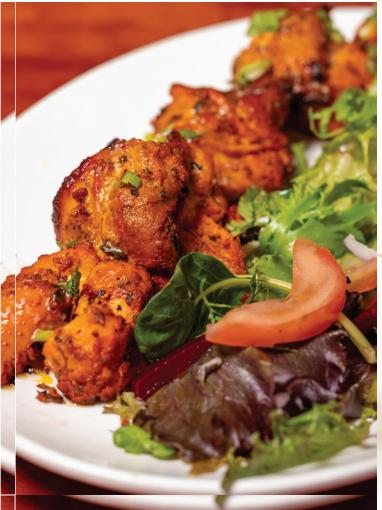


# ENTREE

PAPADUMS BASKET	\$6
VEGETARIAN SAMOSA (3 PCS)	\$12.50
Triangular pastry filled with potatoes	
MEAT SAMOSA (3 PCS)	\$12.50
Triangular pastry filled with lamb	
CHEESE KURKURIES (4 PCS)	\$12.90
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	



# 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

Boneless chicken cooked with onions, tomatoes, and ground spices

23.95

### SAAG CHICKEN

Boneless chicken simmered in a rich and spiced English spinach sauce

23.95

### CHICKEN VINDALOO

Boneless chicken in a fiery hot chef's special sauce

23.95

### CHICKEN MUMTAZ

Boneless chicken cooked in an onion sauce with cream and mint

23.95

### CHICKEN KORMA

Boneless chicken simmered in a cashew nut paste

23.95

### CHICKEN JHALFREZI

Boneless chicken cooked with sautéed onions and capsicum

23.95

# GOAT DISHES

### GOAT CURRY

Goat prepared with garam masala and exotic Indian herbs

25.50

### MAHARAJA GOAT MASALA

25.50

## LAMB DISHES

### LAMB KARAH

Diced lamb cooked with traditional spices in a thick sauce

24.50

### LAMB MALABARI

24.50

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

### LAMB KORMA

Lamb cubes simmered in a creamy cashew-based sauce

24.50

### LAMB VINDALOO

24.50

Lamb cooked in a fiery hot chef's special sauce

### SAAG GOSHT

Lamb cooked in a rich English spinach sauce

24.50

### LAMB ROGAN JOSH

24.50

Traditional lamb curry

## BEEF DISHES

### BEEF KARAH

Diced beef fillet cooked with traditional spices in a thick sauce

24.50

### SAAG BEEF

24.50

Beef cooked in a rich English spinach sauce

### BEEF KORMA

Beef cubes simmered in a creamy cashew-based sauce

24.50

### BEEF MALABARI

24.50

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

### BEEF VINDALOO

Beef cooked in a fiery hot chef's special sauce

24.50

## SEAFOOD DISHES

### FISH GOAN CURRY

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

25.90

### PRawn JHALFREZI

26.90

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

### FISH VINDALOO

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

25.90

### BUTTER PRAWNS

26.90

Shelled prawns cooked in rich creamy tomato sauce

### FISH MASALA

Fish cooked in Indian spices and masala sauce

25.90

### PRawn GOAN CURRY

26.90

Prawn cooked in a medium sauce with tomatoes and fresh coriander

### PRAWN GOAN CURRY

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

25.90

Gluten-free

Gluten-free

Gluten-free

## VEGETARIAN DISHES

### MALAI KOFTA

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 JHALREZI

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

18.95

### DAL TADKA

Yellow lentils cooked with Indian spices and herbs

## 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

## CONDIMENTS

### PLAIN YOGURT

4.95

### RAITA

5.5

### KACHUMBER SALAD

6.5

### MINT CHUTNEY

4

## 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  
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4PM TILL 9:30PM

SATURDAY • SUNDAY

11:30 TILL 2:30PM, DINNER 4PM TILL 9:30PM

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