



**THE TIME BACK
BLENDING VINTAGE TIME MODERN AESTHETICS**

WELCOME TO GEET
Where every meal is a journey.

Geet menu explores progressive ideas in Indian cuisine while maintaining traditional integrity. Chef Gita Jivan reinterprets nostalgic Indian dishes with openness towards global techniques and influences.

Step back in time, into a world of elegance & old world charm at In incandescent evening is a fine end to a great dining experience Experience a refreshing culinary experience Treat your taste buds to flavorful delicacies. A pulsating metropolis that has lured many civilizations.

Woven into its fabric is a rich heritage that is second to none Treat your-self with a colorful meal. Capture the essence of a city that seamlessly blends the old and the new through your lens. Geet Cuisine takes on many delectable forms. Embrace magic with the incredible culinary delights crafted by our Chefs

This New Year 2018 Geet Brings You Experiences That You'll Relish and Moments. That You'll Treasure. Take a Pick from Our Specially Curate Offers That Lead Up in New Year, celebrating the spirit of Indian Food .Chef Gita re-creates the culinary magnificence. Entice your palate with an array of splendid delicacies and authentic flavors from India exclusively crafted for you! Experience the robust flavors of INDIAN frontier Indulge in a lavish spread which includes delicious kebabs, Indian breads & our signature curries.

**We Are Delighted To Be Voted the Best Indian Restaurant in
South Africa**

LUXURY INSPIRED BY HISTORY



FIRST IMPRESSIONS VEGETARIAN

The Essence of Geet, a Journey through India
"SHAKAHARI"

"At Geet we always source and utilize organic sustainable products and never source endangered species for our menu." Thus Geet is not a simple meal but a ceremony. First the "TASH-T-NARI" is passed around so that you can wash your hands, and it would be sacrilege to use anything but your fingers to eat this meal

SAMOOSA CHAAT

Punjabi samoosa delicately laced with tamarind coriander yogurt chutney
R75.00

COCONUT AND BEETROOT SOUP

Decadent coconut cream and beet puree soup
R75.00

ONION BEETROOT TANGLE --- MUMBAI

Sliced onion and beetroot in chef's specialty spice, deep fried and laced on
R70.00

ARBI AND BEETROOT KI TIKKI- GEET

Delightful little pan fried rounds of beetroot, sweet potato and corn served with riata
R70.00

CRISPY VEGETABLE CHILLI – GEET

Garden fresh vegetables sautéed in Schwann sauce
R70.00

BAKED PANEER PINWHEEL

Indian coriander pesto, delicately tossed, in malia marinating with cardamom scented
R125.00

PANEER LASSONI KEBAB

Marinated ricottas of cottage cheese, stuffed with mashed potatoes and nuts
R125.00

PEPPER PANEER CORNET

Smoked papadum Stuffed with Paneer Bhurji Deep Fried
R125.00

RARAJMA AND CORN TIKKI MACAROONS

With palak paneer burgee
R70.00



FIRST IMPRESSIONS – TANDOORI KEBABS

Palate pleases from India a royal delight with gourmet culinary delight “Maansahari” (non-vegetarian) The traditional clay oven is truly the heart of all Indian barbeque. All our tandoor’s are served on a sizzling bed of onions in a traditional skillet, or perfectly plated. Accompanied with a selection of signature kebab contemporary variations of our signature sauce

RECOMMEND WINE PAIRING:

SARONSBURG VIOGNIER, RICKETY BRIDGE PINOTAGE, DIMERSDALE MERLOT, NEIL ELIS PINOTAGE, ZANDVLIET KALVELD SHIRAZ.

RECOMMEND WHISKY PAIRING:

SMOKEY LAGAVULIN 16 year old, OBAN, DALWHINNIE, AND TALISKAR (SINGLE MALT)

GEET ‘S -GOURMET KEBAB’

TOMATO CHOW PATTY KEBAB – GEET

Tomato and yogurt coated meat tikki, delicately spiced in Geet Specialty herbs and spices and char grilled

TAMARIND, DATE COFFEE KEBAB – GEET

Boneless meat magically marinated in sweet sour, and olive marinating, Geet Specialty Herbs and spiced

ANARKALLI KEBAB – KERELA

Meat kebabs with pomegranate morel flavor napped powa tempered in mustard seeds

RESHMI ZAFFRANI KEBAB

Meat marinated with saffron, spices and hung curd char grilled layered on a bed of beetroot soil

DILLKHUSH KEBAB – LAHORE

Meat marinated in sweet and sour spicy herbs stuffed with melt in your mouth cheese

PESTO KEBAB – NORTH INDIA

Basil and pine nut flavored with silky smooth cashew marinate

All Gourmet kebabs above are made in lamb and chicken

CHICKEN- R85 .00

LAMB- R110.00

FISH – 125.00



GEET'S GOURMET -KEBAB'S

SEAFOOD TRILOGY

Coriander-sesame salmon, olive scallop Amritsar hammour, saffron mash

GUNPOWDER COCONUT PRAWNS

Tandoori South Indian spiced prawns, coconut raita

FRONTIER CHICKEN

Pulled chicken cutlet, red pepper chicken tikka avocado-onion salsa

CHICKEN TIKKA DUKI

Tomato-parmesan chicken tikka, dal maharani chicken tikka Chow patty bhaji

KAPI CHOP

Madras coffee-soy lamb chop, wild mushroom sauce smoked cashew-goat cheese
samosa

SEEKH KOFTA

Lamb Seekh kebabs, walnut-labnah heart lamb kofta

KABAB PLATTER

Amritsar machi, lamb Seekh kebab, tomato-parmesan chicken tikka

NAWABI NOORJAHNI

Fluffy chicken stuffed with mixed dried fruit and marinated in cashew nut paste and
char grilled

R85.00

CHATPATA KEBAB – MUMBAI

Lemony mint and cashew nut paste, tempered with herbs and char grilled.

Napped with Sautéed onions and seasonal Corn and organic greens

R99.00

CHOHKRI KEBAB

Duet of chicken and lamb a two side mouth watering appetizer

R99.00



GEET'S GOURMET -KEBAB'S

FRONTIER KEBAB

Pulled chicken cutlet, red pepper chicken tikka avocado-onion salsa
R99.00

CHILLI GARLIC SCALLOP,

Mein moilee sauce, crab bonda Watermelon-ginger juice
R50.00 each

MURGH MALAI CHOCOLATE KEBAB

Chicken marinated and cashew nut paste and cardamom coated with chocolate
R95.00

PISTACHIO CROQUETTE

Rich lamb and chicken filling is coated in a pistachio crust in these tasty
R110.00

ZAZZY SCALLOPS, RAWA PRAWNS

A combo of scallops and jazzy prawn lolly, and amazing flavored
R155.00

All Gourmet kebabs above are made in lamb and chicken.
ALL kebabs has the price in its own category below

All the above dishes can be tailored as per request

All rice is ordered separately, some dishes may contain traces of nuts, please ask your server, if any dietary requirements please inform us. All foods are strictly hallal.

Prices are inclusive of 15% VAT. A discretionary 10% service charge will be added to your bill for tables over 6 and above and 15% for tables of 14 and above.

Prices are subject to change prior notice.

Please note that from time to time certain dishes or ingredients are restricted due to market availability.



VEGETARIAN GARDEN

GREENS – FLAVOURS

RECOMMENDED FOR VEGAN AS WELL DINER'S

RECOMMEND WINE PAIRING:

RENEKE BIODYNAMIC: SAUVIGNON BLANC. BOSMAN ADAMA WHITE,

VEGETABLE BEGAM BEHAR

Delicate with mashed mix vegetables balls cooked in tomato sauce

AUBERGINE AND GREEN CHILI SALAN- GEET

A twist to the Hyderabad mirch ka salan, this one is made with aubergine, coconut and poppy seeds.

KATLI - PUNJAB

Pan fried aubergine stuffed with homemade cottage cheese and butter nut, smoked chili chutney This Punjab dish is simple, healthy and yet is own fascination

HYDERABAD MIRCH KA SALAN

Hyderabad preparation of fat chilies' and peppers cooked in ground peanuts and sesame

JALANDHARI GOBI BHURJEE

Cauliflower kheema braised in North Indian spices, fresh chenna, peas and tomato masala

GAJALI MASOORI - HIMALAYA

Spinach puree, homemade cottage cheese and green peas. Most exotic of the herbal India traditionally ever green state warm lashes of vegetables

SHOBI GARLIC

Fried mushroom, potatoes and cauliflower, cooked in special spices and herbs.

MALAI DAR SAAG

Spinach puree simmered with lashings of green chili and garlic finished with fresh coriander

ALL VEGETABLE FLAVOUR DISHES – R100.00

Please note that from time to time certain dishes or ingredients are restricted due to market availability



LENTIL FLAVOURS

(RECOMMENDED FOR VEGAN AS WELL)

An exclusive experience to quench your thirst for food and tantalize your taste buds!

PALAK MUNGORI - KARACHI

Fine cut leaf spinach, cooked lentils simmered with gram flour and matured coconut milk and freshly pounded coriander

DAL MAHARANI

A Punjabi delicacy of slow cooked urad dal and rajma enriched with fresh cream

DHAL MASALDER (LENTILS)

Chana, mog and moss oral dall cooked together with spice and herbs in butter ghee. Garnished with fried onions and coriander

CHICK PEA AND YELLOW DHAL THADKAWALI

Yellow lentils soaked overnight in herbs pouches over a char grilled oven, tempered with Cumin and Kashmir chili soft satin flavor

MAHARASHTRIAN VARAN/DAL:

A light and easy to prepare vegan Indian dish (varan) made of split pigeon peas/Tovar dal from the Indian state of Maharashtra

KABULI CHAANA MASALA

Chickpea masala curry flavored with carom seeds, amchoor & anardana powder

DOUBLE DHAL THADKA

Black and Yellow dhal a decadent flavor of Geet Chefs Specialist

ALL LENTILS FLAVOUR DISHES – R100.00

Please note that from time to time certain dishes or ingredients are restricted due to market availability

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the Menu is subjected to changes. Prices include VAT @ 15%. A 10% discretionary service charge will be added to your bill of 6 people and above. All gratuities are distributed to the entire team. Please note that from time to time certain dishes or ingredients are restricted due to market availability price change without prior notice due to market



VEGETABLE KOFTA BONANZA

(RECOMMENDED FOR VEGAN AS WELL)

ROGAN KOFTA

A gentle decadent vegetables in green yellow and red kofta made in Rogan gravy

SHOBI KUFTA BHUJON

Lightly spiced mixed vegetable balls cooked in spicy sauce with mushrooms, baked tomatoes and capsicum. Garnished with spring onions and coriander

APRICOT KOFTAS IN KORMA SAUCE – AMIRITSAR

Juicy apricots stuffed with a mélange of spices and nuts stuffed in potato and paneer to render a spell

SUBZ KOFTA KORMA – AMIRITSAR

Vegetable barrels cooked in rich korma sauce

KHUMBI TIKKI SAAG -- AMIRITSAR

Crisp mushroom tikki's in spinach braised with garlic and cumin

ANISEED ARBI BEETROOT KOFTA

Beetroot mashed with aniseed, simmered in and exotic nutty creamy cashew nut gravy

GOLI MASALA - PUNJAB

Organic greens steamed and mashed stuffed with homemade cheese in saffron sauce

RISTA SHAM SAVERA GREENS – DEHRADHUN

Chef's specialty homemade cottage cheese cooked in tomato saffron creamy gravy and spinach

TORAI AUR WADI- PUNJAB

Ridge ground lentil dumplings simmered with potatoes, tomatoes and green peas
A popular Indian dish "Wadi" Lentils are seasoned and made into dumplings and then simmered in yoghurt tomato gravy.



VEGETABLE KOFTA BONANZA

(RECOMMENDED FOR VEGAN AS WELL)

MARUDHAR SANGRIA KOFTA

Dessert beans marbles simmered in a an onion and tomato gravy delicately spiced

GIRI KOFTEH

Grated coconut Kofta spiced with pounded chili and cumin simmered in silky coconut milk flavored with curry leaves and hint of tomato

KUNDAN KOFTA

Crisp gram flour marbles stuffed with tart nuts, simmered in aromatic onion gravy

MANGOCHI PAKAURI

Bite size Mung lentil fritters spiced with red chilies, simmered in mixed dhal
Flavored with buttermilk and fenugreek leaves

MADHUR AMLA

Char grilled spiced paneer, tossed in sweet citrus masala flavored with maize and nutmeg with a topping of vegetables

ALL KOFTA FLAVORFUL DISHES - R130.00

PANEER - FLAVORS

(NOT RECOMMENDED FOR VEGAN DINER'S)

PANEER MAKHNI- PUNJAB

Paneer in a creamy tomato-fenugreek sauce

PANEER KHASA

Artisanal hand crafted tomato flavored paneer simmered and fresh tomato gravy, delicately, spiced with Fenugreek seeds.

PANEER SHVET

Paneer layered spiced dates, simmered in white gravy spiced in star anise.

LAGAN KA PANEER- GUJERAT

Homemade cottage cheese, simmered in a tomato and onion gravy flavored with chefs



PANEER – FLAVOURS

(NOT RECOMMENDED FOR VEGAN DINER'S)

PALAK CHAAMAM

Scoops of paneer simmered in leafy spinach gravy, infused with sundried Fenugreek leaves flavored, with cinnamon.

SHAHI PANEER- PUNJAB

Shahi Paneer is the slightly richer version of Paneer Makhani or Butter Paneer (the vegetarian counterpart of the famous Butter chicken).

PESTO PANEER- PUNJAB

And amazingly different flavor with coriander and spinach flavor source heavily creamy

BHATTI DA PANEER -DEHRADHUN

Tandoori paneer, tawa pulao, beetroot galauti, garlic riata

PANEER DUM ANARI – LAKHNOWI

Spiced paneer, tomato onion sauce, coriander root, yogurt, pomegranate

PANEER NIMBU PAYZA – BENGALI

Cottage cheese in lemon, lime scented with delicate onion and tomato gravy

SHABNAM MALAI PANEER MASALA – AMIRITSAR

Mushroom and cottage cheese paneer with delicate blend of clotted cream and herbs

PANEER LAVANG LATIKA- DEHRADHUN

Cottage cheese escallops stuffed with creamy khoya and mixed nuts, finished in a smooth fresh tomato and cashew nut based gravies laced

NIHARI VEGETABLE PANEER MASALA– AMIRITSAR

Spinach Pure with lentils, all garden vegetable and homemade cottage cheese

ALL PANEER FLAVOUR DISHES - R135.00



GOURMET FOOD INSPIRATION
INTRODUCING THREE PILLARS OF GEET CUISINE PROGRESSIVE
INDIAN CUISINE

FOOD IS THE AMBASORDOR OF THE NATION

THE PROGRESSIVE INDIAN THE KEBAB TRAIL ICONIC INDIAN CURRIES
GOURMET FLAVOURS LAMB, CHICKEN, FISH, DUCK, PRAWN, OSTRICH
(NEW)

An exclusive experience to quench your thirst for food and tantalize your taste buds!
“ALL NEW INTRODUCTIONS”

PATRANI JHOL – GOA

Boneless fillet cooked Bengali flouvered, meat gently cooked in coconut cream

MIRZA HASNU – DEHLI

Boneless pieces meat cooked, broccoli puree, broccoli heart salan.

KAWARAMA – MADRAS

Meat cooked with Indian pickling spices, yoghurt and onion.

NIMBU PAYZA – BENGALI

Meat in lemon, lime scented with delicate onion and tomato gravy.

AWADHI KORMA – DEHLI

Lamb leg, caramelized onion, cashew nut, saffron, kewra water.

AKHROTI – LAKHNOW

Lamb slow cooked with onions, toasted walnuts, black cardamom and mace.

PATIALA SHAHI - PATIALA

Simmered in a light sauce with onions, tomatoes and mild spice.

GASSI– LAKHNOWI

Deboned meat cooked in coconut, dried chilies, and coriander

LABABDAR– LAKHNOWI

Deboned meat tikki, tomato onion sauce, fenugreek



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“ALL NEW INTRODUCTIONS”

ANANAS HASH– LAKHNOWI

Succulent meat cooked in a coconut creamy dish, fairly a hottest dish.

NOORGEHANI- DEHRADHUN

Boneless chicken cooked in onion tomato with red wine and spiced with coriander

NIHARI NILGRI KURMA – MADRAS

Deboned meat in a decadent coconut and creamy, curry leaves and coconut flavored

PEPPER CHETTINAD – MADRAS

Another popular cuisine from the south is the Chettinad cuisine- the food native to the Chettinad region of Tamil Nadu state in South India..

NADAN CHEMEEN CURRY- DEHRADHUN

Malabar shrimp curry with coconut, curry leaf, ginger and fennel

TELLICHERRY – MADRAS

Boneless breast, tellicherry peppercorn sauce

KASIRI MAKHMALI MALIA – DELHI

Gentle creamy gravy with saffron and cashew nut flavoring cooked with deboned meat of your selection

KALUNJI AND SEASMIES MALSALA -MAHARASHTRA

Meat cooked in special tomato gravy, and fig and honey combination

KOLIWADA MASALA - MAHARASHTRA

An authentic Maharashtra dish cooked in a light onion, garlic and ginger and tomato homemade gravy



GOURMET FOOD INSPIRATION

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INDIAN CUISINE FOOD IS THE EMBASORDOR OF THE NATION**

THE PROGRESSIVE INDIAN THE KEBAB TRAIL ICONIC INDIAN CURRIES

TAWA TAK-KA-TAK

TAWA TAK-A-TAK dishes cooked on the griddle (The Tawa). The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favorite, these dishes are all served to your table on a traditional tawa. We employ the iron griddle for cooking, using the Tak-a-Tak method- One of the finest techniques of cooking in Indian Cuisine

“GOLDEN OLDIES CURRIES MASTERED AND NEVER FORGOTTEN”

BUTTER MAKHNI – NORTH INDIA

Char grilled boneless meats cooked in butter and satin smooth tomato creamy gravy

BADAMI –MULTAN / HYDRABAD

Tender boneless meat cooked in crushed almond and cashew nut cream sauce tenderly spiced

MALAI MILAN CHELLO – MULTAN

Mouth melting morsels of boneless meats laced with cream, cardamom and cheddar

CORIANDER SCENTED CURRY WITH APRICOTS- KERELA

Authentic yellow curry paste used in a wide variety of dishes simmered in curry leaves, cooked with apricots

REZALA – BAY OF BENGAL

A Bengali curry made in luscious creamy white gravy. Meat infused with deep, rich flavors of cashew nut, Cream, khoya (reduced milk) and coconut.

DHOI – DELHI

Tender boneless cubes braised in cumin, mustard seeds with thick yoghurt and pungent saffron. Flattered paneer kofta in a onion gravy and dressed with roasted

**CHICKEN- R155.00 OSTRICH– R200.00 DUCK- R200.00 LAMB –
R185.00 PRAWN– R185.00 FISH – R185.00**



GOURMET MEAT – LAMB FLAVOURS (NEW)

An exclusive experience to quench your thirst for food and tantalize your taste buds!

SEYAL- MAHARASHTRA

Cubed lamb cooked slowly in its own juices with caramelized onions and ripe Tomatoes, spiced with ground coriander, cumin and ajwain. This is a specialty from Maharashtra, a signature dish of the Sindhi community.

DALCHA – HYDERABAD

A famous meat curry from Hyderabad. It is made with yellow lentil of host of spices.

GOAN DISHES - GOA

A tangy addictive preparation of lamb cooked with tamarind and Goan spice paste

GOSHT AWADHI KORMA- DEHLI

Boneless lamb leg, caramelized onion, cashew nut, saffron, kewra water

SHAHI LAMB SHANK- NORTHERN INDIA

Black cumin rose curry, saffron honey foam

NALLI GOSHT- NORTH INDIA

Braised nali lamb chops, chili, ginger, yogurt onion sauce, green cardamom

CHUGUR GOSHT – HYDERABAD

A famous dish in Hyderabad .Chugur (tender tamarind leaves) cooked with mutton pieces is tangy and super delicious delicacy served with rice is loved by Hyderabad's

TARIWALA - GHARIWALI A

simple delicately prepared home style spicy chicken curry with fresh herbs

GHOSHT HARISA- GHARIWALI

Boneless lamb shredded cooked with rich heavy spice from the north in tomato gravy

BALCHO – KERELA

Ginger-chili lamb, spiced lamb jus, broccoli florets, curry leaf

ROGAN JOSH - DELHI

Succulent pieces of lamb cooked in a saffron and onion gravy

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R185.00 PRAWN– R185.00 FISH – R185.00**



GOURMET FOOD INSPIRATION

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INDIAN CUISINE FOOD**

THE AMBASSADOR OF THE NATION

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RECOMMEND WINE PAIRING:

SPRINGFIELD ESTATE "THE WORK OF TIME", NEIL ELLIS PINOTAGE,
BEYERSKLOOF CHENIN PINOTAGE, CEDERBURG MERLOT SHIRAZ, MURATI
LAURENS CAMPHER, UVA MIRA CHARDONAY

GOURMET COASTAL DELICACIES – FISH AND PRAWN FLAVOURS (NEW)

An exclusive experience to quench your thirst for food and tantalize your taste buds!

RASAM PODI PRAWNS – MADRAS

Tava queen prawns in South Indian spices, lime, and coconut chutney

PRAWN–R185.00

PRAWN BEPUDI MASALA

Tandoori roasted prawns, rich spicy & tangy tomato & onion gravy braised, ginger,
onion sauce, green cardamom

PRAWN–R185.00

COCONUT LIME PRAWNS - KERELA

A western coastal prawn preparation with the delicate flavors of coconut, lemongrass
lime leaves and kicks of roasted red chilies

PRAWN–R185.00

PRAWN LA JAWAB

Star anise scented Tava Prawns Masala on top of Grilled Aborigine Rolls stuffed with
Classical Punjabi Bharta, napped with Clove scented Curry Foam

PRAWN–R185.00

MACHLI TAAR KORMA - KERELA

Fresh catch of the day (Macchi) cooked in curry leaves flavor onion & tomato sauce

PRAWN–R185.00

NAWABI TAVA

Chicken and prawns cooked with tomatoes, onions and aromatic spices, served sizzling.

COMBO - R200.00

NEPALESE KA MOKAL

Combo of chicken lamb and prawn cooked in heavy tomato spicy gravy

COMBO - R200.00



KING OF BIRYANI'S

Biryani is a term referred to as 'Biryani', which means fried before cooking. It was brought to India by 'Taimur the Lame' in the 14th century from Persia, the humble rice dish made its way to the shahi bawarchi khana, where it combined with the Indian pulao to transform into the stately Biryani eaten all over the world. Served with MASALA riata

WILD MUSHROOM BIRYANI

Basmati rice tossed with shitake, morels and button mushrooms topped with caramelized onions
R125.00

BANARASI VEGETABLE BIRYANI

Basmati rice with assorted vegetable and paneer enriched with khoya and dry fruits
R140.00

ROGANI PANEER BIRYANI

Basmati rice with dry fruits and paneer cooked in Kashmiri Rogan josh spices and saffron
R125.00

AWADH BIRYANI

Choice of your meat marinated in chef's northern Indian herbs and spices

MAHAKNWALA BIRYANI (Butter chicken flavor)

Tender pieces of meat gently cooked in herbs and spice steamed in saffron rice

ROGAN BIRYANI (Rogan Josh flavor)

Tender pieces of meat gently cooked in herbs and spice steamed in

NEPALESE BIRYANI

Succulent lamb, Chicken and prawns cooked in saffron Basmati scented, rice served with riata Hyderabad is the food lover paradise and Dum Biryani is the one of the popular dish in this paradise.
R240.00

LAMB SHANK BIRYANI

Exotic lamb shank cooked in saffron rice with a delicately flaky pastry
R240.00



FROM THE RICE FIELD

COCONUT PULAO

Aromatic basmati rice sprinkled with toasted coconut and fresh fragrant coriander
R 35.00

CORIANDER PULAO

Basmati rice cooked and laced with coriander and curry leaves
R35.00

MUSHROOM PULAO

An excellent marriage of soft rice cooked in mushroom and spices “excellent”
R 50.00

BURNT GARLIC PULAO

Basmati rice cooked and laced with coriander, curry leaves and olive oil burnt garlic
R40.00

PESHAWARI PULAO SIGNATURE

Basmati rice cooked with sweet tutee fruity, dried fruit and nuts
R 50.00

MOTI PILOE

Rice cooked and cooked with green garden peas and cheek pea’s coriander scented
R 40.00

SAFFRON PULAO SIGNATURE

Basmati rice cooked and laced with coriander and saffron
R45.00

CRISPY VEG FRIED RICE - SIGNATURE

Basmati rice cooked and laced with coriander with seasonal crispy vegetable in
schwezan
R55.00

AMRTISARI PULAO

Basmati rice cooked with seasonal paneer, tutee fruity and ginger
R50.00

ZARASHT PULAO

Long grain basmati rice cooked with sweet and sour berries native to Kashmir style
R45.00



BAKED CANVAS BASKET - NAAN BREAD

Let food be your medicine and medicine be your food.

Naan is an essential accompaniment to hot meals. It is considered as a staple food in South and Central Asia. During Mughal times, Naan was a popular breakfast food and was eaten with kebabs. Geet's Naan bread is baked in a bee hive shaped clay oven and it comes in a large variety of flavors.

WE DO HAVE PLAIN, BUTTER, AND GARLIC NAAN ASK YOUR SERVER

CHURI NAAN

R35.00

GARLIC & OLIVE NAAN

R 35.00

HONEY & CORIANDER KULZZA

R 35.00

JALAPEÑO NAAN

R 35.00

BADAMI NAAN

R50.00

MASALA CHEESE & TOMATO NAAN

R 45.00

CHOCOLATE AND ALMOND NAAN

Unleavened bread stuffed with almonds and chocolate

R55.00

PESHAWARI NAAN

Unleavened bread stuffed with dried fruits and raisins baked to a succulent sweetness

R 45.00

CHEESE CHILLI AND CORN

Unleavened bread from fermented dough and flavored coriander laced with chili corn and cheese with coriander

R 40.00

BEET AND SUNFLOWER SEED KULCHA

Indian flat bread whipped with cottage cheese beet and seeds and

R50.00

JODHPURI CHUR CHUR PARATHA, FRESH GREEN PEA PESTO

Green pea with coconut and almond flakes stuffed, sweetly spiced and char grilled

R50.00



BOLLYWOOD MOCKTAILS

A rendezvous with Mock tails while various Indian mock tails will wash up ashore with a Full celebration. Who Says That Healthy Can't Taste Good? Keeping With Indian Tradition, We Present Our Version of the Lassi: Natural Yoghurt Mixed With Passion Fruit, or Mango Juice or Cumin, Salted, Sweet, Mango, and Fruit Cocktail Homemade Yogurt Whipped With a Choice of Chili and Cumin, Salted, Sweet and Mango

ALL MOCKTAILS

BOMBAY CRUSH FALOODA

PASSIONATE LASSI

STRAWBERRY DAIQUIRI

Fresh strawberry juice, crushed ice with a dash of lime

DATE DRINK

Mango juice, pineapple, orange juice, Grenadine

PINACOLADA

Pineapple juice, coconut cream, fresh cubes of pineapple

AFTER GLOW

Pineapple juice, orange juice and dash of grenadine

APPLE INDIAN PUNCH

Apple Juice, mango purée, cinnamon orange syrup, cloves

RED PASSION

Lychee puree, cranberry juice and grenadine syrup

CARDAMOM BUBBLES

Champagne brut, cardamom syrup, bitters, spiced white chocolate truffle

SESAME VANILLA

Lassi Sesame seed oil, vanilla and maple syrup, yoghurt

THE FORAGER

Champagne brut, acorn liqueur, black walnut bitters

ORANGE CURACAO,

Pineapple juice, fresh lemon juice, vanilla syrup and tea lemon juice, vanilla syrup and tea

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the Menu is subjected to changes. Prices include VAT @ 14%. A 10% discretionary service charge will be added to your bill of 6 people and above. All gratuities are distributed to the entire team. Please note that from time to time certain dishes or ingredients are restricted due to market availability price change without prior notice due to market



MOLECULAR GOURMET DESSERTS

The Indian royals referred to Desserts as Meetha. They were an indulgent lot and quite naturally, their penchant for luxury extended to their cuisine. Most of them had a prominent sweet tooth and unlike their western counterparts, they did not eat their sweets to close their meal, but instead ate at the beginning or alongside.

GEET... THE GOOD WIFE

The good spirit- the good food - the good vibes – the good life

GOOLUB JAMMON

Homemade reduced milk flavored in cardamom and milk deep fried slip in saffron syrup

R55.00

CHOCOLATE SAMOOSAS

Pastry stuffed with chocolate and nuts and raisins served with a choice of ice cream

R65.00

Orange Quinoa Sevaiyan

Homemade orange flavored vermicelli creamy combined with malia ice cream nested and silver foiled

R115.00

KULFI MERINGUE FRUIT MADNESS (Chefs specialty)

Homemade Meringue, Fresh fruit on with happiness the Geet way

R95.00

“INDIAN ICE CREAMS”

Ask your server for availability as these desserts are made in house so can be limited

MANGO AND PISTACHIO OPERA CAKE ICE CREAM

Three layers of kulfi ice cream with bondi and almond layers Geet Specialty

HOME MADE

RABARI MALIA ICE CREAM

MANGO CARDAMOM SCENTED

PISTACHIO AND SAFFRON SCENTED

ROSE SCENTED WITH ROSE ESSENCE

“SWINGING WITH FLAVOURS OF SWEET –DESSERTS”

CHARDONNAY FIG & HONEY SORBET

LEMON SORBET or MANGO & CHILLI

BERRIES OF THE FORREST Sorbet

ICE-CREAM -CUSTOM MADE FLAVOURS GELATO, VANILLA & CHOC CHIP

CHOCOLATE & NOUGAT GELATO , MANGO GELATO



GARDEN OF GEET SALAD - VEGETABLE NIRVANA

How can you tell a chili bean from a regular bean? The chilly one wears a shawl.
Let my words, like vegetables; be tender and sweet, for tomorrow I may have to eat
them. When is a cucumber like a strawberry? When one is in a pickle and the other is in
a jam.

GREEK SALAD

A rough country salad of juicy tomatoes, crisp cucumber, sliced onions, green pepper,
feta cheese and black olives.

R30.00

CAPRESE SALAD

*Grilled tomatoes and cottage cheese on a bed of grilled aubergine laced with basil
What is a Honeymoon Salad? Lettuce alone, with no dressing.*

Chefs' specialty

R65.00

PAPAYA SALAD

*Geet's famous papaya salad, tossed in date and tamarind sauce with crunchy cashew
nuts,*

Fresh lemon grass and sesame seeds

R50.00

SOFT HUES -TONGUE TEASERS

Riata is a side dish in Indian cuisine which is made by blending thick yogurt with various fruits,
vegetables, and spices. Riata is both cooling and spicy, with the yogurt soothing the mouth while
eating spicy food, while the chilies which are frequently used in riata keep the taste buds on their
toes.

CUCUMBER RIATA

Yogurt, with garden fresh cucumber lightly spiced with chat masala

R15.00

APPLE, POMEGRANATE AND ALMONDS RIATA

Yogurt, with garden fresh apple, almonds and pomegranate juice spiced with chat
masala

R15.00

MIX SPICY RIATA

Mint homemade yogurt, with garden fresh chopped onion .cucumber, tomato and
spiced chat masala

R20.00



CHEFS TABEL - VEGETARIAN

Wine pairing menu

A new concept were by we will have tasting chefs table menu with elegant wine paired with each dish

Recommended Wines: Festival If White and Pink Wine

Non alcoholic wines: Lancers FREE n/v JM da Fonseca White,
Lancers n/v general area Rosé

Pannier Medu Vadai, Kafir Lime Gun Powder, Onion Chutney

GHOST CORNER WILD FERMENT SAUVIGNON BLANC

Potato Sphere Chaat, White Pea Ragda

LA VIERGE ORIGINAL SIN SAUVIGNON BLANC

Baked Paneer Pinwheel, Indian Coriander Pesto

JORDANS INSPECTOR PERINGEUY CHENIN BLANC

Dahi Goat Cheese Kebab, Pickled Chilies, Rassa Tomato

TOKARA DIRECTORS RESERVE WHITE

Panko Crusted Bharwan Mirch, Goat Cheese Mousse, Chili Aam Papad
Chutney



CHEFS TABEL

A new concept were by we will have tasting chefs table menu with elegant wine paired with each dish

Recommended Wines: Festival If White and Pink Wine

EIKENDAL JANINA UNWOODED CHARDONNAY

Thai Pomelo Segments, Amla Murabba Reduction, Roast Cashew

RUPERT AND ROTHSCHILD BARONESSE NADINE

Burrata Papdi Chaat, Homemade Tomato Pickle

SHANNON VINEYARDS SEMILLON

Kashmiri Morel Musallum, Crisp Parmesan

PAUL CLUVER RIESLING

Ghee Roast Soya Boti, Roomali Roti Pancake, Chutneys

SARONSBURG VIOGNIER

Chowk Di Tikki Semolina Crusted Potato, Fenugreek Patty, Chickpea Mash, Sweet Yoghurt, Tamarind Chutney



CHEFS TABEL

A new concept were by we will have tasting chefs table menu with elegant wine paired with each dish

Below menus are for group booking

Advanced reservation is required to facilitate this as choice selection
Prices are set as per choice of wine and menu

LISMORE SYRAH

Chicken Khurchan Phulka Taco

THE GHOST CORNER PINOT NOIR

Shredded Kolhapur Chicken Salad, Avocado Koshimbir, Mint Bhondi

HARTENBURG MERLOT CABENET FRANC MALBERC

Duck Khurchan Cornetto, Herb Yoghurt, Chili Chutney

DE GRENDEL RUBAIYAT

Ghee Roast Mutton Boti, Roomali Roti Pancake, Chutneys

TOKARA DIRECTORS RESERVE RED

Meetha Aachaar Spare Ribs, Sun Dried Mango, Kohlrabi Lachha



Chefs Table

Sommelier's Pairing

A new concept were by we will have tasting chefs table menu with elegant wine paired with each dish

PREMIUM MENUS PLATED IN ROYAL WAY

Geets Sharing Suggestions for Friends and Families- these menus are pre-advanced bookings and private dining rooms are provided for a total gourmet experience

Uva Mira



The Mira

COCONUT LIME PRAWNS

A western coastal prawn preparation with the delicate flavors of coconut, lemongrass lime leaves and kicks of roasted red chilies

Cedarburg Five Generations

GOAN FISH

A tangy addictive preparation of sea bass cooked with tamarind and Goan spice paste

Rustern Vrede Merlot

LOBSTER TIKKA MASALA

Tandoori lobster morsels tossed in a tikka masala

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details



Chefs Table

Sommelier's Pairing

A new concept were by we will have tasting chefs table menu with elegant wine paired with each dish

PREMIUM MENUS PLATED IN ROYAL WAY

Geets Sharing Suggestions for Friends and Families- these menus are pre-advanced bookings and private dining rooms are provided for a total gourmet experience

Marras Swartland Shiraz Cinsaut

Baked fish, Amritsar masala butter, white bait papad



Cedarburg

Merlot

Shiraz

Tandoori chili prawns, wasabi malai chutney

Kliene Zaira Cab Merlot Shiraz

Tasting of papads, chicken liver pickle, prawn balchao, chicken chaat, house chutneys

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details

Chefs Table



Sommelier's Pairing

A new concept were by we will have tasting chefs table menu with elegant wine paired with each dish

Kanonkop Kadette Pinotage

Murg Kalimirch

Chicken braised in cracked black peppercorns sunflower seeds and robust dark spices

L'avenir Single Block Pinotage

Murg Makhni

Popularly known as Butter Chicken, this is a Punjabi preparation of chicken tikka cooked in a creamy tomato sauce with a hint of fenugreek

Demorgenzon Syrah

Rogan Lamb Shank

Shank of lamb slow
and spices



cooked in Kashmiri chilies

Cirrus Syrah

Lamb Gucci Korma

Decadent lamb and morel stew tempered with curry leaves and laced with
truffle oil

Chefs Table

Signature Preparations

Wine and Food Paring Tasting Menus



Sommeliers

Bill Cart —

Salmon

Brut Rose

Shannon

Semillon

Semillon is sometimes aged in oak, but even if un-oaked; it develops a delightful nutty flavor, It tends to produce full bodied wines with good aciditv. The best drv.

A full and accurate



Chefs Table

Signature Preparations

Wine and Food Paring Tasting Menus

Sommeliers Selection

Tokara Directors

Lemondrass

Reserve Red



Chefs Table

Signature Preparations

Wine and Food Paring Tasting Menus



Wine Selection

Uva Mira

Merlot

Rich on the palate with flavors of Chocolate, Plums, Mint, Violet, Spice, Mocha, Fruit Cake and Nuts. Enjoy light to full flavored red meat dishes and even fuller flavored chicken dishes with this wine. Diced chicken marinated with

Non-Alcoholic

Pairing

Degustation Menu. Spiced Pear Toddy

Star anise is a main source of shikimic acid which boosted the spice's prominence in western medicine. It is one of the main elements for making the anti- influenza medicine called Tamiflu and used to



Chefs Table

Signature Preparations

Wine and Food Paring Tasting Menus

Chefs selection

De Moganster

Chenin Blanc

**This is one of our most
versatile white varieties.**

Silver Moon Tea



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JOURNEY OF GEET'S MENU IS VERY SPECIAL STYLE AND DIFFERENT REGIONS OF INDIA

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Geet

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