

ENTREE

PAPADUMS BASKET \$6

VEGETARIAN SAMOSA \$12.50
(3 PCS)

Triangular pastry filled with potatoes

MEAT SAMOSA (3 PCS) \$12.50

Triangular pastry filled with lamb

CHEESE KURKURIES \$12.90
(4 PCS)

Cheese mixed with chopped onion, capsicum, Indian spices, and herbs

ONION BHAJI \$14.50

Fried sliced onions coated in gram flour and spices

TANDOORI CHICKEN TIKKA \$19.50

Chicken thigh marinated overnight in yoghurt and ground spices

MURGH MALAI KEBAB \$19.50

Chicken breast marinated in cheesy cream sauce

SEEKH KEBAB (6 PCS) \$19.99

Lamb mince blended with herbs and spices

CHILLI MILLI (MASALA PANEER) \$19.99

Cottage cheese tossed with onions, capsicum, and tomato sauce

TANDOORI PANEER TIKKA \$18.90

Marinated cottage cheese cooked with The Grand Castle's special spices



TANDOORI CHICKEN \$18.90

Tandoori chicken with bone marinated in yoghurt and spices

AMRITSARI FISH \$19.99

Fish fillets marinated in Indian-style batter, and deep-fried

EGGPLANT KASHMIRI \$19.00

Eggplant marinated in Indian spices, and oven-roasted

CHICKEN 65 \$21.90

Spicy, crispy, and flavorful deep-fried chicken bites tossed with curry leaves, green chilies, and a tangy spice blend.

MASALA PRAWNS \$21.90

King tiger prawns skewered in onion sauce and seasoned with The Grand Castle's special blend of spices

THE GRAND CASTLE NON-VEG PLATTER (2 PERSONS) \$28.50

2 pcs of chicken malai, chicken tikka, seekh kebab, amritsari fish, and prawn pakoras

THE GRAND CASTLE VEG SELECTION PLATTER \$25.50

2 pcs of veg samosas, cheese kulkuri, onion bhaji, and aloo tikki

KIDS MENU

CHIPS WITH BUTTER \$9.95

CHICKEN SUACE

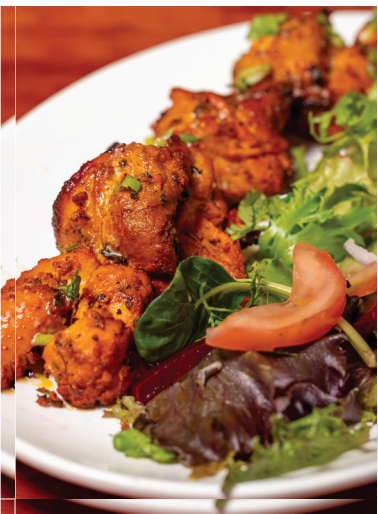
CHIPS WITH SAUCE \$9.95

CHIPS WITH BUTTER \$9.95

CHIPS WITH NUGGETS \$9.95

KIDS BUTTER \$15.00

CHICKEN WITH RICE



Gluten-free

MAINS

CHEF'S SPECIALITY

TANDOORI LAMB CHOPS

Juicy lamb chops marinated in Indian spices, served with salad

29.90

LAMB SHANK

Tender lamb shank slow-cooked in a dark, rich, spiced gravy

24.90

TANDOORI RAAN

Whole lamb shoulder marinated and roasted in a tandoori oven

99.95

CHICKEN DISHES

BUTTER CHICKEN ^{Must Try!}

Chicken thighs simmered in a mild, creamy tomato sauce

23.95



CHICKEN MASALA 23.95

Boneless chicken cooked with onions, tomatoes, and ground spices

SAAG CHICKEN 23.95

Boneless chicken simmered in a rich and spiced English spinach sauce

CHICKEN VINDALOO 23.95

Boneless chicken in a fiery hot chef's special sauce

CHICKEN MUMTAZ 23.95

Boneless chicken cooked in an onion sauce with cream and mint

CHICKEN KORMA 23.95

Boneless chicken simmered in a cashew nut paste

CHICKEN JHALFREZI 23.95

Boneless chicken cooked with sautéed onions and capsicum

CHICKEN TIKKA MAIN 23.95

Chicken pieces cooked with capsicum and spiced onions in a rich, tomato-based gravy

MURGH MALAI KEBAB 23.95

Chicken breast marinated in cheesy cream sauce

TANDOORI CHICKEN MAIN 23.95

Tandoori chicken marinated in yoghurt and spices

CHICKEN TIKKA MASALA 23.95

Chicken pieces with capsicum and onions in tomato-based gravy

Gluten-free

GOAT DISHES

GOAT CURRY 25.50

Goat prepared with garam masala and exotic Indian herbs

MAHARAJA GOAT MASALA 25.50

LAMB DISHES

LAMB KARAH 24.50

Diced lamb cooked with traditional spices in a thick sauce

LAMB MALABARI 24.50

Lamb simmered in coconut milk with mustard seeds, coriander and cumin seeds

LAMB KORMA 24.50

Lamb cubes simmered in a creamy cashew-based sauce

LAMB VINDALOO 24.50

Lamb cooked in a fiery hot chef's special sauce

SAAG GOSHT 24.50

Lamb cooked in a rich English spinach sauce

LAMB ROGAN JOSH 24.50

Traditional lamb curry

BEEF DISHES

BEEF KARAH 24.50

Diced beef fillet cooked with traditional spices in a thick sauce

SAAG BEEF 24.50

Beef cooked in a rich English spinach sauce

BEEF KORMA 24.50

Beef cubes simmered in a creamy cashew-based sauce

BEEF MALABARI 24.50

Beef simmered in coconut milk with mustard, cumin, and coriander seeds

BEEF VINDALOO 24.50

Beef cooked in a fiery hot chef's special sauce

SEAFOOD DISHES

FISH GOAN CURRY 25.90

Fish fillets simmered in onion sauce blended with mustard seeds, coconut and sun dried chillies

PRAWN JHALFREZI 26.90

Tiger prawns cooked with sautéed onions and capsicum in a thick onion sauce

FISH VINDALOO 25.90

Hot curry from Goa with chef's own blend of spices

BUTTER PRAWNS 26.90

Shelled prawns cooked in rich creamy tomato sauce

FISH MASALA 25.90

Fish cooked in Indian spices and masala sauce

PRAWN MASALA 26.90

Prawn cooked in a medium sauce with tomatoes and fresh coriander

PRAWN GOAN CURRY 25.90

Tiger prawns cooked in onion based sauce with mustard seeds, coconut and sun dried red chillies

Gluten-free

VEGETARIAN DISHES

MALAI KOFTA ^{Must Try!}

Homemade potato and cheese dumplings cooked in a tomato and cashew nut-based sauce

21.90



VEGETABLE KORMA

Homemade potatoes and vegetables in a cashew nut and sultana sauce

21.90

ALOO PALAK

Potatoes cooked in a rich spiced English spinach sauce

19.99

MUSHROOM

JHALFREZI
Mushrooms cooked in a thick onion-based sauce

21.90

CHOLAY MASALA

Chickpeas cooked in an onion and tomato-based sauce

18.95

KARAHI PANEER

Ricotta cheese in an onion and tomato-based curry

21.90

DAL MAKHNI

Black lentils simmered in a creamy tomato and onion sauce

18.95

PALAK PANEER

Ricotta cheese in a rich spiced English spinach sauce

21.90

MIXED VEGETABLES

A mix of seasonal vegetables cooked with a blend of spices and onions

19.95

PANEER TIKKA MASALA

Cottage cheese cooked with capsicum and spiced onions in a tomato-based gravy

21.90

ALOO GOBHI

Potatoes and cauliflower cooked in a tomato and onion sauce

19.95

DAL TADKA

Yellow lentils cooked with Indian spices and herbs

18.95

Gluten-free



RICE AND BIRYANI

BASMATI RICE PLAIN

Fluffy, fragrant basmati rice

4.5

SAFFRON RICE

Basmati rice cooked with saffron and aromatic spices

5.5

VEGETABLE

BIRYANI (WITH RAITA)
Basmati rice cooked with seasonal vegetables and spices

19.95

CHICKEN BIRYANI

(WITH RAITA)
Basmati rice cooked with traditional spices and chicken

21.95

LAMB / BEEF

BIRYANI (WITH RAITA)
Basmati rice cooked with traditional spices and lamb

21.95

GOAT BIRYANI

(WITH RAITA)
Basmati rice prepared with spices and baby goat

23.50

BREADS

ROTI

4.5

PLAIN NAAN

4.5

BUTTER NAAN

4.95

GARLIC NAAN

5

CHILLI GARLIC NAAN

5

PARATHA

5.5

ALOO KULCHA

6

ONION KULCHA

6

PANEER KULCHA

6

PESHAWARI NAAN

6

KEEMA NAAN

6

CONDIMENTS

PLAIN YOGURT

4.95

RAITA

5.5

KACHUMBER SALAD

6.5

MINT CHUTNEY

4

SWEET MANGO CHUTNEY

3.5

MANGO / MIXED / LIME PICKLE

3.5

DESSERTS

PISTA KULFI

Traditional ice cream made with pistachio nuts and saffron

6.99

MANGO KULFI

Traditional ice cream made with pistachio nuts and mango

6.99

GULAB JAMUN WITH ICE CREAM

Sweet dumpling made from flour and milk, served in sweet syrup, accompanied by homemade ice cream

9.50

HONEY COMB

Homemade Ice Cream served with honey and passion fruit syrup

7.50

RAS MALAI

Cottage cheese dumplings soaked in thickened milk flavored with cardamom

7.50

Gluten-free



THE
**GRAND
CASTLE**
RESTAURANT & BANQUET

MONDAY TO FRIDAY
4PM TILL 9:30PM

SATURDAY • SUNDAY
11:30 TILL 2:30PM, DINNER 4PM TILL 9:30PM

DELIVERY AVAILABLE . \$7 CHARGES MAY APPLY.

ORDER DIRECT THROUGH OUR WEBSITE AND
SAVE \$\$\$\$ FOR TAKEAWAY AND DELIVERIES
(REWARDS POINTS ON EVERY ORDER)

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