



Starter Platters

A collection of different starters individually combined, creating different flavours & spices. Suitable for small to large parties... A wonderful way to start your dining experience...

Sha-Jahan Veg Platter

and Corn Samoosas, Harabara Kebab, Paneer Chilli and Onion Bhaija

Cheese **R110**

Standard preparation is for 2, but is also available for larger groups

Mosaic Non-Veg platter

Tikka, Lassoni Kebab, Gilafi Seekh Kebab and Lamb Samoosas

Chicken **R145**

Optional addition with Saffron Masala Prawns

Standard preparation is for 2, but is also available for larger groups

Maha-Raja Prawn Platter

Available in lemon butter and garlic or masala garlic

1kg (20/22 Prawns)-R400 | 10 prawns-R230 | 5 Prawns-R120

Available for groups of two, four, six and larger sharing

Mogul Platter

This allows you to build your own platter with guidance from the chef or waitron.

It is a selection of starters individually ordered and placed on a platter, served with curried yogurt and green chutney. Quantities of portions will rely on number of guest to be catered for.

Salads

Mixed Garden salad

R70

Fresh garden vegetables topped with olives and Danish feta cheese

Spicy Mango and Fig salad

R90

Marinated mangoes with rocket, baby spinach, figs and olives

Narangi Insulata

R95

Thinly sliced oranges, red onion, avocado, black olives, mint and rocket combined with aarchar masala (add chicken tikka) -optional extra

Spicy Chicken and Chickpea salad

R85

Chicken tikka strips with chickpea, cucumber and tomato tossed in a masala

Pride of India salad

R70

Julian of fresh greens and fruit tossed in our special dressing

Starters/Entrees

Onion Bhajia / Pakora(V)	R55
Sliced onion in savoury batter and deep-fried to a crisp perfection	
Spicy Prawns Chaatwalla	R90
Prawns off shell marinated in a spiced batter, with masala and chaat, glazed with honey	
Portobello Mushrooms(V)	R75
Mushrooms stuffed with minced vegetables, marinated in a cashew reduction and char-grilled	
Okra (Ladyfingers) (V)	R80
Filled with peanuts and jaggery, curried yogurt and green chutney	
Tandoor Kingklip	R115
Fenugreek scented tandoor kingklip, infused with curry leaves and lime zest crumble	
Paneer Chilli(V)	R72
Homemade cottage cheese served with onions and green pepper marinated in sweet spicy sauce	
Trio of Chicken Kebabs	R70
A marination of beetroot, mint and garlic and mustard seed oil	
Gilafi Seekh Kebab	R80
Minced lamb kebaab aromatically flavoured with a hint of ginger and masala char-grilled to perfection	
Chicken lollypop (wings)	R65
Deep fried, sweet chili, corn flour and mixed spices	
Gourmet Punjabi Chicken Samoosa	R60
A spicy, filling of chicken mince served with a sweet orange or mint and coriander chutney	
Gourmet Punjabi Potato Samoosa	R45
A spicy filling of potato served with a sweet orange or mint and coriander chutney	
Chef Jaipal's Specialty: Banu Kebab	R99
Free range chicken, coated in a golden flour with a combination of his special mix of spices	

Hand Crafted Signature Dishes

A cuisine fused from culinary traditions and Placed to the Modern, healthier times.

Each dish unique, still holding the base recipes, now with a new Flair.

Please note all dishes are prepared with olive oil.

Hand crafted by Executive Chef Mitch Bhima.

Gosht Mirch Signature **R175**

Cubes of lamb browned with onions, black pepper corns and selected spices finished with freshly crushed green pepper and sprinkle of coriander.

Butter Chicken Vanilla Signature **R140**

Tandoori spiced boneless chicken finished in a tomato reduction flavoured with vanilla pods and saffron.

Machli Mitch Signature **R190**

Kingklip fused with a light onion base, Mitch's special spices with slices of banana cooked into the curry.

Signature Jhinga Jolpuri **R195**

Prawns (out of shell) marinated in tantalising exotic signature spices, simmered into a thick spicy sauce with tomato, onion and green peppers

Prawn Masala Signature **R185**

Juicy prawns sautéed in tomato and pepper gravy combined with cinnamon.

Crab Curry Signature **R240**

Crab cooked in the shell, in an exotic spicy North Indian style, flavours of tomato, cardamom and cocnut.

Murgh Leembo Signature **R135**

Chicken marinated with lemon and saffron, thereafter cooked with lemon infused olive oil. A wonderful one of a kind addition.

Lamb Shank Signature **R179**

Whole tender lamb shank cooked in an aromatic masala gravy with potatoes, coriander and a touch of garahm masala.

Lamb Aarchari Masala Signature **R160**

Light onion reduction, flavours with a uniqueness of aachari masala spice, clove cumin and saffron, an addition of few mango pieces to combine with aarchari texture.



Traditional Authentic Cuisine

Variety Sharing Main Meal

Enjoy a variety of all the best dishes

Chefs Selection of 5 curries (Chicken Kurma; Fish Madras; Rogan Josh; Palak Paneer; Yellow Dhal) served with rice and naan.

Substitution may incur additional charges.

Thali for 1 – R300

Thali for 2 – R560

Thali for 4 – R990

Pure Veg Tahli

Chef Selection of 5 curries (Vegetable Kurma; Yellow Dhal; Bombay Aloo; Palak Paneer; Vegetable Jalfrezi) served with rice and naan.

Tahli for 1 – R195

Tahli for 2 – R350

Tahli for 4 – R650

On the Grill

Grilled Kingklip **R165**

Kingklip fillet grilled in a chana masala batter, topped with black lentils

Tandoori Chicken **R125**

Whole baby chicken marinated in aromatic Indian herbs and spices, barbequed in a traditional clay oven, served with chips

Chef Mitch's Speciality **SQ**

Line fish of the day, Bombay style with a special marination, char grilled in the tandoor
(Limited availability)

Calamari **R120**

Grilled farmlands calamari prepared in a light butter sauce with paprika, ginger and masala

Main Course

Chicken

Butter Chicken	R130
Tandoori spiced chicken finished in creamy tomato gravy flavoured with qasuri methi and saffron	
Murgh Shai Kurma	R135
An exotic Northern Indian boneless chicken dish flavoured in a cashew nut and cream gravy combined with a maghlai flavour	
Chicken Tikka Masala	R135
Tandoori spiced chicken in a creamy onion, tomato, green pepper gravy scented with spices.	
Murgh Vindaloo	R130
A North Indian delicacy flavoured in ginger, garlic, red chillies and served with potatoes	

Lamb

Lamb Palak (Saag)	R155
Combined with a spinach and saffron flavour and coconut milk	
Lamb Shai Kurma	R160
De-boned leg of lamb in cashew nut and cream gravy combined with a maghlai flavour	
Lamb Vindaloo	R150
A North Indian delicacy flavoured in ginger, garlic and red chilli served with potatoes	
Rogan Josh	R155
De-boned leg of lamb in a clove and masala flavour	
Lamb Madras	R140
Delicious tomato based curry with touch of coconut	

Seafood

Chicken & Prawn Tikka Masala	R180
In a creamy onion, tomato and green pepper gravy infused with spices	
Prawn Shai Kurma	R200
In cashew nut and cream gravy combined with a mughlai flavour	
Kingklip Palak (Saag)	R175
Combined with a spinach and saffron flavour and coconut milk	
Prawn Vindaloo	R189
A North Indian delicacy flavoured in ginger, garlic and red chilli and served with potatoes	
Jhinga Tikka masala)	R215
King Prawns off the shell in a mild spicy butter sauce, served in a kadai	

Main Course – Vegetarian

Paneer Palak (Saag)	R90
Combined with a spinach and saffron flavour and coconut milk	
Paneer Shai Kurma	R99
Cubes of paneer in cashew nut and cream gravy combined with a maghlai flavour	
Vegetable Shai Kurma	R105
Mixed garden fresh vegetables in cashew nut and cream gravy combined with a maghlai flavour	
Vegetable Makhnwala	R98
In a mildly spicy butter sauce, served in a Kadai	
Paneer Makhana	R95
In a mildly spicy butter sauce, served in a Kadai	
Vegetable Jalfrezi	R96
Mixed vegetables in a tomato based sauce with green pepper and scented with spices.	
Bombay Aloo	R75
Himalayan style hot 'n spicy potatoes combined with cumin seeds and cooked in ground spices	
Broad Beans and Potatoes	R80
Butter Beans soaked overnight and cooked in a mughlai style	
Yellow Dahl	R75
Yellow lentils soaked overnight and braised with cumin, garlic and coriander	
Dahl Makhni	R79
Black lentils cooked with pureed tomatoes & butter with Rajma beans added to it	
Matter Paneer	R95
A delicate blend of home based cottage cheese with fresh garden peas cooked in rich gravy	

Rice Specialties

Plain Basmati Rice	R20
Jeera Pulao Rice	R35
Basmati rice cooked with touch of cumin seeds & spice combined with mushrooms and peas	
Coconut Rice	R28
Basmati rice laced with coconut and coriander	
Mushroom Rice	R35
Basmati rice cooked in mushroom and rosewater	
Vegetable Fried Rice	R45
Aromatic basmati rice cooked in Asian style vegetables	
Chicken Biryani	R135
Basmati rice cooked with the "Pride of India" special masala's	
Lamb Biryani	R135
Basmati rice cooked with the "Pride of India" special masala's	
Prawn Biryani	R135
Basmati rice cooked with the "Pride of India" special masala's	
Fish Biryani	R135
Basmati rice cooked with the "Pride of India" special masala's	

Naan Bread

Butter Naan	R16
Garlic Naan	R17
Enriched homemade bread made from fermented dough flavoured in garlic	
Rogni Naan	R22
Enriched homemade bread from fermented dough flavoured in sesame seeds	
Kurmi Naan	R21
Enriched homemade bread from fermented dough and flavoured in carrots and green peppers	
Masala Cheese Naan	R31
Enriched homemade bread from fermented dough flavoured in cheese	
Lechada Paratha	R20
Enriched homemade bread from fermented dough and flavoured layers of butter	
Honey and Corriander	R27
Chilli Naan	R22
Tandoori Roti	R17
Enriched homemade brown bread from fermented dough	
Stuffed Kulcha	R32
Indian bread stuffed with Aloo and a Paneer filling baked in a tandoor	
Rumali Roti	R26
"Pride of India" speciality, flat handkerchief bread baked on a tawa an folded in foil	
Missi Roti	R22
A crisp bread lightly flavoured with cumin, chopped onion and coriander cooked in a Tandoori oven, made from lentil flour	
Bread Basket (Butter Naan; Garlic Naan; Missi Roti; Rogni Naan)	R90
Spinach & Fetta Naan	R45
Indian bread stuffed with a spinach and feta filling, baked in a tan door	

Desserts

Gulab Jamun & Ice Cream

R60

Dumplings of reduced milk, served in warm in rose syrup

Full Cream Vanilla Ice Cream

R60

Have it plain or with a selection of mango pulp or chocolate sauce

Kulfi Ice cream

R60

A selection of three unique Indian flavoured ice cream in one serving. Either one of them separately or order them as its 3 in 1 combination. Flavours consist of pistachio,barfi (saffron flavoured) and mango.

2 Tier chocolate Mousse

R60

Panna Cotta served with Caramel

R55

A traditional Piedmontese dessert topped with a light caramel coating

Phirni

R60

Carrot Halwa

R60

A combination of nuts, milk, sugar and ghee with grated carrots

R36