

Appetizers VEG/ NON VEG

Cold & Hot

MASALA PAPAD 6

Serve with fresh tomato, onion, and green chilli

PAPAD 3

Crispy lentil wafers

VEGETABLE SAMOSA 8

Crisp patties stuffed with spiced potatoes and green peas

VEGETABLE PAKODA 8

Mixed vegetable fritters

ONION BHAJI 8

Chickpea patty stuffed with onion and spices

ALOO TIKKI 10

Crispy fried potatoes in jacket, topped with sweet yogurt and tamarind chutneys

DAHI PAPRI 10

Shallow fried chickpea flour cake with spicy chickpeas and chutneys

GOBI MANCHURIAN 16

Stir Fried cauliflower with spices

CALAMARI 16

Deep fried calamari ring

HUMMUS 10

Served with naan

PANEER TIKKA 16

Marinated, grilled paneer with Indian spices

LAMB SAMOSA 9

Crisp patties stuffed with spiced ground lamb and peas

CHILI PANEER 16

Paneer sautéed with hot chili peppers and onions

CHILI CHICKEN 16

Chicken made Indo-Chinese style. Spicy

CHICKEN 65 16

South Indian specialty with lots of spices

CHICKEN TIKKA 16

Boneless, succulent chicken gently broiled

SHEEKH KEBAB 16

Ground lamb blended with special spices and herbs cooked on skewer

FISH AMRITSARI 16

Fried tilapia in a season spice

ASSORTED APPETIZERS

VEG 22 & NON VEG 24

A fine representation of our choice appetizer

Vegetarian or Non-Vegetarian: Recommended for two people.

Soups & Salads

KACHUMBER SALAD 8

Cucumber, tomatoes and green peppers with tangy spices and lemon juice

MADRAS SOUP 8

Coconut tomato soup, dash of Indian spice

LENTIL SOUP 8

Delicately spiced lentil soup

MULLIGATWANY SOUP 9

Delicately spiced lentil soup garnished with rice and chicken

HOUSE SALAD 8

Mixed green salad with tomatoes, choice of dressing

RAITA 6

Cool yogurt, cucumber, potato, fresh mint

Fresh Indian Bread

TANDOORI ROTI 4

Unleavened whole wheat bread baked in the tandoor

NAAN 4

Leavened white bread baked in the tandoor

QUESADILLAS GREEN CHILLI NAAN 6

Leavened bread with Green Chilli & Cheese

PALACE NAAN 6

Cashewnuts 

ONION KULCHA 6

Leavened bread with onion and spices

LAYERED PARATHA 6

Buttered, layered whole wheat bread

ALOO PARATHA 6

Whole wheat bread with potatoes and peas

PURI 6

Whole wheat puffed bread, deep fried

GARLIC NAAN 6

Leavened bread with garlic

KEEMA NAAN 8

Leavened bread with mildly spiced lamb

HABANERO NAAN 6

Leavened bread with habanero, onions & spices

QUESADILLA NAAN 6

Leavened bread with cheese

BREAD BASKET 14

Garlic naan, paratha, onion kulcha

 this dish contains nuts — almonds and cashewnuts

Menu items may contain or come into contact with wheat / gluten, milk, nuts, fish and shell fish.

Service charges of 20% will be added group of 4 or more.

Tandoori / Grill

TANDOORI CHICKEN 22

Chicken marinated in yogurt, garlic and very mild spices

CHICKEN TIKKA 24

Boneless, succulent chicken gently broiled

PANEER TIKKA 24

Paneer (homemade cheese) marinated in spices

SHEEKH KEBAB 26

Ground lamb blended with special spices and herbs cooked on skewer

RESHMI KEBAB 24

Boneless chicken marinated in chef's secret recipe and barbecued (cashewnut) ☺

TANDOORI PRAWNS 26

Jumbo prawns marinated in spices and roasted

TRIO CHICKEN KEBAB 26

Three kinds of kebabs - green, yellow and red - contains (cashewnut) ☺

PALACE SPECIAL MIXED GRILL 29

Combination of tandoori specialties, definitely recommended

FISH BAHAR 29

An 8 ounce coriander/fennel crusted salmon with Indian spices, grilled in tandoor to perfection, accompanied with rice, pan seared vegetables and masala sauce ☺

LAMB CHOP HARIYALI 32

Tandoori grilled lamb chops accompanied by sauteed vegetables, and cilantro-based curry sauce ☺

Palace Recommends

THE VEGETABLE BHOJAN 28

Vegetable samosa, dal maharani, saag paneer, malai kofta, pillau rice, raita, kheer and naan ☺

THE MAHARANI'S FEAST 32

Soup or salad, sheekh kebab, chicken tikka, reshmi kebab followed by veg curry, chicken tikka masala, pillau rice and naan bread ☺

THE MAHARAJA'S FEAST 32

Soup or salad, tandoori chicken, chicken tikka and tandoori prawn followed by prawn masala, saag paneer, pillau rice and onion kulcha ☺

Beef \$24

(Add Vegetables \$3 Extra)

BEEF CURRY

A heavenly curry made according to authentic Jaipur style

BEEF VINDALOO

Extra hot and spiced beef cooked with potatoes in a tangy, sharp sauce

BEEF MASALA

Tender cubes of beef cooked in masala sauce ☺

BEEF JALFERZI

Succulent beef gently sauteed with tomatoes, onion, bell peppers and a touch of classic curry sauce

BEEF SHAHI

Cubes of beef cooked in a cream and Cashewnut sauce. Rich and mild ☺

☺ **this dish contains nuts** — almonds and cashewnuts

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Chicken \$22

(Add Vegetables \$3 Extra)

CHICKEN CURRY

Boneless chicken cooked with exotic curry sauce

CHICKEN VINDALOO

Extra spiced chicken cooked with tomatoes in a tangy, lightly spiced sauce. Extra hot

CHICKEN GREEN CURRY

Diced chicken cooked with spinach-cilantro curry sauce ⚡

CHICKEN COCONUT CURRY

Chicken cooked with mustard seeds, curry leaves and coconut ⚡

CHILI CHICKEN

Chicken cooked with chili peppers

CHICKEN SAAGWALA

Chicken cooked with creamed spinach and a touch of curry sauce

CHICKEN XACUTI

(Goan special) roasted coconut & spices

CHICKEN JALFERZI

Tender chicken pieces marinated with fresh ground spices, sautéed with tomatoes, onions and bell peppers

CHICKEN TIKKA MASALA

Diced tandoori chicken cooked with tomatoes and herb sauce ⚡

CHICKEN TIKKA MADRAS

Tender pieces of chicken sautéed with potatoes and chilies. Hot and spicy

CHICKEN SHAHI KORMA

Boneless chicken cooked in cashewnut and cashewnut cream sauce with fruits ⚡

CHICKEN PEPPER FRY

Tender pieces of chicken marinated in black pepper and fresh spices

BUTTER CHICKEN

Punjabi dish! Chicken cooked with tomato based sauce and butter ⚡

Lamb \$26

(Add Vegetables \$3 Extra)

LAMB CURRY

Lamb cubes cooked in a blend of curry spices

LAMB MASALA

Tender pieces of barbecued lamb simmered in a piquant sauce with tomatoes and herb sauce ⚡

SAAG GOSHT

Lamb cooked with creamed spinach and a touch of curry sauce

LAMB SHAHI KORMA

Lamb cooked in cashewnut and cashewnut cream sauce ⚡

LAMB SHANK

Choice of coconut or mint curry sauce

LAMB PHALL

Extra, extra hot

GOAT CURRY

North Indian specialty

DAL GOSHT

Extra spiced lamb cooked with yellow lentils and fresh coriander

LAMB VINDALOO

Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce

LAMB CHOP MASALA 32

Lamb cooked in tomatoes, onion and spices ⚡

⚡ **this dish contains nuts** — almonds and cashewnuts

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Seafood \$26

(Add Vegetables \$3 Extra)

TANDOORI SHRIMP MASALA

Tandoori prawn cooked with tomato and cashewnut sauce ☺

FISH MASALA

Mahi mahi or salmon cooked in tomato and cashewnut sauce ☺

FISH VINDALOO

Mahi-Mahi fish with potatoes in a tangy, highly spiced sauce

SHRIMP COCONUT CURRY

Shrimp cooked with mustard seeds, curry leaves, coconut and cashewnut Sauce ☺

SHRIMP VINDALOO

Extra hot shrimp cooked with potatoes in a tangy, highly spiced sauce

FISH CURRY

Our chef's secret recipe (mahi-mahi)

BOMBAY SHRIMP CURRY

A classic spiced dish

CHILI SHRIMP

Prawns Sautéd with hot chili peppers and onions

SHRIMP XACUTI (Goan Special)

Roasted coconut sauce

SALMON MASALA GOA 28

Fish cooked in tomato, coconut and cashewnut sauce ☺

LOBSTER & SHRIMP COCONUT CURRY 32

Vegetables

BOMBAY POTATO 20

Hot and spicy potatoes cooked with mustard seeds and spices

ALOO BENGAN 20

Baby eggplant and potatoes sautéed in onions and tomatoes with a touch of curry sauce

NAVRATTEN KORMA 21

Assortment of vegetables cooked with Cashewnut and cashewnut cream sauce ☺

PALAK PANEER 20

Tender chunks of fresh homemade cheese in creamed spinach

MATTAR PANEER 21

Fresh garden peas cooked with our homemade cheese and curry sauce

MALAI KOFTA KASHMIRI 21

Dumpling of fresh vegetables and cheese cooked in a mild cashewnut and cashewnut cream sauce ☺

BHINDI DO PYAZA 20

Fresh okra cooked with diced onions and spices

NAWABI KOFTA 21

Spinach balls stuffed with dry fruits and nuts, cooked in masala sauce or green curry ☺

PANEER BUTTER MASALA 21

Grilled paneer (cottage cheese) cooked with tomato and cashewnut butter sauce ☺

BENGAN BERTHA 20

Grilled egg plant cooked with onion and tomato

YELLOW MOONG DAL 20

Yellow Lentils

KADHAI PAKORA PUNJABI 20

Dumpling of mixed vegetables, cooked in chickpea flour, yogurt and mustard seeds. Tangy

PANEER MASALA 21

Homemade cheese cooked in a tomato and cashewnut sauce ☺

MIXED VEGETABLE CURRY 20

Fresh vegetables cooked in a curry sauce

DAL MAHARANI 20

Black lentils with spices

ALOO GOBI 20

Potatoes & cauliflower cooked in spicy sauce

CHANNA BALTI 20

Chickpeas, potatoes and onions. Spicy curry

CHILI PANEER 21

Paneer sautéed with hot chili peppers & onion

SAAG CHANNA 20

Spinach cooked with chick peas

DAL TARKA 20

Split mong lentils with spices

TAWA VEGETABLES 21

Fresh okra, Indian eggplant, potatoes, mushrooms, cauliflower and green beans cooked with dry mango and pomegranate powder and cloves

☺ this dish contains nuts — almonds and cashewnuts

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Rice & Biryani

PALACE SPECIAL PILLAU 12

Basmati rice sautéed with peas, fruits, cashewnuts and homemade cheese ☺

LAMB BIRYANI 28

Lamb shank nestled in a bed of fragrant basmati rice infused with rich spices

POT BIRYANI

Basmati rice in a masterful blend of spices, garnished with nuts and raisins served with raita

LAMB 27

GOAT 27

CHICKEN 24

SHRIMP 28

VEGETABLES BIRYANI 21

(Add Paneer \$3 Extra)

Basmati rice with vegetables

Chutneys

SWEET MANGO Chutney 4

LIME PICKLE Chutney 4

MIXED PICKLES 4

Beverages

INDIAN TEA 4

Iced or hot

CAPPUCCINO 6

ESPRESSO 6

COFFEE 4

MANGO LASSI 6

SWEET LASSI 6

Yogurt drink. Sweet

SALTED LASSI 6

Yogurt drink. Salted

CHAI TEA 5

Indian tea with milk and spices

Children's Menu 9

Served with fries, fresh fruits & soft drink

GRILLED CHICKEN KEBAB ☺

GRILLED CHEESE NAAN

CHICKEN FINGERS

☺ this dish contains nuts — almonds and cashewnuts

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Lunch Specials

Served weekdays from 11:00 AM to 2:30 PM (Only Monday To Friday)
All entrees served with soup or salad, vegetable of the day, rice and naan bread

CHICKEN TIKKA KEBAB Chicken marinated in yogurt, garlic, ginger and very mild spices, then barbecued	16
SHEEKH KEBAB Ground lamb blended with special spices and herbs cooked on skewer	16
MIXED GRILL Combination of lamb, chicken and shrimp	20
TANDOORI PRAWN MASALA Tandoori prawn cooked with tomato and cashewnut sauce ☺	17
CHICKEN CURRY Chicken cooked in a blend of curry sauce	16
CHICKEN TIKKA MASALA Diced tandoori chicken cooked with tomato and cashewnut sauce ☺	16
LAMB VINDALOO Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce	17
MALAI KOFTA KASHMIRI Dumpling of fresh vegetables and cheese cooked in a mild cashewnuts and cream sauce ☺	15
PALAK PANEER Tender chunks of fresh homemade cheese in creamed spinach	15
NAVRATTEN CURRY Fresh vegetables cooked with curry sauce	15
DAL MAHARANI Black lentils with spices	15
BIRYANI Basmati rice in a masterful blend of spices, garnished with nuts and raisins served with raita ☺	
VEGETABLES	16
LAMB	18
CHICKEN	17
SHRIMP	20

Lunch Box To Go

CHICKEN 14
Choice of one chicken, one vegetable, rice and naan

VEGETABLES 14
Choice of two vegetables, rice and naan

☺ **this dish contains nuts** — almonds and cashewnuts

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