

from the tandoor

the flavour of india tasting plate	18
a mixed entrée of a melting tandoori lamb cutlet, a chicken tikka fillet & a samosa served with a tangy mint sauce (one of each per serve)	
exotic chicken salad	18 / 25
warm tandoori fillets tossed with mango, avocado, diced tomatoes & salad greens with a light yoghurt dressing	
tandoori prawn salad	18 / 26
warm salad of marinated prawns, cucumber, chilli & fresh mint in a light dressing	
tandoori fish & lemon achar	19 / 26
tandoori fish fillets with preserved lemon, chilli & turmeric achar served on a sizzling plate	
lamb cutlets	20 / 28
tender lamb cutlets marinated in yoghurt, ginger and spices then roasted in the tandoor, served with fresh lemon and minted yoghurt as an entrée or main.	
chicken tikka fillets	18 / 26
marinated in lemon, chilli, garlic, yoghurt, chatmasala & ginger, then roasted in the tandoor oven, served with fresh lemon & raita as an entrée or main.	

bread from the tandoor

naan	4
vegetable naan	
roti (wholemeal flat bread)	
garlic naan	4.5
peshwari naan (sultanas, nuts & coconut)	5
keema naan (spicy minced lamb)	6
cheese naan	6
naan selection of 4	14
any mix of the naan, garlic naan, vegetable naan and roti	



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dine@flavourofindia.co

(02) 9326 2659 or (02) 9328 6186

eat your vegetables!

bombay potato	16
fine cubed potato tossed in fresh curry leaves, chilli, ginger, tomato and coriander	
palek paneer	18
our home made indian style cheese with spinach leaves, fresh tomato and onion	
vegetable jalfrezi	18
a powerful spice mix of cinnamon, cardamom & clove, with fresh onion, tomato, capsicum, curry leaves & lime leaves.	
cauliflower lentil curry (mild – medium – hot)	18
cauliflower florets, brown lentils, desiccated coconut, turmeric & chilli	
pumpkin curry (mild – medium – hot)	18
pumpkin, channa dahl, onion, tomatoes & ginger in a beautifully light curried sauce	
mushroom saag aloo (mild – medium)	18
fresh spinach, mushroom & potatoes blended with ginger, whole cumin seeds, cardamom pods, kaffir lime & a touch of coconut	
aloo gobi (mild – medium)	17
potato, cauliflower & peas in a traditional light tomato sauce with fresh roasted cumin, ginger & coriander	
our special dahl (medium – hot)	16
prepared with fresh & dried chillies, mustard seeds and coconut	



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our curries: all things chicken

- pepper chicken** (medium – hot) 25
chicken fillets in an unctuous tomato, chilli, coconut & mustard seed sauce with black pepper to finish
- best chicken butter masala** 25
our specialty. chicken from the tandoor served in our creamy red masala sauce
- chicken tikka masala** (mild – med – hot) 25
chicken fillets from the tandoor in a rich red masala sauce with onion, capsicum & fresh cream
- chicken madras** (medium) 25
madras being in the south of India, one presumed a little coconut to be involved of course along with curry leaves, abundant chilli, and a host of freshly ground spices, blended in house
- chicken jalfrezi** 25
a spice mix of cinnamon, cardamom & clove form the base of this fragrant curry with fresh garlic and ginger along with tomato, curry leaves, dry chillis & coriander.
- chicken vindaloo** 25
traditional hot style of curry from Goa, marinated with vinegar, garlic, ginger and hot spices, then slow cooked to allow full assimilation of the flavours.
- chilli chicken** 25
another fragrant in house creation, with roasted cashews, fresh lime leaves, lime juice and fresh chillis, adorned with fresh coriander
- mango chicken** 25
creamy decadent curry with fresh mango, cream, curry leaves, mustard seed and shredded coconut slow simmered until it melts in the mouth.



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our curries: beef, lamb and goat

goat curry bakra (mild-med) 25

be adventurous and go the goat. the tender, sweet goat meat is sautéed in spices then slow cooked with onions, garlic and potatoes until it falls off the bone.

beef vindaloo 25

traditional hot beef curry from Goa, marinated with vinegar, garlic, ginger and hot spices, then slow cooked.

beef kerala (mild – medium) 25

in the south of india, coconut pervades. Kerala's lush landscape provides coconuts aplenty. this medium hot dish is a medium heat beef & potato curry with spices, fresh curry leaves & garlic.

beef madras 25

Hot, hot, hot. A little coconut, along with curry leaves, abundant chilli, and a host of freshly ground spices, blended in house with beef, slow cooked into a melting texture.

kashmiri beef 25

a flavoursome kashmiri dish with ginger, garlic, a touch of tomato and our in house blended garam masala, simmered with cream and yoghurt on slow heat (medium- hot)

lamb saag (mild – med – hot) 25

lamb simmered for hours with spinach, fenugreek leaves, ginger, coriander, chilli & cumin.

lamb rogan josh (med-hot) 25

A regional kashmiri dish over 400 years old. Lamb pieces seared and braised in a host of spices with capsicum & methi leaves.

lamb korma 25

britain's favourite curry. braised lamb in spices with a mild creamy almond & cashew nut sauce



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our curries: from the seas

green fish curry (medium – hot) **25**

another southern indian dish, this curry contains fillets of fish in a sauce of tamarind, coconut, green chilli & ginger

goan prawn curry (medium – hot) **25**

goa, in the west of India, features much fish through its region's cuisine. this flavourful example features king prawns pan fried with ginger, garlic, onions, chilli, mustard seed and a spice blend.

5 spice garlic prawns (mild – med – hot) **25**

24 hour marinade of garlic, onion and our 5 spice blend, finished with a simmer to order, touch of cream and fresh snowpeas.

malabar prawns (mild – med – hot) **25**

a superb southern prawn dish heralding coconut oil & coconut cream, desiccated coconut, mustard seed & fresh lime leaves.

our condiments & rice

"A grade" basmati rice per person **3**

pappadums (6 per serve) **4.5**

combination of any 3 condiments **9**

~ fresh yoghurt

~ brinjal Pickle

~ raita

~ mango chutney

~ lime pickle (spicy)

~ tomato, onion & cucumber

combination of any 4 condiments **12.5**

~ fresh yoghurt

~ brinjal Pickle

~ raita

~ mango chutney

~ lime pickle (spicy)

~ tomato, onion & cucumber



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our desserts

we believe the contrast of our big, intense flavours in the curries and dishes from the tandoor, are beautifully contrasted with light, cold & fresh desserts where ice cream & sorbet are heroes.

the taj

10

our “east meets a little less east” creation of whole couscous steeped in spices with dates, cranberries, vanilla poached rhubarb and spun sugar

mango kulfi

10

traditional indian ice cream with mango coulis

lime sorbet

10

tangy & refreshing. the perfect end to an indian feast

(1 scoop is also available for 4.5 as a smaller option)

date & pistachio kulfi

10

house made indian ice cream tower with date & pistachio base and candied oranges drizzled with date syrup

belgium chocolate delight

10

dark belgium chocolate ice cream on a bed of dark chocolate

gulab jamun

10

most popular indian desert consisting of dumplings, traditionally made of reduced milk, soaked in rose flavoured syrup

chocolate naan

8

**a selection of cocktails, organic teas and coffee can be found in
our drinks menu to accompany your dessert**



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flavour of india banquet

55 per person

entrée

tandoori lamb cutlet, chicken tikka fillet & samosa per person, served to share

main

each guest can choose a dish from the following list of our most popular mains

goat curry

butter chicken masala

chicken tikka masala

lamb saag

lamb korma

lamb rogan josh

beef vindaloo

beef kerala

pepper chicken

pumpkin curry (vegetarian)

cauliflower curry (vegetarian)

aloo gobi (vegetarian)

mushroom saag aloo (vegetarian)

our special dahl (vegetarian)

naan & roti served with the banquet along with these condiments

pappadums, raita, sweet mango chutney, tomato & onion salad

**wine, cocktails and non alcoholic drinks can be found in our drinks menu
and are not included in the banquet price.**

corkage \$8 per bottle