



INDIAN BRASSERIE GOLDEN GROVE



LUNCH MENU

served with rice

MIX VEG CURRY	\$9.90
Combination of seasonal vegetables, cooked in fresh herbs, tomatoes with unique spices with a dash of cream.	
DAL MAKHANI	\$10.90
North India specialty from Punjab. A selection of lentils cooked with ginger and coriander combined with home style spices.	
BUTTER CHICKEN	\$12.90
Boneless chicken pieces cooked in butter, coriander and ginger to produce the most popular dish, served in a tomato based gravy.	
CHICKEN TIKKA MASALA	\$12.90
Prepared by cooking marinated pieces of tandoori chicken in spiced tomatoes, onions and capsicum.	
CHICKEN KORMA	\$13.90
Boneless pieces of chicken prepared in cashew nuts gravy and combined with mild aromatic spices... this dish is smooth and mild in taste.	
MANGO CHICKEN	\$12.90
Boneless chicken pieces cooked in tomato based gravy, cashew nuts, and mango chutney with a dash of cream.	
LAMB ROGAN JOSH	\$13.90
The classic lamb of Kashmir, undoubtedly, a prince among curries.	
BEEF KORMA	\$12.50
Beef pieces cooked in rich cashew nut gravy with a touch of mild spices.	
BEEF VINDALOO	\$12.50
Cubes of beef cooked in ginger, fresh spices and a dash of vinegar for the hot food lovers.	
GOAN FISH CURRY	\$13.90
A specialty Of Goa, cooked in turmeric, coconut, curry leaves and tamarind in satin smooth gravy from Western India.	
PRAWN MADRAS	\$14.90
King Prawns cooked with curry leaves, mustard seeds, coconut and a dash of cream.	
SERVE OF PAPADUMS (4 pieces)	\$3.00
THALI – CURRY PLATE (min 2 people)	\$16.00
<i>Butter Chicken, Lamb Rogan Josh, Beef Korma, steamed rice, raita</i>	

Note: Entertainment Voucher not valid with lunch menu