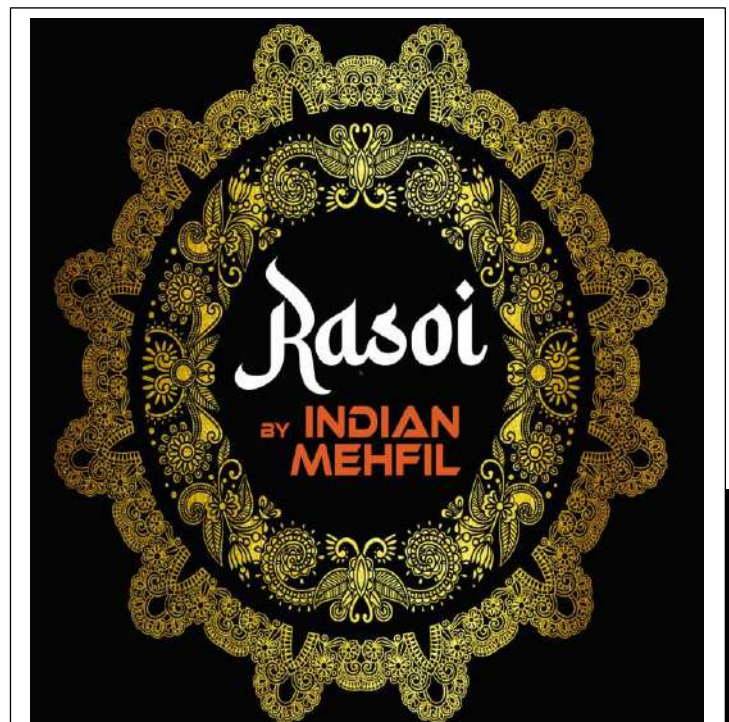


# WELCOME TO RASOI BY INDIAN MEHFIL



## About Restaurant

At Indian Mehfil we use the finest ingredients and the freshest produce. we utilise the services of expert chefs to ensure that only the best is served at your table at this restaurant, we dedicate ourselves to serving authentic Indian food that will take your senses straight to the land where it is born. the authentic Indian food on our menu is made with the use of aromatic Indian spices that are the essence of our cuisine. Indian mehfil has carved out a niche for itself by not only its fine dining but also through its great service, catering, and takeaway



## Mehfil Entree

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**Share Platter** **20**  
An Assortment of Samosa, Chicken Tikka, and Lamb Sheek kebab  
Served with Mint & Tamarind Sauce (6pcs)

## Vegetarian Entrée

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**Samosa** **8**  
Homemade pastry filled with spicy potatoes and peas served with  
tamarind sauce (2pcs)

**Pakora** **8**  
Onion and seasonal shredded vegetables coated in spicy graham flour  
batter and deep fried served with tamarind sauce (gf, df) (4pcs)

**Aloo Tikki Chat** **12**  
Pan fried potato patties topped with chickpeas curry, yoghurt,  
mint, and tamarind sauces.

**Samosa Chat** **12**  
Homemade samosas topped with chickpeas curry, yoghurt,  
mint, and tamarind sauces.

**Hara-Bhara Kebab** **12**  
Patties made of mashed potatoes, spinach, green peas, and seasonal  
vegetables seasoned with Indian spices and deep fried served with  
tamarind sauce (4Pcs)

**Tandoori Paneer Tikka** **16**  
Indian gourmet cheese marinated in yoghurt & Indian spices roasted in  
tandoori clay oven served with mint sauce.

**Malai Soya Chaap** **16**  
Soya chaap chunks marinated in thicken cream and fragrant spices  
roasted in the clay oven and served with mint sauce.

## **Non-Vegetarian Entrée**

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<b>Fish Pakora</b>	<b>15</b>
Pieces of fish marinated in graham flour, spices, and herbs, deep fried served with mint sauce (5pcs)	
<b>Tandoori Chicken Tikka</b>	<b>14.5</b>
Tender chicken bits marinated in spices and yoghurt, roasted in tandoor served with mint sauce (gf) (4pcs)	
<b>Murg Malai Tikka</b>	<b>14.5</b>
Tender chicken bits marinated in spices and yoghurt, roasted in tandoor served with mint sauce (gf) (4 pcs)	
<b>Lamb Sheek Kebab</b>	<b>16</b>
Lightly herbed lamb mince sausage roasted in tandoor oven served with mint sauce (gf,df) (4pcs)	
<b>Tandoori Chicken (Half/Full)</b>	<b>15/24</b>
chicken on bones marinated in yoghurt and spices, roasted in tandoor served with mint sauce (gf)	

## **Indo-Chinese Entree**

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<b>Chilli Paneer</b>	<b>20</b>
Stir fried Indian gourmet cheese and capsicum cooked in tangy spicy sauce (dry)	
<b>Chilli Chicken</b>	<b>21</b>
Stir fried chicken cooked in chef special tangy spicy sauce(dry)	
<b>Chicken 65</b>	<b>21</b>
A spicy, deep-fried chicken dish originating from, Chennai, the flavour of the dish can be attributed to red chillies, mustard seeds curry leaves and India ground spices. (dry)	
<b>Veg Manchurian</b>	<b>16</b>
Shredded seasonal vegetable balls in tangy chef special sauce.	

## Chef Special Curries

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<b>Goat Curry</b>	<b>24</b>
Goat meat on the bone slowly simmered in onion tomato gravy with fennel powder and finished with coriander (gf)(df)	
<b>Lamb Rogan Josh</b>	<b>24</b>
Tender lamb cubes cooked in onion tomato gravy & Indian spices which is then flavoured with fennel powder (gf)(df)	
<b>Chicken Rahra</b>	<b>23</b>
Indian traditional chicken on bone curry with the mix of fragrant spices onion and garlic. (gf, df)	
<b>Patiala Chicken</b>	<b>24</b>
Punjabi style chicken on bone roasted in the clay oven and tossed into thick buttery gravy with nuts and finished with aromatic spices (gf)(contain nuts)	
<b>Karahi Chicken</b>	<b>23</b>
Chicken cooked in wok with fresh ginger, garlic, onions, capsicum, tomato & fresh ground spices (gf, df)	
<b>Chicken Tikka Masala</b>	<b>23</b>
Boneless tandoori chicken cooked in tomato onion gravy with chunks of onion and capsicum (gf)	
<b>Butter Chicken</b>	<b>23</b>
Tandoori cooked boneless chicken pieces in a rich creamy tomato gravy flavoured with fenugreek leaves (gf)	

## Classic Curries

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**Chicken 23 | Lamb 24 | Fish 25 | Prawn 26**

### **Do Piazza Masala Chicken OR Lamb**

choice of meat cooked with onion added at two different stages of cooking gives different flavours and Indian spices.

### **Korma Chicken OR Lamb**

Choice of meat cooked in yoghurt, cream, nuts and fragrant spices (gf)

### **Madras Chicken OR Lamb**

Choice of meat cooked with curry leaves, coconut, tamarind, and spices (gf)(df)

### **Saag Chicken OR Lamb**

your choice meat cooked with spinach and whole ground spices (gf)

### **Methi Malai Chicken OR Lamb OR Fish OR Prawns**

A modern curry cooked in creamy cashew and fenugreek sauce, mildly spiced with authentic Indian spices (gf)

### **Vindaloo Chicken OR Lamb OR Fish OR Prawn**

A fiery hot dish from goa... (cannot be mild) (gf)(df)

### **Goan Fish OR Prawn**

A coastal Indian coconutty flavoured curry made in Goan curry paste (gf)(df)

## **Vegetarian Curries**

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### **Paneer Tikka Lababdar**

**24**

Indian gourmet cheese cubes roasted in clay oven and tossed in chef special creamy sauce flavoured with Indian spices.

### **Malai Kofta**

**23**

potato & cheese balls with roasted dry fruits cooked in thick butter gravy (gf)(contains nuts)

### **Shahi Paneer**

**23**

Indian traditional dish made with Indian Gourmet cheese in onion-nut paste, creamy gravy and mild spics. (gf)

### **Palak Paneer**

**23**

A spinach delicacy blended in fresh masala with homemade cheese (gf)



**Karahi Paneer** **23**

Stir Fried Paneer with Ginger, Onion, Capsicum and Tomato Gravy (GF)

**Paneer Butter Masala** **23**

Indian gourmet cheese cubes cooked in thick butter gravy with fragrant spices (gf)(contain nuts)

**Daal Makhani** **22**

Black lentils simmered overnight over slow heat, finished with cream and spices (gf)

**Vegetable Korma** **22**

fresh vegetables cooked in yoghurt, cream, nuts and fragrant spices (gf)(contain nuts)

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**Vegan Curries**

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**Vegetable Jalfrezi** **22**

Fresh vegetables cooked in onion tomato sauce with Indian spices.

**Baingan Bahar** **23**

Eggplant and Potatoes, stir fried in a variety of spices with tomato and onion gravy (gf)

**Bhindi Masala** **23**

Fried fresh okra slow cooked with crushed garlic, dried whole chillies & curry leaves (gf)

**Channa Masala** **22**

chickpeas cooked with spices and onion tomato gravy (gf)

**Daal Tadka** **21**

Lentil curry in a variety of spices simmered over a slow flame (gf)

**Methi Aloo Zira** **20**

Potatoes cooked with cumin seeds and Indian spices (gf)

## Rice Dishes

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<b>Plain Rice</b>	<b>3</b>
<b>Saffron I Coconut I</b>	<b>4</b>
<b>Zira Mattar Pulao I Lemon RICE</b>	<b>5</b>
Basmati rice infused with green peas and cumin seeds (gf)	
<b>Chicken Fried Rice</b>	<b>18</b>
Basmati rice fried in a wok and mixed with stir fried chicken and egg	
<b>Mix Schezwan Fried Rice</b>	<b>20</b>
Basmati rice fried in a wok and mixed with stir fried chicken, prawns and fried egg	
<b>Veg Fried Rice</b>	<b>16</b>
Basmati rice fried in a wok and mixed with stir fried seasonal vegetables.	

## Biryani

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**Vegetables 23 | Chicken 24 | Lamb 25 | Goat 25 | Chicken Tikka 25**  
your choice of ingredient cooked with long grain basmati rice served with raita (gf) (vegan option available)

## Tandoori Breads

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<b>Plain Roti</b>	<b>5</b>
Wholemeal Bread (Vegan)	
<b>Butter Roti</b>	<b>5</b>
Wholemeal Bread	
<b>Plain Naan</b>	<b>5</b>
<b>Butter Naan</b>	<b>7</b>
Fine Flour Layered Buttered Bread	
<b>Garlic Naan</b>	<b>6</b>

<b>Garlic &amp; Cheese Naan</b>	<b>7</b>
<b>Spinach &amp; Cheese Naan</b>	<b>7</b>
<b>Chilli &amp; Cheese Naan</b>	<b>7</b>
<b>Paneer &amp; Cheese Naan</b>	<b>7</b>
<b>Keema Naan</b>	<b>8</b>
Bread Stuffed with Lamb Mince	
<b>Peshawari Naan</b>	<b>7</b>
Bread Stuffed with Dried Fruits and nuts.	
<b>Masala Kulcha</b>	<b>7</b>
Bread Stuffed with Potatoes with Indian Spices	

### **Accompaniments**

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<b>Mix Dip Pappadum Platter</b>	<b>12</b>
pappadums served with raita, mango chutney, and mixed pickle	
<b>Raita</b>	<b>5</b>
dip made of cucumber and yoghurt	
<b>Mixed Pickles</b>	<b>4</b>
pickled green mangoes, limes, and chillies	
<b>Mango Chutney</b>	<b>4</b>
sweet mango preserve	
<b>Mint Sauce</b>	<b>4</b>
A yoghurt based sauce with mint flavour	
<b>Tamarind Sauce</b>	<b>4</b>
A sweet and sour sauce made of Indian tamarind	
<b>Pappadums</b>	<b>5</b>
Crispy flat gluten free crunchy chips based on graham flour.	



## Desserts

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<b>Mango</b>	<b>6</b>	<b>I</b>	<b>Pistachio</b>	<b>6</b>
<b>Baileys</b>	<b>10</b>	<b>I</b>	<b>Kahlua</b>	<b>10</b>
(Baileys and Kahlua contains 17-20% Alcohol)				
<b>Rasmalai</b>				<b>7</b>
Rich Cheesecake Without Crust Dipped in Cardamom Flavoured Milk Commonly Known as Seera				
<b>Gulab Jamun</b>				<b>6</b>
Homemade Deep-Fried Dumpling of Cottage Cheese Made in Condensed Milk and dipped in Sugar Syrup				

## Rasoi Banquet

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**Bhoj Banquet** **42 per guest**  
(Minimum 4 Guest, Number of Curries Varies with Number of People)

The Bhoj banquet is preceded by papadums, raita, and mango chutney.  
**Entrée** assortment of items from vegetarian and non-vegetarian  
appetizers

### Mains

**Butter Chicken.** Chicken cooked in tomato, cream, and spices in thick  
butter gravy.

**Lamb Rogan Josh** Lamb Meat Cooked with Indian Spices and Flavoured with  
Fennel Powder

**Fish Methi Malai** Fish cooked in cream, nuts, fenugreek & fragrant  
spices.

**Palak Paneer** A spinach delicacy blending fresh masala with  
homemade cheese.

**Served With** Steamed basmati rice and assorted naan breads from  
tandoor

**Dessert** Chef special Indian dessert