

# Аннароона - Indian

## ENTRÉES

**PAPDI CHAAT** **1 Serve**  
Papdi, potatoes, chickpeas, tomato, onion, roasted cumin, mango powder & savouries mixed in green chutney, yoghurt, date -tamarind and mint sauces ..... 9.90

**SHAMMI KEBAB ROLLS** **3 Pieces**  
Ground lamb mixed with crushed potato & pepper, coated with egg & breadcrumbs, shallow fried served with tamarind chutney .....8.90

**MIXED VEGETABLE PAKODA** **3 Pieces**  
Sliced Eggplant, potato, broccoli & onion mixed with herbs, chickpea flour, mild spices, served with date & tamarind chutney ..... 7.90

**CHILLI GARLIC POTATOES**  
Potatoes mixed with flour, curry leaves, pepper, herbs, roasted cumin deep fried and served with date & tamarind chutney ..... 8.90

**SPINACH & CASHEW ROLLS** **3 Pieces**  
With shredded spinach, potatoes, homemade cottage cheese, roasted cashew nuts, roasted cumin & date & tamarind chutney .....8.90

**FISH PAKORAS** **3 Pieces**  
Fish coated with lemon juice, herbs, garlic, chilli, dipped in batter and crisp fried served with mint chutney ..... 8.90

**MASALA DOSAI** **1 Serve**  
Rice & lentil pancake rolled with spiced potato masala, accompanied with coconut chutney and lentil sambar ..... 13.90

**BANGALORE DOSAI** [coated inside with spice mix] ..... 13.90

**ONION UTHAPPAM**  
Rice pancake, topped with onion, peas, coriander, curry leaves, green chillies, and served with coconut chutney .....13.90

**ROASTED SEEKH KEBAB** **3 Pieces**  
Luscious minced lamb kebabs, infused with herbs, garlic, ginger, skewered & char grilled in tandoor ..... 8.90

**SPICY CHICKEN 65**  
Chicken fillets marinated in lemon juice, chilli, ginger, garlic, coated with corn flour and deep fried .....9.90

**TANDOORI CHICKEN**  
Half spring chicken marinated with cardamom, white pepper, garlic, black salt and char-grilled, served with onions & mint chutney... 9.90

**LAMB CUTLETS** **3 Pieces**  
Lamb cutlets marinated overnight with kashmiri spices, garlic and ginger, tandoor grilled ..... 11.90

**GRILLED TIGER PRAWNS** **6 Pieces**  
Pan grilled, with prawn masala, curry leaves & cashews, crunchy, juicy and pungent, full of flavour ..... 12.90

**MIXED PLATTER** **5 Pieces, 1 of Each**  
Vegetable Pakoda, Cashew rolls, tandoori chicken, seekh kebab & shammi kebab rolls served with mint yogurt & tamarind ..... 15.90

## CONDIMENTS

Side Plate with Pappadums ..... 7.00  
Pappadums ..... 2.50  
Yoghurt Raita ..... 2.50  
Tomato, Onion & Cucumber ..... 2.50  
Pickle ..... 2.50  
Sweet Mango Chutney ..... 2.50

## CHICKEN

**BUTTER CHICKEN** **Mild & Creamy**  
Char grilled chicken tikka, simmered in crushed tomatoes, cashew nut cream sauce and finished with dried fenugreek leaves ..... 15.90

**HOT MADRAS CHICKEN CURRY** **Hot**  
Chicken fillets sautéed with pepper, garam masala, mustard seeds, curry leaves, and finished with a touch of coconut milk ..... 15.90

**CHICKEN KORMA** **Mild & Creamy**  
Sindhi style korma, with garlic, green chillies, pistachios, scorched & crushed almonds, bay leaves, cardamom and cream ..... 15.90

**CHICKEN BIRYANI** **Medium**  
Chicken & rice cooked together with biryani masalas, cloves, pepper corns & fresh herbs, served with Raita ..... 15.90

**CHICKEN ZAGUTI** **Medium**  
Hot & spicy Goan chicken prepared with roasted & ground aromatic masalas, finished with fresh herbs & vinegar ..... 15.90

**CHICKEN MANCHURIAN**  
Created by Chef Nelson Wong from Bombay Garden Restaurant, Bombay in 1986, it is a fusion of Asian and Indian ingredients ..... 15.90

**CHILLI CHICKEN** **Hot**  
Coated chicken sautéed with ginger, garlic, onion, capsicum, and seasoned with red chilli, cracked pepper .....15.90

**CHICKEN TIKKA MASALA** **Medium**  
Grilled chicken tikka chunked with capsicum, onion & shallots, sautéed with crushed tomatoes, fenugreek and pepper ..... 15.90

**NILIGIRI CHICKEN CURRY** **Medium**  
Flavoured with mint, coriander, green chillies and ginger, with potatoes, crushed spices; from the hilly regions of South India ..... 15.90

## VEGETABLES

**DAL MASALA** **Medium**  
Red & Yellow lentils simmered in turmeric, seasoned with onion, mustard seeds, curry leaves and lemon juice ..... 12.90

**DAL MAKHNI** **Mild**  
A rich dish, with whole mung & kidney beans, simmered overnight on slow fire, finished with butter, ginger & cream ..... 12.90

**ALOO GOBI** **Medium**  
Potato & cauliflower sautéed with onion, dry chilli, mustard seeds, crushed pepper, fenugreek leaves & roasted cumin .....13.90

**SAAG ALOO MUSHROOM & MINT** **Mild**  
Mushroom, ground spinach and potatoes cooked with onion, tomato, finished with herbs, cumin & mint ..... 13.90

**PALAK PANEER** **Mild & Creamy**  
Spinach puree seasoned with butter & garlic; then sautéed with cubes of Indian cottage cheese, roasted fenugreek leaves & cumin ..... 14.90

**KADAI PANEER** **Medium**  
Cottage cheese stir fried with chunky capsicum, onion, peas and seasoned with cracked pepper, ginger & chili flakes ..... 14.90

**MALAI KOFTA** **Mild & Creamy**  
Croquettes of cottage cheese, potato, cashew nuts, simmered in a sauce of crushed tomato, almonds & cream sauce ..... 14.90

**GOBI MANCHURIAN**  
Batter coated Cauliflower florets sautéed with ginger, garlic & onion and drizzled with soy .....14.90

**VEGETABLE KORMA** **Mild & Creamy**  
Mixed vegetables, simmered in almond, cashew and cream sauce, flavoured with cardamom & fenugreek ..... 14.90

Kindly leave us your feedback  
about our quality of food and service

## SEAFOOD

### MADRAS PRAWN OR FISH CURRY

Hot

Barramundi fillets sautéed with fenugreek seeds, onion, green chilli, tamarind, ginger, curry leaves & lime juice ..... 15.90

### GOAN PRAWN OR FISH CURRY

Medium

Barramundi fillets in lemon, flavoured with ground coconut, ginger & tamarind, from the tropical west coast ..... 15.90

### PRAWN or FISH MOILEE KORMA

Mild

Kerala style curry with whole spices, sliced onion, tomato, mustard seeds and simmered in fresh coconut milk ..... 15.90

### PRAWN MASALA

Medium

Sautéed capsicum, onion, tomato and shallots, with fresh lemon, coriander & garam masala with prawns ..... 15.90

### FISH & EGGPLANT CURRY

Medium & Tangy

Hyderabad style Fish & Eggplant cooked together with lemon, green chilli, tomato, finished with tangy tamarind & cream ..... 15.90

## BEEF

### HOT BEEF JALFREZI

Hot & Peppery

Diced beef tossed with red & green capsicum, onion, tomato, pepper sauce, finished with roasted & crushed cumin & pepper ..... 15.90

### BEEF PASANDA

Medium

Braised for 4 hours, in a mixture of secret sauces, then sliced and finished with mushroom shallot onion cream sauce ..... 15.90

### BEEF VINDALOO

Hot & Tangy

Beef cooked in a medium hot tangy vindaloo sauce, Goan style, with vinegar, red chillies and garam masalas ..... 15.90

### COCHIN BEEF CURRY

Medium

Succulent beef with potatoes, peas, smoked coconut, tempered with milled fennel & mint, finished with touch of coconut milk ..... 15.90

## LAMB

### KADAI LAMB CURRY

Medium

Lamb & potatoes sautéed with onion, curry leaves, potatoes, garam masala, ginger garlic and whole spices ..... 15.90

### GOAN LAMB KORMA

Mild

Succulent cubes of lamb & potatoes cooked in coconut cream sauce with mild spices ..... 15.90

### LAMB SAAG

Medium

Lamb with freshly ground English spinach, sautéed in butter, ginger & garlic, and finished with cream ..... 15.90

### LAMB ROGANJOSH

Medium

Tender diced lamb simmered in red Kashmiri spices & finished with coriander and chunky tomatoes ..... 15.90

### GOAT PEPPER MASALA

Medium to Hot

Goat meat on the bone, cooked in brown onion and tomato gravy, sautéed with green chillies, curry leaves, garam masalas, ginger, garlic and pepper. .... 15.90

### Cooking Time:

Entrée: 15-20 mins

Mains: 25-30 mins

**Ladies Rest Rooms are on the first floor**  
**Gents Rest Rooms are on the ground floor.**

We have 3 separate dining rooms on the first floor, each seating 25, 30 and 40 for private functions & parties  
Should you prefer to dine upstairs, please inform our staff

## TANDOORI BREADS

Plain Naan .....	2.90
Garlic Naan .....	2.90
Roti (whole meal) .....	2.90
Kheema Naan .....	3.50
Lachha Parattah (whole meal layered bread) .....	3.50
Layered Butter Naan .....	3.50
Cheese Naan .....	3.90
Peshawari (crushed almonds, cashew, pistachio, honey) .....	3.90
Onion Kulcha (chilli, pepper, onion & herbs) .....	3.90
Paneer Kulcha .....	3.90
Aloo Kulcha .....	3.90

## BASMATI RICE

White Basmati Rice .....	2.50
Pilau Rice .....	2.90
Kashmiri Pilau with roasted nuts, coconut etc .....	3.90

## FRIED RICE

Egg Fried Rice .....	\$12.90
Vegetable Fried Rice .....	\$12.90
Chicken Fried Rice .....	\$14.90

## DESSERTS

Pistachio Kulfi .....	5.90
Gulab Jamun .....	5.50
Ice Cream [vanilla or chocolate] .....	4.50
Cardamom Chai .....	3.50

## DRINKS

Coke/ Diet Coke/ Lemonade .....	2.50
Apple/ Orange Juice .....	3.50
Lemon Lime Bitters .....	3.50
Mango Lassi .....	3.50
Sparkling Mineral Water 500 ml .....	3.50

## Banquet Menu (Min 3 Persons)

Everyone at the table must order the same set menu

All main curries of equal value can be swapped

Add \$3 extra for any dessert

### ANNAPOORNA

32.00 per person

Side dips & pappadums, masala dosa, vegetable pakodas, tandoori chicken, butter chicken, lamb korma, malai kofta basmati rice and naans (unlimited mains, rice & breads, replenished when required)

### REGULAR

28.90 per person

Side dips & pappadums, tandoori chicken, shammi kebab, vegetable bhajis, butter chicken, kadai lamb curry, rice & Naans

BYO CORKAGE ..... 2.50 pp

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