



ROYAL INDIAN RESTOBAR

Introduction

Here at Royal Indian Restobar, you get unparalleled service, attention to detail atmosphere and of course mouth-watering food. We have all your favourite Indian dishes here, making us the go-to Midtown restaurant in the whole area.

Punctuated by reasonable prices, you get a lot for your money at this popular Newcastle restaurant, known for its unique Indian recipes with just the right blend of seasonings.

For food from the best Indian restaurant in the area, you get convenience coupled with a modern atmosphere, great service and more at our Indian restaurant. Experience Indian food at its finest.

Man seeks to change the foods available in nature to suit his tastes, thereby putting an end to the very essence of life contained in them.

SAI BABA

A La Carte Menu

We offer modern & innovative Indian Cooking that remains faithful to culinary traditions, offering a tour of the subcontinent with a diverse and progressive menu with a matching wines & cocktail list to complement.

BANQUET MENU

A Royal Treat for a King & his Queen

ROYAL BANQUET

(Ideal for parties of minimum two or more)

This Royal Treat includes...

Entrée:
Royal Indian Silver Platter

\$49.95
PER HEAD

Main:
Any main dish from your choice
(Seafood dishes not included)

Accompaniments:
Garlic Naan, Rice

Dessert:
Mango or Pista Kulfi

MAHARAJA KHANNA BANQUET

(Ideal for parties of minimum two or more)

This Royal Treat includes...

Entrée:
Royal Indian Gold Platter

\$54.95
PER HEAD

Main:
Any main dish from your choice

Accompaniments:
Any Naan, Rice

Dessert:
Any dessert of your choice

Note: One Banquet cannot be shared between two people

Signature Dishes

ENTRÉE: ROYAL CHICKEN

(Chicken strips marinated in yoghurt, lemon juice and selected herbs, smoke roasted)

\$16.95

LAMB CUTLET

(Baby lamb cutlet marinated in yoghurt & spices and cooked in tandoori oven)

\$18.95

MAIN: BUTTER CHICKEN

(Boneless chicken morsels cooked in a rich creamy tomato-based sauce)

\$23.95

LAMB MALABAR

(Lamb cooked with aromatic spices cream and finished with coconut cream)

\$23.95

PANEER TIKKA MASALA

(Cottage cheese cooked in special sauce with capsicum, onion, fresh coriander and ginger).

\$23.95

Entrees / Vegetable

VEGETABLE PAKORA (5PC)

(Fresh vegetable dipped in special batter & crisp fried, served with tamarin sauce)

\$9.95

VEGETABLE SAMOSA (2PC)

(Mashed potatoes, green peas filled into a pyramid shaped dough, crisp fried, served with homemade tamarin

sauce)

\$9.95

ONION BHAJI (5PC)

(Fresh onions mixed with chick peas flour, deep fried, served with tamarin sauce)

\$9.95

PANEER PAKORA (5PC)

(Cottage paneer marinated in Indian herb & spices, dipped in special batter & deep fried served with tamarin sauce)

\$11.95

Non Veg Tandoori Entrée / Sizzlers

(Hot Plate)

CHICKEN TIKKA (4PC)

(Boneless cubes of chicken marinated overnight and roasted to perfection in tandoor oven)

\$16.95

SEEKH KABAB

(Finely minced lamb blended with the chef's own combination of herb & spices, skewered, and roasted in tandoor)

\$16.95

ROYAL CHICKEN

(Chicken strips marinated in yoghurt, lemon juice and selected herbs, smoke roasted)

\$16.95

TANDOORI CHICKEN

(Chicken on bone marinated in yoghurt, lemon juice and selected herbs, smoke roasted)

\$16.95/HALF \$23.95/FULL

LAMB CUTLET (3PC)

(Baby lamb cutlet marinated in yoghurt & spices and cooked in tandoori oven)

\$18.95

GARLIC PRAWNS (5PC)

(King prawn cooked with fresh garlic, capsicum, onion & chilli sauce)

\$16.95

PRAWN PAKORA (5PC)

(Prawn dipped in special batter & crisp fried served with mint sauce)

\$16.95

ROYAL INDIAN SILVER PLATTER (FOR TWO)

(Combination of samosas, chicken tikka, seekh kebab and prawn pakora)

\$24.95

ROYAL INDIAN GOLD PLATTER (FOR TWO)

(Combination of chicken tikka, seekh kebab, lamb cutlet and prawn pakora)

\$26.95

Main Course Chicken Dishes

BUTTER CHICKEN (MILD)

(Boneless chicken morsels cooked in a rich creamy tomato based sauce)

\$23.95

MANGO CHICKEN

(Juicy chicken fillets simmered in a sweet mango puree and sun dried tomato to make this mild dish so delicious.)

\$23.95

CHICKEN KASHMIRI KORMA

(Juicy Chicken pieces in a cashew nut cream gravy accentuated with cardamom, a mild preparation)

\$23.95

CHICKEN HYDRABADI

(Chicken fillets with a fresh & exotic taste resulting from the generous amount of fresh mint, herbs, green chilli & cooked with coconuts milk)

\$23.95

CHICKEN VINDALOO

(A fairly hot spicy dish cooked goan style with vinegar, chilli, fresh ginger and coriander)

\$23.95

CHICKEN TIKKA MASALA

(Tandoori chicken fillets sautéed with onion, capsicum, tomatoes and our chef's own creation 'special spicy sauce')

\$23.95

CHILLI CHICKEN

(Chicken fillets cooked with fresh garlic, capsicum, chillies herbs and soy sauce)

\$23.95

CHICKEN HARA BHARA

(Boneless pieces of chicken cooked in fresh spinach puree and herbs)

\$23.95

KADHAI CHICKEN

(Chicken cooked with capsicum, onion, tomatoes and finished with coriander)

\$23.95

CHICKEN JALFREZI

(Succulent pieces of fillet chicken cooked with mix vegetables, capsicum and tomatoes).

\$23.95

PEPPER CHICKEN

(Boneless pieces of chicken cooked in fresh yoghurt puree and very spicy black pepper corns)

\$23.95

Lamb and Beef Dishes

LAMB / BEEF SHAHI KORMA

(A very lightly spiced tender lamb / beef pieces delicately cooked in cashew cream sauce).
\$23.95

LAMB / BEEF ROGAN JOSH

(An authentic home style lamb cooked in Kashmiri tradition)
\$23.95

LAMB / BEEF SAAG WALA

(A medium spiced favourite with a sauce of garden fresh spinach and tomatoes flavoured with ginger and fenugreek)
\$23.95

KADHAI GOSHT

(Lamb cooked with capsicum, onion, tomatoes and finished with coriander)
\$23.95

LAMB / BEEF VINDALOO

(A fairly hot spicy dish cooked goan style with vinegar, chilli, fresh ginger and coriander)
\$23.95

LAMB BHUNA MASALA

(Diced lamb pieces pan sautéed in spicy masala with mix vegetables, fresh chillies, ginger, onion, and tomatoes)
\$23.95

LAMB / BEEF MALABAR

(Lamb cooked with aromatic spices cream and finished with coconut milk.)
\$23.95

BOMBAY BEEF / LAMB

(A lightly spiced curry with diced potatoes flavoured with cream and fenugreek.)
\$23.95

NAWABI LAMB

(Tender cubes of lamb cooked with a creamy gravy made up to cashew and tomatoes)
\$23.95

GOAT CURRY

(A classic style preparation of goat meat on the bone cooked in almost all the homes in Northern part of India)
\$24.95

CHILLI GOAT

(Goat on the bone cooked with fresh garlic, capsicum, chillies herbs and soy sauce)
\$24.95

Seafood Dishes

PRAWN / FISH MALABAR

(King Prawns / Fish in mild aromatic sauce with coconut milk and curry leaves.)
\$23.95

MANGO PRAWN

(King Prawns simmered in a sweet mango puree and sun dried tomato to make this mild dish so delicious)
\$23.95

PRAWN / FISH ACHARI

(King Prawns / Fish sautéed in a tangy aromatic sauce flavoured with five spices and fresh coriander)
\$23.95

PRAWN BURADA

(Prawn burada this dish was created by our chef's combination of spices)
\$23.95

PRAWN MASALA

(Prawn cooked in chef's special masala made up of mix vegetables, tomatoes, fresh coriander and ginger)
\$23.95

GOAN FISH CURRY

(Fish fillets tempered with mustard seeds cooked in onion tomato with based gravy with some coconut cream)
\$23.95

PRAWN VINDALOO

(A fairly hot spicy dish cooked goan style with vinegar, chilli, fresh ginger and coriander)
\$23.95

Vegetarian Dishes

VEGETABLE KORMA

(Mild mixed vegetables cashew creamy curry)
\$20.95

BOMBAY ALOO (V)

(Cubes of potatoes tempered with cumin seeds, fenugreek leaves and ground spices)
\$20.95

MALAI KOFTA

(Mashed potatoes and cottage cheese formed into balls, deep fried and cooked in mild gravy.)
\$20.95

VEGETABLE MAKHANI

(Cooked with tomatoes sauce with soft butter, cream and touch of pepper)
\$20.95

MIXED VEGETABLES (V)

(Seasonal vegetable-cauli flower, beans, green peas, potatoes cooked in Indian Style)
\$20.95

ALOO, MATTER, TAMATER

(V)
(Peas, potatoes and tomatoes cooked in smooth onion based gravy)
\$20.95

DAL MAKHANI

(Black lentils simmered overnight over slow fire with fresh ground spices and touch of butter)

\$20.95

ALOO PALAK

(A puree of spinach with potato & flavoured with spices and touch of fresh cream to smooth it)

\$20.95

DAL TADKA (V)

(Mixture of lentils simmered overnight over slow fire and tempered with onion, ginger, garlic and fresh tomatoes.)

\$20.95

VEG PALAK

(Fresh Mix vegetables cooked with spinach puree and touch of cream)

\$20.95

MUSHROOM MATTER BHAJI (V)

(Mushroom and green peas cooked with roasted spices onion, tomato, ginger and garlic)

\$20.95

MUSHROOM PALAK

(Mushroom cooked in spinach puree with spices and touch of cream)

\$20.95

COTTAGE CHEESE (PANEER DISHES)

PALAK PANEER

(A puree of spinach cooked with homemade cottage cheese & flavoured with spices and touch of fresh cream to smooth it)

\$23.95

PANEER TIKKA MASALA

(Cottage cheese cooked in special sauce with capsicum, onion, fresh coriander and ginger.)

\$23.95

MATTER PANEER

(Cottage cheese cooked with green peas with tomato onion sauce with touch of cream)

\$23.95

KADHAI PANEER

(Indian cottage cheese cooked with capsicum, onion, tomatoes and coriander)

\$23.95

Kids Menu

(only for kids, under 10 year)

BUTTER CHICKEN <small>(Served with Rice)</small>	\$14.95
MANGO CHICKEN <small>(Served with rice)</small>	\$14.95
CHIPS AND NUGGETS	\$12.95

Rice Selection

(Per Person)

BASMATI RICE	\$3.50
SAFFRON BASMATI RICE	\$4.00

Tandoori Breads

Fress Firm The Tandoor

PLAIN NAAN

(Fine flour bread)
\$5.50

GARLIC NAAN

(Fine flour bread with a touch of fresh garlic)
\$5.50

HERB NAAN

(Naan brushed with butter and herbs)
\$5.50

TANDOORI ROTI

(Whole meal bread)
\$5.50

STUFF KULCHA

(Crisp on the outside, stuffed with
spicy potato and onion)
\$7.95

KEEMA NAAN

(Fine flour bread stuffed with homemade lamb mince with spices)
\$7.95

KASMIRI NAAN

(Fine flour bread stuffed with dried fruit & sultanas)
\$7.95

CHEESE NAAN

(Naan stuffed with cheese and mild spices)
\$7.95

CHEESE AND GARLIC NAAN

(Naan stuffed with cheese and
mild spices and garlic)
\$7.95

CHEESE AND SPINACH NAAN

(Naan stuffed with cheese and fresh spinach)
\$7.95

PANEER KULCHA

(Fine flour bread stuffed with
homemade cottage cheese)
\$7.95

Mixed Masala Rice

VEGETABLE MASALA RICE

(Basmati rice cooked with seasonal vegetables.)

\$20.95

CHICKEN MASALA RICE

(Rice cooked with tender pieces of chicken, mix of herbs, yoghurt and spices)

\$23.95

LAMB MASALA RICE

(Rice and pieces of lamb cooked together with spices on slow fire.)

\$23.95

GOAT MASALA RICE(WITH BONE)

(Pieces of goat with bone cooked together with spices on slow fire.)

\$23.95

PRAWN MASALA RICE

(Prawn cooked with masala rice)

\$23.95

Pulaas

KASHMIRI PULAO

(SWEET)

\$11.95

PEAS PULAO

\$11.95

JEERA PULAO

\$11.95

Side Dishes

Sweet Mango Chutney, Lime Pickle,
Mango Pickle, Paddadums,
Mint Sauce, Tamarin sauce,
Raita (Sweet)

\$4.50 /each

Side Dish Platter

A Combination of four of the
side dishes.

\$13.95 /each

Dessert

MANGO KULFI

(Indian ice cream made with fresh mango pulp and served with saffron)

\$ 8.95

PISTA KULFI

(Indian ice cream made with fresh pistachios & milk and served with saffron)

\$ 8.95

VANILLA ICE CREAM

\$ 8.95

GULAB JAMUN WITH ICE CREAM

(Milk dumplings served with aromatic syrup and vanilla ice cream)

\$ 9.95

RASMALAI

(Cottage cheese dumpling soaked in thickened sweet milk, garnished
with dried fruit and served cold.)

\$ 9.95