

Our Finest

Lamb Rezala	28.9
<i>Extremely fragrant lamb in yogurt and onion-based curry infused with black peppercorn, cinnamon, bay leaves and cardamom</i>	
Seafood Malabar	28.9
<i>Irresistibly flavourful South Indian curry with Prawns, Mussels, Squid, Scallops and green capsicum in a coconut sauce tinted with turmeric and lime juice</i>	
Kohlapuri Chicken	27.9
<i>Boneless chicken cooked in roasted ground spices, fresh curry leaves and coconut cream</i>	
Jodhpuri Chicken	27.9
<i>Marinated chicken pieces cooked in cashewnut and almond gravy with capsicum. Topped with raisins and slivered almonds</i>	
Goat Curry	29.9
<i>Tender boneless cubed goat meat, cooked in a bold and flavourful gravy</i> A must...!!	
Crispy Beef	28.9
<i>Crispy beef stir-fried in honey mustard sauce with freshly sliced ginger, chives and capsicum</i>	
Singing Chicken	27.9
<i>Crispy chicken with carrots, onions, and mushrooms in a spicy honey sauce –</i> A Whitianga beloved...!!	
Honey Duck	29.9
<i>Roasted Duck in Honey Sauce, cooked with fresh vegetables</i>	
Sesame Pork	27.9
<i>Crispy pork stir-fried with onions, capsicum and green onions in honey-ginger tangy sauce, with a little kick to it</i>	
Nasi Goreng	27.9
<i>Chicken stir fried rice spiced with kecap manis (sweet soy sauce), garlic, tamarind and chilli, served with prawn crackers</i>	
Stir Fried Seafood in Black-bean Sauce	28.9
<i>Mixed Seafood of scallops, squids, mussels and prawns stir fried in black-bean sauce with broccoli, capsicum, onions and mushrooms</i>	
Tandoori Chicken Salad	19.5
<i>Fresh mixed greens tossed with Tandoori chicken in our homemade dressing using various herbs and local honey, topped with sliced almonds</i>	

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Starters

Lamb Chops – 4 pieces	27.9
<i>Marinated overnight with spiced yogurt, ginger and garlic and cooked on a skewer in the tandoor ... Our signature item..!!</i>	
Mixed Platter – Non-Vegetarian	22.9
<i>Assorted starters of 2 pieces each of Chicken Tikka, Hariyali Chicken, Onion Bhaji and Samosa, served with mint sauce on a sizzling platter</i>	
Mixed Platter – Vegetarian	19.9
<i>Assorted starter of two pieces each of Onion Bhaji, Samosa, Paneer Pakora, and vegetarian kebabs served with mint sauce</i>	
Chilli Chicken	19.9
<i>A classic Indo-Chinese dish with a kick. Crispy chicken pieces tossed with onions, capsicum, green chili and garlic in a homemade sauce</i>	
Tikki Chat	10
<i>Two Potato cutlets stuffed with Indian cottage cheese and spices, covered with mint, tamarind chutney, yogurt sauce garnished with coriander and ginger</i>	
Spinach Rolls	10.9
<i>Spiced and crumbed spinach rolls, served golden brown with homemade sweet and spicy tamarind chutney – 6 pieces</i>	
Samosa	5
<i>Homemade pastry filled with spicy potatoes & peas – 2 pieces</i>	
Onion Bhaji	7.5
<i>Handful of thinly sliced onions, mixed in chickpea flour batter with spices, fried and topped with masala</i>	
Chicken Tikka	15.9
<i>Boneless chicken, marinated overnight in yogurt and our tandoori spices, cooked in the tandoor on a skewer – 5 pieces</i>	
Hariyali Chicken	15.9
<i>Tender fillets of chicken marinated in mint and coriander marinade, and grilled in the tandoor – 5 pieces</i>	
Achari Prawns – 6 pieces	16.9
<i>Marinated prawns in achari spices, skewered and grilled in the tandoor</i>	
Special Naan	10.9
<i>Stuffed with Chicken, Chilli, Coriander and Cheese, topped with finely chopped colourful capsicum, onion and spices, served with butter chicken dipping sauce</i>	
Pappadum and Mango Chutney	5
<i>Cumin flavoured pappadums (4 pieces) with mango chutney</i>	

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Indian Mains

Our Indian curries are based on cashew nut gravy
(All mains served with basmati rice)

Chicken

Butter Chicken <i>Boneless chicken marinated overnight, cooked in a mild tomato gravy with butter and cream</i>	21.9
Chicken Tikka Masala <i>Boneless chicken cooked in a rich tomato-based gravy with ginger, garlic and spices</i>	22.9
Chicken Curry <i>Boneless chicken cooked with onion, ginger, garlic and yoghurt with spices</i>	22.9
Madras Chicken <i>A spicy chicken curry of boneless chicken cooked with whole chili pepper in onion and coconut-based gravy</i>	23.9
Mango Chicken <i>Boneless chicken cooked in a mango and onion-based gravy with aromatic spices</i>	23.9
Chicken Korma <i>Boneless chicken cooked in a Cashew and Almond gravy – A favourite of royals in India</i>	23.9
Kadahi Chicken <i>Boneless chicken wok cooked, with fresh onion and capsicum in Kadai spices</i>	23.9
Chicken Jalfrezi <i>A delightfully flavourful curry with tender juicy chunks of chicken in a spicy tomato sauce studded with vegetables and onions</i>	23.9
Chicken Sagwala <i>Marinated chicken cooked in pureed spinach with onion, ginger, garlic and a touch of fenugreek</i>	23.9

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Lamb and Beef

Lamb Masala	28.9
<i>Tender lamb cooked in a rich tomato-based gravy with ginger, garlic and spices</i>	
Lamb Sagwala	27.9
<i>Cubed lamb marinated overnight; cooked in pureed spinach with onion, ginger, garlic and a touch of fenugreek</i>	
Lamb Korma	27.9
<i>Lamb cooked in a Cashew and Almond based gravy – A royal favourite</i>	
Lamb Rogan Josh	27.9
<i>Cubed lamb slow cooked in flavourful gravy in onion, garlic, ginger, tomato and spices</i>	
Lamb Madras	27.9
<i>A spicy lamb curry cooked with whole chili peppers in onion and coconut-based gravy</i>	
Bhuna Lamb	27.9
<i>An intensely flavoured dish that is slow cooked until the meat is tender, sautéed onion and capsicum and infused with spices</i>	
Beef or Lamb Vindaloo	27.9
<i>A curry from the shores of Goa; spicy and tangy, slow cooked to perfection</i>	

Seafood

Butter Prawn	28.9
<i>Large Prawns cooked in mild buttery tomato gravy</i>	
Prawn Curry	28.9
<i>Large Prawns in an onion, ginger garlic, and yoghurt gravy</i>	
Fish Masala	26.9
<i>Boneless fish cooked in a rich tomato-based gravy with ginger, garlic and spices</i>	
Fish Curry	26.9
<i>Boneless fish cooked with onion, ginger, garlic and yoghurt with spices</i>	
Mixed Seafood	28.9
<i>Medley of Prawn, Calamari, Mussel and Scallops in tomato, onion, ginger and garlic gravy</i>	

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Vegetarian

Chana Masala (v) <i>Chickpeas cooked in onion tomato gravy with spices and fresh ginger and fresh coriander</i>	20.9
Vegetable Korma <i>Vegetables cooked in a Cashew and Almond gravy – A favourite of royals in India</i>	20.9
Dal Makhani (v) <i>Black lentil slow cooked overnight with spices, tempered with cumin seeds, onions, ginger and garlic</i>	20.9
Garlic Daal Tadka (v) <i>Yellow lentil cooked with spices, tempered cumin seeds, onions, ginger and garlic</i>	20.9
Mushroom Matar (v) <i>Fresh Mushroom and Peas cooked in an onion and tomato based gravy with blend of spices</i>	20.9
Kadahi Paneer <i>Indian cheese wok cooked with fresh onion and capsicum in Kadahi spices</i>	21.9
Paneer Tikka Masala <i>Indian cheese cubed, cooked in a rich tomato-based gravy with ginger, garlic and spices</i>	21.9
Palak Paneer <i>Indian cheese cubed and cooked in a spinach gravy with onion, ginger, garlic and a touch of fenugreek</i>	21.9
Mixed Vegetables (v) <i>Mixed vegetables cooked with onions, tomato, fresh ginger and spices</i>	20.9

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Biryani

An aromatic mixture of slow cooked tri-colour basmati rice with saffron, herbs and spices with layers of ginger, mint, coriander served with raita

Vegetarian	21.9
Chicken	23.9
Lamb	27.9
Prawn	28.9

Breads & Accompaniments

Garlic Naan	4.5
Onion Kulcha	6.5
Paneer Masala Naan	6.5
Sea Salt and Black Pepper Naan	5.5
Cheese Naan	5
Cheese and Garlic Naan	5.5
Keema Naan	6.5
Kashmiri Naan	6.5
Chicken, Chili, Cheese, Coriander	6.5
Spinach, Cheese, and Garlic Naan	6.5
Tandoori Roti (v)	3
Butter Naan	3.5
Gluten Free Roti (v)	4.5
Raita	4
Mango Chutney (v)	4
Mixed Achaar (v)	4
Onion Salad (v)	5

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Thai Appetizers

Chicken Lollipops – 5 pieces	16.9
<i>Marinated chicken nibbles shaped into a lollipop and smothered with homemade sweet and spicy sauce</i>	
Mixed Platter	19.9
<i>Assorted starters of 2 pieces each of Spring Rolls, Golden Bags, Coconut crumbled prawns, and Curry Puffs with chilli sauce</i>	
Golden Bags – 6 pieces	8.9
<i>Minced pork filling wrapped in wonton pastry, deep fried served with sweet chilli sauce</i>	
Spring Rolls – 6 pieces	8.9
<i>Vegetarian spring rolls, stuffed with vermicelli, carrots, cabbage, deep fried served with sweet chili sauce (v)</i>	
Curry Puffs – 5 pieces	16.9
<i>Handmade minced chicken and potatoes wrapped in puff pastry and fried to a crispy yet soft finish</i>	
Supreme Thai Ribs – 4 pieces	14.9
<i>Tender addictive pork ribs, smothered with sweet-sour-spicy sauce which makes your palate sing</i>	
Coconut Prawns – 5 pieces	15.9
<i>Coconut crumbled prawns, golden brown served with sweet chili sauce</i>	
Satay Chicken – 4 skewers	14.9
<i>Chicken skewers marinated overnight in our special sauce, served with homemade peanut dressing</i>	
Satay Prawn – 4 skewers	18.9
<i>Prawn skewers marinated overnight in our special sauce, served with homemade peanut dressing</i>	
Tom Yum Gai – Chicken	16.9
Tom Yum Gung – Prawn	20.9
<i>Spicy soup in coconut milk with lime juice, mushrooms, and Thai herbs</i>	

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Thai Mains

(All mains served with Jasmine rice)

Stir Fry

Stir Fried Lamb in Roasted Cumin and Fresh Coriander 28.9

Marinated shredded lamb, stir fried with roasted cumin, paprika in oyster sauce with fresh capsicum, onions and coriander

Stir Fried Prawns 29.9

Stir-fried in fresh garlic, pepper powder with mixed vegetables, broccoli, and carrots served on a sizzling platter

Stir Fried with Cashew Nuts (soy and oyster sauce)

Cashew nuts stir fried with mixed vegetables and sweet chili paste

Chicken, Pork, Beef or Vegetarian 24.9

With Prawn 29.9

With Duck 30.9

Stir Fried with Basil (soy and oyster sauce)

Basil stir fried with mixed vegetables, carrots and mushrooms

Chicken, Pork, Beef or Vegetarian 23.9

With Prawn 28.9

With Duck 30.9

Stir Fried with Ginger (soy and oyster sauce)

Stir-fried with fresh ginger, celery, mushrooms, carrots, and capsicum

Chicken, Pork, Beef or Vegetarian 23.9

With Prawn 28.9

With Duck 30.9

Stir Fried Sweet and Sour

Stir-fried mixed vegetables, carrot, capsicum, and pineapple in a homemade sweet and sour sauce

Chicken, Pork or Vegetarian 23.9

With Prawn 28.9

With Duck 30.9

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Curries

Peanut Chicken 24.9

Boneless chicken sautéed in homemade peanut sauce with capsicum and onions

Pad Pong Chicken Curry 23.9

A very flavourful chef's special curry in coconut milk with fresh vegetables, pineapple and grapes. A perfect blend of sweet and spiciness

Green Curry

Medium hot green curry, cooked with coconut cream, vegetables, sliced bamboo shoots, and peas

Chicken, Pork, Beef or Vegetarian 22.9

With Prawn 27.9

With Duck 29.9

Red Curry (v)

Medium hot traditional red curry, cooked with coconut cream, vegetables, sliced bamboo shoots

Chicken, Pork, Beef or Vegetarian 22.9

With Prawn 27.9

With Duck 29.9

Panang Curry

A thick Panang curry, with fresh vegetables in coconut cream

Chicken, Pork, Beef or Vegetarian 22.9

With Prawn 27.9

With Duck 29.9

Massaman Curry (v)

Massaman curry with potatoes, onion, and peanuts, cooked with coconut cream

Chicken, Pork, Beef or Vegetarian 22.9

With Prawn 27.9

With Duck 29.9

Yellow Curry (v)

Yellow curry cooked with potatoes, onions, and coconut cream

Chicken, Pork, Beef or Vegetarian 22.9

With Prawn 27.9

With Duck 29.9

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Noodles

Pad Thai

Pad Thai Noodles with egg, vegetables, crushed peanuts, cabbage & carrots

Chicken, Pork, Beef or Vegetarian 23.9

With Prawn 28.9

With Duck 30.9

Egg Noodles

Egg Noodles with mixed vegetables, carrots, cabbage, and onions

Chicken, Pork, Beef or Vegetarian 23.9

With Prawn 28.9

With Duck 30.9

Pan Fried Noodles (Mild)

Pan fried noodles with mixed vegetables, carrots, cabbage, egg and onions

Chicken, Pork, Beef or Vegetarian 23.9

With Prawn 28.9

With Duck 30.9

Spicy Bangkok Noodles (v)

Egg noodles with black bean flavour, fresh vegetables, and seasonings

Chicken, Pork, Beef or Vegetarian 24.9

With Prawn 29.9

With Duck 31.9

Fried Rice

That Curry Place Fried Rice (v)

Fried rice with Thai herbs, pineapple, cashew nut, basil, vegetables and egg

Chicken, Pork, Beef or Vegetarian 23.9

With Prawn 28.9

With Duck 30.9

Khao Pad (v)

Thai style fried rice with egg, mixed vegetables and spring onions

Chicken, Pork, Beef or Vegetarian 22.9

With Prawn 27.9

With Duck 29.9

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