

BANQUET MENU

RECOMMENDED FOR 4 OR MORE GUESTS

Please ask our friendly staff to explain more about Banquet Menu

TANDOORI NON VEG BANQUET \$42

Flames

Entree onion bhaji,Tandoori chicken tikka ,cheese kurkuries or samosas

Main

For 4 to 5 People 3 Curries and 6 + 4 Curries

From LAMB / CHICKEN / BEEF DISHES

WITH LAMB CHOP / LAMB SHANKS \$48

TANDOORI FLAME VEG BANQUET \$35

Entree onion bhaji,cheese kurkuries,veg samosas or Paneer chilli milli

Main For 4 to 5 People 3 Curries & 6 + 4 Curries \$35

TANDOORI FLAMES SEA FOOD BANQUET \$49

Meat Samosa, Prawn Pakoras, Fish Amritsari, Cheese Curry, Seekh kebab

Main For 4 to 5 People (3 curries) 6 + (4 curries)

NOTE : ALL Banquet comes with a selection of rice ,naan assorted sides and Condiments.

ENTREE

VEG SAMOSA 3pcs 9.50

Triangular shaped pastry filled with potatoes and spices with mint sauce, tamarind sauce and salad

MEAT SAMOSA 3pcs 10.50

Triangular shaped pastry filled with lamb and spices with mint sauce, tamarind sauce and salad

ONION BHAJI 12.90

Sliced onions coated with gram flour and spices fried to golden brown accompanied with salad and mint sauce , tamarind sauce

CHEESE KURKURIES(4PCS) 13.50

Made in creamy cheese , finely chopped onion, capsicum, indian spices and herbs served with mint,tamarind sauce

TANDOORI CHICKEN TIKKA (Sizzler) 23.95 MAIN / 15.95 ENTREE

Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce, tamarind sauce and salad

TANDOORI MURG MALAI KEBAB (Sizzler) 23.95 MAIN / 15.95 ENTREE

Chicken breast marrinated in cheesy cream sauce and cooked in traditional tandoori oven , served with mint,tamarind sauce and salad

SEEKH KABAB 6pcs 16.90

lamb mince blended with herbs and spices cooked in tandoor oven served with mint and tamarind sauce and salad.

CHILLI MILLI 15.90

Lightly battered cottage cheese cooked with onion , capsicum and tomato sauce

TANDOORI CHICKEN (Sizzler) 23.95 MAIN / 15.95 ENTREE

Tandoori chicken with bone marinated in yoghurt and spices ,cooked in tandoori oven served with mint and tamarind sauce and salad

AMRITSARI FISH(4PCS) 14.90

Fish fillet marinated in indian style batter &deep fried

EGGPLANT 15.90

Eggplant marinated in indian spices and cooked in oven and served with tomato chutney, parmesan cheese &raita and salad

MASALA PRAWNS 6pcs (Sizzler) 16.90

King tiger prawns satay in onion sauce and tandoori flames special spices.

HARA BARA KEBAB 14.50

Fried patties of minced vegetabels

TANDOORI MUSHROOMS 16.90

Mushrooms marinated in yoghurt base and ground spices cooked in traditional tandoori oven

TANDOORI PRAWNS 19.90

King prawns marinated overnight with spiced yoghurt &cooked in traditional tandoori oven

TANDOORI PANEER TIKKA (Sizzler) 15.90

Marinated cottage cheese, skewered &cooked with tandoori flames special spices & cooked in traditional tandoori oven .

PLATTER

TANDOORI FLAMES NON VEG PLATTER \$28.90

CHEFS SIGNATURE DISH

Chicken malai,chicken tikka,seekh kebab,amritsari fish,prawns pakoras served with mint sauce, tamarind chutney and salad .

TANDOORI FLAMES VEG SLECTION PLATTER \$21.90

Veg samosa , cheese kurkuri and onion bhaji ,aloo tikki served with mint,tamarind chutney and salad

PAPADUMPS BASKET 5pcs \$6

With mint and Tamarind chutney

MAIN COURSE

CHICKEN DISHES

BUTTER CHICKEN(GF) 23.95

Signature tandoori flames dish, must try

Tender chicken thighs simmered in mild creamy tomato sauce finished with fenugreek leaves.

CHICKEN MASALA(GF) 23.95

Boneless chicken cooked with onion, tomato and ground spices finished with fresh coriander

CKICKEN TIKKA MASALA 23.95

Tender pieces of chicken cooked with capsicum and spiced onion ,in a tomato tasted based gravy.

SAAG CHICKEN(GF) 23.95

Boneles chicken cooked in a rich,spiced english spinach sauce.

CHICKEN VINDALOO(GF) 23.95

A goan delicacy for the fans of hot food withfiery hot chefs special sauce.

CHICKEN MUMTAZ(GF) 23.95

Boneless chicken cooked in onion sauce with a hint of cream and mint.

CHICKEN KORMA(GF) 23.95

Boneless chicken cooked in cashew nuts paste finished with touch of cream and fenugreek leaves.

CHICKEN JHALFREZI (GF) 23.95

Tender boneless chicken cooked with sautee onion and capsicum finished with fresh coriander and cream

TANDOORI FLAMES CHEFS SPECIALITY

TANDOORI LAMB CHOPS (GF) (Sizzler) 27.90

Succulent lamb chops , marinated in indian spices , cooked in tandoori oven and served with salad

LAMB SHANK (GF) 25.90

Slow cooked lamb shank in dark rich spiced gravy

TANDOORI RAAN(GF) 99.95

(24 HOURS NOTICE)

Roasted to perfection ,whole lamb shoulder marinated and cooked in tandoori oven

LAMB DISHES

LAMB KARAHI (GF) 24.95

Diced tender lamb cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion and capsicum

LAMB KORMA (GF) 24.95

Lamb cubes cooked in creamy cashew based sauce finished with touch of cream

SAAG GOSHT(GF) 24.95

Tender lamb cooked with rich english spinach sauce and a dash of cream

LAMB MALABARI (GF) 24.95

Lamb cooked with coconut milk, mustard, coriander and cumin seeds.

LAMB VINDALOO(GF) 24.95

A goan speciality ,lamb cooked in very hot chefs special sauce

LAMB ROGAN JOSH (GF) 24.95

Traditional lamb curry cooked with onion ,tomato and selected spices finished with fresh coriander.

GOAT CURRY(GF) 27.95

Baby goat preparation with a blend of garam masala and exotic indian herbs

BEEF DISHES

BEEF KARAHI (GF) 24.95

Tender diced fillet of beef cooked with aromatic traditional spices and thick sauce with fine touch of sautee onion ,capsicum.

BEEF KORMA (GF) 24.95

Beef cubes cooked in a creamy cashew based sauce finished with touch of cream

BEEF VIDALOO(GF) 24.95

A goan speciality , beef cooked in very hot chefs special sauce

SAAG BEEF(GF) 24.95

Tender beef cooked with rich english spinach sauce and dash of cream

BEEF MALABARI(GF) 24.95

Beef cooked with coconut milk , mustard, cumin and coriander seed

SEA FOOD

FISH GOAN CURRY(GF) 27.90

Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried red chillies

FISH VINDALOO(GF) 27.90

A very hot curry from goa with chefs own blend of spice

FISH MASALA (GF) 27.90

Fish cooked in indian spices and masala sauce

PRAWN GOAN CURRY(GF) 29.90

Shelled tiger prawns cooked in onion based sauce with mustard seeds, coconut and sun dried red chillies

BUTTER PRAWNS (GF) 29.90

Shelled prawns cooked in rich creamy tomato sauce finished with fenugreek leaves

PRAWN JHALFREZI (GF) 29.90

Tiger prawns cooked with sautee onion and capsicum in thick onion sauce finished with fresh coriander

PRAWN MASALA (GF) 29.90

Prawn cooked in a medium sauce with tomatoes and fresh coriander.

VEGETARIAN DISHES

MALAI KOFTA SIGNATURE TANDOORI FLAMES DISH, A MUST TRY Mild spiced homemade potato and cheese dumplings cooked in tomato and cashew nut based sauce finished with cream and hint of fenugreek leaves	20.95
VEGETABLE KORMA (GF) Home made potatoes and vegetable presented in a creamy cashew nut and sultana sauce	19.50
MUSHROOM JHALFREZI (GF) Mushroom cooked in thick onion based sauce with sautee onion, capsicum finished with cream, fresh coriander	20.95
KARAHI PANEER (GF) Ricotta cheese in onion and tomato based curry with sautee onion, capsicum finished with fresh coriander	21.50
PALAK PANEER (GF) Ricotta cheese in rich spiced english spinach sauce with touch of cream	21.50
CHOLAY MASALA (GF) Chick peas cooked in onion and tomato based sauce finished with fresh coriander and touch of cream	19.50
DAL MAKHNI (GF) Black lentils simmered in creamy tomato and onion sauce finished with cream	18.90
MIXED VEGETABLE (GF) Mix seasonal vegetables cooked with blend of spice and onions finished with fresh coriander	19.50
ALOO GOBHI (GF) Potato and cauliflower cooked with tomato and onion sauce	19.50
DAL TADKA (GF) Yellow lentil cooked in indian spices and herbs	17.90
PANEER TIKKA MASALA Cottage cheese cooked with capsicum and spiced onion in tomato based gravy.	21.50
MALAI MUTTER PANEER Cottage cheese and green peas cooked in an onion and tomato gravy tempered with royal cumin.	21.50
ALOO PALAK Potato cooked in rich spiced english spinach sauce	19.50
ALOO ZEERA Potato and cumin seeds cooked with tomato and onion sauce finished with coriander	19.50

RICE AND BIRYANI (GF)

BASMATI RICE PLAIN	5.50
SAFFRON RICE Basmati rice cooked with saffron and spices	6.50
GOAT DUM BIRYANI A basmati rice preparation cooked with spices and baby goat & served with raita	21.50
VEGETABLE BIRYANI (WITH RAITA) Basmati rice cooked with seasonal vegetable and spices	19.50
CHICKEN BIRYANI Basmati rice cooked in traditional spices with chicken	21.50
LAMB BIRYANI Basmati rice cooked in traditional spices with Lamb	21.50

BREADS

ROTI Whole meal bread cooked in tandoor	4.95
PLAIN NAAN Leavened bread cooked in tandoor (without butter)	4.95
BUTTER NAAN Plain flour, naturally leavened, cooked in tandoor	4.95
GARLIC NAAN / CHILLI GARLIC NAAN North indian style bread cooked in tandoor with garlic or chilli garlic	5.50
PARATHA Flaky whole meal bread cooked in tandoor	5.95
ALOO KULCHA Bread stuffed with mashed potatoes and spices cooked in tandoor	6.50
ONION KULCHA Naan stuffed with onions and spices	6.50
PANEER KULCHA Bread stuffed with cheese and spices cooked in tandoor	6.50
PESHAWARI NAAN Naan stuffed with dried fruits and coconut cooked in tandoor	6.50
KEEMA NAAN Bread stuffed with spicy minced lamb	6.50

CONDIMENTS

PLAIN YOGHURT (GF)	3.50
RAITA (GF) Chopped cucumber and herbs mildly spiced in natural yoghurt	4.50
KACHUMBER SALAD Onion, tomato, cucumber with home made dressing	7.50
MANGO/MIXED/LIME PICKLE	3.50
SWEET MANGO CHUTNEY	3.50
MINT CHUTNEY	4.00

DESSERTS

PLAIN KULFI Ice cream made with pistachio nuts and saffron in a traditional way	5.50
MANGO KULFI Ice cream made with pistachio nuts and mango in a traditional way	6.00
GULAB JAMUN WITH ICE CREAM Sweet dumplings made of flour and milk served in sweet syrup, home made ice cream	6.50
RAS MALAI Cottage cheese dumplings soaked in thickened and cardamom milk	7.50
HONEY COMB Home made ice cream served with honey, passion fruit syrup	7.50



tandoori flames
INDIAN CURRY HOUSE

FINE DINE RESTAURANT
DINE IN MENU

Monday to Sunday
5 pm till 9:30 pm
Lunch

Saturday and Sunday
11:45 am till 3 pm

08 9385 0046

tandooriflamesclaremont@gmail.com
www.tandooriflamesclaremont.com.au
235 Stirling Hwy, Claremont

We cater for Birthday, Corporate and wedding events.

Private Function Room available.

Please advise staff of any allergies