



INDIAN TANDOORI RESTAURANT ALBURY & WODONGA



**6 TIMES
WINNER
AWARD OF EXCELLENCE**

**SAVOUR RESTAURANT
& CATERING AWARD**

**2002, 2012, 2014,
2016, 2019 & 2020**

V/O = Vegan Option



Banquets

Singh's Special Banquet (2 people only) 36.90 per person

Entrée: Vegetable Samosa,
Mains: Butter Chicken, Rogan Josh, rice, naan, pappadums

Special Taj Banquet (2 or more people) 39.90 per person

Two Entrée's: Samosa, Chicken Tikka
Four Curries: Butter Chicken, Beef Madras, Lamb Rogan Josh
Mixed Vegetable, rice and naan.

Maharaja Banquet (3 or more people - eat as much as you like) 46.90 per person

Three Entrée's: Seekh Kebab, Chicken Tikka and Samosa
Four Curries: Butter Chicken, Rogan Josh, Beef Vindaloo and mixed vegetables,
Accompaniments: rice & mixed naan,
Dessert of the night.

Seafood Banquet (3 or more people - eat as much as you like) 49.90 per person

Three Entrée's: Tandoori Prawns, Chicken Tikka and Samosa
Four Curries: Butter Chicken, Rogan Josh, Fish Malabar, & Mango Prawns,
Accompaniments: rice and mixed breads,
Dessert of the night

Favourites of the Restaurant

Murgh Metha 28.90

A rural chicken delicacy cooked in fenugreek spiced medium

Hyderabadi Do Pyaza 28.90

This chicken dish was accidentally discovered in the kitchens of the Mughal courtier Akbar, when his chef added two types of onion to the dish. A favourite throughout India.

This dish is prepared in a traditional cast iron 'kadhai' enhancing the flavours of the meat

Nargasi Kofta 29.90

North Indian traditional Beef minced spicy balls cooked in mouth-watering sauce

Chicken Shahjahani 29.90

Tender pieces of chicken breast marinated in white wine and cooked in special sultana & cashew nut sauce and garnished with dry fruits

Chicken Achari 28.90

Small pieces of spring boneless chicken tempered with cumin seeds and cooked slowly in exotic five spice mixture made out of dried mixed pickles

Keema Matar 29.90

Minced Beef cooked with green peas, coriander, cinnamon, fresh coriander and herbs in a lightly spiced sauce

Chicken Pasanda 29.90

Mild chicken curry cooked in aromatic almonds and cashew nut sauce with a touch of cream

From the Tandoori Oven Indian style barbecue

Kalmi Kebabs (5 piece full meal) 33.90

Juicy baby Lamb cutlets marinated in specially made yoghurt paste and cooked in Tandoori. Served with salad and mint chutney

Tandoori Chicken 28.90

The traditional Tandoori chicken with a saffron scent, served with salad, and Raita

Lamb Maharaja 35.90

Spiced lamb cutlets cooked with aromatic spices and finished with fresh ginger

V/O = Vegan Option

Shuruaat | Entrees *(All entrees served with Mint Chutney)*

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| Lentil Soup | 18.90 |
| Meen Varuthathu (Kerala Fish Fry) <i>4 pieces of fish steaks served with mint chutney</i> <i>A specialty of Kerala, a land of spices, shallow fried, after overnight marination of garlic, ginger, curry leaves, turmeric & black pepper powder, shallow fried in coconut oil. A very tempting snack</i> | 26.90 |
| Fish Pakora (3 piece) <i>Ling fish fillets marinated in lemon juice, garlic, ginger, spices and lightly fried until golden brown</i> | 23.90 |
| Prawn Pakora (5 piece) <i>Shelled prawns dipped in a lightly spiced batter of chick pea flour with spices and chilli then fried</i> | 23.90 |
| Paneer Pakora (5 piece) <i>Thin cottage cheese fingers deep-fried with flour served with spicy mint chutney</i> | 20.90 |
| Meat Samosa Fingers (2 piece) <i>Beef mince filled in homemade pastry pockets</i> | 12.90 |
| Vegetable Samosa (2 piece) <i>Triangular pastry filled with vegetables, floured with spices and exotic herbs served with mint chutney</i> | 12.90 |
| Onion Bhaji (2 piece) V/O <i>Slices of onion and potato spiced and coated with chick pea flour batter, deep fried to a golden colour</i> | 12.90 |
| Chicken Tikka (3 piece) <i>Boneless Spring Chicken fillets marinated in tikka sauce and cooked in Tandoori (clay oven)</i> | 23.90 |

V/O = Vegan Option

Shuruaat | Entrees *continued.....*

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| Paneer Tikka <i>Indian cottage cheese marinated and grilled in tandoori oven</i> | 25.90 |
| Aloo Tikka Chaat <i>A crispy potato patty flavoured with spices and topped with yoghurt and chutney</i> | 21.90 |
| Samosa Chaat <i>A tangy spicy dish with crunchy samosas and chickpeas tipped up with raita and tamarind chutney</i> | 20.90 |
| Barah Kebab (3 piece) <i>Fresh tender baby Lamb cutlets deeply marinated with Barah Yoghurt Sauce, Served with mint chutney</i> | 27.90 |
| Seekh Kebab (3 piece) <i>A speciality from the kitchen, Beef mince with onion and green spices, pressed on a skewer and smoke roasted in the Tandoori oven</i> | 23.90 |
| Tandoori Mixed Platter (for 2) <i>Tandoori Fish Tikka, Chicken Tikka and Lamb Cutlets, served on a Sizzler. Best value for money</i> | 29.90 |
| Tandoori Prawns (4 piece) <i>King prawns marinated with garlic, ginger and lemon juice in Tandoori Marsala and cooked in Tandoori oven</i> | 24.90 |
| Tandoori Fish Tikka (2 piece) <i>Ling fish fillets marinated in seafood Tandoori masala and cooked in the Tandoori oven</i> | 24.90 |
| Mixed Entree (for 2) <i>Seekh Kebabs, Chicken Tikka and Vegetable Samosa. Best value for money</i> | 28.90 |
| Mughlai Chicken Tikka (3 piece) <i>Chick breast fillet marinated in specially made Tandoori paste and cooked in Tandoori oven</i> | 25.90 |



V/O = Vegan Option

From The Vegetable Garden



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|---|-------|
| Vegetable Makhini V/O | 26.90 |
| <i>Chefs favourite, combination of mixed vegetables slow cooked in traditional style with butter, & tomato based creamy sauce, very mild dish</i> | |
| Mushroom Masala V/O | 26.90 |
| <i>Mushrooms and potatoes mixed in tandoori masala and tossed in onion, tomato and capsicum</i> | |
| Channa Masala V/O | 26.90 |
| <i>Chick Pea curry made with a fragrant blend of herbs and spices</i> | |
| Bombay Aloo Methi V/O | 26.90 |
| <i>Small potato chats slowly cooked with fresh fenugreek leaves, ginger, mustard seeds and delicious tomato based sauce</i> | |
| Mattar Paneer | 26.90 |
| <i>A North Indian dish consisting of peas and paneer in a tomato based sauce, spiced with garam masala and garnished with fresh coriander</i> | |
| Sambar Dal V/O | 26.90 |
| <i>Lentils cooked in South Indian style with seasonal vegetables, tempered with mustard seeds, dried chillies and curry leaves</i> | |
| Shahi Paneer | 26.90 |
| <i>Homemade cottage cheese cooked with cashew nuts sauce on low heat with tomatoes and dried fenugreek leaves</i> | |
| Mushroom Dahi Masala | 26.90 |
| <i>Fresh mushrooms, green peas, potatoes cooked with yogurt, tomato sauce and freshly ground spices</i> | |
| Dal Tarka V/O | 26.90 |
| <i>Yellow lentils with butter fried onion, tomatoes and garlic</i> | |

V/O = Vegan Option

From The Vegetable Garden *continued*

- Mixed Vegetable Korma** V/O 26.90
Mixed vegetables cooked in a cashew butter and creamy sauce garnished with nuts
- Mixed Vegetables** V/O 26.90
Combination of mixed vegetables cooked in traditional style
- Vegetable Masala** V/O 26.90
Mixed Vegetables cooked in garlic, ginger and stirred through marsala sauce
- Aloo Matar Tamatar** V/O 26.90
Special vegetarian dish of potatoes, peas and tomato
- Aloo Gobi** V/O 26.90
A popular Indian vegetarians dish made with potatoes, cauliflower and Indian spices
- Saag Paneer** 26.90
Traditional North Indian dish of cottage cheese and pureed spinach with spices
- Saag Aloo** V/O 26.90
Traditional North Indian dish with pureed spinach and potatoes
- Shabnam Curry** V/O 26.90
Mushrooms, peas and potato cooked in special creamy sauce
- Malai Kofta** 26.90
Mashed vegetables ball with cottage cheese cooked in chef's special sauce
- Paneer Masala** 26.90
Cottage cheese cooked in garlic, ginger, onions and tomato in chilli sauce
- Dhal Makhini** V/O 26.90
Black Lentils slow cooked with garlic, ginger & onions in mild tomato based creamy sauce

V/O = Vegan Option

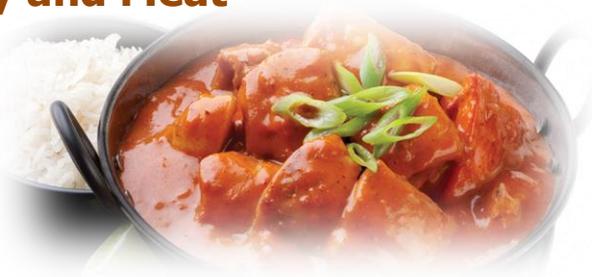


Murgh and Gosht | Poultry and Meat

Our Signature Dish

Butter Chicken (Murgh Makhani)

Tender chunks of Tandoori chicken Tikka cooked in mouth-watering butter and tomato based in a creamy sauce



28.90

Mango Chicken

Mild Chicken curry in mango-flavoured sauce finished with coconut cream

28.90

Roganjosh

North Indian style boneless lamb cooked in traditional gravy

28.90

Chicken Tikka Korma

Chicken breast barbecued in tandoor, cooked in mild creamy buttery sauce, garnished with cashew nuts

28.90

Chicken Dahiwala

Boneless pieces of chicken cooked with garlic, onions, tomatoes and fresh yogurt

28.90

Bhuna Gosht

Lamb cooked with tomato, onions, ginger green chilli and herbs

28.90

Subzi Gosht

Lamb, beef or chicken cooked in traditional Kashmiri style with fresh vegetables

28.90

Saag Gosht

A muglai dish of green spices from Kashmiri and pureed spinach with coriander lamb, beef or chicken

28.90

Murgh and Gosht | Poultry and Meat *continued*

Korma Curry 29.90

Muglai style dish cooked in a cashew butter and creamy sauce garnished with nuts lamb, beef or chicken



Goan Vindaloo 28.90

Hot - *Goan Style hot curry, cooked in a vindaloo sauce, finished with green chillies lamb, beef or chicken*

Beef Kebab Makhini 29.90

Beef mince with spices, roasted over charcoal & cooked delicately with butter & tomato based creamy sauce, very mild

Madras Curry 28.90

Spicy dish with coconut cream, chillies, green pepper, onion and green coriander leaves lamb, beef or chicken

Chilli Masala Curry 28.90

Chunky meat pieces lamb, beef or chicken cooked in onion, ginger and garlic in a special chilli sauce

Chicken Jalfrazi 28.90

Chicken fillet pieces lightly spiced, cooked with fresh capsicum, onions & tomatoes

Mughali Chilli Beef 29.90

Diced Beef cooked with mixed spices and herbs in a medium/hot tomato sauce with onions and chilli

Beef Bombay 28.90

Well-seasoned diced beef cooked with potatoes, onions, tomatoes and spices in a medium tomato based sauce

All prices included GST

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From The Sea

Prawn Malabar 29.90

Prawns cooked delicately in a creamy coconut milk sauce with curry leaves, tomatoes and capsicum. A very tempting dish

Saag Prawn 29.90

Soothing combination of prawns with puree of spinach and sliced, fresh coriander

Meen Murringakka (Kerala Fish Curry) 29.90

This killer fish curry comes from the house of Taj in Kerala. The fish is cooked with tamarind, coconut & drumsticks and then tempered with onions & red chillies.

Cochin Prawn 29.90

King prawns flavoured with homemade masala & curry leaves topped off with a South Indian inspired coconut gravy. Best enjoyed spicy

Prawn Masala 29.90

King prawns sautéed with garlic, ginger, onions and herbs cooked in a medium spicy gravy to an aromatic flavour

Fish Malabar 29.90

Pieces of Ling Fish marinated in lemon sauce, garlic and ginger, cooked in a lavishly spiced rich creamy coconut sauce

Fish Tikka Masala 29.90

Fish fillets marinated with garlic, ginger & lemon juice, cooked in onion and tomato based gravy, garnished with garam masala, fresh coriander & ginger. Best enjoyed medium

Fish Malai *Ling Fish cooked in tomatoes, butter and creamy sauce* 29.90



Fish/Prawn Vindaloo 29.90

Very hot. *A special Goan style curry in chef's special dynamite sauce*

Mango Prawn *Prawns cooked in a mango sauce* 29.90

Garlic Chilli Prawns 29.90

Prawns tempered with garlic, red chillies & vinegar in a spicy curry sauce

Indian and Chinese Fusion Specialties

Indian-Chinese cuisine emerged as a result of the migration of Chinese to the Indian subcontinent many decades ago. As with Indian cooking, Chinese cooking is provincial and the staple is rice.

When Indians went to Chinese restaurants in India, they were looking for spicy Chinese food. What emerged was a cuisine that merged Indian spices, which suited the local tastes, with classic Chinese recipes and cooking techniques.

So Indian-Chinese food, blended with Indian spices and seasonings overlaid with Chinese techniques was added to the other culinary traditions.

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| Chicken Manchurian | 31.90 |
| <i>Boneless diced chicken dipped in batter, deep fried and tossed in Manchurian sauce</i> | |
| Vegetarian Chinese Fried Rice (serves two) | 29.90 |
| <i>Garden fresh vegetables sautéed with soya sauce & black pepper powder, cooked to perfection with non-sticky long grain basmati rice in Indo-Chinese style.</i> | |
| Paneer Manchurian | 30.90 |
| <i>Cubes of cottage cheese dipped in batter, deep fried and tossed in Manchurian sauce</i> | |
| Crispy Chicken Honey Chilli | 32.90 |
| <i>Chicken tenderloins crispy fried, finished with tangy honey chilli mix</i> | |
| Chilli Chicken (Chinese Style) | 32.90 |
| <i>Boneless diced chicken, tossed in chilli garlic sauce and cooked with capsicum, onions, and special mix Indo-Chinese spices</i> | |
| Special Fried Rice (serves two) | 29.90 |
| <i>Fried rice mixed with egg, chicken, prawns, and a touch of sauce</i> | |

V/O = Vegan Option



Rice

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|------------------------|--|------|
| Rice | <i>Basmati rice cooked with touch of Indian herbs</i> | 5.90 |
| Kashmiri Pulao | <i>fluffy saffron rice with an exotic range of nuts and fruits</i> | 6.90 |
| Green Pea Pulao | <i>Saffron rice cooked with green peas and tomatoes</i> | 6.90 |
| Mushroom Pulao | <i>Basmati rice cooked with mushrooms and mild spices</i> | 6.90 |

Biryani

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|--|--|-------|
| Tikka Biryani | | 30.90 |
| <i>Saffron rice cooked with tandoori chicken and spices in mughlai flavour served with raita.</i> | | |
| Biryani (serves two) | | 30.90 |
| <i>Long grain rice steamed together with boneless pieces of lamb, beef or chicken, fresh herbs and aromatic spices, accompanied by raita</i> | | |
| Prawn Biryani | | 31.90 |
| Vegetarian Biryani (serves 2) | | 29.90 |

All prices included GST

Accompaniments

| | | |
|--|--------------|-------|
| Platter | Small | 17.90 |
| Tomato and onion, Raita, Mint Chutney, Mango Chutney, Pappadams | Large | 22.90 |
| Achar <i>Mixed pickles</i> | | 6.90 |
| Onion Tomato <i>Onion, tomato and coriander with salt, pepper and lemon</i> | | 5.90 |
| Raita <i>Homemade yogurt with cucumber</i> | | 5.90 |
| Mango Chutney <i>(sweet)</i> | | 8.90 |
| Garden Salad | | 15.90 |



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Bread from The Tandoor

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|-----------------------------|---|------|
| Tandoori Kulcha | <i>Naan stuffed with tandoori chicken tikka and Taj's cheese</i> | 6.90 |
| Pishwari Nan | <i>Sweet naan bread stuffed with coconut and sultanas</i> | 6.90 |
| Butter Paratha | <i>Whole meal flour layered with butter and baked in Tandoori, very rich very tasty</i> | 6.90 |
| Nan | <i>Plain flour bread from the clay oven</i> | 4.90 |
| Garlic Nan | <i>With fresh garlic, coriander and butter</i> | 5.90 |
| Aloo Kulcha | <i>Stuffed with potatoes, peas, coriander and spices</i> | 6.90 |
| Roti | <i>Wholemeal flour bread</i> | 4.90 |
| Paneer Naan | <i>Stuffed with Taj's special cheeses (India's pizza)</i> | 6.90 |
| Keema Naan | <i>Naan stuffed with Beef mixed and cooked in Tandoori</i> | 6.90 |
| Onion Kulcha | <i>Naan Stuffed with spiced onion and coriander</i> | 6.90 |
| Pappadums (4 pieces) | | 5.90 |

All prices included GST

Desserts

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|---|-------|
| Mango Kulfi <i>Homemade Indian ice-cream</i> | 14.90 |
| Gulab Jamun (hot or cold) (two pieces) <i>Hot dumplings made of cottage cheese with dry milk, dipped in sugar syrup</i> | 11.90 |
| Chocloate Naan <i>With ice cream</i> | 14.90 |
| Gulab Jamun <i>With Mango Kulfi</i> | 15.90 |
| Gulab Jamun <i>With Vanilla Ice Cream</i> | 14.90 |
| Vanilla Ice Cream <i>With chocolate, strawberry or caramel topping</i> | 10.90 |

Kids Menu

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|---|-------|
| Chicken Tikka (2 pieces) <i>With Chips and ice-cream and baby chocolate Naan</i> | 20.90 |
| Chicken Nuggets & Chips <i>With Chips and ice-cream and baby chocolate Naan</i> | 20.90 |

We cater for Gluten Free, Dairy Free and Vegan. Please ask our staff

Corkage \$3.90 per person | Children welcome and catered for

10 % discount for Senior Citizens Prices may vary from those listed

We do not accept individual payments from tables.

Public Holiday surcharge 15%

We welcome your comments to help us serve you better.

If you're happy, tell your friends, if not, tell us! If we keep our customers happy, they keep us in business.

Thank You!

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