

# M E N U



Deena's Restaurant, MasterChef SA

"I can't describe the feeling. I am taken out of this world. I am South Africa's first MasterChef and that makes me so proud. We have a beautiful country and through my love for cooking I've learnt to love this country. We are a rainbow nation. We have so much to be proud of! I love South Africa and that is why I am South Africa's first MasterChef."

Deena Naidoo



We welcome you to our restaurant, *Aarya*.



# STARTERS & SALADS

## STARTERS

### *Salt and pepper calamari*

Deep fried seasoned calamari with garlic and lime mayonnaise

### *Mussels in saffron infused white wine cream*

Mussels smothered in a saffron infused creamy sauce

### *Tandoori mushrooms* V

Black mushrooms stuffed with a filling of paneer cheese and cashew nuts, grilled in our tandoor Oven

### *Peri-peri chicken livers*

Rich tomato gravy with a hint of chilli, lemon, coriander, dash of cream & garlic.

Served with chef's bread

### *Grilled halloumi* V

Chunky slices of grilled halloumi drizzled with pineapple and sweet chilli jam on rocket leaf and radish shavings

### *Spicy seafood hot pot*

A medley of seafood, prawn, mussel, calamari and line fish in a rich tomato, chilli, garlic, hint of cream and herb sauce.

Served with chef's bread

## SALADS

*Cajun chargrilled chicken and avocado salad* 65

Strips of chicken fillet, feta cheese, cherry tomato, red onion and garden greens with coriander dressing

*Grilled prawn on salad (Available as a vegetarian option)* 75

Garlic, balsamic and chilli prawns with mixed leaf salad vine tomatoes, cucumber, spring onion, peppadews and feta, with deglazed balsamic drizzle

*Aarya caprese* V 65

Fresh buffalo mozzarella cheese with semi-roasted roma tomatoes, basil pesto, olive chips, parmesan, arugula lettuce, garlic confit and aged balsamic dressing

*Deconstructed Greek salad* V 56

Lettuce, cherry tomatoes, cucumber, red onion, green peppers, creamy feta, and kalamata olives separated for you to toss together and garnish with our herb and virgin olive oil dressing

*Smoked salmon salad* 80

Shavings of smoked salmon on a bed of lettuce, micro herbs, cherry tomatoes and red onion rings, napped with honey and whole grain mustard dressing

155





# CURRY DISHES

*Authentic South African Indian Curry dishes that will delight your senses and tantalise your tastebuds.*

### *Durban's best lamb curry*

Authentic South African Indian styled lamb and potato curry. Boneless lamb braised in a well-balanced blend of aromatic of spices

145

### *KZN North Coast prawn curry*

A Durban favourite brought from the KZN coast just for you. Succulent queen prawns cooked with our special blend of traditional Durban spices, simmered in a fragrant onion and tomato based curry sauce

180

### *Wild coast chicken and prawn curry*

Tender chicken fillets with de-shelled prawns simmered in a mild creamy curry sauce

170

### *Butter bean and potato curry*

Butter beans and potato braised in an onion and tomato gravy. Flavoured with turmeric and chilli.

95

### *The award winning butter chicken*

Chef Deena's award winning recipe. Spiced chicken fillets simmered in an exotic blend of spices and butter cream.

130

### *Chops chutney*

A timeless Durban city favourite. Lamb chops marinated in red chilli and ginger garlic paste, grilled then simmered in a tomato, green pepper and onion gravy

145

### *Lamb mince kebabs*

Minced lamb in a fresh coriander herb mix, rolled in a kofta grilled and sautéed in a rich tomato gravy with a hint of ground cumin and coriander

125

### *All of the above dishes served with either*

- Butter naan bread (Additional naan bread R15)  
or
- Basmati Jeera rice (Additional serving R15)

### *Coal fire chicken tikka*

Tender and juicy chicken marinated in a warm tikka spice rub and roasted over hot tandoori coals

*Half chicken with potato fries or naan bread and dipping sauce*

75

*Full chicken with potato fries or naan bread and dipping sauce*

150



# MAIN DISHES

### *Home-made burger, 100% pure beef*

with roasted onions, pickle, salad, melted cheddar cheese Served with French fries

### *Vegetarian burger*

Meat free burger with roasted onions, pickle, salad, melted cheddar cheese served with french fries

### *Rosemary and red wine lamb shank*

Slow cooked Karoo lamb shank smothered in a rich red wine and rosemary jus. Served with mash and cinnamon butternut

### *Char-grilled pork or lamb ribs*

Succulent bbq basted ribs, served with potato fries or veg

### *Biltong and tandoori spiced crusted 250g beef fillet*

Served with chakalaka and a choice of potato fries or veg with mushroom, coriander butter or pepper sauce

90

70

175

155

160

### *T-bone steak*

350g T-bone steak served with your choice of mushroom, coriander butter or pepper sauce served with potato fries or veg  
*please allow for 30-40 min. preparation*

### *Medium prawns*

Grilled and basted in either peri peri, lemon or garlic butter sauce served, choice of veg, fries or rice

6 x prawns

12 x prawns

### *Line fish of the day*

Grilled line fish fillet on a bed of baby potatoes, green beans and black olives and vegetables topped with lemon butter sauce

137

5Q

5Q

165





# PIZZA & PASTA

## PIZZA

*Traditional pizzas baked in wood fire oven topped with mozzarella cheese and herbs*

**Focaccia** – Pizza base with garlic and Italian herbs *V* 53

**Margherita** – Tomato base topped with mozzarella *V* 75

**Regina** 89  
Ham and mushroom

**Hawaiian** 89  
Ham and pineapple

**Chicken and mushroom** 89  
Chicken with white button mushrooms

**Boerewors pizza** 89  
Slices of boerewors, caramelized onions, baked beans and peppers

**Avocado and peppadew pizza** *V* 89  
Onion, tomato, mozzarella, feta and rocket leaves

**Aarya butter chicken pizza** 95  
Tomato base, butter chicken, melted mozzarella

**Lamb pizza** 110  
Braised lamb shank, shredded, served with feta cheese, glazed onion, cherry tomato and mozzarella cheese with rocket greens and balsamic glaze

**Mexican chilli** 89  
Ground beef mince with onion and Chilli

**Mediterranean veg** *V* 89  
Char grilled aubergine, kalamata olives, balsamic vinegar, crumbled feta and peppers

## PASTA

**Spaghetti/Penne** *V* 80  
with a choice of classic Italian sauce:  
Arrabbiata with chilli tomato, garlic and herbs  
or

**Creamy basil pesto** *V* 80  
with olive oil, garlic and parmesan

*with chicken fillet strips* 95  
*with prawns* 115



# DESSERTS & BEVERAGES

## DESSERTS

<i>Kulfi crème brulee</i>	55
<i>Cape malva pudding</i> with crème anglaise and vanilla ice-cream	55
<i>Chocolate mud pie</i> with a dash of Turkish delight	55
<i>Fudge picasso</i> loaded with chunks of fudge and Cape velvet liqueur	55
<i>Burfee ice-cream with hazelnut chocolate sauce</i>	55

## BEVERAGES

<i>Coffee</i>	
▪ Espresso	17
▪ Americano	22
▪ Cappuccino	23
▪ Café Latte	28
▪ Café Mocha	28
<i>Specialities</i>	
▪ Hot chocolate	23
▪ Café latte	23
▪ Chai latte	25
▪ Hazelnut latte	32
▪ Milo	27
▪ Red cappuccino	25
▪ Chai tea	25
▪ DOM PEDRO: Kahlua/Amarula/Frangelico	35
▪ IRISH COFFEE: Kahlua/Amarula/Frangelico	35

<i>Tea</i>	20
▪ 5 Roses	
▪ Chamomile	
▪ Earl grey	
▪ Rooibos	
▪ Green tea	
▪ Peppermint leaf	
▪ Lemon tea	

<i>Fresh Fruit Juices</i>	22
▪ Fruit cocktail	
▪ Orange	
▪ Apple	
▪ Strawberry	

<i>Gourmet milkshakes</i>	35
▪ Strawberries and cream	
▪ Toffee banana	
▪ Nutella chocolate	
▪ Salted caramel	
▪ Oreo cookies and cream	
▪ Classic lime	
▪ Original bubblegum	

<i>Iced teas</i>	25
▪ Lemon	
▪ Peach	
▪ Green tea	
▪ Mixed berries	

<i>Sodas and softdrinks</i>	
▪ 330ml cans	21
▪ Appletiser	25
▪ Grapetiser	25
▪ Still/Sparkling water	20



Deena's Restaurant, MasterChef SA  
@ Silverstar Casino