

CUMIN CLUB



INDIAN CUISINE

QUICK BITES ENTREE

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	
OLD DELHI KE PUCHKE DF	10.00
Crispy semolina parcels filled with potatoes, chickpeas & tangy sauces served with aromatic Matka pani shot	
MINI VEGETABLE SAMOSA 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	
PAPRI CHAAT (medium) NF	12.00
Traditional Indian street food snack	
HARA BHARA KEBAB NF/GF/DF	12.00
Crispy spinach and peas patties enriched with coarse spice mixes	
SAMOSA CHAAT (medium) NF/DFP	12.00
Crispy samosa topped with flavourful chutneys	
PALAK PATTA CHAAT (medium) NF/GF	12.00
Baby spinach crispies, served with yoghurt and tamarind chutney	
ALOO TIKKI CHAAT (medium) NFP/DFP	12.00
Crispy fried potato cubes	
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	
CHANNA BHATURA (medium) NF	16.00
Spiced tangy chickpea curry served with fresh onion, lemon and puffed bread	

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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	

FROM THE TANDOOR OVEN

(A HEALTHY OPTION)

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	
CHICKEN TIKKA (medium) GF/NF	20.00
Tandoori grilled chicken marinated in yoghurt and homemade spices	
TANDOORI CHICKEN WITH BONE (medium) GF/NF	20.00
On The Bone chicken marinated in a blend of yoghurt, ginger & traditional spices	
CHICKEN MALAI TIKKA (mild) GF	20.00
Boneless chicken pieces marinated with herbs and 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	26.00
Lamb chops marinated and tenderised in Bhatti spices, a signature dish	

INDO CHINESE

CHILLI PANEER (med-hot) NF	16.00
Crispy paneer chinese appetiser with hot & tangy chilli sauce	
VEG MANCHURIAN (medium) GF/NF	16.00
Fried vegetable balls in a tangy and flavourful tomato sauce	
CHILLI CHICKEN (med-hot) NF/DFP	18.00
Fried chicken in a spicy hot chilli sauce	
VEG FRIED RICE (medium) GF/NF	14.00
Vegetable tossed at high heat with Basmati rice	

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SCHEZWAN FRIED RICE (hot) GF/NF Stir-fried rice & vegetables in Schezwan sauce	15.00
EGG FRIED RICE (mild) GF/NF Cooked rice, eggs, spring onions and soy sauce	16.00
CHICKEN FRIED RICE (mild) NF Traditional Chinese preparation of cooked rice, vegetables, chicken, soy sauce & aromatics	18.00
HAKKA NOODLES (mild) NF Noodles with cabbage and mixed vegetables	16.00
CHILLI GARLIC NOODLES (hot) NF Noodles cooked in extra garlic and chilli	17.00
CHICKEN EGG NOODLES (medium) NF Noodles with chicken and mixed vegetables	18.00

QUMIN CLUB THALI

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

CLUB VEGETARIAN THALI (Served mild to medium) Assortment of 4 vegetarian dishes with rice, raita, salad & naan served on a Thali platter	32.00
CLUB NON-VEGETARIAN THALI (Served mild to medium) Assortment of chicken, lamb, beef & vegetarian dishes with rice, raita, salad & naan served on a Thali platter	35.00

QUMIN 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	

QUMIN 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

18.00

Cottage cheese cooked in tomato, butter & creamy gravy

PANEER MAKHANIWALA (mild) GF/NFP

18.00

Tender paneer cubes, simmered in a rich creamy tomato based gravy

PALAK PANEER (medium) GF/NF

18.00

A classic combination of creamy paneer and fresh spinach, cooked in light flavourful sauce

PANEER JAIPURI (medium) GF/NFP

18.00

Rajasthani special paneer cooked with capsicum & mint

MIX VEGETABLE KORMA (mild) GF/NFP

18.00

A royal dish, featuring nine different vegetables, served with a creamy korma sauce

CREAMY KOFTE (mild) NFP

18.00

Fried dumpling mnade with mashed potato, paneer and spices, served with creamy flavourful sauce

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KADHAI PANEER (medium-hot) GF/NF	18.00
Tender paneer, bell pepper, cooked in a wok with spices	
PATIALA KADHAI MUSHROOM (medium) GF/NFP/DFP	18.00
Chunky mushroom preparation with stir fried vegetables tossed in a wok	
SOYA MAKHANI (mild) NF	18.00
Soya chunks cooked in butter & tomato based gravy	
SOYA KADHAI (hot) NF	18.00
Mock-meat tossed capsicum stir fried with coriander & chillies (vegetarian recipe)	

NON-VEGETARIAN CURRIES

CHICKEN

Main

CHICKEN KORMA (mild) GF	22.00
Mild, creamy & fragrant chicken curry enriched with nuts & cream	
BUTTER CHICKEN (mild) GF/NF	22.00
Creamy & flavourful chicken in a rich tomato based sauce	
CHICKEN TIKKA MASALA (medium) GF/NFP	22.00
Tandoori chicken cooked with onion, capsicum and tomato butter sauce	
CHICKEN SAAG (medium) GF/NF/DFP	22.00
Chicken cooked in a creamy spinach gravy in traditional Punjabi style	
RAJASTHANI MURGH CURRY (hot)	22.00
GF/DF/NF A fiery and flavourful chicken curry from the heart of Rajasthan	
KALIMIRCH CHICKEN (medium) GF/NF/DFP	22.00
Chicken cooked in a black pepper creamy gravy	
CHICKEN VINDALOO (hot) GF/NF/DF	22.00
A spicy dish cooked in Vindaloo sauce with aromatic herbs and spices	
DHABA KUKKAD (CHEF SPECIAL) (medium) GF/NFP	24.00
Roasted chicken on the bone tossed with tomatoes & onion gravy, desi style	

GOAT (ON THE BONE)

Main

GOAT CURRY (medium) GF/NF	24.00
Tender goat meat cooked in a rich and aromatic curry sauce, infused with special spices & herbs	
GOAT KADHAI (medium) GF/NF	24.00
Slow cooked goat with onion, tomatoes and capsicum	
KASHMIRI GOAT GURRY (medium) GF/NF	24.00
Traditional Kashmiri goat curry	

BEEF

Main

BEEF MADRAS (mild) GF/NF/DF 22.00

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 22.00

A classic Bombay dish rich of savoury curry made with onion, garlic & a blend of spices

JALFREZI BEEF (medium) GF/NFP/DFP 22.00

Beef chunks cooked in spicy and tangy tomato base sauce with bell pepper

BLACK PEPPER BEEF (medium-hot) GF/NFP/DFP 22.00

Tender beef pieces cooked in freshly ground black pepper gravy

BEEF VINDALOO (hot) GF/NF/DF 22.00

Beef chunks cooked in hot and tangy vinegar sauce and spices

LAMB

Main

LAMB KORMA (mild) GF 24.00

A classic Mughlai dish made with tender lamb marinated in yoghurt and cooked in a creamy almond sauce

LAMB ROGAN JOSH (medium) GF/NF/DF 24.00

A traditional dish from valley of Kashmir made with marinated lamb cooked in flavourful sauce of Kashmiri chillies

HARE MASALA KA GOSHT (medium) GF/NF/DF 24.00

Spring lamb braised in a mint & coriander gravy

RAILWAY LAMB CURRY (medium) GF/NF/DF 24.00

Authentic South Indian dish inspired by Indian railways made with ginger, garlic and spices

LAMB VINDALOO (hot) GF/DF/NF 24.00

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 25.00

GF/NF Flavourful South Indian fish curry cooked in coconut milk and cream

JALFREZI GF/NF/DF 25.00

Bengali authentic fish/prawns curry cooked with tomato gravy, onion and capsicum

GOAN SAUCE GF/NF/DF 25.00

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

BREADS FROM THE TANDOORI OVEN

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

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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

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

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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.

