



# 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)**

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

### **Special Taj Banquet (2 or more people)**

**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)**

**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)**

**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 Methe**

A rural chicken delicacy cooked in fenugreek spiced medium

### **Hyderabadi Do Pyaza**

*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**

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

### **Chicken Shahjahani**

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

### **Chicken Achari**

*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**

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

### **Chicken Pasanda**

*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)

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

### **Tandoori Chicken**

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

### **Lamb Maharaja**

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

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

### **Lentil Soup**

**Meen Varuthathu** (Kerala Fish Fry) *4 pieces of fish steaks served with mint chutney*  
*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*

### **Fish Pakora** (3 piece)

*Ling fish fillets marinated in lemon juice, garlic, ginger, spices and lightly fried until golden brown*

### **Prawn Pakora** (5 piece)

*Shelled prawns dipped in a lightly spiced batter of chick pea flour with spices and chilli then fried*

### **Paneer Pakora** (5 piece)

*Thin cottage cheese fingers deep-fried with flour served with spicy mint chutney*

### **Meat Samosa Fingers** (2 piece)

*Beef mince filled in homemade pastry pockets*

### **Vegetable Samosa** (2 piece)

*Triangular pastry filled with vegetables, floured with spices and exotic herbs served with mint chutney*

### **Onion Bhaji** (2 piece) V/O

*Slices of onion and potato spiced and coated with chick pea flour batter, deep fried to a golden colour*

### **Chicken Tikka** (3 piece)

*Boneless Spring Chicken fillets marinated in tikka sauce and cooked in Tandoori (clay oven)*

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## Shuruaat | Entrees *continued.....*

### **Paneer Tikka**

*Indian cottage cheese marinated and grilled in tandoori oven*

### **Aloo Tikka Chaat**

*A crispy potato patty flavoured with spices and topped with yoghurt and chutney*

### **Samosa Chaat**

*A tangy spicy dish with crunchy samosas and chickpeas topped up with raita and tamarind chutney*

### **Barah Kebab (3 piece)**

*Fresh tender baby Lamb cutlets deeply marinated with Barah Yoghurt Sauce, Served with mint chutney*

### **Seekh Kebab (3 piece)**

*A speciality from the kitchen, Beef mince with onion and green spices, pressed on a skewer and smoke roasted in the Tandoori oven*

### **Tandoori Mixed Platter (for 2)**

*Tandoori Fish Tikka, Chicken Tikka and Lamb Cutlets, served on a Sizzler. Best value for money*

### **Tandoori Prawns (4 piece)**

*King prawns marinated with garlic, ginger and lemon juice in Tandoori Marsala and cooked in Tandoori oven*

### **Tandoori Fish Tikka (4 piece)**

*Ling fish fillets marinated in seafood Tandoori masala and cooked in the Tandoori oven*

### **Mixed Entree (for 2)**

*Seekh Kebabs, Chicken Tikka and Vegetable Samosa. Best value for money*

### **Mughlai Chicken Tikka (3 piece)**

*Chick breast fillet marinated in specially made Tandoori paste and cooked in Tandoori oven*



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## From The Vegetable Garden

### **Vegetable Makhini** v/o

*Chef's favourite, combination of mixed vegetables slow cooked in traditional style with butter, & tomato based creamy sauce, very mild dish*

### **Mushroom Masala** v/o

*Mushrooms and potatoes mixed in tandoori masala and tossed in onion, tomato and capsicum*

### **Channa Masala** v/o

*Chick Pea curry made with a fragrant blend of herbs and spices*

### **Bombay Aloo Methi** v/o

*Small potato chats slowly cooked with fresh fenugreek leaves, ginger, mustard seeds and delicious tomato based sauce*

### **Mattar Paneer**

*A North Indian dish consisting of peas and paneer in a tomato based sauce, spiced with garam masala and garnished with fresh coriander*

### **Sambar Dal** v/o

*Lentils cooked in South Indian style with seasonal vegetables, tempered with mustard seeds, dried chillies and curry leaves*

### **Shahi Paneer**

*Homemade cottage cheese cooked with cashew nuts sauce on low heat with tomatoes and dried fenugreek leaves*

### **Mushroom Dahi Masala**

*Fresh mushrooms, green peas, potatoes cooked with yogurt, tomato sauce and freshly ground spices*

### **Dal Tarka** v/o

*Yellow lentils with butter fried onion, tomatoes and garlic*

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## From The Vegetable Garden *continued* .....

### **Mixed Vegetable Korma** V/O

*Mixed vegetables cooked in a cashew butter and creamy sauce garnished with nuts*

### **Mixed Vegetables** V/O

*Combination of mixed vegetables cooked in traditional style*

### **Vegetable Masala** V/O

*Mixed vegetables cooked in garlic, ginger and stirred through masala sauce*

### **Aloo Matar Tamatar** V/O

*Special vegetarian dish of potatoes, peas and tomato*

### **Aloo Gobi** V/O

*A popular Indian vegetarians dish made with potatoes, cauliflower and Indian spices*

### **Saag Paneer**

*Traditional North Indian dish of cottage cheese and pureed spinach with spices*

### **Saag Aloo** V/O

*Traditional North Indian dish with pureed spinach and potatoes*

### **Shabnam Curry** V/O

*Mushrooms, peas and potato cooked in special creamy sauce*

### **Malai Kofta**

*Mashed vegetables ball with cottage cheese cooked in chef's special sauce*

### **Paneer Masala**

*Cottage cheese cooked in garlic, ginger, onions and tomato in chilli sauce*

### **Dhal Makhini** V/O

*Black Lentils slow cooked with garlic, ginger & onions in mild tomato based creamy sauce*

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## 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*



#### **Mango Chicken**

*Mild chicken curry in mango-flavoured sauce finished with coconut cream*

#### **Roganjosh**

*North Indian style boneless lamb cooked in traditional gravy*

#### **Chicken Tikka Korma**

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

#### **Chicken Dahiwala**

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

#### **Bhuna Gosht**

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

#### **Subzi Gosht**

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

#### **Saag Gosht**

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



## Murgh and Gosht | Poultry and Meat *continued* .....

### **Korma Curry**

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



### **Goan Vindaloo**

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

### **Beef Kebab Makhini**

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

### **Madras Curry**

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

### **Chilli Masala Curry**

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

### **Chicken Jalfrazi**

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

### **Mughali Chilli Beef**

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

### **Beef Bombay**

*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**

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

### **Saag Prawn**

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

### **Meen Murringakka** (Kerala Fish Curry)

*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**

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

### **Prawn Masala**

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

### **Fish Malabar**

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

### **Fish Tikka Masala**

*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*



### **Fish/Prawn Vindaloo**

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

**Mango Prawn** *Prawns cooked in a mango sauce*

### **Garlic Chilli Prawns**

*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.

### **Chicken Manchurian**

*Boneless diced chicken dipped in batter, deep fried and tossed in Manchurian sauce*

### **Vegetarian Chinese Fried Rice** (serves two)

*Garden fresh vegetables sautéed with soya sauce & black pepper powder, cooked to perfection with non-sticky long grain basmati rice in Indo-Chinese style*

### **Paneer Manchurian**

*Cubes of cottage cheese dipped in batter, deep fried and tossed in Manchurian sauce*

### **Crispy Chicken Honey Chilli**

*Chicken tenderloins crispy fried, finished with tangy honey chilli mix*

### **Chilli Chicken (Chinese Style)**

*Boneless diced chicken, tossed in chilli garlic sauce and cooked with capsicum, onions, and special mix Indo-Chinese spices*

### **Special Fried Rice** (serves two)

*Fried rice mixed with egg, chicken, prawns, and a touch of sauce*

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## Rice

### Rice

*Basmati rice cooked with touch of Indian herbs*

### Kashmiri Pulao

*Fluffy saffron rice with an exotic range of nuts and fruits*

### Green Pea Pulao

*Saffron rice cooked with green peas and tomatoes*

### Mushroom Pulao

*Basmati rice cooked with mushrooms and mild spices*

## Biryani

### Tikka Biryani

*Saffron rice cooked with tandoori chicken and spices in mughlai flavour served with raita.*

### Biryani (serves two)

*Long grain rice steamed together with boneless pieces of lamb, beef or chicken, fresh herbs and aromatic spices, accompanied by raita*

### Prawn Biryani

### Vegetarian Biryani (serves 2)

All prices included GST

## Accompaniments

### Platter

Tomato and onion, Raita, Mint Chutney, Mango Chutney, Pappadams

**Small**

**Large**

### Achar

*Mixed pickles*

### Onion Tomato

*Onion, tomato and coriander with salt, pepper and lemon*

### Raita

*Homemade yogurt with cucumber*

### Mango Chutney *(sweet)*

### Garden Salad



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## Bread from the Tandoor

### **Tandoori Kulcha**

*Naan stuffed with tandoori chicken tikka and Taj's cheese*

### **Pishwari Nan**

*Sweet naan bread stuffed with coconut and sultanas*

### **Butter Paratha**

*Whole meal flour layered with butter and baked in Tandoori, very rich very tasty*

**Nan** *Plain flour bread from the clay oven*

**Garlic Nan** *With fresh garlic, coriander and butter*

**Aloo Kulcha** *Stuffed with potatoes, peas, coriander and spices*

**Roti** *Wholemeal flour bread*

**Paneer Naan** *Stuffed with Taj's special cheeses (India's pizza)*

**Keema Naan** *Naan stuffed with Beef mince and cooked in Tandoori*

**Onion Kulcha** *Naan Stuffed with spiced onion and coriander*

**Pappadums** (4 pieces)

All prices included GST

## Desserts

**Mango Kulfi** *Homemade Indian ice-cream*

**Gulab Jamun** (hot or cold) (two pieces)  
*Hot dumplings made of cottage cheese with dry milk, dipped in sugar syrup*

**Chocloate Naan** *With ice cream*

**Gulab Jamun** *With mango Kulfi*

**Gulab Jamun** *With vanilla Ice Cream*

**Vanilla Ice Cream** *With chocolate, strawberry or caramel topping*

## Kids Menu

**Chicken Tikka** (2 pieces)  
*With chips and ice-cream and baby chocolate Naan*

**Chicken Nuggets & Chips**  
*With chips and ice-cream and baby chocolate Naan*

**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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