

PHOENIX
INDIAN
RESTAURANT



Displayed prices are subject to the prevailing
GST and a 2% service charge

VEGETARIAN SOUPS

Tomato Soup \$5.50

Creamy tomato soup with a touch of Indian spices.

Mulligatawny Soup \$5.50

Comforting and aromatic lentil soup with Indian spices

Mushroom Soup \$5.50

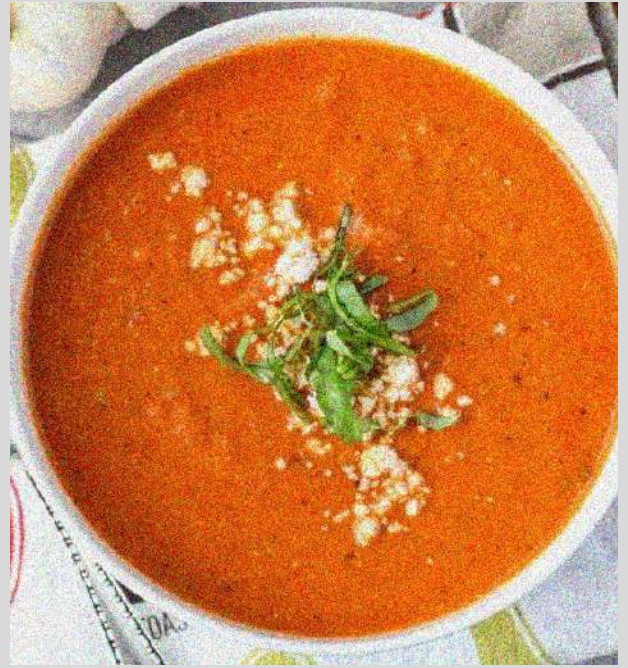
Creamy mushroom soup prepared using cream and milk as key ingredients

Hot & Sour Soup \$5.50

Zesty and spicy soup with mixed vegetables & crushed pepper

Sweet Corn Soup \$5.50

Creamy soup made with sweet corn kernels and vegetables



NON-VEGETARIAN SOUPS

Chicken Soup \$6.00

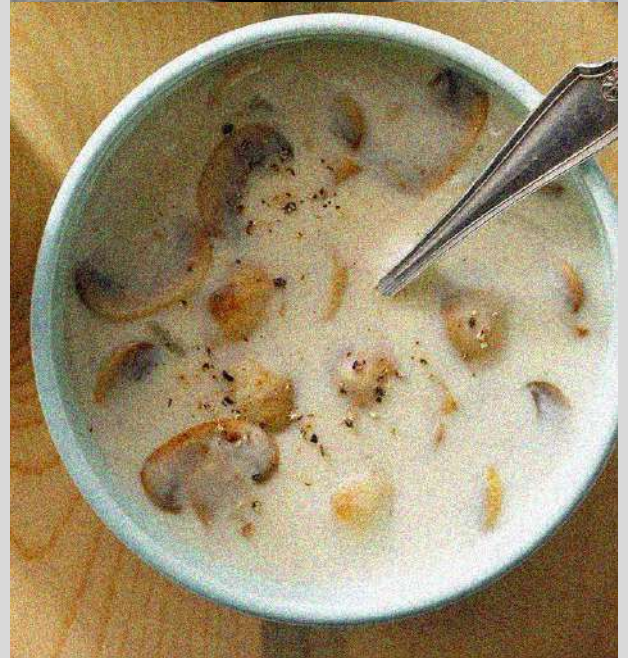
Creamy chicken soup prepared using cream and milk as key ingredients

Hot & Sour Non-Veg Soup \$6.00

Zesty and spicy soup with chicken, egg, mixed vegetables & crushed pepper

Sweet Corn Non-Veg Soup \$6.00

Delicious soup made with sweet corn kernels, chicken & egg



VEGETARIAN STARTERS

Roasted Papad \$2.50

Crispy papad roasted in a tandoor

Masala Papad \$3.20

Crunchy papad topped with a flavourful blend of spices, chopped tomatoes and onions

Mix Vegetable Pakoda \$10.50

Assorted vegetable fritters coated in a blend of spices & chickpea flour batter and deep-fried

Paneer Pakoda \$12.00

Cottage cheese cubes coated in a spiced chickpea flour batter and deep-fried

Chilli Paneer \$13.00

Cottage cheese cubes marinated in a blend of spices, stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

Gobi / Mushroom Manchurian \$11.50

Cauliflower florets **or** Mushroom pieces marinated in a blend of spices, are tossed in a mild and tangy indo-chinese sauce

Gobi / Mushroom Chilli \$11.50

Cauliflower florets **or** Mushroom pieces marinated in a blend of spices, are stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

Gobi 65 / Mushroom 65 \$11.50

Cauliflower florets **or** Mushroom pieces marinated in a blend of aromatic spices and deep-fried

Mushroom Pepper Fry \$11.50

Mushrooms stir-fried with aromatic pepper and an assortment of spices

Onion Pakoda \$10.50

Crispy onion fritters made by deep-frying sliced onions in a spiced chickpea flour batter



NON-VEGETARIAN STARTERS

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Chicken 65 **\$13.50**

Boneless chicken pieces marinated in a blend of aromatic spices and deep-fried

Chicken Garlic **\$14.00**

Boneless chicken pieces marinated in a blend of spices, are tossed in a tangy garlic infused sauce

Chicken Honey **\$14.00**

Boneless chicken pieces marinated in a blend of spices, are tossed in a tangy honey infused sauce

Chicken Manchurian **\$14.00**

Boneless chicken pieces marinated in a blend of spices, are tossed in a mild and tangy indo-chinese sauce

Chilli Chicken **\$14.00**

Boneless chicken pieces marinated in a blend of spices, are stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

Chicken Lollipop **\$14.50**

Chicken wings marinated in a blend of spices, are tossed in a mild and tangy indo-chinese sauce

Chilli Fish **\$15.00**

Fish pieces marinated in a blend of spices, stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

Soya Pepper Fish **\$15.00**

Fish pieces marinated in a peppery soy-based sauce, stir-fried with bell peppers and onions

Chilli Prawn **\$21.00**

Tiger prawns marinated in a blend of spices, stir-fried with bell peppers, onions, and a tangy spicy indo-chinese sauce

Pepper Prawn **\$21.00**

Tiger prawns stir-fried with aromatic pepper and an assortment of spices



AUTHENTIC TANDOORI

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Tandoori Chicken Quarter - \$7.50
Chicken marinated in a blend of yogurt and tandoori spices, grilled in a tandoor Half - \$14.50 Full - \$28.00

Chicken Tikka \$15.00
Boneless chicken pieces marinated in a blend of yogurt and tandoori spices, grilled in a tandoor

Chicken Malai Kabab \$15.00
Boneless chicken pieces marinated in a creamy mixture of yogurt, cream, and aromatic spices, grilled in a tandoor

Chicken Hariyali Kabab \$15.00
Boneless chicken pieces marinated in a blend of fresh green herbs, spices, and yogurt, grilled in a tandoor

Ginger Garlic Chicken Kabab \$15.00
Boneless chicken pieces marinated with a blend of ginger, garlic, and spices, grilled in a tandoor

Chicken Kabab Combo \$16.00
Combination of Chicken Tikka, Chicken Malai Kebab, and Chicken Hariyali Kebab served in a platter

Chicken Ambiya Kabab \$15.00
Boneless chicken pieces marinated in a tangy mango-based marinade, grilled in a tandoor

Chicken Alisan Kabab \$15.00
Boneless chicken marinated in yoghurt, herbs, spices, and topped with cheese, roasted in tandoor

Chicken Seekh Kabab \$15.00
Finely minced chicken blended with aromatic spices, shaped onto skewers and grilled in a tandoor

Mutton Seekh Kabab \$16.50
Finely minced mutton blended with aromatic spices, shaped onto skewers and grilled in a tandoor

Fish Tikka/ Lemon Pepper Fish Tikka \$16.00
Tioman fish fillets marinated in a blend of yogurt and tandoori spices, grilled in a tandoor

Tandoori Prawns \$23.00
Tiger prawns marinated in a blend of yogurt and tandoori spices, grilled in a tandoor



AUTHENTIC TANDOORI

Tandoori Mushroom \$12.50

Mushroom pieces marinated in a blend of yogurt and tandoori spices, grilled in a tandoor

Paneer Tikka \$14.00

Cubes of cottage cheese marinated in a blend of yogurt and tandoori spices, grilled in a tandoor

Paneer Hariyali \$14.00

Cubes of cottage cheese marinated in a blend of fresh green herbs, spices, and yogurt, grilled in a tandoor

Paneer Malai \$14.00

Cubes of cottage cheese marinated in a creamy mixture of yogurt, cream, and aromatic spices, grilled in a tandoor

Paneer Tikka Combo \$14.50

Combination of Paneer Tikka and Paneer Hariyali served in a platter

Tandoori Broccoli \$11.50

Broccoli marinated in a blend of yogurt and tandoori spices, grilled in a tandoor



CHICKEN DELIGHTS

Chicken Tikka Masala \$15.50

Pieces of boneless chicken tikka cooked in a rich, spicy and creamy tomato-based gravy, infused with aromatic spices

Butter Chicken \$15.50

Pieces of boneless chicken tikka cooked in a rich and creamy tomato-based gravy, laced with butter and aromatic spices

Chicken Kurma \$15.00

Chicken pieces cooked in a creamy and aromatic gravy, enriched with a blend of spices and coconut

Kadai Chicken \$15.00

Chicken pieces cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

Pepper Chicken Masala \$15.00

Chicken pieces cooked in a blend of crushed black pepper, spices, and a rich masala gravy

Sag Chicken \$15.00

Chicken pieces cooked in a vibrant spinach-based gravy, infused with aromatic spices

Chicken Kolhapuri \$15.30

Chicken pieces cooked in a very spicy kolhapuri masala resulting in a fiery and aromatic experience

Kashmiri Chicken Masala \$15.00

Chicken pieces cooked in a vibrant gravy featuring Kashmiri spices

Chicken Chettinadu \$15.00

Chicken pieces cooked in a rich and spicy Chettinadu-style gravy, infused with a blend of aromatic spices, coconut, and curry leaves



LAMB DELIGHTS

Rogan Josh **\$16.50**

Boneless mutton pieces cooked in a aromatic gravy, infused with a blend of kashmiri spices

Keema Mutter **\$16.50**

Minced mutton cooked with green peas in a blend of spices

Kadai Mutton **\$16.00**

Boneless mutton pieces cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

Sag Mutton **\$16.00**

Boneless mutton pieces cooked in a vibrant spinach-based gravy, infused with aromatic spices

Mutton Kolhapuri **\$16.30**

Boneless mutton pieces cooked in a very spicy kolhapuri masala resulting in a fiery and aromatic experience

Mutton Masala **\$16.00**

Boneless mutton pieces cooked in a rich masala gravy, infused with a blend of aromatic spices

Bhunna Gosht Curry **\$16.00**

Boneless mutton pieces cooked in a robust curry, slow-cooked with a blend of spices and aromatics

Mutton Chettinadu **\$16.00**

Boneless mutton pieces cooked in a rich and spicy Chettinadu-style gravy, infused with a blend of aromatic spices, coconut, and curry leaves



FISH DELIGHTS

Fish Masala **\$14.50**

Fish fillets cooked in a rich masala gravy, infused with a blend of aromatic spices

Fish Curry **\$14.50**

Fish fillets cooked in a savory and tangy curry, made with a blend of spices, tomatoes, and aromatic herbs

Fish Chettinadu **\$14.50**

Fish fillets cooked in a rich and spicy Chettinadu-style gravy, infused with a blend of aromatic spices, coconut, and curry leaves

Fish Hara Masala **\$14.50**

Fish fillets cooked in a vibrant and aromatic green masala made with a blend of fresh herbs like coriander, mint and spices



PRAWN DELIGHTS

Malabar Prawn **\$17.00**

Tiger prawns cooked in a fragrant Malabar-style gravy, prepared with a blend of spices, coconut, and aromatic herbs

Prawn Masala **\$17.00**

Tiger prawns cooked in a rich masala gravy, infused with a blend of aromatic spices

Prawn Curry **\$17.00**

Tiger prawns cooked in a savory and tangy curry, made with a blend of spices, tomatoes, and aromatic herbs



SOUTH INDIAN DELIGHTS

Fish Head Curry **\$35.00**

Red snapper fish head cooked in a tangy and aromatic South Indian-style gravy, featuring a delightful combination of tamarind sauce, spices, and herbs

Pepper Chicken fry **\$14.50**

Chicken pieces stir-fried with aromatic pepper and an assortment of spices

Pepper Mutton fry **\$15.00**

Boneless mutton pieces stir-fried with aromatic pepper and an assortment of spices



EGG DELIGHTS

Egg Curry **\$9.00**

Boiled eggs cooked in a savory and tangy curry, made with a blend of spices, tomatoes, and aromatic herbs

Kadai Egg Masala **\$9.50**

Boiled eggs cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

Egg Podimas **\$5.00**

South Indian-style dish made with scrambled eggs cooked with a tempering of mustard seeds, curry leaves, onions and spices

Egg Bhurji **\$5.00**

Scrambled eggs cooked with onions, tomatoes, and a blend of spices

Boiled Egg (2 eggs) **\$3.00**



VEGETARIAN DELIGHTS

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Dal Makhani \$12.00

Creamy and rich lentil curry made with a combination of black lentils and kidney beans

Dal Thadka \$10.00

Traditional lentil dish prepared with a blend of lentils and a fiery tempering of aromatic spices

Yellow Dal Fry \$9.50

Yellow lentils cooked with a blend of spices, tomatoes, onions, and aromatic herbs

Mixed Vegetable Kurma \$11.00

Medley of mixed vegetables cooked in a creamy and aromatic gravy, enriched with a blend of spices and coconut

Mix Vegetable Curry \$10.50

Combination of mixed vegetables cooked in a tangy curry, made with a blend of spices, tomatoes, and aromatic herbs

Channa Masala \$10.50

Chickpea curry made with a blend of spices, tomatoes, onions, and aromatic herbs

Navratan Kurma \$11.00

Creamy and aromatic curry made with mixed vegetables, cooked in a rich gravy, infused with a blend of spices, nuts, cream and cottage cheese

Palak Paneer \$12.00

Cottage cheese cooked in a vibrant spinach-based gravy, infused with aromatic spices

Palak Mix Vegetable \$11.00

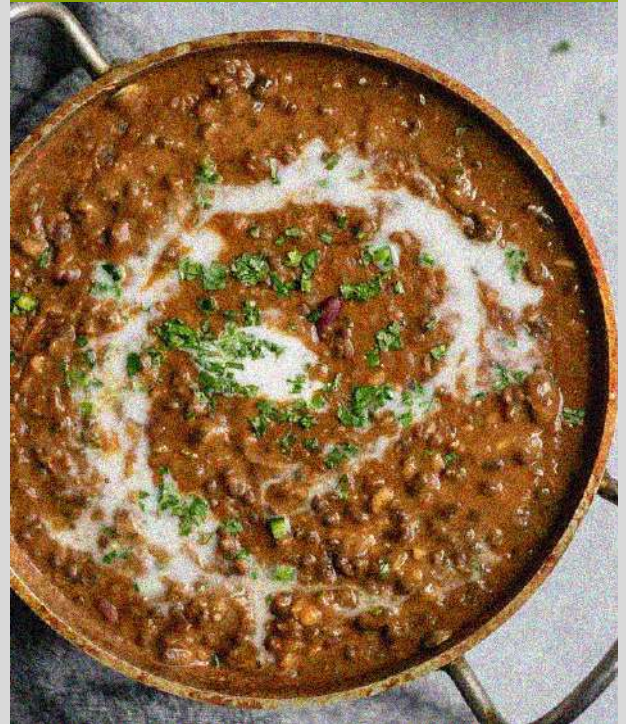
Combination of mixed vegetables cooked in a vibrant spinach-based gravy, infused with aromatic spices

Brinjal Bharta \$10.00

Roasted and mashed eggplants cooked with a blend of spices, onions, tomatoes, and aromatic herbs

Bhindi Masala \$10.00

Lady's fingers cooked in a rich masala gravy, infused with a blend of aromatic spices



VEGETARIAN DELIGHTS

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Vegetable Kolhapuri \$11.80

Combination of mixed vegetables cooked in a very spicy kolhapuri masala resulting in a fiery and aromatic experience

Vegetable Jalfrezi \$11.50

Medley of vegetables cooked in a spicy and tangy tomato-based sauce, enriched with aromatic spices and herbs and garnished with toasted sesame seeds

Paneer Jalfrezi \$12.00

Cottage cheese cooked in a spicy and tangy tomato-based sauce, enriched with aromatic spices and herbs and garnished with toasted sesame seeds

Bhindi Do Pyaza \$10.50

Lady's fingers cooked with an additional amount of onions, tomatoes, and a blend of spices

Mushroom Mutter Masala \$11.00

Mushrooms and green peas cooked in a rich gravy, infused with a blend of aromatic spices

Mushroom Do Pyaza \$11.50

Mushrooms cooked with an additional amount of onions, tomatoes, and a blend of spices

Jeera Aloo \$10.50

Potatoes cooked in a tempering of cumin seeds (jeera) and aromatic spices

Aloo Gobi (Dry/Gravy) \$10.50

Combination of potatoes and cauliflower cooked with a blend of spices, onions, tomatoes, and aromatic herbs

Aloo Methi \$10.50

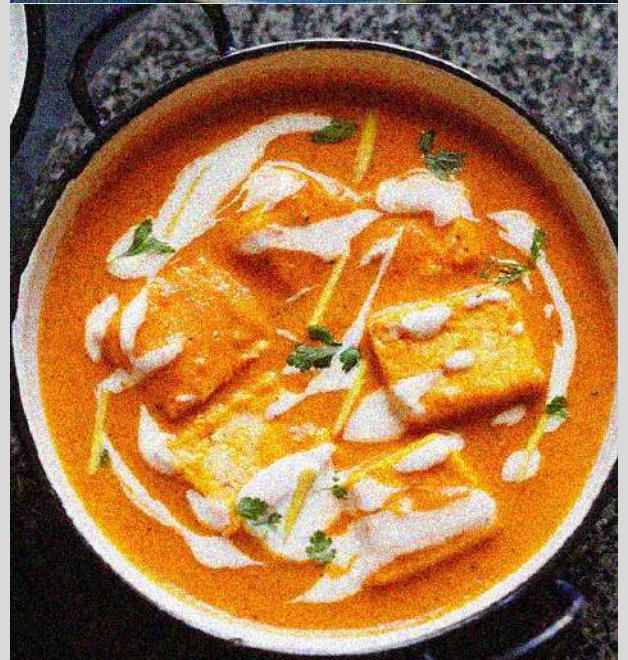
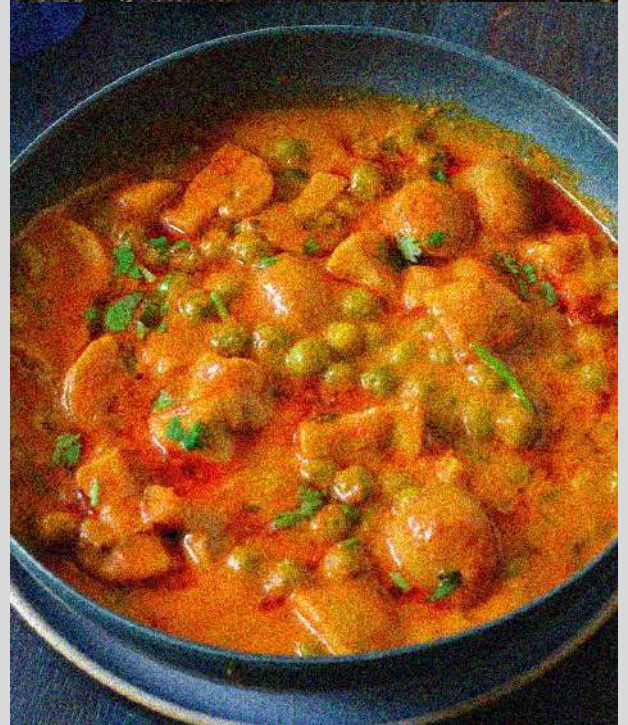
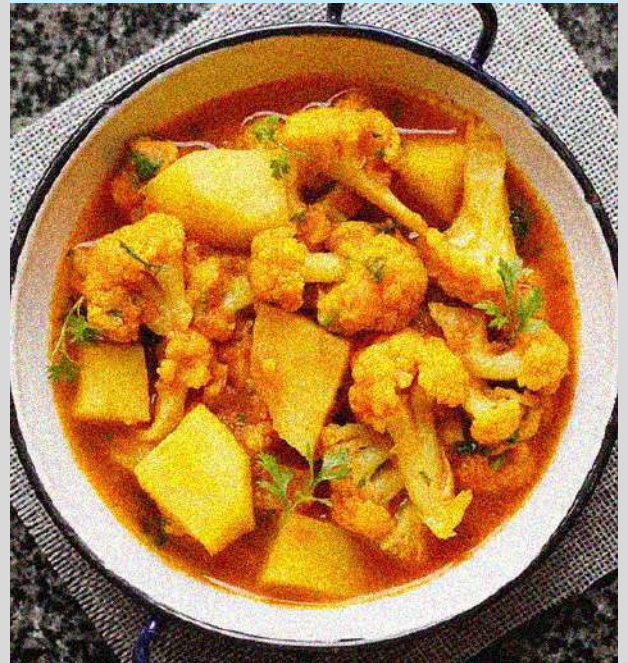
Potatoes and fenugreek leaves (methi) cooked together in a blend of spices

Aloo Mutter \$10.50

Potatoes and green peas cooked in a rich and flavorful gravy, infused with a blend of aromatic spices

Paneer Butter Masala \$12.50

Cottage cheese cooked in a rich and creamy tomato-based gravy, laced with butter and aromatic spices



VEGETARIAN DELIGHTS

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Paneer Tikka Masala **\$13.00**

Grilled cottage cheese cooked in a rich, spicy and creamy tomato-based gravy, infused with aromatic spices

Kadai Paneer **\$12.00**

Cottage cheese cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

Mutter Paneer **\$12.00**

Cottage cheese and green peas cooked in a rich masala gravy, infused with a blend of aromatic spices

Kadai Vegetables **\$11.50**

Combination of mixed vegetables cooked in a thick spicy kadai gravy with an assortment of spices, bell peppers and onions

Vegetable Makhani **\$11.50**

Medley of mixed vegetables cooked in a rich and Makhani sauce, prepared with a blend of tomatoes, onions, cream, and a variety of spices

Corn Mushroom Masala **\$11.00**

Combination of sweet corn kernels and mushrooms cooked in a rich gravy, infused with a blend of aromatic spices

Corn Butter Masala **\$11.00**

Sweet corn kernels cooked in a rich and creamy tomato-based gravy, laced with butter and aromatic spices



RAITAS

Plain Yoghurt **\$3.50**

Raita **\$4.50**

Chopped cucumbers, carrots and onions served in fresh whipped yoghurt

Vegetable salad **\$5.50**

Freshly cut cucumber, carrot, tomato, onion served with green chilli and lemon



BASMATHI RICE

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|---|---------|
| Basmathi White Rice Plain steam basmati rice | \$4.00 |
| Biryani Rice Basmathi rice cooked with herbs & spices | \$4.50 |
| Jeera Rice Basmati rice cooked with cumin seeds & spices | \$5.50 |
| Kashmiri Pulao Biryani rice cooked with dried fruits and cashew nuts | \$6.00 |
| Navaratan Pulao Biryani rice cooked with a medley of different vegetables | \$6.50 |
| Corn Pulao Basmati rice cooked with sweet corn kernels | \$6.00 |
| Chicken Biryani Chicken pieces cooked with spices, herbs and biryani rice. Served with raita and gravy | \$14.00 |
| Mutton Biryani Boneless mutton pieces cooked with spices, herbs and biryani rice. Served with raita and gravy | \$15.00 |
| Fish Biryani Fish cubes cooked with spices, herbs and biryani rice. Served with raita and gravy | \$14.00 |
| Prawn Biryani Tiger prawns cooked with spices, herbs and biryani rice. Served with raita and gravy | \$16.00 |
| Vegetable Biryani Vegetables cooked with spices, herbs & biryani rice. Served with raita and gravy | \$11.00 |
| Mushroom Biryani Mushrooms cooked with spices, herbs and biryani rice. Served with raita and gravy | \$12.00 |
| Vegetable Fried Rice Basmati rice tossed with mixed vegetables, herbs and spices in a frying pan | \$9.50 |
| Egg Fried Rice Basmati rice tossed with eggs, herbs and spices in a frying pan | \$10.00 |
| Chicken Fried Rice Basmati rice tossed with boneless chicken, herbs and spices in a frying pan | \$10.50 |
| Prawn Fried Rice Basmati rice tossed with tiger prawns, herbs and spices in a frying pan | \$11.50 |



BREAD DELIGHTS

Naan Basket \$14.50

(Plain Naan, Butter Naan, Garlic Naan & Kulcha Naan)

Plain Naan \$3.50

Indian flat bread made with refined flour, baked in a tandoor oven

Butter Naan \$4.00

Indian flat bread baked in a tandoor oven and brushed with melted butter

Garlic Naan \$4.50

Indian flat bread infused with minced garlic, chopped coriander and baked in a tandoor oven

Kulcha Naan \$4.00

Indian flat bread sprinkled with white sesame seeds and baked in a tandoor oven

Cheese Naan \$5.50

Indian flat bread stuffed with a mixture of grated cheese and baked in a tandoor oven

Kashmiri Naan \$5.50

Indian flat bread enriched with a mixture of dry fruits, chopped nuts and baked in a tandoor oven

Masala Kulcha \$5.50

Indian flat bread stuffed with a spiced mixture of mashed potatoes and baked in a tandoor oven

Keema Naan \$6.20

Indian flat bread stuffed with spicy minced mutton and baked in a tandoor oven

Garlic Cheese Naan \$5.00

Indian flat bread that combines the flavors of garlic and cheese which is baked in a tandoor oven

Chilli Garlic Naan \$4.80

Indian flat bread that combines the heat of chillies with the kick of garlic which is baked in a tandoor oven



BREAD DELIGHTS

Paneer Kulcha \$5.50

Indian flat bread stuffed with cottage cheese and baked in a tandoor oven

Tandoori Roti \$3.00

Whole wheat flour bread baked in a tandoor oven

Butter roti \$3.50

Whole wheat flour bread baked in a tandoor oven and brushed with melted butter

Ajwain Roti \$3.50

Whole wheat flour bread topped with carom seeds and baked in a tandoor oven

Tandoori Paratha \$4.50

Whole wheat flour layered bread baked in a tandoor oven

Chapathi \$3.00

Whole wheat flour bread cooked on a tawa (griddle)

Butter Chapathi \$3.50

Whole wheat flour bread cooked on a tawa (griddle) and brushed with melted butter

Aloo Paratha \$5.50

Indian flat bread stuffed with a spiced mixture of mashed potatoes and baked in a tandoor oven

Methi Paratha \$5.00

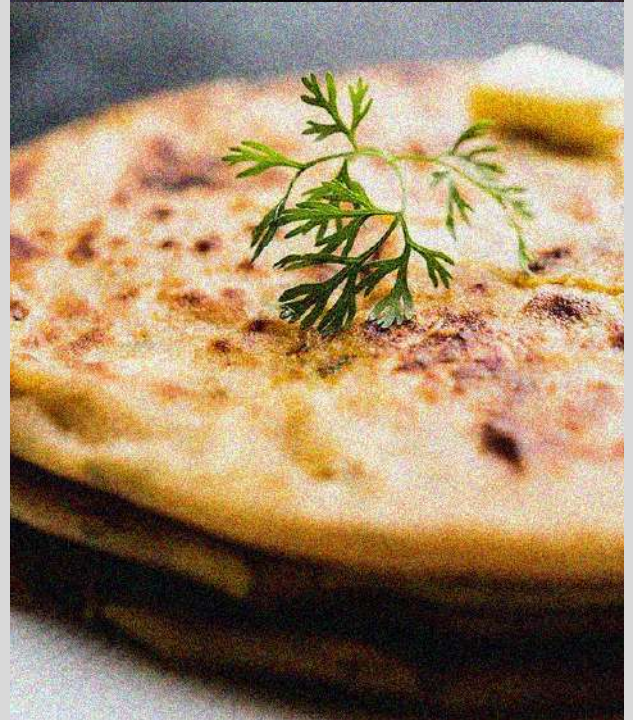
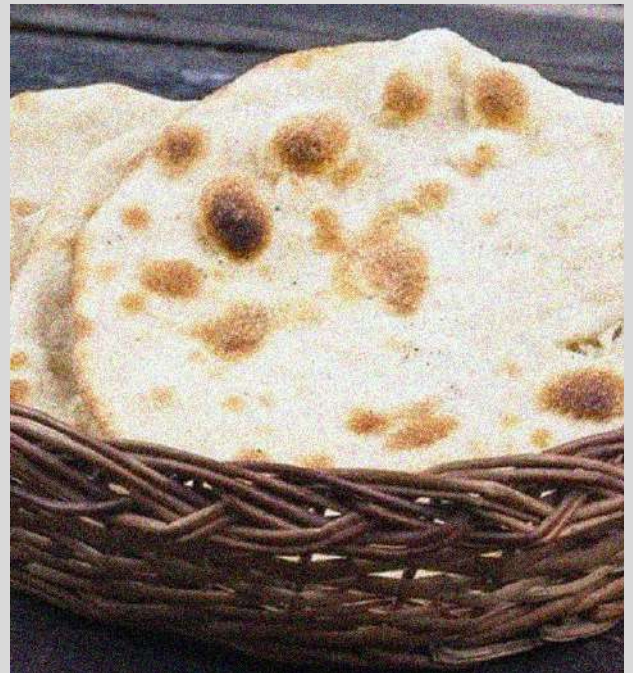
Whole wheat flour layered bread topped with fenugreek leaves and baked in a tandoor oven

Pudina Paratha \$5.00

Whole wheat flour layered bread topped with dried mint crush and baked in a tandoor oven

Paneer Paratha \$5.50

Whole wheat flour bread stuffed with cottage cheese and baked in a tandoor oven



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COLD DRINKS

| | |
|----------------------|--------|
| Coke Light / Zero | \$2.70 |
| Sprite | |
| Soda | |
| Ice Lemon Tea | |
| Ginger Ale | |
| Lassi | \$5.00 |
| Sweet / Salt / Plain | |
| Mango Lassi | \$6.00 |
| Lime Juice | \$3.00 |
| Lime Soda | \$4.00 |
| Sweet / Salt / Mixed | |
| Rose Milk | \$5.00 |
| Coffee Ice | \$2.80 |
| Tea O Ice | \$1.80 |
| Tea Ice | \$2.40 |
| Ginger Tea Ice | \$2.40 |
| Masala Tea Ice | \$4.00 |
| Milo Ice | \$3.00 |
| Bottle Water | \$1.60 |

HOT DRINKS

| | |
|------------------|--------|
| Tea | \$1.80 |
| Tea O | \$1.50 |
| Tea C | \$2.00 |
| Tea O Lime | \$1.80 |
| Tea O Ginger | \$1.80 |
| Ginger Tea | \$2.20 |
| Masala Tea | \$3.50 |
| Coffee (Nescafe) | \$2.20 |
| Coffee (Bru) | \$3.20 |
| Coffee O | \$1.70 |
| Milo | \$2.50 |

DESSERT

| | |
|-----------------------------|--------|
| Ice Cream Vanilla/Chocolate | \$3.00 |
| Plain Kulfi | \$5.50 |
| Mango Kulfi | \$6.50 |
| Gulab Jamun | \$3.00 |



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BEER

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|---|----------------|
| Heineken <i>Bottled , 325ml</i> | \$7.00 |
| Tiger <i>Bottled , 633ml</i> | \$12.50 |
| Erdinger <i>Bottled , 500ml</i> | \$12.50 |
| Heineken <i>Bottled , 633ml</i> | \$13.00 |



WHITE WINE

| | |
|--|----------------|
| W1 Marqne's D Alban Sauv Blanc <i>250ml FRANCE</i> | \$15.00 |
| W2 Cuatro Rayas Verdejo <i>375ml SPAIN</i> | \$25.00 |
| W3 LE Chardonnay <i>750ml AUSTRALIA</i> | \$44.00 |
| W4 LE Prem Sauv Blanc <i>750ml AUSTRALIA</i> | \$47.00 |

RED WINE

| | |
|---|----------------|
| R1 Marqne'S D Alban <i>250ml FRANCE</i> | \$15.00 |
| R2 Sonsierra Crianza <i>375ml SPAIN</i> | \$25.00 |
| R3 Marqne'S D Alban <i>750ml FRANCE</i> | \$41.00 |
| R4 Lincoln Estate Shiraz <i>750ml AUSTRALIA</i> | \$48.00 |
| R5 Lincoln Estate Cabernet Sauvignon <i>750ml AUSTRALIA</i> | \$49.00 |
| R6 Firebird Premium Shiraz <i>750ml AUSTRALIA</i> | \$57.00 |



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LIQUOR

Chivas 12 Years \$90.00
750ml

Chivas 18 Years \$140.00
750ml

Glenfiddich Whiskey 12 Yrs \$110.00
700ml

Johnnie Walker Black Label \$99.00
700ml

Amrut Fusion \$149.00
700ml

St Remy Authentic VSOP \$90.00
700ml

Monkey Shoulder \$100.00
700ml

Hennessy VSOP \$140.00
700ml

