



**CLASSIC CURRIES, TIMELESS TEST**

## **OUR PHILOSOPHY**

### **HOSPITALITY IS ALL ABOUT PEOPLE**

**“We cordially welcome you to experience the magnificence and splendour of the Nobel Northern Indian Cuisine and only assure that your visit will be memorable”**

**Featured in “44 Best Indian Restaurants around the world”**

## **AUSTRALIAN ACHIEVER AWARDS**

<b>NATIONAL WINNER</b>	<b>2015, 2018, 2020</b>
<b>VICTORIAN WINNER</b>	<b>2009, 2011</b>
<b>HIGHLY RECOMMENDED</b>	<b>1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2010, 2012, 2013, 2016, 2017</b>

# KIDS MENU

## DRINKS

**LASSI** \$5  
Mango

**JUICE** \$5  
Apple, Orange, Pineapple

## MAINS

**Cheese Naan Platter with Raita** \$12

**Chicken Tikka with Steam Rice** \$14

**Butter Chicken "Kids Size" with Rice** \$16

## DESERT

**ICE CREAM** \$5  
Vanilla or Chocolate

In India, meal times are fun event, those meal times  
make us come closer.

Family affair, everything is shared, and children eat  
(more or less) what the grown-up eat.

Here at Roti Boti, younger guests are welcome to  
order from our main menu

simply like the grown-ups. Our meal is meant for sharing,  
after all. and we can always recommend milder dishes.

But if you prefer to keep things simple, we've put  
collectively this distinctive menu with  
chote (little) guest in mind.

Smaller portions, very little spice, however just as nice



## BANQUETS

### BANQUET 1 - \$35 PER HEAD ( 2 GUESTS )

#### ENTREE

Samosa, Chicken Tikka

#### MAINS

Butter Chicken, Lamb Madras

Naan, Garlic Naan, Saffron Rice & accompaniments

### BANQUET 2 - \$50 PER HEAD ( 4 GUESTS )

#### ENTREE

Samosa, Kastoori Chicken, Garlic Prawn

#### MAINS

Butter Chicken, Kadhahi Lamb, Goan Fish Curry, Palak Paneer

Naan, Garlic Naan Saffron Rice & accompaniments

#### DESSERTS

Trio of Dessert



## LET'S CHAAT \$17

### Aloo Tikki VN

Mashed potato Patty filled with dry fruits and Nuts and pan fried

### Samosa DV

Triangle shaped pastry, stuffed with spiced peas & potatoes

An Indian Street Delight, all topped up with three sauces: Tamarind (sweet), Sour Mint (spicy) and Cool Yoghurt (flavoured with cumin) Garnish with chopped onion, tomato and fresh coriander

## ENTREE

### Samosa (2pcs) DV

\$10

Triangle Shaped pastry, stuffed with spiced peas & potatoes served along with sweet tamarind chutney

### Onion Bhaaji VG

\$10

Rings of onion coated in chickpea batter then golden fried

### Pakorras (4pcs) VG

\$10

Spinach & Cauliflower fritters in exotic spices & chickpea batter then golden fried

### Hara Bhara Kebab (3pcs) DVGS

\$15

"Delicious" Spinach, potato & Green peas Kebab served with mango & Mint chutney

### Tandoori Paneer (4pcs) DV

\$21

Fresh Cottage cheese marinated in yoghurt, carom seeds, turmeric and yellow chili skewered and grilled in tandoori oven

### Shahi Vegetarian Platter DVGS

\$32

(PERFECT FOR FAMILY) Dahi Ke kebab, Tandoori Paneer, Hara Bhara Kebab & Tandoori Mushroom

### Drums of Heaven (4pcs) DG

\$15

(Kids Favorite) Marinated chicken wings & drumettes cooked in an sweet orange & ginger sauce

D Contains Dairy S Signature Dish V Vegetarian  
G Gluten Free N Contains nuts \*Vegan  
We can customise certain dishes



## FROM THE TANDOOR

**Mix Tandoori Grill (8pcs)** DGS \$35  
(PERFECT FOR FAMILY) Sizzling selection of tandoori kebabs"

**Tandoori Chicken** DGS (4pcs) Half \$16  
The "King of Kebab" Chef's signature Dish (8pcs) Full \$29

**Shahi Murgh Platter** DGS \$35  
(PERFECT FOR FAMILY) Combination of kastoori kebab, half tandoori chicken & reshmi kebab

**Tandoori Fish Tikka (4pcs)** DGS \$18  
Rockling Fish fillets marinated with salt, fresh ginger garlic paste, turmeric and lemon juice, topped up with tandoori yoghurt paste & cooked in tandoor

**Tulsi Tandoori Prawns (8pcs)** DGS \$28  
Prawn cutlets marinated with yogurt ginger garlic mint & basil cooked in tandoori oven

**Barra Kebab (4pcs)** DGS \$26  
Royal Cumin infused lamb cutlets flavored with clove & cardamom cooked in clay oven

**Chicken Tikka (4pcs)** DG \$18  
Succulent pieces of chicken marinated with hung yoghurt & lemon cooked in tandoor

**Kastoori Kebab (4pcs)** DGS \$20  
Boneless chicken pieces marinated overnight in yogurt, ginger and garlic paste, infused with roasted fenugreek leaves, cooked to perfection in tandoor.

**Seekh Kebab (4pcs)** G \$18  
Skewered mince lamb flavored with ginger, coriander, and mixed in house spices cooked in tandoor



## MAINS

### Prawn Balchao DGS

\$21

Prawns sauteed in ginger along with capsicum & onion with the touch of almond gravy and coconut cream

### Haldi Chilli Prawn "Chef's Signature Dish"

\$24

### Prawn Hara Masala G

\$21

Fresh prawns cooked with green herbs and spices along with coconut milk, tempered with mustard seeds.

### Goan Fish Curry G

\$24

Fish fillets gently cooked in a ground coconut & coconut milk

### Rara Goat Curry G

\$22

Himachali Delicacy Mouth-watering & tantalizing Goat on the bone simmered with whole bundle of spices such as cardamom cloves, cumin, ginger & pinch of nutmeg along with lamb mince & coriander

### Butter Chicken DGNS

\$24

Clay oven roasted chicken tikka simmered in "satin smooth" tomato gravy redolent of kastoori methi

### Chicken Tikka Masala DG

\$22

Tandoori Chicken tikka simmered in creamy tomato gravy with a blend of spices, bell peppers and garlic

### Mango Chicken DG

\$22

Amazingly aromatic sweet & creamy dish cooked with alfonzo mangos

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## VEGETARIAN

<b>Palak Paneer</b> DVG	<b>\$18</b>
Fresh ground spinach cooked with onion, tomato, fresh green herbs & cubes of cottage cheese	
<b>Shahi Paneer</b> DVG	<b>\$18</b>
Cottage cheese simmered in a creamy tomato gravy blended with spices	
<b>Aloo Gobhi</b> VG	<b>\$17</b>
"Absolutely essential" classic Indian dish of potato & cauliflower	
<b>Malai Kofta</b> DVN	<b>\$18</b>
Cheese & potato dumplings stuffed with raisins & nuts, in a creamy Mughlai gravy	
<b>Aloo Palak</b> DVG	<b>\$17</b>
Potatoes & spinach curry with a touch of fresh ginger & coriander. "Divine"	
<b>Aloo Baingan</b> VG	<b>\$17</b>
Potatoes & Eggplant sautéed with onions, tomatoes, fresh ginger & coriander	
<b>Baingan Bharta</b> VG	<b>\$17</b>
Eggplant roasted in tandoor mashed then cooked along with onions, tomatoes & fresh coriander	
<b>Pumpkin Bhaji</b> VG	<b>\$16</b>
Mashed pumpkin tempered with fennel & mustard seeds	
<b>Dal Makhani</b> DVS "One of India's most loved dal!"	<b>\$18</b>
Black lentils cooked overnight & finished with tomatoes, butter & cream	
<b>Tadka Daal</b> "Absolutely essential" VG	<b>\$16</b>
Yellow lentils delicately tempered & seasoned with ginger garlic & cumin	

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## MAIN CLASSICS

### Choose your protein

**CHICKEN \$22 - LAMB \$22 - BEEF \$22 - SEAFOOD \$26 - PANEER \$17**

#### **Rogan Josh** G “Heavenly blend of spices”

Cardamom, fennel, bay leaves, cloves, peppercorns, cinnamon, onion & tomato-based gravy

#### **Korma** DG

A mild curry simmered in a coconut & almond based gravy infused with cardamom

#### **Saag** DG

A mild spinach curry garnished with ginger & fresh coriander

#### **Kadhai** G

Delicious semi-dry curry cooked in wok with onion, tomato, bell pepper, ginger, garlic, crushed coriander & other spices

#### **Madras** G

“Rich with southern Indian flavour” coconut milk, mustard seeds & the heat of dried chilli

#### **Jalfrezi** G

A hot curry with green chillies, peppers, onion, and tomatoes along with vegetables.

#### **Methi Malai** DGS

Fenugreek, onion, garlic, ginger, and tomatoes-based gravy garnish with coriander

## ACCOMPANIMENTS

Chutneys (Mango, Tamarind & Mint)	Each \$3.95 - \$9.95
Raita	\$5.95
Kachumber Salad	\$6.95
Pappadums	\$4.00
Mixed Pickle	\$3.95
Onion Salad	\$5.95
Mixed Salad	\$7.95
Green Chillies	\$3.50
Pickled Onion	\$4.95



## RICE

Steam \$4 | Saffron \$5 | Jeera \$6 | Coconut \$7

### Mutter ka Pulao

Basmati rice cooked with green peas & garnished with golden fried onions

\$6

### Kashmiri Pulao

Saffron rice cooked with dry fruits and nuts

\$7

## BIRYANI

Chicken \$17 | Lamb \$17 | Prawn \$22 | Goat \$19 | Veg \$14

Fragrant Basmati rice cooked with house dried spices served with bhurani Raita & papad

## BREADS

### Roti (Wholemeal)

Garlic Roti \$5

\$4

Naan (Plain Flour) Plain \$4 | Garlic \$5 | Cheese \$6 | Butter \$5

### Pratha

Aloo (Potato) \$4 | Pudina (Mint) \$5 Lachha (Flaky) \$5

### Kulchas

Superfine white flour bread stuffed with mildly spiced onions, potatoes, or cottage cheese

\$6

### Kabuli Naan

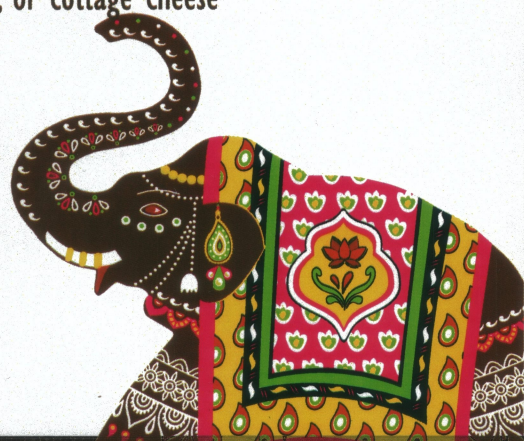
White flour bread stuffed with raisins, nuts & coconut

\$6

### Keema Naan

White flour bread stuffed lamb mince and mild spices

\$6



# DESSERTS

## Home Made Kulfi DV

\$10

Flavoured homemade Indian ice cream

Pistachio Kulfi | Mango | Rose | Coconut\*(Vegan)

## Pistachio Kulfi Affogato DVNGS

\$16

Pistachio ice cream served with an espresso & a liqueur of your choice  
(Baileys or Frangelico or Kahlua)

## Gulab Jamun DV

\$10

Fried Milk dumplings soaked in sugar syrup & served warm with vanilla ice cream

## Trio of Desserts DVS

\$15

Pista, Mango & Gulab Jamun

## Ice Cream D

\$7

Chocolate OR Vanilla

## Gajar Halwa DVN

\$7

Classic Indian Dessert made of carrot & Dry fruits



## Restaurant Dine in Policy

- Minimum cover charge of \$25.00PH
- We are licensed, BYO (wine only; No Sprints or Beers) Corkage: \$3.00 per head.
- Leftover food is not packed as takeaway due to health regulations.
- Please advise us on your special dietary requirements. We can customise certain dishes.
- You are requested to confirm the exact no. of diners in your party at least two days prior to the date of your booking, you would be charged for the no. of diners originally confirmed.
- Amex 1.65% Surcharge
- Banquet food is not bottom less expect rice, breads and accompaniments.

