



MEAT STARTERS:

SHEEK KEBAB LAMB (PORTION FOUR PIECES)

Minced lamb marinated in fresh herbs wrapped onto a skewer and cooked in a tandoor.

SHEEK KEBAB (EACH)

Minced lamb marinated in fresh herbs wrapped onto a skewer and cooked in a tandoor.

KEBAB ROLL

Minced lamb marinated in fresh herbs cooked in a tandoor, wrapped in a naan bread with salad and chutney

MINCE LAMB SAMOSA (FOUR PIECES)

Savoury pastry stuffed with minced lamb and herbs

TANDOORI LAMB CHOPS (FIVE PIECES)

Marinated in spices and cooked in our clay oven served on a sizzler on a bed on cooked onions

TANDOORI MIXED GRILL: KEBAB, CHICKEN, LAMB CHOPS

A variety of meat cooked in our clay oven served on a sizzler. Serves 2-3 people

WHOLE TANDOORI CHICKEN

Chicken marinated in yogurt and spices cooked in our clay oven.

HALF TANDOORI CHICKEN

Half chicken marinated in yogurt and spices cooked in our clay oven.

TANDOORI CHICKEN WINGS

Chicken wings marinated in yoghurt and spices cooked and served on a sizzler.

SPICY CHICKEN WINGS (FRIED)

Chicken wings covered in a layer of batter and deep fried, served with tabasco sauce.

CHICKEN TIKKA ROLL

Cubes of boneless marinated chicken cooked in our clay oven served in a naan bread with salad and chutney.

CHICKEN TIKKA

Cubes of boneless chicken marinated in yogurt and herbs cooked in our tandoor and served on a sizzler.

CHICKEN NUGGETS & CHIPS

Fried chicken nugget and chips served with ketchup.

CHIKEN SALAD

Grilled chicken served with salad and dressing

Indian Gymkhana Club - Food Menu 2017



VEG STARTERS:

VEGETABLE SAMOSA (4 PIECE)

Savoury pastry with mash potatoes and peas mildly spiced served with our chutney.

VEGETABLE SPRING ROLL (4 PIECE)

Savoury pastry with carrots, peas, and cabbage deep fried served with chutney.

VEGETABLE PAKORA

Onions and potatoes lightly spiced and fried served with chutney.

CHIPS

Basket of steak cut chips served with ketchup.

MASALA CHIPS

Basket of steak cut chips served with a sprinkle of chaat masala and chopped onions as optional.

CHILLI PANEER

Indian cottage cheese, served with onions and capsicum.

POTATO SLICES

Finely cut potato strips covered in batter and fried.

PANEER PAKORA

Indian cottage cheese covered in batter and fried.

PANEER ROLL

Cubes of Indian cottage cheese marinated in tikka spices and cooked in our tandoor wrapped in a naan with salad.

PANEER TIKKA

Cubes of Indian cottage cheese cooked in our tandoor and served onto a sizzler.

PAPADI CHAAT

Crispy fried dough wafers covered with chopped potatoes, chick peas, chillies, Greek yogurt and tamarind chutney topped with chaat masala and sev.

MIX VEG PLATTER

A combination of paneer pakora, vegetable samosa, spring roll, and vegetable pakora.

Indian Gymkhana Club - Food Menu 2017



FISH STARTER:

FISH PARKORA

Cubes of fish covered in batter and fried served with our chutney with a lemon wedge (may contain bones)

FISH TIKKA

Cubes of fish marinated in tikka paste and fried.

CHICKEN DISHES

CHICKEN TIKKA MASALA

Chunks of chicken cooked in a thick creamy orange spicy sauce

KARAHI CHICKEN

Spicy chicken dish cooked in a thick gravy with chunks of onion, capsicum along with garlic and ginger served in a karahi.

CHICKEN CURRY

Chicken cooked in a tomato and onion based sauce

CHICKEN KORMA

Creamy chicken dish consisting of coconut flakes

CHILLI CHICKEN

Chicken cooked in a tomato and onion based sauce cooked with whole green chillies

BUTTER CHICKEN

A mild rich creamy curry dish.

JEERA CHICKEN (CUMIN)

Pieces of bone chicken cooked in yogurt and whole cumin

METHI CHICKEN (FENUGREEK)

Tender chicken chunks cooked with a variety of spices and methi.

SAAG CHICKEN

Classic Indian dish made with chicken and spinach

DABA CHICKEN

An Indian gymkhana speciality. A whole chicken curry, cooked in an onion and tomato based curry with ginger, garlic, lemon and a variety of other spices, serves up to four people.

HALF DABA CHICKEN

An Indian gymkhana speciality. A whole chicken curry, cooked in an onion and tomato based curry with ginger, garlic, lemon and a variety of other spices, serves up to two people.

Indian Gymkhana Club - Food Menu 2017



LAMB DISHES:

KARAHI LAMB

Spicy lamb dish cooked in a thick gravy with chunks of onion, capsicum along with garlic and ginger served in a karahi.

LAMB MASALA

Boneless lamb chunks cooked in a thick sauce.

LAMB CURRY

Boneless lamb chunks cooked in a tomato based sauce

LAMB KEEMA WITH PEAS

Minced lamb, with peas

SAAG GHOSH

Spinach and lamb

VEGETABLE DISHES:

ALOO GOBI

A dry dish made of potatoes and cauliflower

BOMBAY ALOO

Made with baby potatoes, coked with onion, garlic, ginger and mustard seed.

BHINDI BHAJI

Okra dish made with fresh okra or ladyfinger stir fried with onions, tomatoes, herbs, and spices garnished with freshly chopped coriander leaves.

CHANNA MASALA

Chick pea dish with gravy

SAAG PANEER

Indian cottage cheese combined with spinach

SARSON DA SAAG

Plain spinach garnished with ginger and garlic

DAL MAKHANI

Whole black lentil, cooked with butter and cream.

DAL TURKA

A classic lentil dish with fresh coriander

BHEGAN BHARTHA

Fresh eggplant roasted, and cooked curry style with potatoes

Indian Gymkhana Club - Food Menu 2017



MATAR PANEER

Indian cottage cheese cooked in a tomato based curry, with garam masala and green peas.

MIXED VEGETABLE KARAHI

Boiled potatoes, carrots, green peas, cauliflower cooked together garnished with coriander.

PANEER MASALA

Cubes of Indian cottage cheese mixed in a tomato based curry.

SEAFOOD DISHES:

PRAWN MASALA

Prawns cooked in a thick tomato based gravy, with onions, ginger, garlic and coriander

PRAWN CURRY

Prawns cooked with onions, ginger and garlic

FISH CURRY

Fillets of coley fish cooked in a tomato based sauce

RICE:

PILAU RICE

PLAIN RICE

JEERA RICE

MIX VEG RICE

LAMB BIRYANI

CHICKEN BIRYANI

VEG BIRYANI



SIDE ORDERS:

TANDOORI NAAN

KEEMA NAAN

PESHWARI NAAN

GARLIC NAAN

CHILLI NAAN

TANDOORI ROTI

THAVA ROTI

KEEMA PARATHA

CHANNA BHATURA

CHANNA PURI

ALU PURI

SALAD

BOONDI RAITA

PLAIN DHAI

DESSERT:

KULFI

GULAB JAMUN

RAS MALAI

GAJRELA & ICE CREAM

VANILLA/CHOCOLATE ICE CREAM