

QUICK BITES ENTREE

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| OLD DELHI KE PUCHKE DF | 11.90 |
| Crispy semolina parcels filled with potatoes, chickpeas & tangy sauces served with aromatic Matka pani shot | |
| PAPADUMS PLATTER DFP/GF/NF | 9.90 |
| Comes with assorted chutneys | |
| MASALA PAPAD DF | 3.90 |
| A delicious Indian snack made using Papad topped with a tangy and spicy onion and tomato mix | |
| PALAK PATTA CHAAT (medium) NF/GF | 14.90 |
| Baby spinach crispies, served with yoghurt and tamarind chutney | |
| SAMOSAS CHAAT (medium) NF/DFP | 14.90 |
| Crispy samosa topped with flavoured chutneys | |
| CHANNAS BHATURA (medium) NF | 18.90 |
| Spiced tangy chickpea curry served with fresh onion, lemon and puffed bread | |
| CRISPY ALOO CHAAT (medium) NFP/DFP | 14.90 |
| Crispy fried potato cubes | |
| PAPRI CHAAT (medium) NF | 14.90 |
| Traditional Indian street food snack | |
| MINI VEGETABLE SAMOSA NF/DFP | 12.90 |
| Triangle pastry stuffed with potato & peas | |
| VEGETABLE PAKORA NF/GF/DFP | 12.90 |
| Crispy bite size vegetable fritters with a mint & Tamarind chutney | |
| HARA BHARA KEBAB NF/GF/DF | 14.90 |
| Crispy spinach and peas patties enriched with coarse spice mixes | |
| CHICKEN 65 NF/GF/DFP | 16.90 |
| Crispy spicy & flavourful South Indian fried chicken | |
| AJWAINI FISH AMRITSARI NF/GF/DFP | 17.90 |
| Marinated fish with homemade Punjabi spices | |

CUMIN CLUB THALI

For 1 person only - not for sharing. Pre-set Thali menu.

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| CLUB VEGETARIAN THALI | 31.90 |
| (Served Mild to Medium) | |
| Assortment of 4 vegetarian dishes with rice, raita, salad & naan served on a Thali platter | |
| CLUB NON-VEGETARIAN THALI | 33.90 |
| (Served Mild to Medium) | |
| Assortment of chicken, lamb, beef & vegetarian dishes with rice, raita, salad & naan served on a Thali platter | |



CLUB MIXED PLATTERS

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| MIXED VEGETARIAN PLATTER NFP | 25.90 |
| Selection of vegetarian kebabs and entrees | |
| ASSORTED CHICKEN PLATTER GF/NFP | 30.90 |
| Combination of chicken kebabs and entrees | |

FROM THE TANDOORI OVEN (A HEALTHY OPTION)

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| AACHARI PANEER TIKKA (medium) GF/NF | 20.90 |
| Paneer cubes marinated in yoghurt and spices, grilled in a tandoor | |
| CHARCOAL SOYA KEBAB (medium) NF | 20.90 |
| Roasted mock meat vegetarian recipe prepared with yoghurt and spices | |
| CHICKEN TIKKA (medium) GF/NF | 21.90 |
| Tandoori grilled chicken marinated in yoghurt and homemade spices | |
| TANDOORI CHICKEN WITH BONE (medium) GF/NF | 21.90 |
| On The Bone chicken marinated in a blend of yoghurt, ginger & traditional spices | |
| HARIYALI CHICKEN TIKKA (mild) GF | 21.90 |
| Boneless chicken pieces marinated with herbs and spices | |
| TANDOORI PICKLED PRAWNS (mild) GF/NF | 26.90 |
| Acchari Jhinga (Prawns) marinated in a traditional pickled spice blend | |
| BHATTI KI CHAAMPE (LAMB CHOPS) (medium) NF | 32.90 |
| Lamb chops marinated and tenderised in Bhatti spices, a signature dish | |

INDO CHINESE

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| VEG FRIED RICE (medium) GF/NF | 13.90 |
| Vegetable tossed at high heat with Basmati rice | |
| SZECHUAN FRIED RICE (hot) GF/NF | 14.90 |
| Stir-fried rice & vegetables in Szechuan sauce | |
| EGG FRIED RICE (mild) GF/NF | 15.90 |
| Cooked rice, eggs, spring onions and soy sauce | |
| CHICKEN FRIED RICE (mild) NF | 19.90 |
| Traditional Chinese preparation of cooked rice, vegetables, chicken, soy sauce and aromatics | |
| VEG MANCHURIAN (medium) GF/NF | 15.90 |
| Fried vegetable balls in a tangy and flavourful tomato sauce | |
| CHILLI PANEER (med-hot) NF | 16.90 |
| Crispy paneer chinese appetiser with hot & tangy chilli sauce | |
| CHILLI CHICKEN (med-hot) NF/DFP | 18.90 |
| Fried chicken in a spicy hot chilli sauce | |
| PRAWN FRIED RICE (medium) GF/NF/DF | 25.90 |
| Fried rice with prawns, mixed vegetables, spices & soy sauce | |
| HAKKA NOODLES (mild) NF | 15.90 |
| Noodles with cabbage and mixed vegetables | |
| CHICKEN EGG NOODLES (medium) NF | 17.90 |
| Noodles with chicken and mixed vegetables | |
| CHILLI GARLIC NOODLES (hot) NF | 16.90 |
| Noodles cooked in extra garlic and chilli | |

CUMIN CLUB BIRYANIS & RICE

GF/NFP

All biryani comes with raita and papadum

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| BASMATI SAFFRON RICE | 5.00 |
| VEG BIRYANI (mild to medium) | 19.90 |
| Basmati rice layered with fresh vegetables and aromatic spices | |
| MURGH TIKKA BIRYANI (medium) | 22.90 |
| Fragrant biryani layered tandoori chicken | |
| HYDERABADI CHICKEN DUM BIRYANI (medium to hot) | 22.90 |
| Slow cooked layered rice with scrumptious spices and chicken | |
| GOAT BIRYANI (medium to hot) | 25.90 |
| A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavoured nuts and orange strands of exotic saffron (with bones) | |

BREADS FROM THE TANDOORI OVEN

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| PLAIN NAAN | 4.50 |
| The traditional leavened bread from the clay oven (no butter) | |
| TANDOORI ROTI DFP | 4.50 |
| Whole wheat flour bread | |
| BUTTER NAAN | 5.00 |
| GARLIC NAAN | 5.00 |
| ONION SEED NAAN | 5.00 |
| CHEESE NAAN | 6.50 |
| CHEESE & GARLIC NAAN | 6.50 |
| MASALA KULCHA | 6.50 |
| Leavened tandoori bread filled with herbs & paneer cheese | |
| LACCHHA PARANTHA DFP | 6.50 |
| Multi-layered wholewheat bread | |
| KASHMIRI NAAN | 7.00 |
| Leavened bread with a stuffing of exotic nuts & raisins | |
| ROOMAALI ROTI | 7.00 |
| CHICKEN TIKKA & CHEESE NAAN | 7.00 |

NF = nuts free
GF = gluten free

DF = dairy free
DFP = dairy free possible

NFP = nuts free possible

CUMIN CLUB SPECIAL BANQUET

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| Minimum 2 people | 54.90 per peron |
| A special pre-set four course Chef's set-menu selection of papadum platter | |
| + 4 Entrees (2 veg + 2 non-veg dishes from the menu) | |
| + 4 Mains (2 meat, 1 seafood + 1 veg) | |
| + Rice, Naan and Raita | |
| + A Mixed Dessert Platter | |

CUMIN CLUB MINI BANQUET

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| Minimum 2 people | 39.90 per peron |
| Chef's set-menu selection of papadum platter | |
| + 3 Entrees (Veg Samosas, Veg Pakoras & Chicken Tikka) | |
| + 2 Mains (choose any 2 main dishes from the menu) | |
| + Rice, Naan and Raita | |
| + Gulab Jamun | |
| *No discounts available on Special Banquets. | |

NON-VEGETARIAN CURRIES

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| CHICKEN | Main |
| CHICKEN KORMA (mild) GF | 23.90 |
| Mild, creamy & fragrant chicken curry enriched with nuts & cream | |
| BUTTER CHICKEN (mild) GF/NF | 23.90 |
| Creamy & flavourful chicken in a rich tomato based sauce | |
| CHICKEN TIKKA MASALA (med) GF/NFP | 23.90 |
| Tandoori chicken cooked with onion, capsicum and tomato butter sauce | |
| CHICKEN SAAG (medium) GF/NF/DFP | 23.90 |
| Chicken cooked in a creamy spinach gravy in traditional Punjabi style | |
| RAJASTHANI MURGH CURRY (hot) GF/DF/NF | 23.90 |
| A fiery and flavourful chicken curry from the heart of Rajasthan | |
| KALIMIRCH CHICKEN (med) GF/NF/DFP | 23.90 |
| Chicken cooked in a black pepper creamy gravy | |
| CHICKEN VINDALOO (hot) GF/NF/DF | 23.90 |
| A spicy dish cooked in Vindaloo sauce with aromatic herbs and spices | |
| DHABA KUKKAD (CHEF SPECIAL) (medium) GF/NFP | 25.90 |
| Roasted chicken on the bone tossed with tomatos & onion gravy, desi style | |

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| BEEF | Main |
| BEEF MADRAS (mild) GF/NF/DF | 23.90 |
| A classic curry dish originated from city of Madras made with tender beef and a blend of aromatic herbs & spices | |
| BEEF KOLHAPURI MASALA (medium) GF/NF/DF | 23.90 |
| A classic Bombay dish rich of savoury curry made with onion, garlic & a blend of spices | |
| JALFREZI BEEF (medium) GF/NFP/DFP | 23.90 |
| Beef chunks cooked in spicy and tangy tomato base sauce with bell pepper | |
| BLACK PEPPER BEEF (med-hot) GF/NFP/DFP | 23.90 |
| Tender beef pieces cooked in freshly ground black pepper gravy | |
| BEEF VINDALOO (hot) GF/NF/DF | 23.90 |
| Beef chunks cooked in hot and tangy vinegar sauce and spices | |

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| LAMB | Main |
| LAMB KORMA (mild) GF | 25.90 |
| A classic Mughlai dish made with tender lamb marinated in yoghurt and cooked in a creamy almond sauce | |
| LAMB ROGAN JOSH (med) GF/NF/DF | 25.90 |
| A traditional dish from valley of Kashmir made with marinated lamb cooked in flavourful sauce of Kashmiri chillies | |
| HARE MASALA KA GHOSHT (med) GF/NF/DF | 25.90 |
| Spring lamb braised in a mint & coriander gravy | |
| RAILWAY LAMB CURRY (med) GF/NF/DF | 25.90 |
| Authentic South Indian dish inspired by Indian railways made with ginger, garlic and spices | |
| LAMB VINDALOO (hot) GF/DF/NF | 25.90 |
| Spicy marinated lamb cooked with vinegar, fresh ginger and spices | |
| RAJASTHANI LAAL MAAS (CHEF SPECIAL) (hot) NF | 27.90 |
| - Royal cuisine of Rajasthan made with rich & spicy red chilli sauce | |

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| GOAT (ON THE BONE) | Main |
| GOAT CURRY (medium) GF/NF | 26.90 |
| Tender goat meat cooked in a rich and aromatic curry sauce, infused with special spices and herbs | |
| GOAT KADHAI (medium) GF/NF | 26.90 |
| Slow cooked goat with onion, tomatoes and capsicum | |
| KASHMIRI GOAT GURRY (med) GF/NF | 26.90 |
| Traditional Kashmiri goat curry | |

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| VEGETARIAN | Main |
| DAL PALAK (mild) GF/NF/DFP | 15.90 |
| Arhar and Masoor lentils, cooked with farm fresh spinach and tempered with home made masala | |
| DAL TADKA (mild) GF/NF/DFP | 15.90 |
| Village style yellow lentils tempered with ghee & spices | |
| RAJASTHANI ALOO GOBHI (med) GF/NF/DFP | 16.90 |
| A fiery dish with roasted cauliflower and potatoes, topped with Bikaneri sev | |
| AMRITSARI CHOLE (medium) GF/NF/DFP | 15.90 |
| A tangy tribute of chickpeas cooked with spices of Punjab | |
| DAL MAKHNI (medium) NF/GF | 15.90 |
| Overnight slow cooked black lentils with creamy suaces & butter | |
| PANEER BUTTER MASALA (med) GF/NFP | 18.90 |
| Cottage cheese cooked in tomato, butter & creamy gravy | |
| ASSORTED VEGETABLE CURRY (mild-med) GF/NF/DF | 15.90 |
| Mix farm fresh vegetables, cooked with homemade spices | |
| ALOO SHIMLA MIRCH (mild) GF/NF/DFP | 16.90 |
| Stir fried dish with potatoes, capsicum, spices & herbs | |
| CREAMY KOFTE (mild) NFP | 19.90 |
| Fried dumpling mnade with mashed potato, paneer and spices, served with creamy flavourful sauce | |
| MIX VEGETABLE KORMA (mild) GF/NFP | 17.90 |
| A royal dish, featuring nine different vegetables, served with a creamy korma sauce | |
| PANEER MAKHANIWALA (mild) GF/NFP | 19.90 |
| Tender paneer cubes, simmered in a rich creamy tomato based gravy | |
| PALAK PANEER (medium) GF/NF | 17.90 |
| A classic combination of creamy paneer and fresh spinach, cooked in light flavourful sauce | |
| BHINDI DO PYAAZA (med) GF/NFP/DFP | 18.90 |
| Okra tossed with shallots and freshly ground spices | |
| PATIALA KADHAI MUSHROOM (med) GF/NFP/DFP | 19.90 |
| Chunky mushroom preparation with stir fried vegetables tossed in a wok | |
| PANEER JAIPURI (medium) GF/NFP | 18.90 |
| Rajasthani special paneer cooked with capsicum & mint | |
| CHUTNEY WAALI DAL (hot) GF/NF | 16.90 |
| Lentils with a hand pounded spiced chutney | |
| KADHAI PANEER (med-hot) GF/NF | 19.90 |
| Tender paneer, bell pepper, cooked in a wok with spices | |
| SOYA MAKHANI (mild) NF | 19.90 |
| Soya chunks cooked in butter & tomato based gravy | |
| SOYA KADHAI (hot) NF | 19.90 |
| Mock-meat tossed capsicum stir fried with coriander & chillies (vegetarian recipe) | |

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| FISH/PRAWN | Fish | Prawn |
| (Choose mild, medium or hot) | | |
| COCONUT MUSTARD MOILEE GF/NF | 25.90 | 27.90 |
| Flavourful South Indian fish curry cooked in coconut milk and cream | | |
| JALFREZI GF/NF/DF | 25.90 | 27.90 |
| Bengali authentic fish/prawns curry cooked with tomato gravy, onion and capsicum | | |
| GOAN SAUCE GF/NF/DF | 25.90 | 27.90 |
| An aromatic curry of goa, blend of spices, ginger, garlic and onion cooked in a tomato and coconut sauce | | |

ACCOMPANIMENTS

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| MANGO CHUTNEY | 4.00 |
| MINT CHUTNEY | 4.00 |
| HOT VINDALOO CHUTNEY | 4.00 |
| MIXED PICKLE | 4.00 |
| PAPADUMS | 4.00 |
| CUCUMBER RAITA (YOGHURT SALAD) | 5.00 |
| SPICED SLICED ONION SALAD | 8.90 |
| GARDEN GREEN SALAD | 9.90 |

DESSERTS

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| KULFI | 11.90 |
| (Traditional Indian home made ice cream) GF | |
| Choose from: Paan (Betel Leaf) | |
| Mango, | |
| Apricot & Pistachio | |
| CHOCOLATE SAMOSAS NF | 13.90 |
| GULAB JAMUN NFP | 10.90 |
| Sweet dumplings in a rose syrup | |
| MIXED DESSERT PLATTER | 22.90 |
| Chef's pick of platter selections of dessert | |
| BYO CAKE or DESSERT | 10 |

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