Room Service Menu

Khana Khazana

To order, simply dial 'O' for reception, we will then place the order and then deliver this to your room.

The meal charges will be posted to your in room account. Orders take approximately 45 minutes to deliver. \$25 minimum order and \$6 delivery fee.

Available 6.00 pm to 9.00 pm every day.

ENTRÉE		MAINS	
Vegetable Samosa Deep fried triangular shaped pastry stuffed	\$6	Murgh Makhani – Butter Chicken	\$9/\$16.50
with spiced potatoes and green peas.		Award winning, voted best in town	φ <i>γι</i> φιοίο σ
Mix Pakora	\$6	Chicken cooked in rich tomato, butter and honey sauce.	
Assortment of vegetables battered in chick-	ΨŪ	,	
pea flour and fried until golden brown		Fish Malabari Fish pieces simmered in coconut milk	\$16.50
Garlic Murgh Tikka	\$9/\$16	tempered with mustard seeds and fresh	
Boneless chicken with a coating of fresh garlic and spices.		curry leaves	
	.	Murgh Tikka Masala	\$9/\$16.50
Tandoori Chicken Chicken on the bone, marinated overnight	\$11/\$20	Kadai – Chicken, Lamb or Beef	\$16.50
in yoghurt, spices and Indian herbs		Cooked with tomatoes, onions, capsicum,	
BREADS		ginger and fresh herbs and spices	
Roti	\$2	Rogan Josh – Lamb or Beef	\$16.50
Garlic Naan Leavened garlic bread, made with white flour	\$3	A speciality of Kashmir. Lean fresh chunks of lamb or beef cooked with onion, tomatoes	
Cheese Naan	\$4	and spices	
		Korma – Chicken, Lamb or Beef	\$16.50
		Cooked in a rich curry or cashew nuts and almonds.	
		Saag – Chicken, Lamb or Beef	\$16.50
		Cooked with spinach in delicate spices and herbs.	
		Prawn Masala	\$17.50
		Prawn simmered in onion and tomato gravy with fresh herbs.	

Room Service Menu

Khana Khazana Menu Continued

Aloo Saag Potato and spinach curry	\$14
Vegetable Curry Seasonal fresh vegetables sautéed in onion and tomato gravy.	\$14
Rice Vegetable Biryani Basmati rice and fresh vegetables richly flavoured with saffron and Indian herbs and spices.	\$15
Biryani Chicken or Lamb Prawn Basmati rice and pieces of chicken, lamb or prawn richly flavoured with saffron and Indian herbs and spices.	\$16.50 \$17.50
Side Platter Cucumber and mint raita, mixed pickles and sweet mango chutney.	\$7.50