



◆ Welcome to Pandus ◆

- The world of phenomenal Indo-Chinese and South Indian cuisine -

Pandus is a fine dining restaurant with a no fuss, no frills, stylish, laid back diner, just speaks of truly and honest South Indian & Indo Chinese food in Melbourne.

We only know how to cook-up good home comfort authentic food freshly made to order with understated approach to service.

No meal is complete without traditional Dosa, lentil pancake eaten any time during the day.

In Pandus Restaurant here, we want you to experience authentic original flavors, therefore you would find some of our dishes cooked and served directly in the clay pots. So we make fresh Biryani's with our proprietary recipe at Pandus.

The folks and Management at Pandus work with a smile - A universal gesture to make your experience great.

Our friendly service will make our guests feel at home as we strive for a very high level of customer satisfaction.

Our motto in terms of quality and service is no compromise. Your patronage and valuable feedback on your experience visiting "Pandus" will help us serve you better and reach our mission.

Today we appreciate and respect that you have entrusted your palate to us, we will take great loving care and take your taste buds on a journey where each mouthful sings a new magical "WOW" note.

Enjoy your meal at Pandus Restaurant



◆ Indo Chinese Cuisine ◆

◆ SOUPS

Cream of tomato soup

(Tomato puree with a touch of cream, Classic Seasonings garnished with croutons)

Veg/Chicken Sweet corn soup

(Diced carrots, French beans, sweat corn garnished with parsley)

Veg/Chicken Hot and sour soup

(Diced carrots, French beans, chopped ginger in a hot and sour sauces garnished with spring onions)

Seafood soup

(A very delicate mildly flavoured bisque with prawns and shrimps)

◆ Spring Rolls

Vegetable spring rolls

(Tangy spiced shredding of carrots, sprouts and cabbage in a crispy filo pastry)

Chicken spring rolls

(Chicken dices with shredding of carrots, sprouts and cabbage in a crispy filo pastry)

Prawn spring rolls

(Fresh prawns cooked with a touch of red, green and yellow peppers in a crispy filo pastry)

◆ Salad's

Nachos salad

Spotted Spinach salad with spl dip

Vegetable salad

(Availability and chef's choice)

Non-vegetarian salad

(availability and chef's choice)

◆ ENTREES (VEG)

Vegetable Manchurian

(Dumplings of assorted vegetables in Pandu's rich Manchurian sauce)

Chilli Veg

(Dumplings of Vegetables tossed in a rich chilli sauce, with a touch of garlic, green capsicum, green chillies and onions)

Hot Garlic Veg

(Dumplings of assorted vegetables Tossed in a hot garlic sauce)

Ginger Veg

(Dumplings of Vegetables tossed in Ginger, Garlic & Onions and garnished with spring onions)

Sezechwan Veg

(Dumplings of assorted vegetables tossed in Pandu's rich Sezechwan Spiced sauce)

Hot & Crispy Veg

(Strips of vegies battered & deep fry & Tossed in an rich spice sauce)

◆ Cauliflower

Cauliflower 65

(Pieces of cauliflower in rich turmeric Tempered yoghurt sauce with a touch of green Chillies curry leaves and onions)

Cauliflower Manchurian

(Pieces of cauliflower coated with a delicate seasoned batter & tossed in Pandu's rich Manchurian sauce)

Chilli Cauliflower

(Pieces of cauliflower coated with a delicate seasoned batter, tossed in a rich chilli sauce, with a touch of garlic, green Capsicum, green chillies and onions)

Szechwan cauliflower

(Pieces of cauliflower coated with a delicate seasoned batter, tossed in Pandu's rich Szechwan Spiced sauce)

100% Halal - Most dishes can be ordered Mild, Spicy or Extra Hot





◆ Mushroom

Mushroom 65

(Pieces of mushrooms in a rich turmeric Tempered yoghurt sauce with a touch of green Chillies, curry leaves and onions)

Mushroom Manchurian

(Pieces of mushrooms coated with a delicate seasoned batter & tossed in Pandu's rich Manchurian sauce)

Chilli Mushroom

(Pieces of mushrooms coated with a delicate seasoned batter & tossed in a rich chilli sauce, with a touch of garlic, green Capsicum, green chillies and onions)

Szechwan Mushroom

(Pieces of mushrooms coated with a delicate seasoned batter & tossed in Pandu's rich Szechwan Spiced sauce)

\$9.99

\$12.99

◆ Panner

Panner65

(Fresh Panner cheese tossed in rich turmeric tempered yoghurt sauce, with a touch of green chillies, curry leaves and onions)

Panner Manchurian

(Fresh Panner cheese coated with a delicate seasoned batter & tossed in Pandu's Rich Manchurian sauce, garnished with spring onions)

Chilli Panner

(Fresh Panner cheese coated with a delicate seasoned batter & tossed in a rich chilli sauce, with a touch of garlic, green Capsicum, green chillies and onions)

Szechwan Panner

(Fresh Panner cheese coated with a delicate seasoned batter & tossed in a Pandu's rich Szechwan Spiced sauce)

\$12.99

◆ Chicken Entrees

Chicken Manchurian

(Dumplings of chicken breast coated with a delicate seasoned batter tossed in Pandu's Rich Manchurian sauce)

Chicken 65

(Delicately spiced chicken in a rich turmeric Tempered yoghurt sauce, with a touch of green Chillies, curry leaves and onions)

Chilly chicken

(Dumplings of chicken breast coated with a delicate seasoned batter, tossed in a rich chilli sauce, with a touch of garlic, Green capsicum, green chillies and onions)

Ginger Chicken

(Dumplings of Chicken breast coated with a delicate seasoned batter, tossed in Ginger, Garlic & Onions)

Szechwan chicken

(Dumplings of chicken breast tossed in a Pandu's rich Szechwan Spiced sauce)

Hot & Crispy chicken

(Julienne of chicken breast deep fried in rich Pandu's marinade)

Drumstick chicken

(Wings of chicken deep fried in rich Pandu's Marinade)

Pepper chicken

(Breasts of chicken deep fried with Pandu's rich pepper marinade)

Hot garlic chicken

(Dumplings of chicken breast coated with a delicate seasoned batter, Tossed in a hot garlic sauce)

Singaporean Chicken

(Julienne of chicken breast coated with a delicate seasoned batter, tossed in a hot Singaporean sauce)

Lemon chicken

(Breast fillet of chicken coated with a delicate seasoned batter, tossed in a hot lemon sauce)

\$9.99

\$12.99

◆ Fish

Fish 65

(Delicately spiced fish in a rich turmeric Tempered yoghurt Sauce, with a touch of green chillies, Curry leaves and onions)

Chilli Fish

(Dumplings of fish coated with a delicate seasoned batter, tossed in a rich chilli sauce, with a touch of garlic, green capsicum, green chillies and onions)

Szechwan Fish

(Dices of fish fillet battered and tossed in Pandu's rich Szechwan spiced sauce)

Pepper Fish

(Dices of fish fillets deep fried with Pandu's marinade)

◆ Prawns

Prawn 65

(Delicately spiced prawns in a rich turmeric sauce, with a touch of green chillies, curry leaves and onions)

Prawn Manchurian

(Delicately spiced prawns, tossed in Pandu's rich Manchurian sauce with a wedge of lemon)

Chilli Prawn

(Prawn coated with a delicate seasoned batter, tossed in a rich chilli sauce, with a touch of garlic, green capsicum, green chillies and onions)

Pepper Prawn's

(Prawns deep fried with Pandu's rich Pepper marinade)

Szechwan prawns

(prawn's coated with a delicate seasoned batter & tossed in Pandu's rich Szechwan Spiced sauce)

\$12.99

\$14.99

\$12.99

\$14.99

◆ Fried Rice

Vegetable fried rice

(Steamed rice stir fried with assorted vegetable & rich spices)

Jeera fried rice

(Steamed rice stir fried with cumin seeds, curry leaves and seasoned with salt & pepper)

Egg fried rice

(spiced chunks of scrambled eggs, assorted vegetables stir fried with rich spices)

Chicken fried rice

(spiced chunks of chicken, egg & assorted vegetables stir fried with rich spices)

Mixed fried rice

(Spiced chunks of chicken, Scrambled eggs, prawns & Vegetables stir fried with rich spices)

Szechwan fried rice

- Choice of Veg, Egg or Chicken -
(Assorted vegetables, rice, stir fried with Pandu's rich Szechwan Spices with a choice of scrambled eggs or spiced chicken)

Singaporean Fried Rice

- Choice of Veg, Egg or Chicken -
(Dices of assorted vegetables & rice stir fried with Singaporean sauce & spices with choice of scrambled egg)

Pimento fried rice

- Choice of Veg, Egg or Chicken -
(Steamed rice, red, green and yellow Pimentos stir fried with spices and a choice of scrambled eggs or spiced chicken)

\$9.99

\$10.99

\$12.99

100% Halal - Most dishes can be ordered Mild, Spicy or Extra Hot

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7 Jewels of Pandu's

- Choice of Veg, Egg or Chicken -
(Cashew nuts, seedless raisins, Green peas, red, green and yellow Pimentos and rice stir fried together in rich spices with a choice of Scrambled egg and chicken)

Butter Garlic Fried Rice

- Choice of Veg, Egg or Chicken -
(Steamed rice, strips of vegetables, spiced chicken breasts stir fried with butter Garlic with rich spices & sauces)

Pandus Special Fried Rice

- Choice of Veg or Chicken -
(Steamed rice, strips of vegetables or spiced chicken breasts stir fried with curry paste of spices & sauces)

Curd rice

(Steamed rice soaked in seasoned yoghurt, dry fruits and garnished with tampered cumin, red Chilly curry leaves)

◆ Noodles

Vegetable noodles

(Par-boiled noodles, strips of carrots, Cabbage and capsicum stir-fried with rich spices)

Egg noodles

(Par-boiled noodles, strips of vegetables, spiced scrambled eggs stir fried with rich spices)

Chicken noodles

(Par-boiled noodles, strips of vegetables, Eggs, spiced chicken breasts stir fried with rich spices)

Mixed noodles

(Par-boiled noodles, strips of vegetables, scrambled eggs, prawns, chicken breasts stir fried with rich spices)

Szechwan noodles

- Choice of Veg, Egg or Chicken -
(par-boiled noodles, strips of vegetables stir fried together with Pandu's rich Szechwan spices, with a choice of scrambled eggs or spiced chicken)

Pimento noodles

- Choice of Veg, Egg or Chicken -
(par-boiled noodles, strips of the red, green and yellow pimentos stir fried with rich spices, with a choice of scrambled eggs or chicken)

Hakka noodles

- Choice of Veg, Egg, Chicken -
(par-boiled noodles, strips assorted vegetables, green chillies stir fried with rich spices, with a choice of scrambled eggs or chicken)

Butter Garlic Noodles

- Choice of Veg, Egg, Chicken -
(par-boiled noodles, strips of vegetables, spiced chicken breasts stir fried with butter Garlic with rich spices & sauces)

◆ Fried-Noodles

American chopsey

- Choice of Veg or Chicken -
(Crispy fried noodles, topped with a Pandu's rich and delicate tomato sauce, garnished with an egg omelette)

Chinese chopsey

- Choice of Veg or Chicken -
(Crispy fried noodles, topped with a white sauce comprising capsicum, cabbage, onion, cauliflower and carrots)

◆ IDLY & UPMA

Plain idly \$4.99
Sambaar idly
Fried idly
Podi idly \$5.99
Semiya Upma
Tomato Bath

◆ South Indian Cuisine ◆

◆ VADA & POORI

CURD VADA (1 piece) \$4.99
Sambaar VADA (1 piece)
VADA (2 pieces) \$5.99
Poori \$6.99

◆ DOSA'S

Plain Dosa \$1.99
Paper Dosa
Carrot Dosa \$2.99
Pesarattu \$3.99
Set Dosa
Rava Dosa \$5.99
Uttapam

Toppings for DOSA

(Items selected are topped on any selected Dosa)

◆ VEG

Podi \$1.99
Onion \$2.99
Masala \$3.99
Tomato Bath \$4.99
Pancrer \$5.99
Pandus Special Topping \$6.99

(Topped with Podi, Onion, Masala, Pancrer, Ghee, Special Sauce and also can be customized on request)

◆ NON VEG

Egg \$2.99
Chicken \$5.99
Keema \$6.99

100% Halal - Most dishes can be ordered Mild, Spicy or Extra Hot

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◆ How did Biryani start? ◆

Biryani encompasses a heritage of classical South Asian cuisine. Its complexity and skill to produce marks it as one of the finer delicacies of our time.

LEGENDARY ROOTS OF BIRYANI

Originally, biryani was invented during the Mughal Empire. Mughal Emperor Shah Jahan's Queen, Mumtaz Mahal is reportedly thought to have inspired the dish in the 1600's. An interesting story traces the origins of the dish to Mumtaz Mahal (1593-1631), Shah Jahan's queen who inspired the Taj Mahal. It is said that she once visited army barracks and found the army personnel under-nourished. She asked the chef to prepare a special dish which provided balanced nutrition, and thus the biryani was created.

The name derives from the Persian word beryan which means fried or roasted. Birian means 'fried before cooking'. Traditionally, rice was fried before boiling. It would be fried in ghee or clarified butter and then cooked in boiling water. The frying process gave the rice a nutty flavor but it also formed a starch layer around each grain. This meant that rice would not clump together, and it would retain its shape when mixed with the meat.

The dish is made with a blend of aromatic spices, Basmati rice and a choice of meat: lamb, chicken or fish in a rich sauce. Alternatively, it can be made with vegetables.

While biryani is popularly associated with the Mughals, there is some historical evidence to show that there were other, similar rice dishes prior to the Mughal invasion. There is mention about a rice dish known as "Oon Soru" in Tamil as early as the year 2 A.D. Oon Soru was composed of rice, ghee, meat, turmeric, coriander, pepper, and bay leaf, and was used to feed military warriors.

One legend has it that Timor, the lame brought it down from Kazakhstan via Afghanistan to Northern India. Another legend say the Nomads would bury an earthen pot full of meat, rice and spices in a pit, eventually the pot was dug up and there was the Biryani.

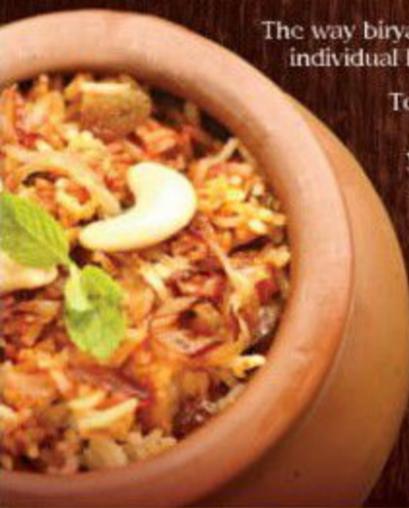
However in conclusion, as the name stems from Persian origins, we can safely imprint that this flavorful treat garnered it's popularity and spread from Iranian(modern day Persian) soils to the regions that the vast empire conquered over time including India, with the invasion of Mughal Empire under Timur.

Biryani is seasoned in a number of ways. Spices like cardamom and cinnamon add aroma. Bay leaves, fresh coriander and mint leaves can really bring the dish to life. Many people also add nuts and dried fruits to dish to encourage both another texture and flavor. Cashew nuts, almonds, raisins and apricots are the most commonly used. For a decorative finish, yellow or orange food coloring is used to dye the rice.

The way biryani is prepared has adapted in small ways over the years and now each chef or an individual has specific style of cooking. In India there are over two dozen varieties of Biryani's.

Today, biryani has been very much adapted to individual and personal styles. Any Asian restaurant will serve biryani as one of their specialty dishes. Interestingly, you can tell a lot about the heritage and background of a person in the way they cook certain foods, and biryani is no different. Once a dish fit for royalty, biryani has most certainly become one of South Asia's most prized trademarks.

Keeping that in mind PANDUS MD & Head Chef made a commitment to bring a variety of high quality Indian dishes specialized in Hyderbadi Dum Biryani for our local community. Our experience with serving customers in the food industry has given us insight to try things differently to create fresh and mouth watering dishes. He was testing on POT Biryani's for last few years and finally the POT Biryani is introduced.



◆ Pot Dum Biryani's

As the name implies, everything comes in clay pots. This is a unique dish comes in your choice of Chicken/Lamb/Prawn/Fish steam cooked directly in the clay pot with fluffy long white basmati rice, flavoured with aromatic spices, fried onions and secret sauce.

Chicken Dum Biryani

(An aromatic mixture of rice, saffron, herbs and spices cooked directly in the pot with yoghurt sauce and Chicken Pieces)

\$ 10.99

Vegetable Dum Biryani

(Fresh Vegetables and mixture of basmati rice, saffron, herbs and spices cooked directly in the pot with yoghurt sauce)

\$ 11.99

Egg Biryani

(A seasoned mixture of egg and basmati rice cooked directly in the pot with yoghurt sauce)

Fried EGG Biryani

(A seasoned mixture of Fried egg and basmati rice cooked directly in the pot with yoghurt sauce)

\$ 13.99

SP Vegetable Biryani

- Pandus Signature Item -
(Paneer pieces cooked gently in a special gravy and mixture of basmati rice, saffron, herbs and spices cooked directly in the pot)

\$ 14.99

Gongura Mutton Biryani

(Lamb Pieces, Gongura or Sorrel Leaves cooked gently in a special gravy and mixture of Basmati rice, saffron, herbs and spices served in the Pot)

\$ 45

Veg Family Bucket Biryani

\$ 50

Egg Family Bucket Biryani

\$ 45

Chicken Family Bucket Biryani

\$ 50

Mutton Family Bucket Biryani

◆ Pandus Signature Items

Six chicken 65 Pieces
Topped on any Selected Biryani

\$ 5.99

SP Boneless Biryani

(Pandus Signature Item. Boneless chicken pieces cooked gently in a special gravy and mixture of basmati rice, saffron, herbs and spices cooked directly in the pot)

\$ 13.99

Mutton Dum Biryani

(Goat shank browned and stewed in a gravy of yogurt and a secret blend spices cooked directly in the pot with Indian long grain basmati rice)

\$ 14.99

Keema Dum Biryani

(Minced meat and mixture of basmati rice, saffron, herbs and spices cooked directly in the pot with yoghurt sauce)

Chicken Joint Biryani

(Pandus Signature Item. Chicken whole leg pieces cooked gently in a special gravy and mixture of basmati rice, saffron, herbs and spices cooked directly in the pot)

\$ 15.99

Fish Dum Biryani

(Fish slices marinated with spices, fresh herbs and cooked with Basmati rice directly in the pot)

Prawn Dum Biryani

(Shrimps and mixture of basmati rice, saffron, herbs and spices cooked directly in the pot with yoghurt sauce)

Fish/Prawn Family Bucket Biryani

\$ 60

Spl Chicken Family Bucket Biryani

Spl Veg Family Bucket Biryani

Chicken/Mutton Pulav

\$ 14.99

100% Halal - Most dishes can be ordered Mild, Spicy or Extra Hot



◆ DESERTS

Chocolate Moon
Cream crunch
Strawberry yogurt
Chocolate Chopsey
Pista Kulfi
Pandus Special
Chocolate Crepe
Strawberry Crepe
Honey & Cinnamon

\$4.99

◆ DRINKS

Coke	\$3.00
Sprite	
Mango Lassi	
Sweet Lassi	\$4.99
Strawberry smoothie	
Milk Shakes (selected flavours)	
Drinking Chocolate	
Cold Coffee	\$4.99
Cashew Milk	
Fruit Punch	
Fresh Juice	\$5.99
Corona	
VB	\$5.99
Crown	
King Fisher	



We offer In House Functions/Party Orders and Outside Catering
Please ask your humble waiter/waitress for details

Prices inclusive of GST
Menu and price are subject to change without notice

Pandu's
Indo-Chinese Restaurant

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