

## LIGHT STARTERS

<b>Dahi Puri</b>	6.9	
<i>A popular snack that originated from Mumbai. The round and crispy Puri shell is broken on top and filled with various stuffing and chutneys</i>		
<b>Papadum</b>	4.9	
<i>Crispy wafer-thin Indian crackers served with assorted homemade chutneys</i>		
<b>Chat Masala Fries</b>	5.5	
<i>Crunchy masala fries served with homemade chutney</i>		
<b>Bhel Puri</b>	6.9	
<i>Nutritious and delicious Indian puffed rice mixed with fresh cucumbers and roasted peanuts, and spiced with assorted chutneys</i>		
<b>Papdi Chaat</b>	6.9	
<i>Crispy, tangy, hot and sweet all in one with fried dough wafers made from refined white flour, served with sweet yogurt, and topped with mint chutney</i>		
<b>Samosa</b>	6.9	
<i>Triangular pastries filled with spiced fresh vegetables deep fried to golden perfection</i>		
<b>Pakoda (mixed)</b>	6.5	
<i>Fresh vegetables deep fried in a spiced batter for extra crunch</i>		
<b>Zaffron Salad</b>		
<i>Vegs: Paneer tikka with chopped greens dressed in Zaffron Kitchen's special dressing topped with cranberries and pistachios</i>		8.9
<i>Non-vegs: Chicken tikka with chopped greens dressed in Zaffron Kitchen's special dressing topped with cranberries and pistachios</i>		9.9
<b>Chef's Sampler for 2</b>	14	
<i>A medley of signature chaats (Papdi Chaat, Bhel Puri, Mixed Pakoda)</i>		
<b>Chef's Sampler for 4</b>	22.5	
<i>A medley of signature chaats (Papdi Chaat, Bhel Puri, Mixed Pakoda)</i>		

## TANDOORI BREADS

Choose from our delightful breads, freshly baked in our traditional Tandoor Ovens.

<b>Plain Naan</b>	4.2
<i>Plain tandoor oven baked leavened flatbread</i>	
<b>Butter Naan</b>	4.7
<i>Tandoor oven baked leavened flatbread with butter filling</i>	
<b>Garlic Naan</b>	5.2
<i>Tandoor oven baked leavened flatbread with garlic filling</i>	
<b>Cheese Naan</b>	6.2
<i>Tandoori naan stuffed with cheese</i>	
<b>Lachha Paratha</b>	4.7
<i>Special layered flatbread made with whole wheat flour</i>	
<b>Dhania Paratha</b>	5.2
<i>Special layered flatbread made with whole wheat flour spiced with coriander leaves</i>	
<b>Aloo Paratha</b>	5.7
<i>Whole wheat flatbread stuffed with spiced potatoes</i>	
<b>Tandoori Roti</b>	4.2
<i>A type of Indian unleavened bread commonly enjoyed with chicken, lamb, mutton or other non-vegetarian dishes</i>	
<b>Tandoori Butter Roti</b>	4.7
<i>Tandoori oven baked to perfection, try our Naan breads, or leavened flatbreads. They're an Indian favourite</i>	
<b>Masala Kulcha</b>	5.2
<i>Tandoori naan stuffed with spiced potatoes and onion</i>	
<b>Keema Naan</b>	6.7
<i>Tandoori mutton minced kebab filled with naan and baked in tandoori oven</i>	
<b>Kashmiri Naan</b>	6.2
<i>Tandoori naan filled with mixed nuts and flavoured with rose petals</i>	

## FROM THE TANDOOR

FOR MEAT LOVERS

<b>Chicken Tikka</b>	15
<i>Skewers of succulent chicken, marinated with spices and yogurt, and baked to juicy goodness in our traditional Tandoor oven</i>	
<b>Murg Pudina Tikka</b>	15
<i>Tandoor-baked diced chicken marinated in curd, chilli, fennel seeds, chaat masala, and stuffed with ground mint, cashew, jeera, methi, cardamom, and chillies</i>	
<b>Tandoori Malai Chicken Tikka</b>	15
<i>Another favourite from the Tandoor with tender Chicken Tikka marinated in yogurt and coriander that's grilled perfectly</i>	
<b>Tandoori Chicken</b>	
<i>Half Chicken</i>	15
<i>Whole Chicken</i>	28.5
<i>The classic tandoori chicken from India, marinated in yogurt, lemon juice, and plenty of spices, then grilled to perfection in our red-hot Tandoor</i>	
<b>Seekh Mutton Kebab</b>	16
<i>Minced mutton seasoned in aromatic spices grilled to perfection</i>	
<b>Tandoori Jhinga</b>	18.5
<i>The freshest tiger prawns will satisfy your seafood palate, with each delicately marinated in creamy yogurt, ginger, garlic, lemon juice and paprika, then beautifully grilled</i>	
<b>Fish Tikka</b>	15
<i>Boneless spiced fish steak cooked to perfection in our Tandoor, and served with a side of fresh greens</i>	
<b>Tandoori Mixed Grill</b>	32.50
<i>Still not sure? Why not have them all! Chicken Tikka, Malai Tikka, Fish Tikka and Seekh Mutton kebab</i>	
<b>Zaffron Tandoori Platter</b>	42.5
<i>The perfect and flavourful platter for your party of 4 that offers the finest selection of Malai Kebab, Chicken Tikka, Mutton Seekh Kebab, Murg Pudina and Fish Tikka</i>	

## FROM THE TANDOOR

FOR VEGETARIANS

<b>Paneer Tikka</b>	13.5
<i>Gently charred cottage cheese marinated in creamy yogurt and carom seeds</i>	
<b>Tandoori Mushroom</b>	13.5
<i>Fresh button mushrooms stuffed with a blend of roasted vegetables and grilled to perfection</i>	
<b>Tandoori Gobi</b>	12.5
<i>Fresh cauliflower florets seasoned in a refreshing marinade and grilled to perfection</i>	
<b>Vegetable Seekh Kebab</b>	13.5
<i>A selection of fresh vegetables seasoned and grilled to perfection</i>	
<b>Tandoori Mixed Vegetarian Grill</b>	26
<i>Still not sure? Why not have them all Paneer Tikka, Tandoori Gobi, Tandoori Mushroom</i>	
<b>Zaffron Vegetarian Tandoori Platter (Serves up to 4)</b>	36
<i>Dig into a selection of the finest signature vegetable kebabs our chefs have to offer!</i>	

## CURRIES

FOR MEAT LOVERS

<b>Butter Chicken</b>	17.5
<i>Chicken Tikka marinated in a delightful yogurt and spice mixture, and simmered in a rich tomato, cashew nuts, butter flavoured gravy accented with dry fenugreek</i>	
<b>Chicken Chettinad</b>	15
<i>Spicy and fiery, this scrumptious chicken curry is made from carefully blended spices for aromatic and flavourful experience</i>	
<b>Chicken Methi Malai</b>	17.5
<i>Chicken cooked with fenugreek and touched with cream</i>	
<b>Chicken Dopiaza</b>	18
<i>Chicken cooked with double amount of onion and light spices</i>	
<b>Chicken Saag</b>	17
<i>Chicken cooked in a blend of spinach and spices</i>	
<b>Mutton Rogan Josh</b>	18.5
<i>A classic, low fat and mildly spiced lamb curry that's cooked in intensely hot Rogan</i>	
<b>Mutton Dopiaza</b>	18
<i>Mutton cooked with double of onion and light spices</i>	
<b>Mutton Masala</b>	18
<i>Tender mutton chunks marinated in turmeric and fried in spicy masala curry</i>	

<b>Fish Masala</b>	16
<i>Fresh fish fillets marinated in turmeric, chillies and lemon juice and fried till a golden brown and sauteed in an onion-tomato masala</i>	
<b>Goan Fish Curry</b>	18.5
<i>Fish simmered in tomato and coconut paste</i>	
<b>Kadhai Jhinga</b>	18
<i>Prawns sautéed in an onion tomato masala with peppers and finished with crushed cumin, coriander and chilli flake</i>	
<b>Seafood Vindaloo</b>	19.5
<i>A popular Goan dish of fish fillets, shrimps, calamari and vegetables cooked in fiery spicy masala</i>	
<b>CURRIES</b>	
FOR VEGETARIANS	
<b>Palak Paneer</b>	15
<i>A popular vegetarian dish with Indian cottage cheese served in rich spinach gravy</i>	
<b>Paneer Butter Masala</b>	15
<i>Indian cottage cheese simmered in a tomato, butter and cashew nut gravy that's flavoured with dried fenugreek leaves</i>	
<b>Jaipuri Vegetable</b>	14
<i>A medley of greens peas, carrots, capsicums, cauliflowers and potatoes deliciously blend with onion, tomatoes cumin seeds and plenty of spices</i>	
<b>Chana Masala</b>	12.5
<i>Chickpeas cooked in a tangy melange of freshly roasted spices and rich tomato gravy</i>	
<b>Okra Masala</b>	13.5
<i>A delicious lady finger dish flavoured with an array of spices like coriander, turmeric, cumin seeds, cayenne and more</i>	
<b>Aloo Gobi Masala</b>	14.5
<i>Spiced cauliflower and potatoes in rich, creamy curry cooked to aromatic perfection that goes well with rice or bread</i>	
<b>Dal Makhani</b>	13
<i>One of North India's most characteristic dishes, Dal Makhani is black lentils slowly cooked to preserve its high protein content, and taste great with naan bread</i>	
<b>Malai Kofta</b>	14.5
<i>Vegetarian dumplings simmered in a mild spice</i>	
<b>Methi Malai Matter</b>	14.5
<i>Green pea cooked with fenugreek in cashew nuts gravy</i>	
<b>Yellow Dal Tadka</b>	12.5
<i>Yellow Dal sautéed with onion, tomatoes, cumin, and chillies</i>	

## **BIRYANI & RICE**

Flavourful basmati rice spiced with garam masala, and cooked in sealed pots before being served with your choice of succulent chicken or fresh lamb

<b>Lamb Shank Biryani</b>	25
<i>Australian lamb shank stewed with aromatic spices and basmati rice in Hyderabadi style</i>	
<b>Dum Chicken Biryani</b>	15.5
<i>Flavourful basmati biryani rice and succulent chicken cooked on Dum over small heat</i>	
<b>Dum Mutton Biryani</b>	17
<i>Flavourful basmati biryani rice and juicy mutton cooked on Dum over small heat</i>	
<b>Vegetable Biryani</b>	15
<i>Basmati biryani rice cooked with green peas, carrot, cauliflower and herbs and spices</i>	
<b>Basmati Biryani Rice</b>	5.5
<i>Steamed flavourful North Indian long grain rice spiced with garam masala</i>	
<b>Jeera Rice</b>	5
<i>White basmati rice tossed with cumin seed</i>	
<b>Kashmiri Pilaf</b>	5.5
<i>Basmati pilaf rice tossed with fruit cocktails and cashew nuts</i>	
<b>Basmati White Rice</b>	4
<i>Steamed fragrant North Indian long grain rice</i>	
<b>Raita</b>	5
<i>Side dish of yogurt containing chopped vegetables and spices</i>	
<b>Onion Salad</b>	2
<i>A small bowl of sliced onions and lime</i>	
<b>BURGERS</b>	
<b>Masala Burger</b>	13
<i>Mixed vegetable patty lightly spiced and served between freshly toasted buns, comes with chat masala fries</i>	
<b>Chicken Tikka Burger</b>	13.5
<i>Juicy chicken breast marinated to perfection with spices galore and served with char masala fries</i>	
<b>Breaded Fish &amp; Fries</b>	14.5
<i>Fish fillet friend to golden brown. Served with char masala fries</i>	

## WRAPS

Satisfy your palates with our great wraps, with your choice of Chicken Tikka, Seekh, Fish and seasonal salad

Tucked into freshly baked naan, and served with char masala fries, mango and mint chutney

**Chicken Tikka Wrap** 14.5

*Tandoori chicken tikka wrapped with plain naan served with fries and mint chutney*

**Seekh Mutton Wrap** 15.5

*Seekh mutton kebab wrapped with plain naan served with fries and mint*

**Fish Tikka Wrap** 14.5

*Tandoori fish tikka wrapped with plain naan served with fries and mint*

**Vegetarian Wrap** 12.5

*Paneer (cottage cheese slices) tossed with bell peppers wrapped with plain naan served with fries and mint.*

## DESSERTS

**Lava Cake with Ice Cream** 10.9

*Served with Mövenpick Vanilla ice cream.*

**Kulfis** 7

*No meal is complete until you've tried our creamy homemade Indian ice cream*

**Moong Dal Halwa** 9

*A warm, rich and buttery dessert of lentils, milk, butter and sugar, served with a touch of Mövenpick's vanilla ice cream and roasted pistachios*

**Gajar Ka Halwa** 9

*One of the most famous North Indian dessert made with carrot, milk and sugar, served with Mövenpick's vanilla ice cream and roasted pistachios*

**Finest All Natural Ice Cream**

Check with our friendly staff for your favourite flavours and toppings

*Single scoop* 5.5

*Double scoop* 9.5

*Triple scoop* 12.5

## TRADITIONAL DRINKS

Teh Tarik	3.7
Teh Halia	4.2
Masala Chai	4.7
Teh O	2.7
Kopi Tarik	3.7
Kopi O	2.7
Milo	3.7
Ice Teh	4.7
Ice Teh O	4.7
Ice Kopi	4.7
Ice Kopi O	4.7
Ice Milo	4.7
Ice Limau (Glass)	4.2
Ice Limau (Jug)	12
Ice Plum Lime (Glass)	4.7
Ice Plum Lime (Jug)	14
Ice Peach Tea	4.7
Ice Lime Tea (Glass)	4.7
Ice Lime Tea (Jug)	
Ice Lime Soda	5.2

## SOFT DRINKS

Coke	4
Coke Light	4
Sprite	4
Tonic	4
Soda	4
Bundaberg Root Beer	6
Bundaberg Ginger Beer	6
Ribena	3
Acqua Panna (500ml)	4
Acqua Panna (750ml)	6
San Pellegrino (750ml)	6

## FLOATS

Bleu & Passion Float	6.5
Milo Dinosaur	5.5
Root Beer Float	5.5



## SMOOTHIE

Banana Smoothie	6.5
Strawberry Smoothie	6.5
Passion Smoothie	6.5
Peach Smoothie	6.5

## LASSI

Plain Lassi	5.2
Salted Lassi	5.7
Sweet Lassi	5.7
Banana Lassi	6.7
Peach Lassi	6.7
Passion Fruit Lassi	6.7
Strawberry Lassi	6.7
Mango Lassi	7.2

## BEER

Erdinger (500ml)	19.9
Heineken (500ml)	17.9

## LIQUORS

Gordin Gin	14
Bombay Sapphire	15
Ballantines Finest	14
Johnnie Walker Black Label	16
Nikka Taketsuru	15
Amrut Fusion	14
Glendronach	17
Ardbeg Uigeadail	22
Cherry Brandy	14
Benedictine Dom	14
Cointreau	14
Kahlua	14
Bailey's	14
Sambuca	14
Grand Marnier	14
Smirnoff Vodka	14
Absolute Vodka	15
Bacardi Carta Blanc	14
Myers Dark Rum	14
Sauza "GOLD"	14

## **D'INTERNATIONAL**

Cuba Libre	13.5
Tequila Sunrise	13
Margarita	14
Long Island Ice Tea	18
Mojito	14
Blue Lagoon	14
Singapore Sling	16
Sangria	14

## **NON-ALCOHOLIC MOCKTAILS**

Shirley Temple	9
Gunner	9
Virgin Margarita	9

## White

### **La Forge Estate Chardonnay**

Languedoc, South France

Very elegant on the nose with tropical fruits, pineapple, hazelnut, lime blossom and quince aromas with a hint of vanilla. The palate is rich and mellow with a good acidic balance and a long finish. **\$48**

### **Paul Jaboulet Aine Cotes du Rhone Parallele 45 Blanc**

Northern Rhone, France

Pale yellow colour with greenish hues. Aromatic and fresh with white flowers and citrus fruit, with an attractive fresh final note. **\$50**

### **Laurenz V forbidden Grüner Veltliner off dry**

Kemstal, Austria

Aromas of citrus and fresh blackcurrant. Finely embedded with residual sweetness. There is a beautiful balance between the characters of fresh juicy grapes and subtle tropical notes. **\$55**

### **Babich Black Label Sauvignon Blanc**

Marlborough, New Zealand

The bouquet overflows with ripe gooseberry, boxwood and redcurrant aromas. The palate is powerful with an explosive array of fruits, which follow through from the nose and joined with zesty lemon and lime. **\$60**

## Sparkling

### **Vajra Moscato d'Asti**

Piedmont, Langhe, Barolo, Italy

Expressive aromas of sage and fresh yellow fruit such as apricot and peaches. Sweetness and freshness combine into a long creamy finish. **\$45**

## Red

### **Karri Oak Shiraz**

Western Australia

A stylish nose of black plum, dark berries, vanilla and spice. The palate is sweet and fleshy with more plum and blueberry fruit, richly textured with a fine finish. **\$48**

### **Woodstock Shiraz Cabernet**

McLaren Vale, South Australia

Plum and rhubarb aromas with cassis, some savoury spice and mouth-watering hints of fennel and caraway entice a taste. These characters follow through onto the palate, with the underlying warmth of oak. **\$55**

### **Kate Radburnd Vine Velvet Pinot Noir**

Hawkes Bay, New Zealand

The soft, sweet summer fruit entry is balanced by some grainy tannins, while the lovely silk, savoury lines of flavour leap to a bright, bounding finish. **\$60**

### **F. Thienpont Bordeaux Rouge**

Bordeaux, France

Deep garnet red wine in colour with a fine intensity. With a beautiful perfume bouquet of red fruits, delicate spicy notes bring an additional charm. **\$50**

### **Paul Jaboulet Aine Cotes du Rhone Parallele 45 Rouge**

Cotes du Rhone, France

Easy to drink medium-bodied red wine with crisp red cherry flavours blended with spices. Well-structured on rounded tannins, with a final spicy note. **\$50**