

Sea Lounge

DIPS

Skordalia (GF) (V) \$5

Crushed Garlic with bulky base of Potatoes, walnuts and almonds beating in olive oil.

Tzatziki (GF) \$5

Made from yoghurt, cucumber, garlic, olive oil

Beetroot \$5

Crushed Beetroots in Yoghurt

APPETIZERS (VEGETARIAN)

Grilled Paneer (3Pc) (gf) \$16

Cottage cheese marinated with home grounded spices cooked in clay oven

Sarson ke Phool (6Pc) (gf) \$16

Broccoli & Cauliflower florets induced in mustard and pickling spices and chargrilled

Onion Bhaji \$12

Onion Fritters

Samosa (2Pc) \$12

Savoury pastry with fillings of Potatoes, onions, peas. Served with our special Tamarind Chutney

Corn Fritters (3pc) (V) \$15

Patties of Corn kernels

Burani Baigan (4pc) \$16

Steak of egg plant with sweet chilly jam, yogurt and garnished with date and tamarind chutney

Bharwan Aloo & Shimla Mirch (4pc) (gf) \$16

Stuffed potatoes and bell pepper with cottage cheese and chargrilled

Assorted Veg Sampler (1 pc of each) \$24

Grilled Paneer, Sarson ka Phool, Corn Fritters, Burani baigan



APPETIZERS (NON-VEG)

TREASURES OF OCEAN

Tandoori king Prawn (6PC) (gf) \$29

King Prawns Marinated in yogurt with home made spices cooked in tomatoes.

flattened rice prawns(6PC) \$29

Prawns marinated in mint sauce tapped with flattened rice.

Semolina Fried Fish (4PC) \$27

Morsels of fish coated semolina and herbs shallow fried

Calamari \$24

Floured, Fried

Clams (gf) \$31

Clams cooked in onions, ginger and coconut

Machli Tikka (gf) \$29

Morsels of fish in spiced yogurt with pepper and carom seeds

Half shell Scallops and Mussels(10pc) \$31

Roasted Scallops and Mussels

Crispy Soft Shell Crab (gf) \$31

Soft shell crab cook to a perfection with Indian spice and curry leaves

Tandori Pink Salmon (1pc) (gf) \$29

Darn of Salmon Cooked in clay oven marinated with authentic tandoori masala





CHICKEN/MEAT

Murg Malai Botti (4pc) (gf) \$24

Morsels of boneless chicken in creamy cheese, burnt garlic and royal cumin seeds roasted in clay oven

Kasturi Kebab (4pc) (gf) \$24

Chicken tenderloins marinated in cheese, saffron, yogurt and chargrilled.

Chicken Tikka (8pc) (gf) \$24

Thigh fillets of chicken marinated in spices, yogurt and chargrilled

Coriander Chicken Tikka (8pc) (gf) \$24

Thigh fillets marinated in fresh coriander leaves, mint, ginger and garlic roasted in clay oven

Tandoori Chicken on bones (half/full) (gf) \$14/\$26

Chicken in authentic tandoori masala and yogurt roasted in clay oven

Tandoori Quail (2pc) (gf) \$21

Two whole quail marinated in authentic tandoori masala, roasted in clay oven

Tandoori Lamb cutlets (4pc) (gf) \$26

Lamb chops flavored with home made spices & malt vinegar roasted in clay oven

Lamb Seekh kebab (3Pc) \$19

Lamb mince flavored with fresh coriander, mint and garam masala cooked in clay oven

Non-Veg Sampler (one pc of each) \$28

Prawns, Chicken Tikka, Lamb cutlets and Seekh Kebab





MAINS

VEGETARIAN

Daal Makhni (gf) \$16

Black Lentils and kidney beans simmered overnight finished with butter and cream

Channa Masala (gf) \$15

Chickpeas cooked with tomatoes, herb and tamarind

Paneer Butter Masala (gf) \$17

Cottage cheese cooked in cashew nut, onion and tomatoes

Palak Paneer (gf) \$17

Cottage Cheese simmered in sautéed spinach sauce with fenugreek leaves, ginger and garlic

Shahi Kofta Curry (gf) \$18

Dumpling of potatoes and cottage cheese in sautéed cashew nut and saffron sauce.

Multani Aloo and Shimla Mirch (gf) \$19

Stuffed Potatoes and bell pepper in rich onion and cashew nut and creamy sauce

Tawa Veg (gf) \$18

Assorted Vegetables semi dry cooked with onions, tomatoes and ginger

Methi Malai Mutter (gf) \$18

Fenugreek and green peas in mild creamy sauce

MAINS (NON-VEG)

CHICKEN

Butter Chicken (gf) \$25

Chicken cooked in satin smooth sauce of tomatoes, cashew nut flavored with fenugreek leaves

Chicken Tikka Masala (gf) \$24

Morsels of chicken tikka cooked with bell peppers, tomatoes, and onions

Chicken Karahi on Bones \$24

Chicken marinated in indian spices and herbs cooked with tomatoes yogurt and cream in indian wok.

Chicken Karahi Boneless \$25

Chicken marinated in indian spices and herbs cooked with tomatoes yogurt and cream in indian wok

Chicken Cream Korma \$24

Morsels of boneless chicken in creamy cheese, burnt garlic and royal cumin seeds

Chicken Spinach \$24

Thigh fillets marinated in fresh coriander leaves, mint, ginger and garlic cooked with Spinach in Indian work

Fenugreek Chicken (gf) \$27

Chicken simmered in rich creamy curry with fresh fenugreek

Chicken Pepper Masala (gf) \$26

Dry preparation of dice chicken flavored with cracked pepper and coconut



LAMB/BEEF

Lamb Rogan Josh (gf) \$27

A traditional curry of kashmir prepared with dry chilies and spices

Lamb Korma (gf) \$27

Lamb cooked in mild creamy sauce

Lamb Pepper fry (gf) \$28

Dry preparation of diced lamb flavored with crush pepper and coconut

Beef Vindaloo (gf) \$27

Tender pieces of beef cooked in spices and malt vinegar

Beef Malabar (gf) \$27

Cubes of beef slow cooked in coconut-based curry tempered with mustard seeds and curry leaves

Shepherd's Pie (gf) \$26

Made with tender lamb and baked with mashed potatoes

Spinach Beef (gf) \$26

Beef cooked on spinach with the touch of cream

Goat Curry (gf) \$27

Tender pieces of goat on bones in home-made masala

SEAFOOD MAINS

Cheemmeen Moilee (gf) \$29

Prawns simmered in coconut, tamarind and flavored with curry leaves

Alleppey Fish Curry (gf) \$29

Coastal specially from south india in coconut-based sauce

Goan Fish Curry (gf) \$28

Assorted Seafood simmered in coconut based sauce

BREADS

Plain Naan \$5

Garlic Naan \$5

Butter Naan \$5

Peshawari Naan \$6

Cheese Naan \$6

Cheese Chili Naan \$6

Cheese & Garlic Naan \$5

Tandoori Roti \$5

Laccha Paratha \$6

Layered of whole meal flour

Missi Rooti \$6

Bread of Chickpea and whole meal flour



RICE

Plain Steam Rice (gf) \$6

Saffron Rice (gf) \$7

BIRYANI

Chicken Biryani \$25

Basmati rice and chicken concoction prepared on dum (pressure) finished with aromatic spice mixture, fresh herbs and saffron

Veg Biryani \$23

Assorted vegetables and basmati rice enhanced with whole and pounded spices prepared on dum (pressure) finish with saffron

PULAO

Seafood Pulao \$28

Fragrant basmati rice with aromatic spice herbs cooked with assorted seafood, flavored with coconut

SIDE DISH

Mix Pickle \$3

Mix Salad \$5

Cucumber, baby tomatoes, onions, coriander

Cucumber Raita \$5

Fine dice cucumber in cumin flavored yogurt

Assorted Chutneys \$6

Mint Chutney, Mango Chutney, Beetroot Chutney





SEA LOUNGE SPECIAL

Fish Musallam (gf) \$33

Whole baby barramundi cooked in dum (Pressure) with onions, tomatoes and coconut sauce.

Chicken Musallam (gf) \$29

Half tandoori chicken cooked in dum (Pressure) with onions, tomatoes and coconut sauce

Spicy Duck Curry (gf) \$31

Duck simmered in Spicy sauce with herbs

Tandoori Raan (gf) \$85

Goat leg marinated in tandoori masala slow cooked overnight in oven

Meat Platter (Mini 2 Pax) \$110

Malai Chicken Tikka, Kasturi Kebab, Chicken Tikka, Seekh Kebab, Tandoori Lamb Cutlets, Chapli Kebab, Masala Steak, Coriander Chicken. Assorted Meat Platter served with salad, and assorted chutneys.

Sea Food Platter (Mini 2 Pax) \$120

King Prawn, Fish tikka, Tandoori Salmon, Scallops, Semolina Fried Fish Assorted seafood plater served with salad, and assorted chutneys.

DESSERTS

Gulab jaman with Vanilla Ice cream \$8

Milk dumpling in sugar syrup

Tea cup Firni \$9

Apple rice pudding flavored with cinnamon served in tea cup

Kulfi \$9

Saffron and Dry fruits

Assorted Ice cream \$9

BANQUET/FUNCTION MENU

5 Course Veg Banquet (mini 4 Pax) 39 p.p

Dips with Bread

Starters: Grilled Paneer, Onion Bhaji, Sarson ke phool, Mains: Dal Makhni, Paneer Butter Masala.

(Served with assorted bread basket and basmati rice)

Dessert: Gulab jamun & Kulfi

7 Course Veg Banquet (mini 4 Pax) 45 p.p

Dips with Bread

Starters: Grilled Paneer, Onion Bhaji, Sarson ke phool, Corn Fritters Mains: Dal Makhni, Meethi Malai Matar, Paneer Butter Masala.

(Served with assorted bread basket and basmati rice)

Dessert: Gulab jamun & Kulfi

5 Course Non-Veg Banquet (Min - 4 Pax) 49 p.p

Dips with Bread

Starter: Lamb Cutlet, Chicken Tikka, Mains: Beef Vindalo, Butter Chicken, :

(Served with assorted bread basket and basmati rice)

Dessert: Gulab jamun & Kulfi

7 Course Non-Veg Banquet (Min - 4 Pax) 59 p.p

Dips with Bread

Starter: Lamb Cutlet, Chicken Tikka, Lamb Seekh Kebab. Mains: Beef Vindalo, Butter Chicken, Lamb Rogan Josh, :

(Served with assorted bread basket and basmati rice)

Dessert: Gulab jamun & Kulfi

7 Course Seafood Banquet (Min - 4 Pax) 75 P.P

Dips with Bread

Starters: Tandoori Pink Salmon, King Prawns, Semolina fried fish.. Mains: Goan Fish Curry, Prawn Moilee, Seafood Malabar

(Served with assorted bread basket and basmati rice)

Dessert: Gulab jamun & Kulfi