEDERE	14
GREY GOOSE	14

## DESSERT COCKTAIL

SHARABI LASSI	GLASS 18
<small>(Mango Lassi, Spiced Rum, Icecream, Whipped Cream)</small>	

## SPARKLING AND CHAMPAGNE

	G	B
SAN MARTINO NV PROSECCO EXTRA DRY DOC <small>(Veneto, Italy)</small>		58
CHANDON BRUT NV <small>(Yarra Valley, VIC)</small>	15	70

## ROSE

	G	B
SKUTTLEBUTT <small>(Margaret River, WA)</small>	12	55

## BEER

### TAP BEER 12

PLEASE CHECK WITH OUR STAFF  
FOR THE CURRENT SELECTION OF  
BEERS ON TAP

### IMPORTED BEER

	STUBBY
KINGFISHER <small>(India)</small>	10
ASAHI SUPER DRY <small>(Japan)</small>	9.5
CORONA <small>(Mexico)</small>	9.5
HEINEKEN <small>(Netherland)</small>	9.5
PERONI NASTRO <small>(Italy)</small>	9.5
TIGER <small>(Singapore)</small>	9.5
STELLA ARTOIS <small>(Belgium)</small>	9.5

### LOCAL BEER

	STUBBY
JAMES BOAG <small>(Tasmania, Australia)</small>	9.5
SINGLE FIN <small>(Denmark, WA)</small>	9.5

**LIGHT/ ZERO BEER**

	STUBBY
<b>CASCADE PREMIUM LIGHT</b> ( Tasmania, Australia)	9.5
<b>HEINEKEN ZERO</b> (Netherland)	9

**CIDERS**

	STUBBY
<b>SOMERSBY APPLE</b> ( Europe)	10
<b>REKORDERLIG STRAWBERRY AND LIME</b> (Sweden)	10

**COCKTAILS**

	GLASS
<b>MOJITO</b> (Rum, Fresh Lime, Mint)	18
<b>BOLLYWOOD BABY</b> (Rum, Blue Curacao, Malibu, Peach Schnapps, Pineapple Juice )	20
<b>LYCHEE TINI</b> (Vodka, Lychee Liqueur, Lychee Pulp, Fresh Lime)	18
<b>MARGARITA</b> (Tequila, Cointreau, Fresh Lime)	18
<b>TOBLERON</b> (Frangelico, Khalua, Baileys, Tia Maria, Milk )	18
<b>BELINI</b> (Peach Schnapps, Champagne)	18
<b>EXPRESSO MARTINI</b> (Vodka, Khalua, Espresso Shot)	18
<b>NEW YORK SOUR</b> (Bourbon, Shiraz, Lemon, Sugar, Fresh Lemon)	18
<b>WHISKEY OLD FASHIONED</b> (Bourbon, Bitters, Simple Syrup)	18
<b>TEENY WEENY</b> (Peach Liqueur, Vodka, Cranberry Juice)	18
<b>THE THEKA</b> (Vodka, Gin, Rum, Contreau, Tequila, Blue Curacao)	24

**INDIAN SYRUP BASED COCKTAILS**

<b>JAMUNTINI</b> (Vodka, Kala Khatta Syrup, Chaat Masala, Lime Juice)	20
<b>TIPSY GULABO</b> (Vodka, Peach Schnapps, Indian Rose Syrup, Himalayan Pink Salt, Lime Juice)	20

**FAIRY FLOSS COCKTAIL**

<b>CANDY CLOUD</b> (Vodka, Vanilla Liqueur, Cranberry Juice, Lime Juice, Fairy Floss)	22
<b>FLOSECCO BOMB</b> (Prosecco, Elderflower Cordial, Gin, Fairy floss)	22

**SPIRITS/ LIQUER****WHISKEY****WHISKEY SCOTCH**

	GLASS
CHIVAS REGAL 12YO	10
CANADIAN CLUB	10
JAMESON	12
JOHNNY WALKER DOUBLE BLACK	14
JOHNNY WALKER GOLD LABEL	20
JOHNNY WALKER BLUE TIFFANY	24

**SINGLE MALT**

	GLASS
GLENLIVET FOUNDERS RESERVE	12
LAPHROAIG ISLAY 10YO	14
BALVENIE 12YO	14
TALISKER 10YO	14
GLENFIDDICH 15YO	22
GLENMORANGIE 18YO	22

**NEW WORLD WHISKEY**

	GLASS
KURAYOSHI WHISKEY 12YO	22

**BOURBON WHISKEY**

	GLASS
MAKERS MARK	12
WILD TURKEY	12
WOODFORD RESERVE	12
JACK DANIELS	12

**GIN**

	GLASS
BOMBAY SAPPHIRE	12
TANQUERAY	12
HENDRICKS	14
ROKU GIN	14

**COGNAC**

HENNESSY VSOP	14
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**LIQUEUR**

BAILEYS IRISH CREAM	10
COINTREAU	10
FRANGELICO	10
KAHLUA	10