

Indian Empire ROYAL FEAST

Applies to an entire table with a
minimum of two dine-in guests

Pappadams
(served with fresh mint & yoghurt sauce)

Entree

Vegetable Samosa
Chicken Tikka
(served with fresh mint sauce)

Main Course

Butter Chicken
Rogan Josh
Beef Vindaloo

Vegetarian Delight

Vegetable Korma

Rice

Saffron Basmati Rice

Indian Bread

Garlic Naan

Happy Ending

Kulfi

\$45.90

per person
(Free Top up of Mains, Naan & Rice)

EAT IN ONLY

HIGHLY RECOMMENDED FOR LARGE GROUPS

Indian Empire Restaurant



64 George Street
Launceston Tas 7250

Phone: (03) 6331 2500

DINNER

7 nights, 5.00 pm onward

Web: www.indianempire.com.au

FULLY LICENSED RESTAURANT

BYO Wine Only (Corkage Applies)

Minimum Purchase of \$15.00 applies per person

Authentic Indian Restaurant

- Fast Take Away Service
- Catering Service Available
- Vegan & Gluten Free Food Available
- No MSG

WE ACCEPT ALL MAJOR CREDIT CARDS AND EFTPOS

12% Surcharge Applies on Public Holidays

PAPADAMS

Papadam (4 pieces) \$4.00

SIDE DISHES

Side Dishes \$2.50

Sweet Mango Chutney	Raita
Lime Pickle	Banana Coconut
Mango Pickle	Spiced Tomato Onion
Chilli Pickle	

Combination of 4 side dishes \$8.90

ENTREES

Vegetable Samosa ☆ (2 pcs) \$8.90

Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried.

Keema Samosa ☆ (2 pcs) \$9.90

Mince Lamb, spices and herbs shaped in a triangle. Crisp fried.

Vegetable Pakora ☆ (6 pcs) \$8.90

Assorted vegetables marinated in Indian herbs and spices and dipped in special batter.

Cheese Pakora ☆ (4 pcs) \$12.90

Cottage cheese dipped in a special batter, crisp fried and served with mint sauce.

Prawn Pakora ☆ (6 pcs) \$14.90

Prawns dipped in special batter, crisp fried and served with mint sauce.

Onion Bhaji ☆ (4 pcs) \$9.90

Onion rings dipped in special batter and spices, crisp fried.

Aloo Tikki ☆ (3 pcs) \$9.90

Crisp and browned spiced potato patties with chef's own combination of herbs and spices.

Indian Empire Vegetable Platter (for 2 people) ☆ \$18.90

Combination of a few of the above dishes.

TANDOORI ENTREES ON SIZZLER

Chicken Tikka ☆ (4 pcs) \$14.90

Boneless cubes of chicken marinated overnight and roasted to perfection.

Murg Malai Tikka ☆☆ (4 pcs) \$14.90

Boneless cubes of chicken marinated in cashew, cream and aromatic herbs skewered and broiled in the tandoori

Ram Puri Seekh Kebab ☆☆ (4 pcs) \$14.90

Finely minced lamb blended with the chef's own combination of herbs and spices, skewered and roasted over glowing charcoal.

Pork Adrake ☆☆ (4 pcs) \$14.90

A delicacy exclusive to Indian Empire - barbeque pork with special ginger flavour.

Indian Empire Special Platter (for 2 people) ☆ or ☆☆ \$26.90

Combination of a few of the above dishes.

☆ = Mild
☆☆ = Medium
☆☆☆ = Medium/Hot
☆☆☆☆ = Hot

ALL PRICES INCLUDE GST

MAIN COURSES

CHICKEN

Tandoori Chicken (on the bone) ☆ or ☆☆
Half (2 pieces) \$14.90
Full (4 pieces) \$25.90

skewered chicken marinated in traditional yoghurt and spices

Butter Chicken ☆ \$21.90

Boneless chicken morsels cooked in a rich creamy & tomato sauce.

Chicken Tikka Masala ☆☆ \$21.90

Chef's special preparation.

Mango Chicken ☆ \$21.90

Boneless chicken in a rich mango sauce.

Chilli Chicken ☆☆☆ \$21.90

Boneless chicken pieces prepared in a red chilli with assorted spices

Chicken Chennai ☆☆☆ \$21.90

Boneless chicken with coconut, cooked with assorted spices.

Chicken Vindaloo ☆☆☆☆ \$21.90

Very hot. A special Goan style cooked in Chef's special dynamite sauce.

Chicken Korma ☆ \$21.90

A king's favourite - boneless chicken prepared in creamy cashew nut gravy.

Chicken Saghwala ☆☆ \$21.90

Boneless chicken with spinach, cooked with assorted spices.

Chicken Jalfrezi ☆☆ \$21.90

Boneless chicken pieces cooked with capsicum, onion, tomatoes and assorted spices.

GOAT/LAMB

Goat Curry ☆ ☆ \$23.90

Boneless goat with ground chillies, onion, gingers, tomato and finished with green coriander

Rogan Josh ☆ ☆ \$22.90

A popular lamb curry from North India. Rich gravy used to finish the pot roast.

Lamb Korma ☆ \$22.90

An aromatic blend of lamb with yoghurt and cashew nuts.

Ghosht Palak ☆ \$22.90

Mildly spiced lamb cooked with pureed spinach.

Kadai Ghosht ☆ ☆ \$22.90

Chef's special.

Lamb Chilli Fry ☆ ☆ \$22.90

Chunky pieces of baby lamb prepared with dry red chillies.

Lamb Madras ☆☆☆ \$22.90

Medium to hot curry in coconut sauce.

Lamb & Vegetable Curry ☆ ☆ \$22.90

A popular presentation of $\lambda \text{æ}$ à curry from

North India with rich gravy & cooked with vegetables.

MAIN COURSES

BEEF

Beef Vindaloo ☆☆☆☆ \$22.90

Very hot - a typical Goanese style, cooked in Chef's special dynamite sauce.

Beef Madras ☆☆☆ \$22.90

Medium hot curry. Coconut flavoured.

Beef Korma ☆ \$22.90

Beef cooked in mild cream and crushed cashew nut sauce.

Bombay Beef ☆☆ \$22.90

Medium beef curry with fresh potatoes.

Bhunna Beef ☆☆ \$22.90

Beef cooked with capsicum & onion and with hot chill sauce

SEAFOOD

Malabar Jhinga Curry ☆☆ \$23.90

Prawns simmered in sharp coconut-based gravy. Spiced with coriander, capsicum, fenugreek and mustard seeds.

Butter Prawn ☆ \$23.90

Prawns cooked in a rich creamy & cashew sauce.

Prawn Masala ☆☆ \$23.90

Chef's special.

Prawn Vindaloo ☆☆☆☆ \$23.90

Prawns specially prepared in Chef's dynamite sauce.

Prawn Maharajah ☆☆ \$23.90

Specially prepared in herbs, spices and fruit.

Fish Masala ☆☆ \$23.90

Fish fillets cooked in onion gravy with spices.

Goan Fish Curry ☆☆ \$23.90

Fish fillets cooked in mustard seed and spicy onion, tomato sauce and coconut cream.

Fish Kashmiri ☆ \$23.90

Mildly spiced with a touch of fennel.

VEGETARIAN DELIGHTS

Kadai Panir ☆☆ \$19.90

Cottage cheese cooked with capsicum and assorted spices.

Vegetable Korma ☆ \$19.90

Mild mixed vegetable curry prepared in cashew nut gravy.

Sagh Panir ☆☆ \$19.90

A puree of spinach cooked with cottage cheese and flavoured with spices and fresh cream.

Shahi Panir ☆☆ \$19.90

Cottage cheese cooked in a smooth cream and tomato sauce.

Dal Makhni ☆☆ \$19.90

Black Lentils simmered overnight on a slow fire and tempered with oniions, ginger, garlic and tomatoes.

Goan Vegetable Curry ☆☆☆ \$19.90

Special Goan style cooked in Coconut sauce.

Mattar Panir ☆ \$19.90

Green peas and cottage cheese in mild herbs and spices.

Malai Kofta ☆ \$19.90

Mashed potatoes and cheese balls, deep fried and cooked in smooth cream and tomato sauce.

Aloo Palak ☆☆ \$19.90

Mildly spiced potatoes cooked with pureed spinach.

Vegetable Jaipuri ☆☆ \$19.90

Spicy assorted vegetables. Chef's special recipe.

MAIN COURSES

VEGETARIAN DELIGHTS

Aloo Mattar Tomatar ☆☆ \$19.90

Peas, potatoes and tomatoes cooked in a smooth onion-based curry.

TANDOORI BREADS

Naan \$4.50

Fine flour.

Garlic Naan \$5.50

Fine flour with a touch of fresh garlic.

Keema Naan \$5.90

From fine flour, stuffed with spiced minced meat.

Paneer Naan \$5.90

Stuffed with cottage cheese, onions and spices.

Naan Kashmiri \$5.90

Stuffed with cottage cheese, sultanas and spices.

Roti \$4.50

From wholemeal flour.

Laccha Pratha \$5.50

Wholemeal layered buttered bread.

Aloo Kulcha \$5.90

Plain flour with a touch of butter. Stuffed with, onions, spices, herbs and potato.

Cheese & Garlic Naan \$6.50

Stuffed with cottage cheese with touch of garlic

Tandoori Naan Platter \$14.90

Combination of any three of the above breads.

BIRYANI (RICE)

Lamb Biryani ☆☆ \$20.90

Fried rice cooked with lamb.

Chicken Biryani ☆☆ \$20.90

Fried rice cooked with chicken.

Prawn Biryani ☆☆ \$20.90

Fried rice cooked with prawns.

Vegetable Biryani ☆☆ \$19.90

Fried rice cooked with vegetables.

PILAU

Kashmiri Pulao ☆ \$10.90

Fried rice mixed with dried fruit and nuts.

Peas Pulao ☆ \$10.90

Fried rice, mixed green peas and very mild spices.

SAFFRON RICE

1st grade Basmati steamed rice with a touch of saffron (per serve) \$3.50

SALAD

Green Salad \$7.90

DESSERTS

Pistachio Kulfi \$8.90

Our traditional Indian home made ice cream flavoured with pistachios.

Mango Kulfi \$8.90

Our traditional Indian home made ice cream flavoured with mango and saffron.

Gulab Jamun \$8.90

Cottage cheese dumpling filled withsaffron, fried and served with icecream.

Banana Split \$9.90

COFFEE/TEA

Darjeeling Tea, Masala Chai \$4.50

Cappucicno, Flat White, Latte, Long Black \$4.50