

Satay India Bistro & Tandoor

Indian Dinner Menu

You can order your curry Mild, Medium, or Hot

MALAYSIAN BANQUET MENU

Malaysian Banquet (Minimum of 2 People)

\$26.00p/p

3 Appetizers

- Chicken Satay
- Pan Fried Squid
- Spring Roll

4 Mains

- Honey Chilli Chicken
- Chicken Lemak
- Lamb Sambal
- Vegetables Mee Goreng

Served With Roti and Rice.

INDIAN BANQUET MENU

Indian Banquet A (Minimum Of 2 People)

\$26.00p/p

3 Appetizers

- Samosa
- Onion Bhajia
- Sheek Kebab

4 Mains

- Butter Chicken
- Rogan Josh
- Chicken Tikka Masala
- Dhal Makani

Served With Naan, Rice And Poppadom.

Indian Banquet B (Minimum Of 2 People)

\$26.00p/p

3 Appetizers

- Samosa
- Mixed Vegetable Pakora
- Onion Bhajia

4 Mains

- Sag Paneer
- Dhal Makani
- Aloo Matter
- Navaratnam Korma

Served With Naan, Rice And Poppadom.

All Mains; One Time Refill. No Takeaways Please.

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ENTREE

Satay	\$9.00
Tender lamb, chicken or mixed, marinated in spices and skewered on bamboo sticks. Served with homemade peanut sauce. 6 sticks per serving. The only Satay in wellington to be cooked over charcoal fire.	
Pan Fried Squid	\$8.50
Squid flambéed with spices to produce a tangy mouth watering dish.	
Spring Roll	\$6.00
A roti bread purse filled with seasonable vegetables, potatoes, mild spices and served with chilli sauce. (6 per serving).	
SIZZLING PLATTER (FOR 2)	\$15.90
Combination of two pieces of Samosa, onion Bhajia, Sheek kebab and achari Tikka.	
INTRODUCING....Chicken Kebab (new dish)	\$9.00
Chicken mince with ginger, chopped onions, Nth Indian Masala and cooked in Tan door.	
Murg Malai Tikka (Must Try)	\$8.50
Boneless chicken pieces marinated with spices, cream and yoghurt. Skewered and cooked in Tan door.	
Haryali Tikka	\$7.90
Boneless chicken marinated in yoghurt, fresh spinach and mint cooked in the Tan door oven.	
Sheek Kebab	\$7.90
Lamb mince roll flavoured with spices then cooked in the Tan door.	
Chicken Wings	\$7.00
Lightly spiced chicken wings cooked in the Tan door.	
Tandoori Prawns (7 Pieces)	\$11.00
Marinated prawns cooked in the Tan door.	
Tandoori Chicken	Half \$12.50 Whole \$22.00
Whole chicken marinated in spices and cooked in the Tan door.	
TANDOORI PLATTER (for 2 or 3)	\$22.90
A combination of Sheek kebab, chicken Tikka, tandoori chicken and chicken wings, marinated over night in mild spices and yoghurt.	

VEGETARIAN ENTREE

Masala Pappadom	\$2.50
Crispy Lentil based pancake topped with onion, tomatoes, and cucumber salad and sprinkled with chaat Masala.	
Mixed Vegetable Pakora	\$5.90
A selection of mixed veg battered in chickpea flour & deep fried till crispy.	
Onion Bhajia	\$5.50
Chopped onion mixed with spices and deep fried until crispy.	
INTRODUCING....Vegetable Sheek Kebab (new dish)	\$7.50
Minced vegetables mixed with spices and crumbed cooked in Tan door.	
Punjabi Samosa (2 per serving)	\$5.90
A roti bread purse filled with seasonal vegetables, green peas, potatoes, mild spices and served with chilli sauce.	
Tandoori Mushroom	\$7.50
Marinated mushroom in spices, capsicum and cooked in Tan door oven.	
Vegetarian Platter (for 2)	\$15.00
Combinations of two pieces of Samosa, vegetable Pakora, Paneer Pakora and Onion Bhajia.	

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--MAIN COURSES--

MALAYSIAN

Beef or Chicken Rendang	\$15.90
Traditional Malay dish where pieces are cooked in Rendang spices and coconut cream over a slow flame and coated in desiccated coconut and lemon grass to create a mild but very tasty dish.	
Chicken or Lamb Sambal	\$15.90
A Malay dish in which the chicken and the sambal are prepared separately and then combined to allow the sambal to flavour the chicken. Very spicy taste.	
Chilli Chicken (Highly Recommended)	\$16.90
Malaysian style prepared with sesame seeds & pineapple.	

INDIAN MAINS

Butter Chicken	\$15.90
Barbecued chicken simmered in rich tomato butter gravy.	
Mango Chicken	\$15.90
Tandoori chicken cooked in mango pulp, coconut cream and cashew nut gravy.	
Railway Lamb Curry	\$15.90
Omnipresent on dining car menu, this boneless lamb and potato curry made every journey a memorable culinary.	
Chicken or Lamb Korma	\$15.90
Tender boneless meat prepared in yoghurt and cashew gravy.	
Chicken/Beef/Lamb Tikka Masala	\$16.50
Pieces of roasted meat marinated in spices and herbs cooked with garlic, tomatoes and onion sauce.	
Lamb Rogan Josh	\$15.90
Boneless lamb meat cooked with exotic ground spices.	
Chicken/Lamb Dhansak	\$15.90
Boneless meat pieces cooked with lentil based sauce, cumin seeds, chillies, garam Masala & finished with tamarind.	
Chicken/Beef/Lamb Vindaloo	\$15.90
A hot dish from Goa. Choice of meat cooked in ground spices and chilli sauce.	
Buna Goshat (SIGNATURE DISH)	\$16.50
Tender Lamb cooked with onion, tomato & homemade pumpkin puree. Finished with fresh coriander.	
Murg Lazzege (Highly Recommended)	\$16.50
Tender chicken pieces cooked with onion & tomato gravy, finished with cream, cardamom and fresh coriander. Absolutely unique experience.	
Chicken or Lamb Sagwalla	\$15.90
Tender boneless meat cooked in spinach and onion gravy.	

MALAYSIAN SEAFOOD

Fish Curry (SIGNATURE DISH)	\$18.50
Fresh fish fillets served in a medium curry made from tomatoes, tangy tamarind, coconut cream and other spices.	
Fish or Prawn Sam bal	\$18.50
Fresh fillet or prawn lightly marinated and pan fried, served with tangy sambal sauce.	
Pan Fried Prawns	\$18.50
Prawns flambéed in spices, onion and capsicum.	
Prawn Lemak	\$18.50
Delicious combination of prawns and leeks stir fried and cooked in coconut cream, ground chillies and lemon grass.	

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INDIAN SEAFOOD

Prawn Sagwalla King Prawn cooked in spinach and onion gravy.	\$18.50
Prawn Tikka Masala King Prawn cooked with fresh tomato, potato and capsicum.	\$18.50
Ammritshri Fish Masala Fresh fish cooked in Kashmiri style with ajayan flavour.	\$17.90
Prawn Coconut Curry King prawns cooked with coconut cream, onion and ginger.	\$18.50
Fish Madras A spicy South Indian curry prepared with cream and coconut	\$16.90
Prawn Makani King prawns cooked in rich tomato butter gravy.	\$18.50

VEGETARIAN

Gado-Gado Stir-fried vegetables topped with homemade peanut sauce.	\$11.90
Vegetarian Korma Fresh mixed vegetables cooked in creamy gravy.	\$14.00
Malai Kofta Homemade cheese cooked in cashew gravy.	\$14.00
Paneer Lababdar Homemade cottage cheese cubes simmered in special thick gravy.	\$15.00
Dhal Makani Lentil cooked in spices and creamy gravy.	\$13.50
Channa Masala Chickpea cooked with thick onion and tomato gravy finished with fresh coriander and curry leaves.	\$13.00
Shabnam Curry (NEW DISH) Mushroom and green peas in a tangy brown sauce.	\$14.00
Aubergine Curry Eggplant cooked with fresh capsicum, onion and tomatoes in spicy gravy.	\$14.50
Sag Paneer A contemporary classic dish of homemade cottage cheese cooked with fresh spinach and finished with mild spices.	\$14.00
Tarka Dal Yellow split lentils cooked with fresh tomatoes, onion, ginger, garlic, coriander and ground spices. A home-style dish.	\$13.50
INTRODUCING....Shahi Paneer (NEW DISH) Our very own cottage cheese cooked in saffron flavours with white creamy sauce.	\$14.50
Sag Aloo Potato cooked with fresh spinach and finished with mild spices.	\$13.90

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NOODLE/RICE DISHES

Mee Goreng

Traditional dish combining noodles, bean sprouts and egg stir fried to your choice of spicy, medium or mild.

Chicken	\$15.90
Seafood	\$15.50
Vegetarian	\$15.00

Nasi Goreng

Wok stir fried rice with vegetables. Your choice of mild, medium or spicy.

Chicken	\$15.90
Seafood	\$15.50
Vegetarian	\$15.00

Biryani

Selected meat cooked with basmati rice in fruit and nuts.

Prawn Biryani	\$15.90
Chicken or Lamb Biryani	\$15.50
Vegetable Biryani	\$15.00

Coconut Rice

Steamed basmati rice prepared with coconut cream.

\$4.00

Basmati Rice

Steamed basmati rice.

\$3.00

Jira Pulao

Basmati rice cooked with cumin seeds .

\$4.50

Vege Pulao

Basmati rice cooked with vegetables and spices.

\$4.50

BREADS FROM THE TANDOOR

Roti Chennai

Non - yeast dough thrown fresh on demand producing fluffy, crisp and yummy bread.

\$3.00

Plain Naan

Leavened plain flour bread in the Tan door.

\$3.00

Butter Naan

Leavened bread baked in the Tan door and finished with butter.

\$3.50

Garlic Naan

Leavened bread sprinkled with crushed garlic.

\$3.70

Kheema Naan

Stuffed with Lamb Mince.

\$4.50

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Cheese and Spinach Naan Stuffed With cheese and spinach.	\$3.90
Peshwari Naan Stuffed with fruits and nuts and baked.	\$3.50
Aloo Kulcha Stuffed with onion and potatoes.	\$3.70
Chilli Cheese Naan Stuffed with chopped chillies and cheese.	\$4.50
Bread Basket A selection of 4 above Tandoori naans.	\$12.90
Tandoori Roti Wholemeal bread cooked in Tan door.	\$3.00
Methi Paratha Wholemeal multi layered bread with Fenugreek on top, cooked in Tan door.	\$3.50
Gobi Paratha Wholemeal bread stuffed with cauliflower, potatoes and spice.	\$3.90

CHILDRENS MENU

Potato Chips	\$5.00
Chicken Nuggets	\$7.50
Potato Wedges	\$6.00
Butter Chicken	\$8.50

SIDE DISHES

Poppadom (serves 2)	\$2.00
Green Salad Onion, tomatoes, lettuce and cucumber.	\$4.90
Mango Chutney	\$3.50
Mixed Pickle	\$3.50
Raita Cool yoghurt with cucumber	\$3.50
Kachumbar Onions, tomatoes, capsicum with salt and spices.	\$3.50
Peanut Sauce	\$2.00
Side Dish Platter Selection of Mango Chutney, Mango Pickle, Raita and Kachumbar.	\$8.50

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DESSERTS

Gulab Jamun Milk balls on sugar syrup with cardamom.	\$5.90
Mango Kulfi Homemade creamy Indian ice cream served with pistachio nuts and cardamom.	\$5.90
Chocolate or Strawberry Cheesecake Served with Vanilla Ice-Cream.	\$7.00
Ice Cream Sundae Toppings: Chocolate or Strawberry.	\$4.90
Chai	\$3.50
Coffee See Coffee Menu.	\$3.00
Tea A selection of tea available.	\$3.00