RICE DISHES		2
		¢LO
Chicken or Lamb Biryani	Chicken Lamb	\$18 \$20
Veg Biryani		\$16
Plain Rice		\$4
Jeera Rice		\$8
Mushroom Rice		\$10
Kashmiri Pulao Rice		\$12
NIAANI		2
T NAAN		7
Butter		\$4
Garlic		\$4.5
Cheese		<b>\$5</b>
Cheese and Garlic		<b>\$5.5</b>
Cheese and Spinach		<b>\$5.5</b>
Kheema		\$6
Peshwari		\$6
Lacha Paratha		\$4
Tandoori Roti		\$3
Chilli and Cheese		\$5.5
Onion Kulcha		<b>\$5</b>
Onion Paratha		<b>\$5</b>
Aloo Naan		<b>\$5</b>
Aloo Paratha		<b>\$5</b>
KIDC MENILL		2
KIDS MENU		}
Butter Chicken & Rice		\$12
Chicken Korma & Rice		\$12
Mango Chicken Rice		\$12
Chicken Nuggets & Chips		\$10
CIDE DICLIES		2
SIDE DISHES		1
Sliced Salad		\$6
Red Onion Salad		<b>\$5</b>
Raita		\$3

**Mango Chutney** 

**Tamarind and Date Sauce** 

**Spicy Pickles** 

**Mint Sauce** 

## FLAMINGO BANQUETS

Veg Banquet Minimum 2 people

Veg Platter
Veg Korma
Dhal Makhani
Paneer Kadai

\$30 per person

Rice

2 Naans choice of Butter or Garlic

## Non Veg Banquet Minimum 2 people

Mix Platter
Butter Chicken
Lamb Rogan Josh
Chicken Kadai
Rice



2 Naans choice of Butter or Garlic



PHONE: **09 218 7685** 

\$3

\$3

\$3

\$3



₹ SNACKS	3	Hariyali Chicken		\$13	Bhuna	Chicken	-	Butter Paneer	\$16
Bhel Puri	<b>\$9</b>	Chicken pieces marinated with spinach, mint <b>Tandoori Chicken</b>		ese. <b>\$14</b>	Choice of chicken or lamb cooked with ginger, garlic and spices finished with lemo	<b>Lamb</b> n iuice.	\$20	Cottage cheese cooked in cream with tomatoes and spices.	
Mixture of Puffed rice, noodles and crushe pooris. Topped with potato, onion, tomato and chutney.		Chicken marinated in yogurt, ginger, garlic		\$22	Madras	Chicken		Veg Kolhapuri Hot only Cooked with whole chillies.	\$15
Papadoms (4) with choice of 2 chutneys.	\$6	and spices cooked in the Tandoor.  Chilli Chicken Chinese (Dry)		\$14	Choice of chicken or lamb pieces cooked in coconut cream.	Lamb	\$20	Paneer Tikka Masala	\$16
Masala Papadoms (2)	\$6	Cooked in thick, flavourful Chinese sauce.  Chicken 65		\$15	Vindaloo (Hot) Choice of chicken or lamb cooked with	Chicken Lamb	\$18 \$20	Cottage cheese cooked with onion, capsicum & spices in a thick tomato sauce.	
Papadoms topped with tomato, onion, coriander and chaat.		Fried chicken pieces marinated with a specia	ıl sauce.	•	hot spices.	<b>C</b> L:-L		Mushroom Dopiaza Cooked with garlic ginger with onion.	\$15
<b>Papri Chaat</b> Deep fried pastry topped with yoghurt, tamarind	<b>\$9</b>	Bhara Kebab Lamb cutlets marinated in yoghurt, garlic, gir	nger	\$16	Kolhapuri Hot Only Cooked with whole red chillies.	Chicken Lamb	\$20	<b>Bombay Aloo</b> Potatoes cooked in a creamy sauce with cumin seed	<b>\$15</b> d.
sauce and spices.	2_	and finished in the tandoor.  Chinese Chilli Prawns (Dry)		\$16	<b>Handi</b> Traditional dish cooked in a creamy sauce.	Chicken Lamb	\$18 \$20	Aloo Gobi Potatoes and cauliflower cooked with spices.	\$15
VEGETARIAN ENTREES	7	Cooked in thick, flavourful Chinese sauce.			Balti	Chicken		Paneer Bhurji	\$16
Onion Bhaji Onions battered in spiced chickpea flour and deep fr	<b>\$8</b> ied.	<b>Prawn Pakora</b> Prawn dipped in thick chick pea batter & dee	ep-fried.	\$16	Cooked in onion. tomato & cashew gravy & spices.	Lamb	<b>\$20</b>	Grated homemade cottage cheese tossed with tomatoes, onions, capsicum, garlic & ginger.	•
Mixed Vegetable Pakora	<b>\$8</b>	Mix Platter Chicken Tikka, Seekh Kebab, Tandoori Chicl	ken	\$20	Archari	Chicken	•	₹ SEAFOOD	3
Mixed Vegetables battered in spiced chickpea flour and deep fried.		drumstick, Malai Tikka	Ken		Cooked with Indian pickles.	Lamb Chicken	\$20 \$10		\$20
Hara Bhara Kebab	\$8	MAIN SIZE TANDOORI E	DIŞHE	ES 🦕	<b>Dhansak</b> Choice of chicken or lamb cooked with	Chicken Lamb	\$10 \$20	Butter Fish or Prawn Choice of prawn or fish cooked in cream and tomat	<b>\$20</b> toes.
Mashed potatoes, seasonal vegetables & spinach, flavoured with spices & deep fried.		(includes Plain naan, salad, and sau Chicken Tikka	ices)	<b>\$24</b>	lentils, garlic and ginger.			Prawn Dhania Punjabi	\$20
Veg Samosa	<b>\$8</b>	Seekh Kebab		\$2 <del>4</del> \$24	Lamb Rogan Josh curry cooked in mild spices		\$20	Cooked with coriander, chillies and onions.  Saagwala Fish or Prawn	\$20
Deep-fried pastry stuffed with peas & potatoes.		Malai Tikka		\$24	Goat Curry		\$20	Choice of prawn or fish cooked with spinach and	Ψ20
Samosa Chaat Vegetarian samosa topped with yoghurt, mint sauce and tamarind sauce.	\$10	Tandoori Chicken		\$25	Simmered in tomato and onion sauce and enriched with aromatic spices.			finished with cream.  Vindaloo Fish or Prawn cooked with hot spices.	\$20
Paneer Tikka	\$12	NON-VEG CURRIE	ES		VEGETARIAN MA	INS		Goan Fish Curry	\$20
Cottage cheese marinated in yoghurt and spices skewered with onions & roasted in tandoor.	·	<b>Butter Chicken</b> Chicken pieces cooked in cream with tomato	oes	\$18	Korma	Mix Veg		Cooked with a Goan paste which has a blend of coriander, coconut, ginger and cumin seed.	,
Paneer Pakora Paneer deep fried in battered chickpea flour.	\$12	and spices.  Chicken Tikka Masala		\$18	Cooked in cashew nut gravy with cream.  Jalfrezi	Paneer Mix Veg		Madras Fish or Prawn Choice of prawn or fish cooked in coconut cream.	\$20
Veg Manchurian (Dry)	\$13	Chicken pieces cooked with onion, capsicum tomato and spices in a cream sauce.	٦,	Ψισ	Cooked with onions, capsicums and tomatoes.	Paneer		Prawn & Mushroom Balti Cooked in onion, tomato & cashew gravy & spices.	\$20
Fried veg balls cooked with thick, flavourful Chinese sauce.		Mango Chicken		\$18	Kadai	Mix Veg	\$15	Prawn Malabari	\$20
Chilli Paneer (Dry) Indo chinese style paneer cooked in onion, capsicum	\$13	Cooked in delicious mango flavoured cream lightly spiced sauce.	&		Cooked with capsicum, onion, ginger, spices & finished with a dash of cream.	Paneer	\$16	Prawn cooked with sauteed onions, capsicum, tomatoes an coconut cream, finished with cream.	·
and chillies.	<b>*</b> 1.4	<b>Methi Chicken</b> Cooked with fenugreek, spices in special che	ef sauce.	\$18	Dhal Makhani		\$15	INDO-CHINESE	<b>*</b>
<b>Veg Platter for two</b> Pakora, Onion Bhaji, Samosa & Harabhara Kebab.	\$16	Flamingo Home Made Chicken C Home style curry	Curry	\$18	Dhal Fry	spices.	\$15	Veg Manchurian	\$15
NON-VEG ENTREES	<b>*</b>		Chicken	•	Yellow lentil cooked with onion garlic, ging with fresh coriander, tomatoes and spices.			Mixed veggie balls tossed in wok with diced onion, capsicum & soy sauce.	
Meat Samosa	\$10	Choice of chicken or lamb pieces cooked in cashew nut gravy with cream and spices.	Lamb	\$20	Mutter Paneer Cottage cheese & peas cooked in rich spic	v gravv.	\$16	Paneer Chilli Paneer cooked with chilli, onion, capsicum,	\$16
Deep-fried pastry stuffed with lamb mince. <b>Chicken Tikka</b>	\$12		Chicken	\$18 \$20	Palak Paneer	7 8 7.	\$16	soya sauce & spices.  Garlic Chicken	\$17
Cubes chicken marinated in yogurt, ginger and garlic then cooked in the Tandoor.		and capsicums cooked in tomatoes	Lamb		cooked with spinach and finished with crea	am.		Cooked with special garlic sauce, ginger and onion.	•
Mirchi Chicken Cubes of chicken marinated in yoghurt, chilli, ginger	\$12		Chicken Lamb	\$18 \$20	Palak Aloo Cooked with spinach and finished with cre	eam.	\$15	Chilli Chicken Chicken cooked with chilli, onion, capsicum,	\$17
& garlic.		capsicum, onion, ginger and spices.		¢10	<b>Malai Kofta</b> Deep fried mashed potatoes and cottage of	chaese	\$16	soya sauce & spices.  Chicken or Veg Fried Rice  Veg	\$15
<b>Seekh Kebab</b> Minced lamb in spices skewered and roasted in the	\$12	3	Chicken Lamb	\$18 \$20	balls, cooked in rich spicy gravy, finished w			Steamed rice cooked with carrot, cabbage, Chicke	en \$17
Tandoor.	_	spinach and finished with cream.		•	Chana Masala	acala	\$15	capsicum, peas and spring onions  Chickon or Vog Schozwan Sauco	
Malai Tikka Cubes of chicken marinated in crushed cashew-nut,	\$12	<b>Do Piaza</b> Choice of chicken or lamb pieces cooked	Chicken Lamb	\$18 \$20	Chickpeas and potatoes cooked in spicy m  Shahi Paneer	iasaia.	\$16	Chicken or Veg Schezwan Sauce Fried Rice hot only Veg	\$15
yoghurt, cheese & cream.		with garlic ginger with onion.	LaiiiU	Ψ20	Cooked in cashew nut and cream.		ΨΙΟ	,	en \$17