



MANJITS
BALMAIN

DINE-IN MENU

THE FUTURE OF TRADITION

Welcome to a culinary journey across the flavours of India. We present to you; traditional Indian recipes, tweaked to reflect the evolution of our cuisine over time.

Each dish has been carefully designed and prepared by our family's chef de cuisine Varun Gujral to delight your taste buds and redefine the way Indian food is perceived.

As pioneers of Indian cuisine, and with the goal to maintain the integrity of our fine food, we take careful pride in the preparation and presentation of your entirely fresh meal. If on this visit to us, you have limited time, please let our waitstaff know and we can advise the best dishes to oblige your schedule.

We look forward to taking you on this journey.

A handwritten signature in black ink, appearing to read 'Manjit S Gujral', with a long, sweeping horizontal line extending to the right.

Manjit S Gujral

BALMAIN BANQUETS

MINIMUM TWO PEOPLE

Parties of 10 and above are asked to order from this page only.

DARLING BANQUET

44.90 pp

Starters
Pappadums

Plattered Entrée
Chicken Malai Tikka
Fish Amritsari
Dil Bhar Tikki

Main
Butter Chicken
Bakra Roganjosh
Baigan Tak-a-Tak

Accompaniments
Rice and Naan

Dessert
Can be added for 9.90pp

MAHARAJA BANQUET

55.90 pp

Starters
Pappadums
Raita

Plattered Entrée
Bharrah Kebab
Lamb Seekh Rampuri
Chicken Malai Tikka
Vegetable Samosa

Main
Butter Chicken
Lamb Vindaloo
Baigan Tak-a-Tak
Dal Khushbudar

Accompaniments
Rice and Naan

Dessert
Kaala Jamun

Dishes listed on the above banquets will be served to the middle of your table for all guests to share.
Vegetarian substitutes are available for all banquets.

Other changes to these menus can be made at the discretion

of the restaurant and may be an additional charge

Banquets are available to the entire table only

SHURUAAT

ENTREES FROM THE GARDEN

Vegetable Samosa	12.00
<i>Short pastry pockets filled with vegetables & spices, served with homemade chutney.</i>	
Dil Bhar Tikki	12.00
<i>Potato dumplings filled with spices, lentils, beetroot powder and sweet and sour green chilli chutney.</i>	
Vegetable Pakora Amritsari	11.00
<i>Light vegetable fritters filled with mixed vegetables, onion, potatoes, mustard seeds, turmeric, curry leaves</i>	
Zivu Paneer Tikka	14.00
<i>24 hour marinated cottage cheese smoke-roasted with onion, capsicum and tomato, finished with fresh coriander and activated charcoal</i>	
Bharwan Mirchi	15.00
<i>In Hindi Bharwan means stuffed and Mirch means Chili, in this dish Chilies are slit and stuffed with spicy chickpeas masala.</i>	

SHURUAAT

ENTREES FROM THE PADDOCK

Lamb Seekh Rampuri	14.00
<i>A speciality from the kitchens of 'The Maharaja of Rampur'; lamb and beef mince with onions & green spices, pressed on a skewer & smoke roasted over charcoal.</i>	
Bharrah Kebab	19.00
<i>Tender rack of baby lamb cutlets marinated in spices & aromates, skewered & broiled in Tandoor.</i>	
Chicken Malai Tikka	16.00
<i>Boneless spring chicken fillet marinated overnight & cooked in a Tandoor.</i>	
Fish Amritsari	16.00
<i>Market fish fillets marinated with garlic, ginger, red chilli, tamarind and coriander coated in chickpea batter and deep fried until crisp</i>	
Masala Prawns Pakora Bites	20.00
<i>Shrimps battered with chickpea batter, served with dried chilli and curry leaves</i>	
Entrée Platter for two	16.00
<i>A tasting platter of our signature entrees; Vegetable Pakora Amritsari, Vegetable Samosa, Chicken Malai Tikka and Lamb Seekh Rampuri</i>	

RASOEE KHANA

MAINS FROM THE CURRY KITCHEN

Madras Curry	23.00
<i>A spicy curry dating back to the times of the British Raj originating from the southern Indian city of Madras. Made with rich tomato, onion, fenugreek and garlic served med-hot. Choose Chicken, Lamb or Beef</i>	
Korma 'Zaffar Shahi'	23.00
<i>A king's favourite, known throughout India. A bowl full of highly flavoured, creamy textured curry. Choose Chicken, Lamb or Beef</i>	
Vindaloo	24.00
<i>A Portuguese-inspired dish. The meat is rested in malt vinegar and garlic. Cooked with pepper, cinnamon, limes and fresh red chillies. Traditionally served very hot. Choose Chicken, Lamb or Beef</i>	
Ghosht Saagwala	25.00
<i>Ghosht - an Urdu word for meat. Blended to perfection with Mughlai style, fresh green spices from the hill tops of Kashmir & puree of green leafy spinach Choose Chicken, Lamb or Beef</i>	
Bakra Rogan Josh	23.00
<i>A popular preparation of lamb from North India. Rich gravy is used to finish the pot roast; garnished with green coriander and cordon of fresh cream.</i>	
Butter Chicken	23.00
<i>A chicken delicacy half cooked the Tandoori way, the other half finished the curry way; a creamy tomato flavoured curry with a touch of pepper for a delicate palate.</i>	
Chicken Tikka Masala	24.00
<i>A traditional Indian-British favourite, smoky chicken tikka pieces topped with fresh onions, capsicum and tomatoes finished with lemon juice and coriander</i>	
Jhinga Malabari Prawn	29.00
<i>Tiger Prawns lightly sautéed and finished with a creamy coconut reduction spiced with carom seeds, capsicum and fresh lime. Served Hot, Med or Mild</i>	
Machli Tamatar Wali	27.00
<i>Line caught NZ Ling fish with a sauce of fresh tomatoes, garlic, coriander and finished with garam masala</i>	

RASOEE KHANA

MAINS FROM THE CURRY KITCHEN

MANJITS BALMAIN EXCLUSIVE DISHES

Goat Anarkali (Moghullai) **25.00**

Anarkali - the dancing girl that almost stole the Mughal throne. Tender morsels of goat, sautéed with onions, tomatoes & chopped mint leaves sprinkled on to the dish.

Hyderabadi Biryani **27.00**

Layers of tender slow-stewed lamb shoulder, lightly spiced with mint, yoghurt and coriander and cooked "dum-style" with Basmati rice. A speciality from the Mogul days.

Balmain Bug Curry **32.00**

Fresh Balmain Bugs cooked in a classic south Indian cooked in three extractions of coconut milk topped with green chilli and curry leaf

HARYALI BAGH

MAINS FROM THE GARDEN

Aloo Matar Tamatar	20.00
<i>Peas and potatoes in a very smooth onion & tomato-based curry.</i>	
Bombay Aloo Methi	19.00
<i>Potatoes and fenugreek cooked in onions, tomato and garlic sauce.</i>	
Palak Paneer	20.00
<i>The classic dry combination of puree spicy spinach & homemade cheese.</i>	
Paneer Matar	19.00
<i>Homemade cottage cheese & peas in curry sauce.</i>	
Shahi Paneer	20.00
<i>Cheese preparation with a thick gravy of cream, tomatoes and Indian spices</i>	
Malai Kofta	21.00
<i>Home-made paneer and mixed vegetable dumplings deep fried & served soaked in a rich tomato and cashew nut curry cream sauce.</i>	
Baingan Tak-a-Tak	20.00
<i>Smoke-roasted baby eggplant mashed with onion, tomato and chilli prepared on the traditional "tawa" hotplate</i>	
Navratan Korma	18.00
<i>Nine seasonal mixed vegetables with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes almond based curry sauce and a dash of whole cream.</i>	
Dal Khushbudar	15.00
<i>Lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.</i>	
Dal Makhani	16.00
<i>An assortment of three lentils cooked on a slow fire. Mashed with clarified butter & green coriander & served with shredded ginger.</i>	
Vegetable Biryani	23.00
<i>A specialty from the Moghul days. Fragrant basmati rice, pressure cooked in stock with seasonal garden vegetables, saffron, sultanas and nuts.</i>	

BREADS

Roti	4.50
Naan	4.00
Garlic Naan	4.50
Cheese Naan	5.00
Keema Naan // <i>Stuffed with Spiced Mince</i>	4.50
Makhni Naan // <i>Stuffed with Butter & Garnished</i>	6.50
Veg Paratha Naan // <i>Stuffed with Spiced Vegetables</i>	6.00
Paneer Kulcha Naan // <i>Stuffed with Cheese & Spices</i>	5.50
Kashmiri Naan // <i>Stuffed with Dried Fruit & Nuts</i>	7.00

STARTERS & SIDES

Chutney / Pickles / Kachumber / Raita	3.50 ea
Flavoured Chakra // <i>four of the above sides</i>	12.00
Garden Salad	3.50
Lacha Pyaz	5.00
Papadums	5.00

RICES & PULAO

Basmati Rice // <i>Plain boiled rice</i>	4.00
Kashmiri Pulao // <i>Fluffy saffron rice with nuts & fruits</i>	6.50