



KUMARS *Taj* INDIAN RESTAURANT

We specialize in making every private a grand success through our delectable and mouth-watering food range, state-of-the-art services, and attention to detail.

You can count on food that is fit for royalty - delicious, aromatic and cooked to perfection, which is our contribution to making your special day a truly memorable experience for one and all.

With us on board, you can let go of all your worries about serving your guests and concentrate on other preparations that require your close attention. Over the years, we have successfully catered many events, from a small corporate meeting with 20 VIP's to a lavish Indian marriage hosting over 1,000 guests.

The choice is yours - take your pick from our varied mouth-watering Indian dishes. Trust us with your next catering requirements and give us a chance to delight you and your guests.

Dishes of your choice can be prepared on request in advance. You are assured of great value for small and large parties outside of the restaurant when you see our services.

**PER KG CURRIES ORDERS AVAILABLE
(PER ORDER ONLY)**



Drinks

Soft Drinks \$3.50

(Coke, Diet Coke, Lemonade & Mineral Water)

Lassi \$6.00

(Yoghurt drink - Salted, Mango & Strawberry)

Orange / Apple Juice \$4.50

Lemon Lime Bitter \$6.50

Coconut Water \$5.00

Indian Masala Tea \$4.50

Herbal Tea \$4.00

(Green Tea, English Breakfast, etc...)

Masala Soda \$6.50

Nimbu Sharbat / Pani \$5.90

Lychee Martini Mocktail \$8.90

Jug of Soft Drink \$12.00

Jug Of Lemon Lime Bitter \$16.00

BYO Corkage \$3.00 per person

Entree

Chicken Tikka (4 pieces) \$17.90

Tender boneless chicken marinated in yoghurt, ginger, spices and roasted on charcoal fire.

Chicken Methi Tikka (4 pieces) \$17.90

Boneless chicken fillets marinated in yoghurt, spices with flavour of fenugreek and roasted on charcoal fire.

Chicken 65 \$16.90

Boneless Chicken marinated with spices & deep fried.

Tawa Chicken \$22.90

Chicken on the bone cooked in Oven, then saute with onion & capsicum.

Tawa Goat \$25.90

Goat on the bone cooked in oven, then saute with onion & Capsicum.

Taj Tandoori Chicken Half: 13.90 Full: 25.90

Marinated overnight with yogurt and spices, then roasted in tandoori oven and served with mint chutney.

Seekh Kebab (4 pieces) \$17.90

Ground lamb deliciously spiced, cooked on skewers in tandoor.

Amritsari Fish Fry (5 pieces) \$16.90

Fillet of fish marinated in spicy batter and wok fried.

Fish Tikka (4 pieces) \$18.90

Fillet of fish marinated with freshly ground spices and served on a sizzling plate.

Vegetable Samosa (2 pieces) \$7.50

A triangle of home made pastry filled mildly spiced peas and potatoes.

Onion Bhajia (5 pieces) \$8.50

Chopped onion marinated in spicy batter and wok fried.

Punjabi Pakora (5 pieces) \$8.50

Seasonal mixed vegetable chopped and mixed with spicy chick pea flour and wok fried.

Hara Bhara Kabab (5 pieces) \$12.90

Made from potato, spinach & fresh herbs

★ **Stuffed Mushroom \$16.90**

Mushroom stuffed with cottage cheese & spices, coated in besan & deep fried.

★ **Paneer Tikka (5 pieces) \$19.90**

Cottage cheese cooked in tandoor, marinated in spicy yoghurt saute with touch of soya, chilli sauce, capsicum and Onion.

★ **Mixed Platter \$17.90**

Includes one piece each of chicken Tikka, Seekh Kebab, Samosa and Punjabi Pakora.

★ **Vegetarian Mixed Platter \$15.90**

Includes one piece each of Samosa, Punjabi Pakora, onion Bhaji and Paneer Tikka.

★ **Aloo Tikki (2 pieces) \$12.90**

Mashed potato stuffed with fresh spices sauteed in a pan, topped with chana, yogurt and tamarind sauce.

★ **Samosa Chaat \$13.90**

Samosa stuffed with fresh spices sauteed in a pan, topped with chana, yogurt and tamarind sauce.

★ **Delhi ki Chaat \$11.90**

Mixer of papri served with potatoes, chick peas and topped with yoghurt, tamarind & mint chutney.

★ **Gobhi 65 \$13.90**

Delicious crisp fried appetizer made with cauliflower, spices, yogurt and herbs.

★ NO ONION, GARLIC OPTION AVAILABLE

Mains - Chicken

Butter Chicken \$22.90 (

Fillet of chicken half cooked in tandoor and finished in a rich sauce of tomato, butter and cream.

Chicken Korma \$22.90 (

Chicken Fillets cooked in a delicate curry with yoghurt & almonds.

Chicken Curry \$22.90 (

Boneless chicken curry in North Indian tradition.

Mango Chicken \$22.90 (

Fillet of Chicken cooked in delicious mango sauce.

Chicken Jhalfrezi \$22.90 (

Fillet of chicken cooked in pan with capsicum, onion and tomatoes in hot and spicy sauce.

Chicken Tikka Masala \$22.90 (

Tender chicken fillets, pre cooked in tandoor, finished in a semi-dry sauce with tomatoes, onions and capsicums.

Spinach Chicken \$23.90 (

Chicken cooked with a puree of English spinach and fresh home ground spices.

Chicken Vindaloo \$22.90 (

Fillets of chicken cooked in hot and tangy vindaloo sauce.

Chicken Madras \$22.90 (

Chicken fillets in rich spicy sauce, cooked with capsicums and coconut milk.

Kadai Chicken \$22.90 (

Semi dry chicken, cooked with capsicum, onion, tomato and special spices.

Desi Murgi (On The Bone) \$23.90 (

Home style chicken curry with Taj's special recipe.

Chicken Methi Curry \$23.90 (

Chicken cooked with freshly grounded fenugreek finished with Indian Spices

Lamb

Lamb Rogan Josh \$25.90 (

A traditional lamb cooked curry with rich Kashmiri spices & fresh coriander.

Lamb Shahi Korma \$24.90 (

Lamb cooked in a rich mughlai sauce.

Lamb Saag Gosht \$25.90 (

Lamb dices cooked with a puree English spinach and fresh home ground spices

Lamb Achari Gosht \$24.90 (

Achari gosht is a lamb dish prepared with pickles spices

Bhuna Meat \$24.90 (

Lamb sauteed with onions, capsicums, a touch of ginger & green chillies.

Lamb Vindaloo \$24.90 (

Lamb dices cooked in hot and tangy vindaloo sauce.

Goat Meat Curry \$25.90 (

Goat meat on the bone cooked with traditional Indian spices in chef's secret receipe

Seafood

Prawn Garlic Masala \$25.90 (

Prawns cooked with fresh garlic, capsicum, onion and lemon in a semi dry sauce.

Prawn Malabari \$25.90 (

King prawn cooked in mildly spiced coconut and cream gravy.

Fish Tikka Masala \$25.90 (

Fillet of fish cooked in spicy sauce with capsicum, onion and tomatoes

Goan Fish Curry \$25.90 (

The most famous spicy fish curry from Konkan coast.

Vegetarian

Navratan Korma \$19.90

Mixed seasonal vegetables in a delicate curry with yoghurt & almonds.

Malai Kofta \$19.90 ★(

Potatoes and cottage cheese dumplings stuffed with cashews and sultanas & cooked in a mild sauce.

Mixed Vegetable \$19.90 ★((

Fresh seasonal mixed vegetables cooked in a mild sauce, flavoured with home ground spices.

Aloo Mutter Tamatar \$18.90(

Potatoes, peas, ginger & tomatoes cooked with spices curry

Bhindi Masala \$18.90((

Okara cooked with ginger, tomatoes cooked with spices curry

Aloo Gobhi \$19.90 ★((

Fresh cauliflower & potato tempered with fresh onion, tomato, green chilli & spices

Khoya Kaju \$21.90 ★(

From Gujarat made with cashews and khoya, simmered in tomato based gravy and fresh cream

Bombay Aloo \$17.90 ★((

Diced potato tempered with cumin, garlic and coriander.

Aloo Baingan Masala \$18.90 ★((

Eggplant & potatoes cooked with onion, tomatoes & spices

Patiala Baingan \$19.90((

Eggplant with onions, cashews and dried fruits.

Soya Masala \$17.90((

Soya chunk cooked with blend of fresh onion, garlic, tomato.

Daal Makhni \$18.90((

Black lentils cooked with fried onions, tomatoes & ginger.

Yellow Daal \$17.90 ★((

Yellow lentils cooked with fried onions, tomatoes & ginger.

Chana Masala \$18.90 ★(

Chick peas cooked with delicious Indian spices.

Kadai Paneer \$20.90 (

Semi dry Paneer cooked with capsicum, onion, tomato and special touch of tangy sauce.

Paneer Tikka Masala \$21.90 (

Semi dry Paneer cooked with capsicum, onion, tomato and special touch of tangy sauce.

Paneer Ka Salan \$20.90 (

Strips of paneer, capsicum, onion, tomato & coriander. Cooked in tomato sauce, tempered with homemade spices.

Paneer Bhujia \$21.90 ★(

Finely greated cottage cheese cooked with chopped onion tomatoes and infused with fresh ginger and cumin

Paneer Makhni \$20.90 ★(

Cottage cheese cubes cooked and finished in a rich sauce of tomato, butter and cream.

Paneer Butter Masala \$20.90 (

Cottage cheese cubes cooked with spices, onion & ginger cooked in our chef's special sweet and sour sauce.

Mutter Paneer \$20.90 ★(

Cottage Cheese cubes cooked with peas in a tomato based sauce, spiced with garam masala.

Palak Paneer / Mashroom / Aloo \$20.90 ★(

Cubes of homemade cottage cheese cooked with blended English spinach & Indian masala.

Kaju Curry Masala \$21.90 ★(

Curry made with Cashews and cooked along with onion tomato and spices.

Mild (Medium ((Hot (((Very Hot ((((

Tandoori Breads

Plain Naan \$3.90

Fine plain flour bread.

Plain Naan - With Butter \$4.50

Plain Roti \$3.90

Wholemeal plain bread

Plain Roti - With Butter \$4.50

Garlic Naan \$5.00

Naan cooked with fresh garlic and corriander.

Butter Lachha Naan \$5.00

Layered naan with butter.

Cheese Naan \$5.50

Naan cooked with parmesan cheese.

Chilli Garlic Naan \$5.50

Naan cooked with fresh garlic and green chilli.

Cheese & Garlic Naan \$6.00

Naan cooked with fresh garlic and parmesan cheese.

Onion Kulcha \$6.00

Naan stuffed with onions and spices.

Lachha Paratha \$5.50

Layered wholemeal bread with butter.

Methi Paratha \$6.00

Layered wholemeal bread with touch of fenugreek leaves.

Paneer Kulcha \$6.50

Layered naan stuffed with cottage cheese.

Vegetable Paratha \$6.00

Wholemeal bread stuffed with potatoes, herbs & spices.

Gobi Paratha \$6.00

Wholemeal bread stuffed with cauliflower and spices.

Keema Naan \$6.50

Naan filled with chicken mince.

Peshawari Naan \$6.50

Naan stuffed with coconut & dried fruits.

Cheese, Chilli Garlic Naan \$6.50

Naan cooked with chilli, fresh garlic and parmesan cheese.

Indian Street Eatery

Chana Bhatura \$16.90

Bhatura served with chana masala, onion & pickle

Bombay Bhel Puri \$9.90

Pani Puri \$8.90

Dahi Puri \$11.90

Aloo Paratha Platter \$12.90

Gobi Paratha Platter \$12.90

Paneer Kulcha Platter \$13.90

***Platter served with Raita , Onion, and Pickle**

Chinese Corner

Veg Munchurian \$15.90

Spicy minced vegetable dumplings deep fried & cooked in our chef's special sweet and sour sauce

Gobhi Manchurian \$15.90

Fresh Cauliflower battered, fried, cooked with Manchurian sauce in an Indo-chinese style

Vegetable Noodles \$15.90

Marinated vegetables tossed in an Indo Chinese Style

Chilli Paneer \$20.90

Marinated pieces of paneer tossed with assorted peppers with homemade chilli sauce in an Indo Chinese Style

Chilli Chicken \$22.90

Marinated chicken pieces tossed with assorted peppers with homemade chilli sauce in an Indo Chinese Style

Chicken Noodles \$19.90

Marinated chicken with vegetables tossed in an Indo Chinese Style



Rice

Basmati Rice Small \$4.50 | Large \$6.00

Kashmiri Pulao \$10.90

Basmati Rice with Saffron, dried fruits and nuts

Jeera Peas Pulao \$7.90

Basmati rice with green peas

Biryani (Lamb, Goat) \$24.90

Aromatic rice cooked in special spices with a choice of meat.

Biryani (Chicken) \$22.90

Aromatic rice cooked in special spices with a choice of meat.

Vegetable Biryani \$16.90

Aromatic rice cooked with seasonal vegetable.

Side Dishes

Raita \$4.50

Kuchumber Salad \$5.00

Onion Salad \$5.50

Mint-Onion \$5.50

Mint Sauce \$4.00

Sweet Mango Chutney \$4.00

Mixed Pickle (Lime, Mango and Chilli) \$3.50

Fresh Green Salad \$9.90

Papadams (4 pieces) \$3.50

Desserts

Vanilla Ice Cream \$5.00

Vanilla Ice Cream With Gulab Jamun \$7.00

Sweet dumplings in syrup.

Gulab Jamun \$6.50

Sweet dumplings in syrup.

Gajar Halwa \$16.90

A popular Dessert made with grated carrots cooked with milk, khoya, Sugar and nuts.

Mango Kulfi \$8.00

Homemade Indian ice cream blended with mango.

Pistachio Kulfi \$8.00

Indian ice cream blended with almonds and pistachios.



*Thank you kindly for
your patronage*