



ROYAL INDIA RESTOBAR

## Introduction

Here at Royal India Restobar, you get unparalleled service, attention to detail atmosphere and of course mouth-watering food. We have all your favourite Indian dishes here, making us the go-to Midtown restaurant in the whole area.

Punctuated by reasonable prices, you get a lot for your money at this popular Dubbo restaurant, known for its unique Indian recipes with just the right blend of seasonings.

For food from the best Indian restaurant in the area, you get convenience coupled with a modern atmosphere, great service and more at our Indian restaurant. Experience Indian food at its finest.

*Man seeks to change the foods available in nature to suit his tastes, thereby putting an end to the very essence of life contained in them.*

SAI BABA

## A La Carte Menu

We offer modern & innovative Indian Cooking that remains faithful to culinary traditions, offering a tour of the subcontinent with a diverse and progressive menu with a matching wines to complement.



## BANQUET MENU

*A Royal Treat for a King & his Queen*

### ROYAL BANQUET

(Ideal for parties of minimum two or more)

*This Royal Treat includes...*

*Entrée:*

Royal India Silver Platter

**\$49.95**  
PER HEAD

*Main:*

Any main dish from your choice  
(Seafood dishes not included)

*Accompaniments:*

Garlic Naan, Rice

*Dessert:*

Mango or Pista Kulfi

### MAHARAJA KHANNA BANQUET

(Ideal for parties of minimum two or more)

*This Royal Treat includes...*

*Entrée:*

Royal India Gold Platter

**\$54.95**  
PER HEAD

*Main:*

Any main dish from your choice

*Accompaniments:*

Any Naan, Rice

*Dessert:*

Any dessert of your choice

**Note: One Banquet cannot be shared between two people**



## *Signature Dishes*

### ENTRÉE: ROYAL CHICKEN

(Chicken strips marinated in yoghurt, lemon juice and selected herbs, smoke roasted)

\$16.95

### PRAWN PAKORA

(Prawn dipped in special batter & crisp fried served with mint sauce)

\$16.95

### MAIN: NAWABI CHICKEN

(Boneless chicken fillets cooked with a creamy gravy made up to cashew and tomatoes)

\$23.95

### KADHAI GOSHT

(Lamb cooked with capsicum, onion, tomatoes and finished with coriander)

\$23.95

### DAL MAKHNI

(Black lentils simmered overnight over slow fire with fresh ground spices and touch of butter)

\$20.95

## *Entrees / Vegetable*

### VEGETABLE PAKORA (5PC)

(Fresh vegetable dipped in special batter & crisp fried, served with tamarin sauce)

\$9.95

### VEGETABLE SAMOSA (2PC)

(Mashed potatoes, green peas filled into a pyramid shaped dough, crisp fried, served with homemade tamarin sauce)

\$9.95

### ONION BHAJI (5PC)

(Fresh onions mixed with chick peas flour, deep fried, served with tamarin sauce)

\$9.95

### PANEER PAKORA (5PC)

(Cottage paneer marinated in Indian herb & spices, dipped in special batter & deep fried served with tamarin sauce)

\$11.95



## *Non Veg Tandoori Entrée / Sizzlers*

*(Hot Plate)*

### **CHICKEN TIKKA (4PC)**

(Boneless cubes of chicken marinated overnight and roasted to perfection in tandoor oven)

**\$16.95**

### **SEEKH KABAB**

(Finely minced lamb blended with the chef's own combination of herb & spices, skewered, and roasted in tandoor)

**\$16.95**

### **ROYAL CHICKEN**

(Chicken strips marinated in yoghurt, lemon juice and selected herbs, smoke roasted)

**\$16.95**

### **TANDOORI CHICKEN**

(Chicken on bone marinated in yoghurt, lemon juice and selected herbs, smoke roasted)

**\$16.95/HALF    \$23.95/FULL**

### **LAMB CUTLET (3PC)**

(Baby lamb cutlet marinated in yoghurt & spices and cooked in tandoori oven)

**\$18.95**

### **GARLIC PRAWNS (5PC)**

(King prawn cooked with fresh garlic, capsicum, onion & chilli sauce)

**\$16.95**

### **PRAWN PAKORA (5PC)**

(Prawn dipped in special batter & crisp fried served with mint sauce)

**\$16.95**

### **ROYAL INDIA SILVER PLATTER (FOR TWO)**

(Combination of samosas, chicken tikka, seekh kebab and prawn)

**\$24.95**

### **ROYAL INDIA GOLD PLATTER (FOR TWO)**

(Combination of chicken tikka, seekh kebab, lamb cutlet and prawn)

**\$26.95**



## Main Course Chicken Dishes

### BUTTER CHICKEN (MILD)

(Boneless chicken morsels cooked in a rich creamy tomato based sauce)

\$23.95

### MANGO CHICKEN

(Juicy chicken fillets simmered in a sweet mango puree and sun dried tomato to make this mild dish so delicious.)

\$23.95

### CHICKEN KASHMIRI KORMA

(Juicy Chicken pieces in a cashew nut cream gravy accentuated with cardamom, a mild preparation)

\$23.95

### CHICKEN HYDRABADI

(Chicken fillets with a fresh & exotic taste resulting from the generous amount of fresh mint, herbs, green chilli & cooked with coconuts milk)

\$23.95

### CHICKEN MADRAS

(Hot spiced chicken curry coconuts flavoured & tempered with mustard seeds)

\$23.95

### CHICKEN VINDALOO

(A fairly hot spicy dish cooked goan style with vinegar, chilli, fresh ginger and coriander)

\$23.95

### CHICKEN TIKKA MASALA

(Tandoori chicken fillets sautéed with onion, capsicum, tomatoes and our chef's own creation 'special spicy sauce')

\$23.95

### CHILLI CHICKEN

(Chicken fillets cooked with fresh garlic, capsicum, chillies herbs and soy sauce)

\$23.95

### CHICKEN HARA BHARA

(Boneless pieces of chicken cooked in fresh spinach puree and herbs)

\$23.95

### KADHAI CHICKEN

(Chicken cooked with capsicum, onion, tomatoes and finished with coriander)

\$23.95

### CHICKEN JALFREZI

(Succulent pieces of fillet chicken cooked in fresh onion, capsicum and tomatoes)

\$23.95

### PEPPER CHICKEN

(Boneless pieces of chicken cooked in fresh yoghurt puree and very spicy black pepper corns)

\$23.95



## Lamb and Beef Dishes

### LAMB / BEEF SHAHI KORMA

(A very lightly spiced tender lamb / beef pieces delicately cooked in cashew cream sauce)

\$23.95

### LAMB / BEEF ROGAN JOSH

(An authentic home style lamb cooked in Kashmiri tradition)

\$23.95

### LAMB / BEEF SAAG WALA

(A medium spiced favourite with a sauce of garden fresh spinach and tomatoes flavoured with ginger and fenugreek)

\$23.95

### KADHAI GOSHT

(Lamb cooked with capsicum, onion, tomatoes and finished with coriander)

\$23.95

### LAMB / BEEF VINDALOO

(A fairly hot spicy dish cooked goan style with vinegar, chilli, fresh ginger and coriander)

\$23.95

### LAMB BHUNA MASALA

(Diced lamb pieces pan sautéed in spicy masala with mix vegetables, fresh chillies, ginger, onion, and tomatoes)

\$23.95

### LAMB / BEEF MALABAR

(Lamb cooked with aromatic spices cream and finished with coconut milk.)

\$23.95

### LAMB / BEEF MADRAS

(A tender lamb / beef cooked using a spicy south Indian delicacy with fresh curry leaves tomato fennel cracked black peppers and coconut milk.)

\$23.95

### BOMBAY BEEF / LAMB

(A lightly spiced curry with diced potatoes flavoured with cream and fenugreek.)

\$23.95

### NAWABI LAMB

(Tender cubes of lamb cooked with a creamy gravy made up to cashew and tomatoes)

\$23.95

### GOAT CURRY

(A classic style preparation of goat meat on the bone cooked in almost all the homes in Northern part of India)

\$24.95

### CHILLI GOAT

(Goat on the bone cooked with fresh garlic, capsicum, chillies herbs and soy sauce)

\$24.95



## Seafood Dishes

### PRAWN / FISH MALABAR

(King Prawns / Fish in mild aromatic sauce with coconut milk, curry leaves and mustard seeds.)

\$23.95

### MANGO PRAWN

(King Prawns simmered in a sweet mango puree and sun dried tomato to make this mild dish so delicious)

\$23.95

### PRAWN / FISH ACHARI

(King Prawns / Fish sautéed in a tangy aromatic sauce flavoured with five spices and fresh coriander)

\$23.95

### PRAWN BURADA

(Prawn burada this dish was created by our chef's combination of spices)

\$23.95

### PRAWN MASALA

King Prawn cooked in chef's special masala made up of mix vegetables, tomatoes, fresh coriander and ginger)

\$23.95

### GOAN FISH CURRY

King Prawn tempered with mustard seeds cooked in onion tomato with based gravy with some coconut)

\$23.95

### PRAWN VINDALOO

(A fairly hot spicy dish cooked goan style with vinegar, chilli, fresh ginger and coriander)

\$23.95

## Vegetarian Dishes

### VEGETABLE KORMA

(Mild mixed vegetables creamy curry)

\$20.95

### BOMBAY ALOO (V)

(Cubes of potatoes tempered with cumin seeds, fenugreek leaves and ground spices)

\$20.95

### MALAI KOFTA

(Mashed potatoes and cottage cheese formed into balls, deep fried and cooked in mild gravy.)

\$20.95

### VEGETABLE MAKHANI

(Cooked with tomatoes sauce with soft butter, cream and touch of pepper)

\$20.95

### MIXED VEGETABLES (V)

(Seasonal vegetable-cauli flower, beans, green peas, potatoes cooked in Indian Style)

\$20.95

### ALOO, MATTER, TAMATER

(V)

(Peas, potatoes and tomatoes cooked in smooth onion based gravy)

\$20.95



### DAL MAKHANI

(Black lentils simmered overnight over slow fire with fresh ground spices and touch of butter)

\$20.95

### DAL TADKA (V)

(Mixture of lentils simmered overnight over slow fire and tempered with onion, ginger, garlic and fresh tomatoes.)

\$20.95

### MUSHROOM MATTER BHAJI (V)

(Mushroom and green peas cooked with roasted spices onion, tomato, ginger and garlic)

\$20.95

### ALOO PALAK

(A puree of spinach cooked with homemade cottage cheese & flavoured with spices and touch of fresh cream to smooth it.)

\$20.95

### VEG PALAK

(Fresh Mix vegetables cooked with spinach puree and touch of cream)

\$20.95

### MUSHROOM PALAK

(Mushroom cooked in spinach puree with spices and touch of cream)

\$20.95

### \*\*\*COTTAGE CHEESE (PANEER DISHES)\*\*\*

### PALAK PANEER

(A puree of spinach cooked with homemade cottage cheese & flavoured with spices and touch of fresh cream to smooth it.)

\$23.95

### PANEER TIKKA MASALA

(Cottage cheese cooked in special sauce with capsicum, onion, fresh coriander and ginger.)

\$23.95

### MATTER PANEER

(Cottage cheese cooked with green peas with tomato onion sauce with touch of cream)

\$23.95

### KADHAI PANEER

(Indian cottage cheese cooked with capsicum, onion, tomatoes and coriander)

\$23.95

### SHAHI PANEER

(Indian cottage cheese cubes cooked in cashew nut gravy and yoghurt paste.)

\$23.95

### CHILLI PANEER

(Cottage cheese cooked with fresh garlic, capsicum, chillies herbs and soy sauce)

\$23.95



## *Kids Menu*

*(only for kids, under 10 year)*

BUTTER CHICKEN <small>(Served with Rice)</small>	\$14.95
MANGO CHICKEN <small>(Served with rice)</small>	\$14.95
CHIPS AND NUGGETS	\$12.95

## *Rice Selection*

*(Per Person)*

BASMATI RICE	\$3.50
SAFFRON BASMATI RICE	\$4.00

## *Tandoori Breads*

*Fresh From The Tandoor*

### PLAIN NAAN

(Fine flour bread)  
\$5.50

### KEEMA NAAN

(Fine flour bread stuffed with lamb mince with spices)  
\$7.95

### GARLIC NAAN

(Fine flour bread with a touch of fresh garlic)  
\$5.50

### KASMIRI NAAN

(Fine flour bread stuffed with dried fruit & sultanas)  
\$7.95

### HERB NAAN

(Naan brushed with butter and herbs)  
\$5.95

### CHEESE NAAN

(Naan stuffed with cheese and mild spices)  
\$7.95

### TANDOORI ROTI

(Whole meal bread)  
\$5.50

### CHEESE AND GARLIC NAAN

(Naan stuffed with cheese and mild spices and garlic)  
\$7.95

### STUFF KULCHA

(Crisp on the outside, stuffed with spicy potato and onion)  
\$7.95

### CHEESE AND SPINACH NAAN

(Naan stuffed with cheese and fresh spinach.)  
\$7.95

### PANEER KULCHA

(Fine flour bread stuffed with homemade cottage cheese)  
\$7.95



## *Biryanis (Pan Fried)*

### VEGETABLE BIRYANI

(Basmati rice cooked with seasonal vegetables.)  
\$20.95

### CHICKEN BIRYANI

(Rice cooked with tender pieces of chicken, mix of herbs, yoghurt and spices)  
\$23.95

### LAMB BIRYANI

(Rice and pieces of lamb cooked together with spices on slow fire.)  
\$23.95

### GOAT BIRYANI

(and pieces of goat with bone cooked together with spices on slow fire.)  
\$23.95

### PRAWN BIRYANI

(Basmati rice cooked with King Prawns in biryani style.)  
\$23.95

### *Pulao*

#### KASHMIRI PULAO

(SWEET)  
\$11.95

#### PEAS PULAO

\$11.95

#### JEERA PULAO

\$11.95

### *Side Dishes*

(Sweet Mango Chutney, Lime Pickle,  
Mango Pickle, Paddadums,  
Mint Sauce, Tamarin sauce, Raita (Sweet)  
\$4.50 /each

### *Side Dish Platter*

A Combination of four of the  
side dishes.  
\$13.95 /each

## *Dessert*

### MANGO KULFI

(Indian ice cream made with fresh mango pulp and served with saffron)  
\$ 8.95

### PISTA KULFI

(Indian ice cream made with fresh pistachios & milk and served with saffron)  
\$ 8.95

### VANILLA ICE CREAM

\$ 8.95

### GULAB JAMUN WITH ICE CREAM

(Milk dumplings served with aromatic syrup)  
\$ 9.95

### RASMALAI

(Cottage cheese dumpling soaked in thickened sweet milk, garnished  
with dried fruit and served cold.)  
\$ 9.95