

CUMIN CLUB



INDIAN CUISINE

ENTREE (INDIAN STREET FOOD)

MASALA PAPAD DF	5.00
A delicious Indian snack made using Papad topped with a tangy and spicy onion and tomato mix	
PAPADUMS PLATTER DFP/GF/NF	10.00
Comes with assorted chutneys	
PANNI PURI (GOL GAPPE) 6pc DF	10.00
Crispy semolina parcels filled with potatoes, chickpeas & tangy sauces served with aromatic Matka pani shot	
DAHI PURI 4pc NFP	10.00
Crispy semolina parcels filled with potatoes, chickpeas & tangy sauces served with yoghurt	
VEGETABLE SAMOSA 2 pc NF/DFP	10.00
Triangle pastry stuffed with potato & peas	
VEGETABLE PAKORA NF/GF/DFP	10.00
Crispy bite size vegetable fritters with a mint & Tamarind chutney	
PANEER PAKODA 4 pc NF	10.00
Slice of Indian cottage cheese fried in spiced gram flour batter and served with tamarind and green sauces	
BREAD PAKODA 2 pc NF/DF	10.00
Slice of bread fried in spiced gram flour batter and served with tamarind and green sauces	
HARA BHARA KEBAB NF/GF/DF	12.00
Crispy spinach and peas patties enriched with coarse spice mixes	
PAPRI CHAAT (medium) NF	12.00
Traditional Indian street food snack	
SAMOSA CHAAT (medium) NF/DFP	12.00
Crispy samosa topped with flavourful chutneys	
ALOO TIKKI CHAAT (medium) NFP/DFP	12.00
Crispy fried potato cubes	
PAV BHAJI NF/DFP	14.00
Thick spicy vegetable curry (bhaji) served with a soft buttered bread roll (pav)	

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VADA PAV DFP	14.00
Deep-fried potato dumpling placed inside a bread bun (pav) sliced through the middle Topping with chutney green chili pepper.	
CHOLLE PURI 3pc NF	16.00
Chickpea curry flavored with an aromatic mix of spices (chole) and served with deep-fried bread (puri)	
CHANNA BHATURA 2pc (medium) NF	16.00
Spiced tangy chickpea curry served with fresh onion, lemon and puffed bread	
AACHARI PANEER TIKKA (medium) GF/NF	20.00
Paneer cubes marinated in yoghurt and spices, grilled in a tandoor	
CHARCOAL SOYA KEBAB (medium) NF	20.00
Roasted mock meat vegetarian recipe prepared with yoghurt and spices	

ENTREE (NON VEG)

CHICKEN 65 NF/GF/DFP	15.00
Crispy spicy & flavourful South Indian fried chicken	
AJWAINI FISH AMRITSARI NF/GF/DFP	16.00
Marinated fish with homemade Punjabi spices	
CHICKEN TIKKA (medium) GF/NF	18.00
Tandoori grilled chicken marinated in yoghurt and homemade spices	
CHICKEN MALAI TIKKA (mild) GF	20.00
Boneless chicken pieces marinated with herbs and spices	
TANDOORI CHICKEN WITH BONE (medium) GF/NF	20.00
On The Bone chicken marinated in a blend of yoghurt, ginger & traditional spices	
TANDOORI PICKLED PRAWNS (mild) GF/NF	22.00
Acchari Jhinga (Prawns) marinated in a traditional pickled spice blend	
BHATTI KI CHAAMPE (LAMB CHOPS) (medium) NF	24.00
Lamb chops marinated and tenderised in Bhatti spices, a signature dish	

CLUB MIXED PLATTERS

MIXED VEGETARIAN PLATTER NFP	22.00
Selection of vegetarian kebabs and entrees	
ASSORTED CHICKEN PLATTER GF/NFP	26.00
Combination of chicken kebabs and entrees	

CHEF SPECIAL KULCHA

ONION KULCHA 2pc NF/DFP	15.00
Leavened bread with a stuffing of exotic mixture onions with spices and serve with chickpeas curry	
POTATO KULCHA 2pc NF/DFP	15.00
Leavened bread with a stuffing of exotic mixture potatoes with spices and serve with chickpeas curry	
AMRITSARI KULCHA 2pc NFP/DFP	16.00
Leavened bread with a stuffing of exotic mixture of dry fruits cottage cheese potatoes onions and serve with chickpeas curry	
PANEER KULCHA 2pc NFP	16.00
Leavened bread with a stuffing of exotic mixture Indian cottage cheese with spices and serve with chickpeas curry	

INDO CHINESE

CHILLI PANEER (med-hot) NF	15.00
Crispy paneer chinese appetiser with hot & tangy chilli sauce	
VEG MANCHURIAN (medium) GF/NF	15.00
Fried vegetable balls in a tangy and flavourful tomato sauce	
CHILLI CHICKEN (med-hot) NF/DFP	17.00
Fried chicken in a spicy hot chilli sauce	
VEG FRIED RICE (medium) GF/NF	14.00
Vegetable tossed at high heat with Basmati rice	
EGG FRIED RICE (mild) GF/NF	16.00
Cooked rice, eggs, spring onions and soy sauce	
CHICKEN FRIED RICE (mild) NF	18.00
Traditional Chinese preparation of cooked rice, vegetables, chicken, soy sauce & aromatics	
HAKKA NOODLES (mild) NF	16.00
Noodles with cabbage and mixed vegetables	
CHILLI GARLIC NOODLES (hot) NF	17.00
Noodles cooked in extra garlic and chilli	
CHICKEN EGG NOODLES (medium) NF	18.00
Noodles with chicken and mixed vegetables	

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CUMIN CLUB SPECIAL BANQUET

Minimum 2 people

50.00 per person

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

Minimum 2 people

40.00 per person

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 & Thali.**

VEGETARIAN

Main

DAL PALAK (mild) GF/NF/DFP

15.00

Arhar and Masoor lentils, cooked with farm fresh spinach and tempered with home made masala

DAL TADKA (mild) GF/NF/DFP

15.00

Village style yellow lentils tempered with ghee & spices

CHUTNEY WAALI DAL (hot) GF/NF

15.00

Lentils with a hand pounded spiced chutney

ASSORTED VEGETABLE CURRY (mild-medium)

16.00

GF/NF/DF Mix farm fresh vegetables, cooked with homemade spices

ALOO SHIMLA MIRCH (mild) GF/NF/DFP

15.00

Stir fried dish with potatoes, capsicum, spices & herbs

RAJASTHANI ALOO GOBHI (medium) GF/NF/DFP

15.00

A fiery dish with roasted cauliflower and potatoes, topped with Bikaneri sev

BHINDI DO PYAAZA (medium) GF/NFP/DFP

16.00

Okra tossed with shallots and freshly ground spices

AMRITSARI CHOLE (medium) GF/NF/DFP

15.00

A tangy tribute of chickpeas cooked with spices of Punjab

DAL MAKHNI (medium) NF/GF

15.00

Overnight slow cooked black lentils with creamy suaces & butter

PANEER BUTTER MASALA (medium) GF/NFP Cottage cheese cooked in tomato, butter & creamy gravy	18.00
PANEER MAKHANIWALA (mild) GF/NFP Tender paneer cubes, simmered in a rich creamy tomato based gravy	18.00
PALAK PANEER (medium) GF/NF A classic combination of creamy paneer and fresh spinach, cooked in light flavourful sauce	18.00
PANEER JAIPURI (medium) GF/NFP Rajasthani special paneer cooked with capsicum & mint	18.00
MIX VEGETABLE KORMA (mild) GF/NFP A royal dish, featuring nine different vegetables, served with a creamy korma sauce	18.00
CREAMY KOFTE (mild) NFP Fried dumpling made with mashed potato, paneer and spices, served with creamy flavourful sauce	18.00
KADHAI PANEER (medium-hot) GF/NF Tender paneer, bell pepper, cooked in a wok with spices	18.00
SOYA MAKHANI (mild) NF Soya chunks cooked in butter & tomato based gravy	18.00
SOYA KADHAI (hot) NF Mock-meat tossed capsicum stir fried with coriander & chillies (vegetarian recipe)	18.00

NON-VEGETARIAN CURRIES

CHICKEN	Main
CHICKEN KORMA (mild) GF Mild, creamy & fragrant chicken curry enriched with nuts & cream	20.00
BUTTER CHICKEN (mild) GF/NF Creamy & flavourful chicken in a rich tomato based sauce	20.00
CHICKEN TIKKA MASALA (medium) GF/NFP Tandoori chicken cooked with onion, capsicum and tomato butter sauce	20.00
CHICKEN SAAG (medium) GF/NF/DFP Chicken cooked in a creamy spinach gravy in traditional Punjabi style	20.00
RAJASTHANI MURGH CURRY (hot) GF/DF/NF A fiery and flavourful chicken curry from the heart of Rajasthan	20.00

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KALIMIRCH CHICKEN (medium) GF/NF/DFP Chicken cooked in a black pepper creamy gravy	20.00
CHICKEN VINDALOO (hot) GF/NF/DF A spicy dish cooked in Vindaloo sauce with aromatic herbs and spices	20.00
DHABA KUKKAD (CHEF SPECIAL) (medium) GF/NFP Roasted chicken on the bone tossed with tomatoes & onion gravy, desi style	22.00

GOAT (ON THE BONE) Main

GOAT CURRY (medium) GF/NF Tender goat meat cooked in a rich and aromatic curry sauce, infused with special spices & herbs	22.00
GOAT KADHAI (medium) GF/NF Slow cooked goat with onion, tomatoes and capsicum	22.00
KASHMIRI GOAT GURRY (medium) GF/NF Traditional Kashmiri goat curry	22.00

BEEF Main

BEEF MADRAS (mild) GF/NF/DF A classic curry dish originated from city of Madras made with tender beef and a blend of aromatic herbs & spices	20.00
BEEF KOLHAPURI MASALA (medium) GF/NF/DF A classic Bombay dish rich of savoury curry made with onion, garlic & a blend of spices	20.00
JALFREZI BEEF (medium) GF/NFP/DFP Beef chunks cooked in spicy and tangy tomato base sauce with bell pepper	20.00
BLACK PEPPER BEEF (medium-hot) GF/NFP/DFP Tender beef pieces cooked in freshly ground black pepper gravy	20.00
BEEF VINDALOO (hot) GF/NF/DF Beef chunks cooked in hot and tangy vinegar sauce and spices	20.00

LAMB Main

LAMB KORMA (mild) GF A classic Mughlai dish made with tender lamb marinated in yoghurt and cooked in a creamy almond sauce	22.00
LAMB ROGAN JOSH (medium) GF/NF/DF A traditional dish from valley of Kashmir made with marinated lamb cooked in flavourful sauce of Kashmiri chillies	22.00

HARE MASALA KA GOSHT (medium) GF/NF/DF	22.00
Spring lamb braised in a mint & coriander gravy	
RAILWAY LAMB CURRY (medium) GF/NF/DF	22.00
Authentic South Indian dish inspired by Indian railways made with ginger, garlic and spices	
LAMB VINDALOO (hot) GF/DF/NF	22.00
Spicy marinated lamb cooked with vinegar, fresh ginger and spices	
RAJASTHANI LAAL MAAS (CHEF SPECIAL) (hot) NF	25.00
Royal cuisine of Rajasthan made with rich & spicy red chilli sauce	

FISH/PRAWN

(Choose mild, medium or hot)	Fish or Prawn
COCONUT MUSTARD MOILEE	24.00
GF/NF Flavourful South Indian fish curry cooked in coconut milk and cream	
JALFREZI GF/NF/DF	24.00
Bengali authentic fish/prawns curry cooked with tomato gravy, onion and capsicum	
GOAN SAUCE GF/NF/DF	24.00
An aromatic curry of goa, blend of spices, ginger, garlic and onion cooked in a tomato and coconut sauce	

CUMIN CLUB BIRYANIS & RICE

GF/NFP

All biryani comes with raita and papadum

BASMATI RICE	5.00
VEG BIRYANI (mild to medium)	20.00
Basmati rice layered with fresh vegetables and aromatic spices	
MURGH TIKKA BIRYANI (medium)	22.00
Fragrant biryani layered tandoori chicken	
HYDERABADI CHICKEN DUM BIRYANI (medium to hot)	22.00
Slow cooked layered rice with scrumptious spices and chicken	
GOAT BIRYANI (medium to hot)	24.00
A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavourtul nuts and orange strands of exotic saffron (with bones)	

BREADS FROM THE TANDOORI OVEN

PLAIN NAAN	4.00
The traditional leavened bread from the clay oven (no butter)	
TANDOORI ROTI DFP	4.00
Whole wheat flour bread	
BUTTER NAAN	4.50
GARLIC NAAN	4.50
ONION SEED NAAN	4.50
CHEESE NAAN	5.50
CHEESE & GARLIC NAAN	5.50
LACCHHA PARANTHA DFP	6.50
Multi-layered wholewheat bread	
KASHMIRI NAAN	6.50
Leavened bread with a stuffing of exotic nuts & raisins	
ROOMAALI ROTI	6.50
CHICKEN TIKKA & CHEESE NAAN	6.50

ACCOMPANIMENTS

MANGO CHUTNEY	2.50
MINT CHUTNEY	2.50
HOT VINDALOO CHUTNEY	2.50
MIXED PICKLE	2.50
PAPADUMS	3.50
CUCUMBER RAITA (YOGHURT SALAD)	5.00
SPICED SLICED ONION SALAD	8.90
GARDEN GREEN SALAD	9.90

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DESSERTS

KULFI (Traditional Indian home made ice cream) GF Choose from: Paan (Betel Leaf) Mango, Apricot & Pistachio	7.00
CHOCOLATE SAMOSAS NF	9.00
GULAB JAMUN NFP Sweet dumplings in a rose syrup	6.00
RAJ BHOG (Sponji Rasgulla)	6.00
MIXED DESSERT PLATTER Chef's pick of platter selections of dessert	15.00



Cumin Club is also a Unit of
Shan Sweets and Restaurants



We trust that you will enjoy your dining experience with us.
We would be honoured if you would be so kind as to share your
views about your time at Cumin Club by leaving a favourable
review for us on Instagram, Facebook or on our Google page.

In return for this would be happy to give you a
free Raj Bhog dessert after review.

