



Jasmin
INDIAN RESTAURANT

Menu

ENTREES

VEGETABLE PAKORAS	\$12.90
<i>Bite size pieces of in-season vegetables crisp fried in a light batter.</i>	
PRAWN PAKORAS	\$13.50
<i>Prawns in a crisp spicy batter.</i>	
SAMOSA	\$13.10
<i>Mildly spiced beef keema wrapped in a light pastry. A specialty of the house.</i>	
FISH TIKKAS	\$13.10
<i>Succulent cubes of fish, delicately marinated.</i>	
ALU TIKKIS	\$12.90
<i>Potato and cheese patties prepared to Mrs. Singh's classic recipe.</i>	
MIXED ENTRÉE	\$17.50
<i>An assortment of the above entrees.</i>	

ENTREES FROM THE TANDOOR

BLUE CHEESE NAAN	\$8.50
<i>A naan freshly baked in the tandoor prepared with a delicious blue cheese and onion filling and served with a date and tamarind chutney.</i>	
<i>Our suggestion: best enjoyed with your first drinks.</i>	
PUNJABI LAMB TANDOORI	\$21.00
<i>Cutlets of lamb marinated in yogurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the Tandoor. A mild to medium dish.</i>	
CHICKEN TIKKA	\$13.50
<i>Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild to medium dish.</i>	
TANDOORI MUSHROOMS	\$12.00
<i>A large mushroom marinated in coriander, mustard seed and black pepper and cooked in the tandoor.</i>	

MAIN COURSES

Each main course is served with an individual portion of fragrant basmati rice at no extra cost.

BEEF VINDALOO \$28.00

One of Mrs. Singh's most outstanding creations. A favorite with those who like it hot.

MALABARI BEEF CURRY \$28.00

A mild beef curry cooked in cream, onions, a touch of ginger and garlic and mild spices.

BHOONA GHOSHT \$28.50

A full-flavoured medium to hot lamb curry prepared to an old family recipe.

LAMB KORMA \$28.50

Tender cubes of lamb in a delicious medium thick gravy with a distinctive coriander and cumin flavour. A mild dish.

PUNJABI LAMB TANDOORI \$34.00

Cutlets of lamb marinated in yoghurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the tandoor. A mild to medium dish served with dhal.

CHICKEN TINDALOO \$27.50

A fiery hot curry of boneless pieces of chicken cooked in spices, ginger and fresh ground chilis. A must for those who find the vindaloo "tame".

CHICKEN TANDOORI \$27.50

Perhaps one of India's most famous chicken preparations. Delicately seasoned in rare spices and yoghurt and baked in the tandoor to enhance its subtle flavour. Served with dhal.

CHICKEN MASALA \$27.50

A typical North Indian home-style boneless chicken curry in a mild sauce blended with select herbs and spices to produce a delicate flavour.

CHICKEN TIKKA \$27.50

Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild dish served with dhal.

BUTTER CHICKEN \$27.50

Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen.

PRAWN SAMBAL \$29.90

A medium hot dish. Prawns served in a spicy sauce flavoured with fresh onions, ginger, tomatoes and herbs.

FISH CURRY \$29.00

Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce.

TANDOORI FISH \$31.00

A fillet of Barramundi lightly marinated in a delicious blend of mild herbs and spices cooked in the tandoor. Accompanied with an eggplant chutney and a coconut, potato curry. A mild to medium dish.

VEGETARIAN DISHES

	MAIN	
VEGETARIAN THALI	\$27.50	
<i>A plate of rice served with Tarka Dhal, Raita and your choice of two of the following vegetarian dishes.</i>		
	SMALL	LARGE
PALAK PANEER	\$12.00	\$19.00
<i>Mildly spiced cottage cheese cooked in creamed spinach.</i>		
EGGPLANT CURRY	\$12.00	\$19.00
<i>A unique blend of eggplant, capsicum, onions and spices.</i>		
SEASONAL VEGETABLES	\$12.00	\$19.00
<i>In season vegetables cooked in a light coconut sauce.</i>		
PESHAWRI ALU	\$12.00	\$19.00
<i>Potatoes cooked with onions, tomatoes and lemon juice.</i>		
ALU GHOBHI	\$12.00	\$19.00
<i>A traditional North Indian dish of cauliflower and potatoes.</i>		
TARKA DHAL	\$11.50	\$18.00
<i>Lentils in a thick gravy flavoured with onion, ginger and garlic.</i>		

BREADS

CHAPPATIS	\$2.70
<i>Flat discs of unleavened bread with a chewy texture.</i>	
PARATHA	\$3.20
<i>Another type of pan-fried bread, more filling than chappatis.</i>	
EGG PARATHA	\$12.00
<i>The addition of egg and onions add taste and texture to this bread.</i>	
BHATURAS	\$4.00
<i>Deep fried leavened bread, made with plain flour.</i>	
NAAN BREAD	Plain \$4.40
<i>Freshly baked</i>	
	Garlic \$4.40
	Chilli and Cheese or Cheese \$5.50
PAPADAMS	\$2.50
<i>Crispy lentil wafers which complement all curries.</i>	

SALADS & CHUTNEYS

CHUTNEY	\$3.00
<i>A traditional accompaniment to a curry. Hot Date or Sweet Mango.</i>	
LEMON PICKLE	\$3.00
<i>A hot and tangy accompaniment made by the chef.</i>	
CUCUMBER SALAD	\$8.00
<i>A cucumber, lettuce, tomato and onion salad with a lemon juice and coriander dressing.</i>	
RAITA	\$7.50
<i>A cooling combination of yoghurt, sultanas and cucumber.</i>	

DESSERTS

GULAB JAMUN	\$11.00
<i>An Indian sponge cake in a rich syrup served alongside Kulfi, a traditional homemade ice cream</i>	
SUJI HALWA	\$11.00
<i>A delectable pudding made with semolina and nuts.</i>	
CHILLI CHOCOLATE ICECREAM	\$11.00
<i>Dutch dark chocolate and chilli ice cream served with candied orange and a taste of Alvear PX Sherry.</i>	
JASMIN AFFOGATO	\$15.00
<i>Hazelnut & chocolate ice cream served with an espresso and Frangelico.</i>	
ZEPHI'S ORANGE CAKE	\$11.00
<i>Mrs. Singh's best friend Zephi has kindly agreed to bake her luscious orange sponge cake for us, which is soaked in an orange sauce.</i>	
FRESH MANGO	\$11.00
<i>Available seasonally.</i>	

Prices effective as of June 2019
All prices inclusive of GST.



J a s m i n
INDIAN RESTAURANT

“Feed Me” Menu

*Long day, can't decide?
Whatever the reason,
relax.*

*Why not let us do the hard work and put together a
memorable meal for you.*

*Designed to share, it will include old favourites as
well as a taste of Mrs. Singh's renowned, innovative,
special dishes.*

Hungry: \$53 per person

Starving: \$64 per person

*Minimum of two people.
Desserts, tea and coffee are not included.*