



TAKE AWAY MENU

SANDTON



Starters

Tandoori Chicken Afghani	R 75.00
Quarter chicken leg marinated in yoghurt, Cashewnut & Almond paste in Indian spices & grilled in a clay oven	
Tandoori Chicken	R 75.00
Quarter chicken leg marinated in yoghurt and Indian spices and grilled in a clay oven.	
Chicken Tikka	R 65.00
Cubed chicken pieces marinated in yoghurt and Indian spices and grilled in a clay oven.	
Royal Crown Kebab	R 85.00
A combination of chicken, lamb mince and cheese skill fully marinated and grilled in a clay oven with the chef's secret spices.	
Malai Chicken Tikka	R 65.00
Chicken marinated in cashew nuts and mild spices. Grilled in a tandoor.	
Chicken Hara Kebab	R 65.00
Spiced chicken, marinated in mint/coriander, yoghurt and Indian exotic spices. Grilled in a tandoor.	
Lamb Seekh Kebab	R 80.00
Spiced mince lamb, marinated in coriander, yoghurt and Indian exotic spices. Grilled in a tandoor.	

Chicken Dishes (served with a bowl of Rice for the table)

Butter Chicken	R115.00
Marinated chicken cooked in a coal fire to enhance a smokey flavour - then cooked in a tomato, onion & butter gravy.	
Chicken Tikka Masala	R110.00
Chunks of boneless chicken cooked in a tomato onion gravy.	
The Royal Special	R115.00
Our chef's speciality dish - a must try.	
The Royal Special Kofta	R115.00
A unique chicken dumpling, infused with exotic spices.	
Chicken Bhunna	R110.00
Cubes of boneless chicken, roasted on a tawa with black pepper, cooked in tomato & brown onion with the chef's special gravy.	
Chicken Palak	R110.00
Chicken cooked in a spinach cream gravy with exotic spices.	
Kadhai Chicken	R110.00
North Indian Chicken dish with green pepper, onion & spices.	
Chicken Vindaloo	R110.00
A Goan speciality - extra hot & sour preparation of chicken.	
Chicken Korma	R115.00
Chicken with cashew nuts, coconut & almond gravy.	
Chicken Biryani	R125.00
Boneless chicken cooked with saffron flavored rice and exotic spices - served with a cucumber raita.	

Yes We Do!

Chicken Manchurian - served with fried rice	R140.00
Vegetable Manchurian - served with fried rice	R140.00
Chicken Chilli - served with fried rice	R135.00
Chicken Lollipop - Marinated Chicken wings.	R 65.00
Chicken 65	R125.00
Prawn 65	R175.00
Hakka Noodles	R110.00
Chicken Hakka Noodles	R135.00
Chicken Fried Rice	R 75.00
Egg Fried Rice	R 55.00
Chicken Bunny Chow	R 55.00
Lamb Bunny Chow (on the bone)	R 65.00
Veg Bunny Chow	R 55.00

Fish Tikka	R 95.00
Fresh Kingklip, marinated with yoghurt & spices.	
Tandoori Jhinga	R125.00
Prawns marinated with yoghurt & spices.	
Vegetable Sheek	R 75.00
Mixed vegetables infused with a creamy yoghurt and cashew nut marinade.	
Dum Aloo	R 80.00
Stuffed Potatoes infused with a combination of paneer and nuts, cooked in a tandoor.	
Paneer Tikka	R 85.00
Indian, homemade cottage cheese, cooked in a tandoor.	
Tandoori Mushroom	R 85.00
Lightly spiced, stuffed mushrooms - cooked in tandoor.	
Onion Bhajia	R 50.00
Onion marinated in chickpea flour with a spices & stir fried.	
Samosa & Spring Rolls - 5 Pieces	
Lamb	R 50.00
Chicken	R 50.00
Cheese Corn	R 50.00
Vegetable	R 50.00

Lamb Dishes (served with a bowl of Rice for the table)

Punjabi Traditional Mutton Curry (on the bone)	R120.00
Mutton traditionally cooked home style with tomato onion Punjabi Tarka	
Indian Traditional Lamb Curry (on the bone)	R120.00
Lamb traditionally cooked home style with tomato onion Punjabi Tarka	
Lamb Rogan Josh (on the bone) R120.00	R155.00 (Boneless)
Kashmiri specialty - boneless lamb cooked in traditional gravy.	
Lamb Korma (on the bone) R135.00	R155.00 (Boneless)
Lamb cooked in cashew nuts, coconut & almond gravy.	
The Royal Lamb Special (on the bone) R135.00	R155.00 (Boneless)
Our chef's specialty dish - a must try.	
Lamb Chop Masala	R155.00
Lamb chops, in a tomato and onion gravy.	
Bhunna Ghost (on the bone) R135.00	R155.00 (Boneless)
Lamb in a spicy thick gravy.	
Lamb Vindaloo (on the bone) R135.00	R155.00 (Boneless)
A Goan specialty - extra hot & sour preparation of lamb.	
Lamb Saag (on the bone) R135.00	R155.00 (Boneless)
Lamb cooked with spinach.	
Lamb Madraswala (on the bone) R135.00	R155.00 (Boneless)
Lamb cooked in a South Indian style with a coconut gravy.	
Lamb Biryani	R160.00
Boneless lamb, cooked with saffron flavored rice & exotic spices - served with a cucumber raita.	

Indian Street Delights

Pani Puri - 6 pieces	R 55.00
Punjabi Papri Chaat	R 55.00
Chana Chaat	R 55.00
Potato Chaat	R 55.00
Samosa Chaat	R 55.00



Breads

Butter Naan	R25.00
Unleavened flour bread cooked in a clay oven & brushed with ghee.	
Garlic Naan	R30.00
Unleavened flour bread cooked in a clay oven with garlic & brushed with ghee.	
Keema Cheese Naan	R50.00
Unleavened flour bread stuffed with lamb mince, cheese, fresh coriander and herbs, cooked in a clay oven.	
Cheese Naan	R40.00
Unleavened flour bread stuffed with cheese & baked in tandoor.	
Peswari Naan	R45.00
Unleavened flour bread stuffed with sultana & dry fruit, baked in tandoori - brushed with ghee.	
Roomali Roti	R30.00
A very thin bread-like handkerchief.	
Missi Roti	R35.00
A traditional village, Indian bread.	
Tandoori Roti	R25.00
Unleavened flour bread cooked in a clay oven.	

Seafood Dishes (served with a bowl of Rice for the table)

Calamari Fish Masala	R140.00
Calamari fish rings cooked in a tomato & onion gravy with Indian exotic spices.	
Fish Madraswala	R155.00
Kingklip fish cooked in a South Indian style with coconut gravy.	
Crab Curry	R165.00
A South Indian specialty - exotic spiced preparation of crab.	
Prawn Korma	R165.00
Prawns cooked in Cashew Nuts & Almond gravy with exotic Indian Spices	
Prawn Masala	R175.00
Prawns cooked in a tomato & onion based gravy with an exotic spice blend.	
Prawn Madraswala	R175.00
Prawn cooked in a South Indian style, with a coconut gravy and exotic spice blend.	
Prawn Vindaloo	R175.00
A Goan specialty - extra hot and sour preparation of prawns.	
Prawn & Chicken Curry	R170.00
Our chef's specialty dish - a must try.	
Prawn & Chicken Jalfrezi	R170.00
A unique combination of Prawn & Chicken cooked in a specially marinated masala.	
Prawn Biryani	R175.00
Prawn cooked with saffron flavored rice & exotic spices, served with a cucumber raita.	
Fish Biryani	R165.00

Salads & Raita

Green Salad	R40.00
Freshly sliced cucumber, onion, carrots, green peppers flavored with lemon juice and fresh coriander.	
Greek Salad	R55.00
Freshly sliced cucumber, onion, carrots, green peppers olives, lettuce & fetta cheese with salad dressing.	
Desi Indian Salad	R25.00
Freshly sliced onion rings, green chilli and tomato.	
Kachumber Salad	R35.00
Cuttings of fresh carrot, cucumber, onions, red cabbage & tomatoes flavored with fresh coriander and lemon.	
Cucumber Raita	R30.00
A homemade cucumber and yoghurt combo.	
Mint & Coriander Raita	R30.00
A homemade combo of fresh mint and coriander.	

Laccha Paratha	R40.00
Unleavened flour bread cooked in layers in a clay oven.	
Aloo Paratha	R40.00
Unleavened flour bread stuffed with mashed potato and Indian herbs cooked in clay oven.	
Chilli Paratha	R40.00
Paratha, infused with chopped green chillies.	
Rice	
Vegetable Pulao	R55.00
Basmati rice cooked with mixed vegetable in butter and herbs.	
Saffron Pulao	R50.00
Basmati rice, slow cooked with a saffron flavour.	
Jeera Pulao	R50.00
Basmati rice toated with cumin seed & butter.	
Basmati Rice	R25.00
Popular fragrant Indian plain steamed rice.	
Kashmiri Pulao	R60.00
Basmati rice cooked with dry fruits & mixed vegetables.	

Vegetarian Dishes (served with a bowl of Rice for the table)

Royal Mushroom Matar	R135.00
Mushrooms stuffed with dried fruits, Paneer & Potato & cooked with Green Peas in a yellow gravy & Cheddar cheese	
Dal Makhni	R 85.00
A North Indian specialty - black lentils cooked overnight.	
Shahi Paneer	R 99.00
Homemade cottage cheese cooked with cashew nuts, coconut & an almond gravy - mildly spiced.	
Palak Paneer	R 99.00
Homemade Indian cottage cheese, cooked with spinach.	
Diwani Handi	R 85.00
Sensational combination of mixed vegetables, infused with Chef's exotic spices.	
Dhal Fry	R 85.00
Yellow lentil with onion and tomato.	
Baingan Bhartha	R 85.00
Traditional styled curry of tandoori roasted brinjal.	
Vegetable Karai	R 85.00
A Punjabi styled dish of vegetables with onion, green pepper & herbs with exotic spices.	
Aloo Jeera	R 80.00
Potatoes cooked with ginger & flavored with cumin seeds.	
Bhindi Masala	R 99.00
Okra cooked in exotic Indian spices.	
Chana Masala	R 85.00
Chic Pea cooked with a Tomato, Onion Masala in exotic Indian Spices	
Aloo Matar Gobhi	R 85.00
Potato, Green Peas cooked in yellow gravy with ginger garlic flavour	
Vegetable Korma	R 99.00
Fresh mixed vegetable cooked in Cashewnuts & Almonds gravy	
Vegetable Biryani	R 110.00
Freshly chopped vegetables cooked with saffron flavoured rice & exotic spices - served with cucumber raita.	

Sambal Salad	R25.00
Freshly chopped cucumber, tomato and onions flavored with lemon juice and herbs.	
Roasted Papedum	R10.00
Papedum roasted on a heated charcoal oven.	
Masala Papedum	R20.00
Deep fried papedum topped with chopped tomatoes, onion, cucumber, fresh coriander and spices.	





BUFFET LUNCH SPECIAL R121



11am-3pm

Monday to Sunday

Platter Menu

Lamb Samosa	R335.00
Chicken Samosa	R335.00
Vegetable Samosa	R335.00
Cheese & Corn Samosa	R335.00
Lamb Spring Roll	R345.00
Chicken Spring Roll	R340.00
Cheese & Corn Spring Roll	R340.00
Grilled Chicken Tikka	R350.00
Grilled Malai Chicken Tikka	R350.00
Lamb Sheek Kebab	R370.00
Mixed Non - Veg	R370.00
Mixed Veg	R350.00

A 50% Deposit is required when placing orders.
Orders minimum 1-2 days before collection.

Prices may be subject to change as per supplier price increases.



Facebook: <https://www.facebook.com/theroyalindiaSA>

Private Parties | Private Dining

Royal India - Rajah Menu

SET MENU A Royal serving of our finest Tandoori & Curries for the table to share.

Tandoori

- Chicken Tikka**
Boneless pieces of chicken in a yoghurt marinade
- Royal Chicken Kebab**
Chicken marinated and grilled with chef's secret spices.
- Tandoori Lamb Chop**
Lamb chop in a tandoor marinade
- Fish Tikka**
Fresh Kingklip, marinated with chickpea flour & ajwan.
- Paneer Tikka**
Homemade cottage cheese, cooked in a tandoor.
- Tandoori Mushroom**
Stuffed mushrooms covered in tandoor.
- Pudina Paratha**
Whole wheat bread, made with butter & mint.

Curries

- Butter Chicken**
Chicken Tikka in a tomato & cashew nut gravy
- Prawn Curry**
Prawn in a spicy South Indian coconut curry, with tamarind.
- Palak Paneer**
Homemade cottage cheese, cooked with spinach
- Navratan Korma**
Mixed vegetables, in a tomato and cream gravy
- Jeera Pulao**
Basmati rice, fried with jeera & onions

Deserts

- Saffron Kulf**
Indian ice cream with saffron & pistachio
- Ice Creams**
An Assortment of flavours to choose from.
- Gulab Jamoon**
A Delicious North Indian milk dumpling, served warm with a flavor of green elachi.
- Carrot Halva**
Hot carrot dessert, with nuts.

R400 per person

Alternatively we can arrange a proposed menu to suit your required needs to fit within the appropriate set menus. Kindly arrange with management when you make your reservation.

**Terms & Conditions apply for all set menus
Kindly ask management for further enquiries**

Corporate Events | Outdoor Catering

Royal India - Raani Menu

SET MENU A Royal serving of our finest Tandoori & Curries for the table to share.

Tandoori

- Chicken Tikka**
Boneless pieces of chicken in a yoghurt marinade
- Chicken Cheese**
Chicken marinated with cheese, mild and delicate in flavor
- Lamb Seekh Kebab**
Spiced chicken marinated in mint/coriander, yoghurt and Indian exotic spices - grilled in a tandoor.
- Paneer Tikka**
Homemade cottage cheese, cooked in a tandoor.

Curries

- Butter Chicken**
Chicken Tikka in a tomato & cashew nut gravy
- Lamb Rogan Josh**
Lamb cooked with yoghurt & Indian spices
- Palak Paneer**
Homemade cottage cheese, cooked with spinach
- Navratan Korma**
Mixed vegetables, in a tomato and cream gravy

Deserts

- Saffron Kulf**
Indian ice cream with saffron & pistachio
- Ice Creams**
An Assortment of flavours to choose from.
- Kheer**
Indian rice pudding.
- Carrot Halva**
Hot carrot dessert, with nuts.

R380 per person

All set menus are served with Salads, Rice, Breads, & Pickles.

Function Set Menus

1	2	3
Tandoori Butter Naan Tandoori Roti Chicken Tikka Paneer Tikka	Tandoori Royal Chicken Kebab Onion Bajia Garlic Naan Butter Naan	Tandoori Malai Tikka Fish Tikka Tandoori Mushroom Pudina Paratha Lacha Paratha
Curries Butter Chicken Aloo Matar Gobi Dal Fry Jeera Pulao	Curries Chicken Tikka Masala Fish Curry Palak Paneer Dal Makhni Matar Pulao	Curries Prawn Curry Chicken Madras Lamb Rogan Josh Veg Makhni Navratan Korma Saffron Rice
Deserts Ice Creams or Gulab Jamoon	Deserts Carrot Halva or Rice Pudding	Deserts Saffron Kulf or Gulab Jamoon or Malva Pudding
R165 + 10%SC	R185 + 10%SC	R250 + 10%SC

Please note that all above set menus are served with complimentary Pappadam, Samble Salads and Pickles.
An upfront full payment will be required per menu.
N.B. sc is an abbreviation for "Service Charge"

Year End Functions | Experience Fine Dining



Take Away & Catering Menu

Fully Licenced Bar
Exclusive VIP Dining Lounge
Parking Facility



www.theroyalindia.co.za

email: bookings@theroyalindia.co.za

SANDTON

The Forum | 2 Maude Street
Call Now! Tel: (011) 784 4964
Tel: 073 264 5933

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Sandton The Forum 2 Maude Street Tel: +27(0)11 784 4964	Southdowns Cnr John Vorster & Karee Street Tel: +27(0)12 756 8450	Randpark Ridge Trinity Village, Bayers Naude Dr Tel: +27(0)11 794 2838 +27(0)11 036 6334/9
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RANDPARK RIDGE NOW OPEN