



MENU

SPECIAL NIGHTS

* MONDAY | TUESDAY | WEDNESDAY *

We cater for Birthdays, Corporate and Wedding events.
Private Function Room available.

Please note that vouchers are welcome but not valid with our special discounts and dining offers as these specials are all sponsored by third parties.

Vouchers are not valid with our set menus.



PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE PLACING YOUR ORDER.

BANQUET MENU

RECOMMENDED FOR 4 OR MORE GUESTS

Please ask our friendly staff to explain more about the Banquet Menu



All Banquets come with a selection of rice, naan assorted sides and condiments

NON-VEGETARIAN BANQUET

ENTREE'S

Onion Bhaji, Tandoori Chicken Tikka,
Cheese Kurkuries Or Samosa

MAINS

3 curries and 6 + 4 curries
From Lamb / Chicken / Beef Dishes

NORMAL PRICE

48.90

SPECIAL NIGHTS

42.90

VEGETARIAN BANQUET

ENTREE'S

Onion Bhaji, Cheese Kurkuries,
Vegetarian Samosas Or Paneer Chilli Milli

MAINS

3 curries and 6 + 4 curries

NORMAL PRICE

42.90

SPECIAL NIGHTS

35.90

GRAND CASTLE MEAT LOVERS BANQUET

ENTREE'S

Meat Samosas, chicken tikka,
seekh kebab and amritsari fish

MAINS

3 curries and 6 + 4 curries
With Lamb Chops / Seafood

NORMAL PRICE

55.90

SPECIAL NIGHTS

45.00

Offers are not applicable on public holidays

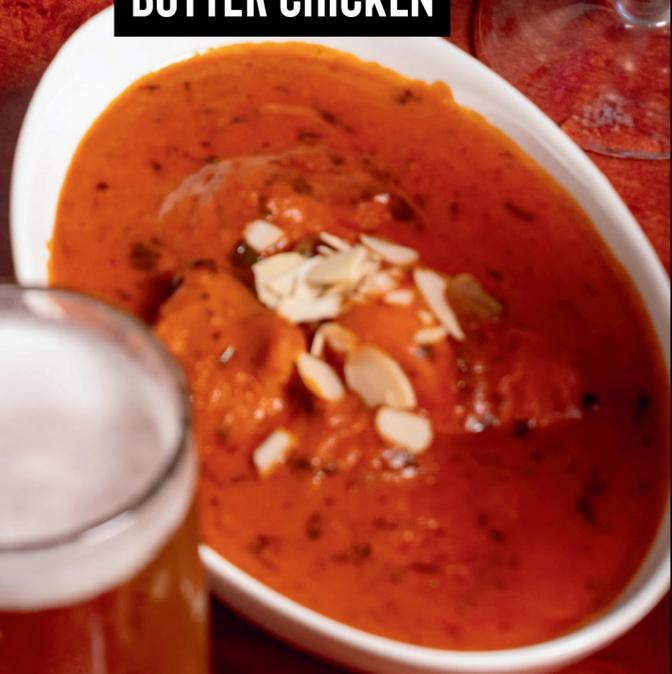
VEGETARIAN SAMOSA



PAPDI CHAAT



BUTTER CHICKEN



ENTRÉE

VEGETARIAN SAMOSA | 4.99/each

Triangular pastry filled with spiced potatoes, served with mint sauce, tamarind sauce, and salad

MEAT SAMOSA | 5.50/each

Triangular pastry filled with spiced lamb, served with mint sauce, tamarind sauce, and salad

ONION BHAJI | 16.50

Sliced onions coated in gram flour and spices, fried to golden perfection, served with mint sauce, tamarind sauce, and salad

CHEESE KURKURIES (4 PCS) MUST TRY | 15.99

Creamy cheese mixed with finely chopped onion, capsicum, Indian spices, and herbs, served with mint and tamarind sauce

SEEKH KEBAB (6 PCS) | 21.99

Lamb mince blended with herbs and spices, cooked in a tandoori oven, served with mint and tamarind sauce, and salad

PANEER CHILLI MILLI | 21.99

Lightly battered cottage cheese tossed with onions, capsicum, and a tangy tomato sauce

TANDOORI | MALAI SOYA CHAAP | 21.99

AMRITSARI FISH (4 PCS) (MUST TRY) | 21.95

Fish fillets marinated in Indian-style batter and deep-fried to golden brown

HARA BARA KEBAB | 19.90

Crispy fried patties made from a blend of minced vegetables

CHILLI MILLI POTATO | 20.99

Lightly battered potatoes tossed with onions, capsicum, and a tangy tomato sauce

TANDOORI MUSHROOMS | 21.50

Mushrooms marinated in a yogurt base with ground spices, cooked in a traditional tandoori oven

TANDOORI PRAWNS | 23.90

King prawns marinated overnight in spiced yogurt, and cooked in a traditional tandoori oven

PAPADUMS BASKET | 6.00

With mint and tamarind chutney

MASALA PAPAD | 7.99

Crispy papad topped with a tangy mix of spiced onions, tomatoes, and fresh herbs



CHEESE KURKURIES



TANDOORI MUSHROOM



CHILLI MILLI POTATO

FROM THE STREETS OF INDIA

PANI PURI PADDLE | 13.90

Crispy puris served with tangy tamarind water, spiced potatoes, and chickpeas

DAHI BATATA PURI | 14.90

Crispy puris filled with spiced potatoes, yogurt, and chutneys, topped with sev for a delightful crunch

ALOO TIKKI CHAAT | 14.99

SAMOSA CHAAT | 14.90

Crisp samosas topped with spiced chickpeas, tangy chutneys, and velvety yogurt, garnished with fresh herbs and pomegranate pearls.

PAPDI CHAAT | 14.99

A classic Indian street food dish of crispy papri, spiced potatoes, chickpeas, yogurt, and chutneys, garnished with fresh coriander and sev

SIZZLER



TANDOORI MURG MALAI KEBAB

TANDOORI CHICKEN TIKKA (HOT PICKS!)

| Entrée 21.90 | Mains 26.50

Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce, tamarind sauce, and salad

TANDOORI MURG MALAI KEBAB

| Entrée 21.90 | Mains 26.50

Chicken breast marinated in cheesy cream sauce and cooked in traditional tandoori oven, served with mint and tamarind sauce and salad

TANDOORI CHICKEN | Entrée 21.90 | Mains 25.50

Tandoori chicken with bone marinated in yoghurt and spices, cooked in a tandoori oven, served with mint and tamarind sauce and salad

MASALA PRAWNS (6 PCS) | 23.90

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

TANDOORI PANEER TIKKA | 19.99

Marinated cottage cheese skewered and cooked with The Grand Castle's special spices in a traditional tandoori oven



SIZZLER CASTLE NON-VEG PLATTER

PLATTER

GRAND CASTLE PLATTER | 31.99

A delightful assortment of samosas, seekh kebabs, Amritsari fish, and chicken tikka, served with mint sauce, tamarind chutney, and salad

SIZZLER NON-VEGETARIAN PLATTER | 35.99 CHEF SPECIAL MUST TRY

A sizzling selection of chicken malai, chicken tikka, seekh kebabs, Amritsari fish, and prawn pakoras, served with mint sauce, tamarind chutney, and salad

VEGETARIAN SELECTION PLATTER | 27.99

A flavorful mix of vegetarian samosas, cheese kurkuries, onion bhaji, and aloo tikki, served with mint sauce, tamarind chutney, and salad

Available On Special Nights

CHICKEN TANGDI KEBAB | 19.95

Succulent chicken drumsticks, double-marinated with a blend of aromatic Indian spices, expertly grilled in the tandoor for a smoky finish

CHICKEN 65 | 21.90

A bold South Indian street-food classic, featuring tender chicken infused with mustard seeds, fragrant curry leaves, and fiery dry chillies

TANDOORI FISH TIKKA | 23.00

Fresh, locally sourced fish marinated in spiced yogurt and cooked to perfection in a traditional clay oven

Butter Chicken Loaded Fries | 18.90

Veg Thali — 29.90

Non-Veg Thali — 34.50

TANDOORI FISH TIKKA



MAIN COURSE-CHICKEN DISHES

BUTTER CHICKEN (HOT PICKS!)

26.99 | SPECIAL NIGHTS 19.95

A signature Grand Castle dish and a must-try! Tender chicken thighs simmered in a mild, creamy tomato sauce, finished with fenugreek leaves

CHICKEN MASALA | 26.99

Boneless chicken cooked with onions, tomatoes, and ground spices, topped with fresh coriander

CHICKEN TIKKA MASALA | 26.99

Special Nights 19.95

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

SAAG CHICKEN | 26.99

Boneless chicken simmered in a rich and spiced English spinach sauce

CHICKEN VINDALOO | 26.99

A Goan delicacy for spice enthusiasts, featuring boneless chicken in a fiery hot chef's special sauce

CHICKEN MUMTAZ | 26.99

Boneless chicken cooked in an onion sauce with a touch of cream and mint

CHICKEN KORMA | 26.99

Special Nights 19.95

Boneless chicken simmered in a cashew nut paste, finished with a touch of cream and fenugreek leaves

CHICKEN JALFREZI | 26.99

Tender boneless chicken cooked with sautéed onions and capsicum, finished with fresh coriander and a hint of cream

CHICKEN MUMTAZ



LAMB DISHES

LAMB KARAHI | 27.99

Diced tender lamb cooked with aromatic traditional spices in a thick sauce, enhanced with sautéed onions and capsicum

LAMB KORMA | 27.99

Lamb cubes simmered in a creamy cashew-based sauce, finished with a touch of cream

SAAG GOSHT | 27.99

Tender lamb cooked in a rich English spinach sauce with a dash of cream

LAMB MALABARI | 27.99

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

LAMB VINDALOO | 27.99

A Goan speciality featuring lamb cooked in a fiery hot chef's special sauce

LAMB ROGAN JOSH | 27.99

Special Nights 20.95

A traditional lamb curry made with onions, tomatoes, and select spices, finished with fresh coriander

LAMB MALABARI



BEEF DISHES

BEEF VINDALOO



BEEF KARAHI | 27.99

Tender diced beef fillet cooked with aromatic traditional spices in a thick sauce, finished with sautéed onions and capsicum

BEEF KORMA | 27.99 | Special Nights 20.95

Beef cubes simmered in a creamy cashew-based sauce, finished with a touch of cream

BEEF VINDALOO | 27.99 | Special Nights 20.90

A Goan speciality featuring beef cooked in a fiery hot chef's special sauce

SAAG BEEF | 27.99

Tender beef cooked in a rich English spinach sauce with a dash of cream

BEEF MALABARI | 27.99

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





KINGFISHER
PREMIUM

THE GRAND CASTLE
MENUS

TANDOORI LAMB CHOPS | 34.90
(Sizzler) (HOT PICKS!)

Juicy lamb chops marinated in Indian spices, tandoor-cooked, and served with a fresh salad

GOAT CURRY MUST TRY | 28.99

Baby goat prepared with garam masala and a medley of exotic Indian herbs

TAWA GOAT MASALA | 29.99

Tender goat cooked on tawa with onions, tomatoes and aromatic spices.

LAMB SHANK | 25.90

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

TANDOORI RAAN | 99.50
(24 hours notice)

Whole lamb shoulder marinated and roasted to perfection in a tandoori oven

SEAFOOD DISHES

FISH GOAN CURRY | 28.90

Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried chillies

FISH VINDALOO | 28.90

A very hot curry from goa with chef's own blend of spice

FISH MASALA | 28.90

Fish cooked in Indian spices and masala sauce

PRAWN GOAN CURRY | 31.90

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

BUTTER PRAWNS | 31.90

Shelled prawns cooked in rich creamy tomato sauce finished with fenugreek leaves

PRAWN JALFREZI | 31.90

Tiger prawns cooked with sautee onion and capsicum in thick onion sauce finished with fresh coriander

PRAWN MASALA | 31.90

Prawn cooked in a medium sauce with tomatoes and fresh coriander

THE GRAND CASTLE CHEF'S SPECIALITY

GOAT CURRY



TANDOORI LAMB CHOPS



BUTTER PRAWNS



VEGETARIAN

MALAI KOFTA | 23.90 | Special nights 19.95

A signature Grand Castle dish and a must-try! Mildly spiced homemade potato and cheese dumplings cooked in a tomato and cashew nut-based sauce, finished with cream and a hint of fenugreek leaves

VEGETABLE KORMA | 23.90

Homemade potatoes and vegetables in a creamy cashew nut and sultana sauce

MUSHROOM JALFREZI | 24.50

Mushrooms cooked in a thick onion-based sauce with sautéed onions, capsicum, finished with cream and fresh coriander

KARAHI PANEER | 24.50

Ricotta cheese in an onion and tomato-based curry, with sautéed onions and capsicum, finished with fresh coriander

EGGPLANT (MUST TRY) | 23.50

Eggplant marinated in Indian spices, ovenroasted, and served with tomato chutney, Parmesan cheese, raita, and salad

PALAK PANEER | 24.50 | Special Nights 20.50

Ricotta cheese in a rich spiced English spinach sauce with a touch of cream

CHOLAY MASALA | 23.90

Chickpeas cooked in an onion and tomato-based sauce, finished with fresh coriander and a touch of cream

SLOW COOKED DAL MAKHNI | 22.95

Black lentils simmered in a creamy tomato and onion sauce, finished with cream

BHINDI MASALA | 24.50

TAWA SABZI | 25.99

MIXED VEGETABLES | 23.90

A mix of seasonal vegetables cooked with a blend of spices and onions, finished with fresh coriander

ALOO GOBHI | 23.90

Potatoes and cauliflower cooked in a tomato and onion sauce

DAL TADKA | 21.95

Yellow lentils cooked with Indian spices and herbs



MALAI KOFTA

PANEER TIKKA MASALA | 24.50

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

PANEER LABABDAR | 24.50

PANEER MAKHNI | 24.50

MALAI MUTTER PANEER | 24.50

Cottage cheese and green peas cooked in an onion and tomato gravy, tempered with royal cumin

ALOO PALAK | 23.90 | SPECIAL NIGHTS 18.90

Potatoes cooked in a rich spiced English spinach sauce

ALOO ZEERA | 22.90

Potatoes and cumin seeds cooked in a tomato and onion sauce, finished with coriander

SLOW COOKED DAL MAKHNI



VEGAN ENTREE'S

GRAND CASTLE VEGAN PLATTER | 31.90

An elegant assortment of plant-based delights, showcasing vibrant flavors and textures

TOFU MASALA | 21.90

Tender tofu simmered in a rich, spiced tomato and onion gravy

VEG SAMOSAS | 4.99

Golden pastries filled with spiced vegetables, served with tangy chutneys

MALAI KOFTA | 23.90

Golden dumplings in a creamy, spiced tomatocashew sauce

MUSHROOM JALFREZI | 23.90

Stir-fried mushrooms in a tangy tomato and bell pepper sauce

KADHAI TOFU | 23.90

Wok-tossed tofu with bold spices, peppers, and onions

PALAK TOFU | 23.90

Tofu cooked in a smooth spinach and garlicinfused curry

CHOLAY MASALA | 23.90

Slow-cooked chickpeas in a robust, spiced gravy

ONION BHAJI | 16.50

Crispy onion fritters with a touch of aromatic spices, perfect for dipping

PAPADUMS | 6.00

Light and crisp lentil wafers, served with an array of flavorful chutneys

VEGAN MAIN DISHES

MIXED VEGETABLES CURRY | 23.90

A medley of fresh vegetables in a fragrant, spiced sauce

ALOO ZEERA | 22.90

Cumin-spiced potatoes with a hint of coriander

ALOO PALAK | 23.90 | Special nights 18.90

Potatoes simmered in a flavorful spinachbased curry

DAL (YELLOW LENTIL) | 21.95

Lightly spiced yellow lentils tempered with garlic and cumin



GRAND CASTLE VEGAN PLATTER

ALL DISHES CAN BE MADE VEGAN

RICE AND BIRYANI

BASMATI RICE PLAIN | 5.50

Fluffy, fragrant basmati rice

SAFFRON RICE | 6.50

Basmati rice cooked with saffron and aromatic spices

GOAT DUM BIRYANI | 24.50

Basmati rice prepared with spices and tender baby goat, served with raita

ZEERA RICE | 7.90

VEGETABLE BIRYANI (WITH RAITA) | 21.50

Basmati rice cooked with seasonal vegetables and spices, served with raita

CHICKEN BIRYANI | 24.50

Basmati rice cooked with traditional spices and tender chicken

LAMB BIRYANI | 24.50

Basmati rice cooked with traditional spices and tender lamb

PAULO RICE | 8.95

BREADS

ROTI | 4.99

Wholemeal bread cooked in the tandoor

PLAIN NAAN | 4.99

Leavened bread cooked in the tandoor (without butter)

BUTTER NAAN | 5.99

Naturally leavened bread made from plain flour, and cooked in the tandoor

GARLIC NAAN | 5.99

CHILLI GARLIC NAAN | 6.99

North Indian-style bread cooked in the tandoor with garlic or chili garlic

PARATHA | 5.95

Flaky wholemeal bread cooked in the tandoor

CONDIMENTS

PLAIN YOGURT | 3.50

RAITA | 5.50

KACHUMBER SALAD | 7.50

ALOO KULCHA | 6.99

Bread stuffed with mashed potatoes and spices, cooked in the tandoor

ONION KULCHA | 6.99

Naan stuffed with onions and spices, cooked in the tandoor

PANEER KULCHA | 6.99

Bread stuffed with cheese and spices, cooked in the tandoor

PESHAWARI NAAN | 7.99

Naan stuffed with fried fruits and coconut, cooked in the tandoor

KEEMA NAAN | 7.99

Bread stuffed with spicy minced lamb, cooked in the tandoor

CHEESE NAAN | 7.00

Soft, freshly baked naan bread filled with melted cheese, cooked in the tandoor, and brushed with butter for a rich, creamy, and irresistible taste.

CHEESE GARLIC NAAN | 7.50

Freshly baked naan filled with melted cheese, topped with aromatic garlic, and finished with butter for a rich and savoury taste

MANGO / MIXED / LIME PICKLE | 3.50

SWEET MANGO CHUTNEY | 3.50

MINT CHUTNEY | 4.00

KIDS MENU

CHIPS WITH BUTTER CHICKEN SAUCE | 9.95

CHEESE KURKURIES WITH CHIPS | 12.00

NUGGETS WITH CHIPS | 10.90

CREAMY CHICKEN WITH CHIPS | 15.90

FISH AND CHIPS | 11.99

FRIES WITH TOMATO SAUCE | 9.90

**KIDS BUTTER CHICKEN WITH RICE OR
SWEET NAAN BREAD | 15.95**

KIDS JUICE

ORANGE | 4.50

MANGO | 4.50

APPLE | 4.50

TROPICAL | 4.50

DESSERTS

PISTA KULFI | 6.99

Traditional ice cream made with pistachio nuts and saffron

MANGO KULFI | 6.99

Traditional ice cream made with pistachio nuts and mango

GULAB JAMUN WITH ICE CREAM | 9.50

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

HONEY COMB | 7.50

Homemade ice cream served with honey and passion fruit syrup

RAS MALAI | 7.50

Cottage cheese dumplings soaked in thickened milk flavored with cardamom



RAS MALAI

LUNCH MENU

SATURDAY | SUNDAY

11AM - 03.00PM

AVAILABLE ON MONDAY, TUESDAY AND WEDNESDAY NIGHTS

STREET FOOD

CHOLLE BHATURE | 18.90

Spiced chickpea curry served with fluffy deep-fried bread

AMRITSARI KULCHA | 18.90

Stuffed crispy flatbread paired with spiced chickpea curry

SAMOSA CHAAT | 14.90

Crispy samosas with spiced chickpeas, chutneys, yogurt, and fresh herbs

PAPDI CHAAT | 14.90

Crispy papdi topped with spiced potatoes, chickpeas, yogurt, chutneys, coriander, and sev

ALOO TIKKI CHAAT | 14.90

Crispy potato patties with spiced chickpeas, chutneys, and yogurt

GOL GAPPA CHAAT | 12.90

Crispy puffs with tangy tamarind, spicy potatoes, and yogurt

DAHI PURI | 14.90

Puris filled with spiced potatoes, chutneys, and creamy yogurt

THALI

VEG THALI | 29.90

A wholesome platter of vegetarian curries, rice, bread, and sides

VEG NON VEG THALI | 32.90

A balanced platter with both vegetarian and nonvegetarian dishes, served with rice and bread

NON VEG THALI | 34.90

A hearty platter of non-vegetarian curries, rice, bread, and sides

CHAI

CARDAMOM CHAI | 4.90

Fragrant tea infused with the warmth of cardamom

MASALA CHAI | 4.90

Spiced tea with a blend of aromatic Indian spices

GINGER CHAI | 4.90

Comforting tea brewed with fresh, zesty ginger



BANQUET HALL + CATERING AVAILABLE

One Place. Full Event Setup.

- ✓ CORPORATE EVENTS
- ✓ CHRISTMAS PARTIES
- ✓ PRIVATE GATHERINGS
- ✓ LUXURY EVENTS

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