

Daily Special

bites

Bhatti Ki Machchi

Boneless fish , cooked in a very traditional marinade and cooked in the quintessential Bhatti (tandoor)

\$25

Kali Mirchi ke Kebab

Boneless Chicken breast cooked in a cashew and cream marinade with dollops of freshly ground black pepper

\$25

Bharwan Simla Mirch

Char Grilled Eggplant , stuffed with a special Awadhi masala

\$23

mains

Bengali Fish Curry

A Curry Culture special - Boneless fish curry made with dollops of mustard and the famous "Paanch Phoran" (5 spice powder)

\$28

Rara Gosht

One of the unique Mughlai lamb curries - a mix of keema (minced lamb) and chunks of boneless lamb in a classic spicy rogani base (tomato)

\$29

Kadhai Murgh

Long before the ubiquitous chicken tikka masala - there was the classic Kadhai Murgh - a mix of onions bell peppers and the unique flavors of whole coriander seeds

\$26

Makhmali Paneer Kofte

Cottage cheese and lotus seeds dumplings in a classic Awadhi Korma gravy

\$25

desserts

Gulab Jamun aur Rabdi

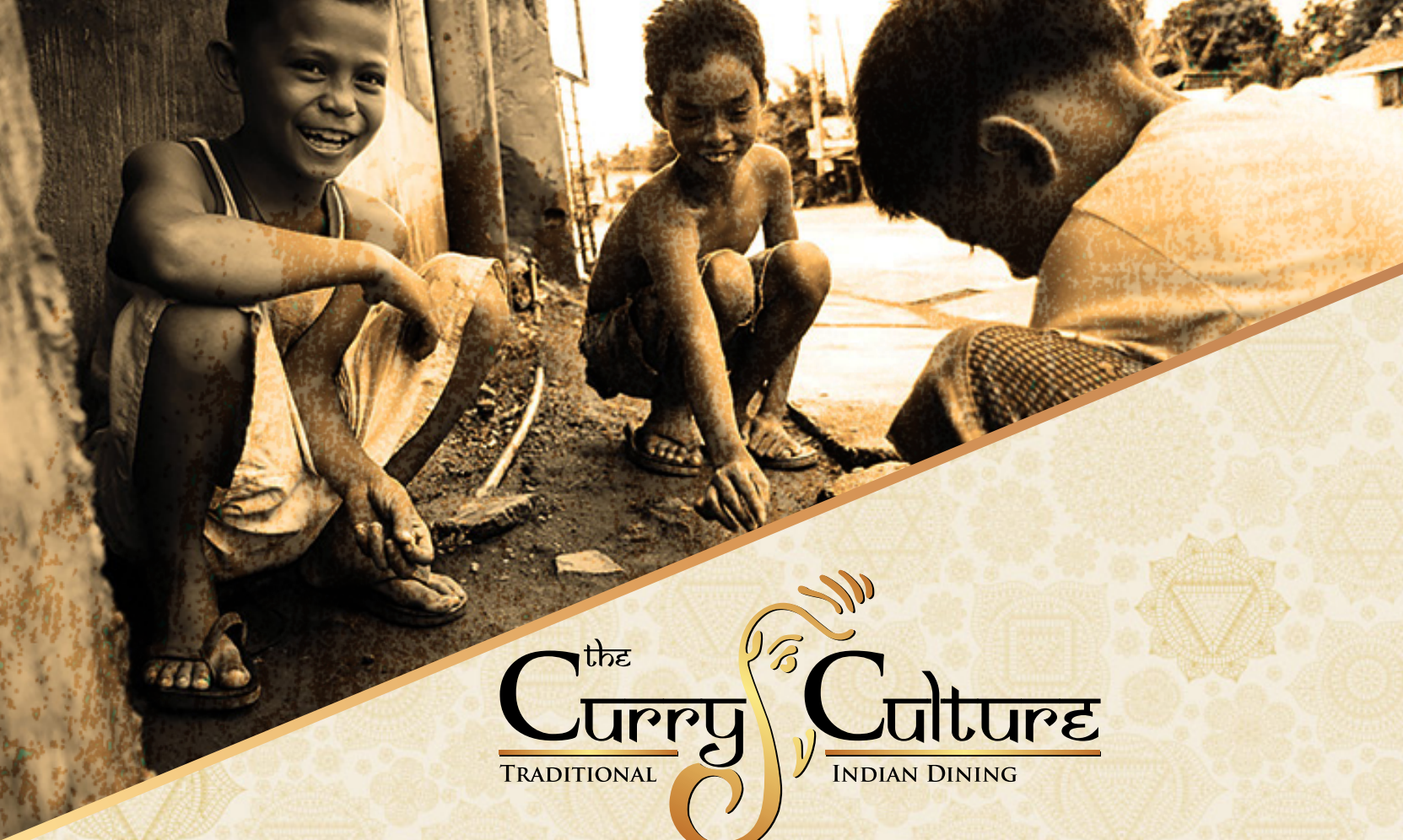
There is no way to accurately describe this dessert in English ; one only has to try this delicacy

\$12

Tiramisu

Who says we can't do a good one

\$14



the
Curry Culture
TRADITIONAL INDIAN DINING

*Passion
for
Life*

The love of food is a great way to define the Curry Culture Experience. The culture of enjoying a traditional Indian meal with family and friends is an age-old practice. The Curry Culture would like to share this experience with all our guests.

Tradition and passion is a heady contradictory mix and that is what India is all about and so are we - to be able to bring the tradition of age-old cooking processes to the table with a passion for cooking and serving all our guests. And, to be able to have some fun, while doing this.

The 7 Chakras depicted in the menu are the energy centres in our body in which energy flows through. The word 'chakra' is derived from the Sanskrit word meaning 'wheel'. And the wheel of life stops for no one!!

Snacks and Indian style tapas have been part of the culture for Generations and vary from region to region. A Punjabi samosa, Maharashtrian Bhaji or a Calcutta Kathi roll are as much a part of our daily lives as the travelling woes of Mumbai.



Shuruat · Small Bites

PUNJABI SAMOSA \$9/\$10/\$10

(Vegetarian/Chicken/Lamb)

Traditional filo pastry, deep fried with a choice of your liking - typically Punjabi- served on a bed of spicy chickpeas.

ONION BHAJI \$11

Bite into crunchiness of fresh onions and coriander. Served with tamarind and mint chutney.

PAPDI CHAAT \$11

Typically Indian-Spicy, sweet, tangy, crunchy - so many sensations.

KALE CHANNE KI TIKKI \$10

A chef's Special - black gram in a new avatar, served with a spicy tomato chutney.

CHILLI & PANEER PAKODA \$15

One for the Rainy days - A classic combination ala modinagar.

MACCHLI ARMITSARI \$16

A classic combination for the Beer lovers - Fish cubes in a spicy crunchy batter served with mint sauce.

KATHI ROLLS \$14/\$16

(Paneer/Chicken)

A Bengali innovation - A spicy Indian mix, stuffed in Roomali rotis, with a yoghurt dip and mint chutney.

MUSHROOM ARMITSARI \$15

Fresh Mushrooms in a spicy, crunchy batter, served with mint sauce.

TAWA GARLIC JHINGA \$23

Tiger prawns, cooked on the griddle with a healthy dose garlic- smoky.

Shorba · Soups

MULLIGATAWNY SOUP \$10

(Vegetarian/Chicken/Lamb)

A colonial classic, Lentils, freshly ground black pepper and Indian herbs make this a classic combination.


TOMATO DHANIA SHORBA \$10

Comfort soup - Fresh tomatoes, Cilantro and Mild Indian spices.

Comfort food or upscale fine dining, soups carry a special place in our hearts. We, at the Curry Culture, believe that cooking a soup requires a lot of love.



Service charge and GST as applicable.



The Indian Tandoor is one of the healthiest forms of cooking in the world. The very idea of eating a dish cooked in its juices and that too when it is marinated in a complex yet wonderful combination of Indian spices and ingredients is just too tempting to pass up.

Tandoor Se · Indian Charcoal Oven

NON-VEGETARIAN

CHILLI CHEESE KEBAB \$24
To die for - Tender boneless chicken breast, cooked in tandoor and topped with melted cheese.

MURGH PESHAWARI \$13/\$24/\$39
(Quarter/Half/Full)
Traditional Tandoori Chicken - a must have for the true Curry Culture experience.

MACHHI DIL SE \$24
Chef's special - Aromas from the fresh Dil leaves, tender fish cubes; what more can we say?

CHICKEN TIKKA  \$24
Taste of the Northern Frontier - Chicken marinated with Roasted Cumin and yoghurt.

PUDINE WALE SEEKH KEBAB \$23
Melt in the mouth - skewered Lamb Sheesh kebabs, topped with dollops of fresh mint and coriander.

SAMARKANDI PRAWNS \$29
With a recipe that is so secret that is passed only by word of mouth - Tiger prawns stuffed with crab meat and cooked to perfection in the Tandoor.

ADRAKI PANJE \$32
Smoky yet amazingly tender - Lamb chops, marinated overnight in Indian spices.

TANDOORI PLATTER \$32/\$42
(2 PCS/3 PCS)
For those who can't have enough - chicken, fish, prawn and lamb kebabs, all on one platter.

MALAI BROCCOLI \$22
Chef's special - Flowerets of Broccoli, fresh cream, white pepper - a classic combination.


BHARWAN AATISH KHUMBH \$22
Heavenly - Melt in the mouth mushrooms, marinated with cheese and stuffed spicy potatoes and cottage cheese.

PANEER TIKKA \$22
As traditional as it gets - Cottage cheese in a classic tandoori marinade.

VEGETABLE TANDOORI PLATTER \$27/\$35
(2 PCS/3 PCS)
For those who can't have enough - Mushrooms, cottage cheese Broccoli, all on one platter.

VEGETARIAN

Service charge and GST as applicable.



*As passionate
lovers of Indian Curries,
we may not be able to recommend
the best curry from our menu. The complex
yet masterful combination of spices in each of our
curries makes every curry a work of art.
So go ahead and order your favourite.*

Kadhai Se · Curries

NON-VEGETARIAN CURRIES

BUTTER CHICKEN \$26

(Dilli ishtyle/Mumbai ishtyle)

Heavenly - Tender Chicken, tomato, cream, fenugreek. Kudos to the original inventor of this dish.

MURGH TIKKA MASALA 🌶️ \$25

The all-time Favourite - Chicken tikka, onions, bell peppers in a classic Indian blend of spices.

CHICKEN JALFREZI 🌶️ \$25

Spicy - A melange of Vegetables, cooked with tender chicken slices and coriander leaves.

MURGH KORMA \$26

A curry as delicate as it can be - Tender Chicken in a delicate cashew and rose flavoured curry.

GOAN FISH CURRY 🌶️ \$25

Tangy and spicy - this one is done with Tamarind.

MALABAR FISH CURRY \$25

Taste of the tropical south - Boneless fish curry prepared with coconut milk and a variety of spices.

PRAWN MALABAR MASALA \$28

Just the way we like it - Prawns, cooked with tomatoes, black pepper, Indian spices and a dash of coconut oil.

BOMBAY MUTTON CURRY \$29

The classic Mumbai road-style lamb curry - cooked in a tomato base.

BHUNA GOSHT \$29

Cooked over a slow, lazy fire - Tender lamb, basted with caramelised onions and Indian spices - a dish made for Breads.

SAAG GOSHT \$29

A curry made for bread - Lamb stewed in a spinach curry with a green chilli kick.

LAMB KORMA \$30

Soft as a baby's bum - Lamb in a delicate cashew and rose flavoured curry.


KEEMA MATTAR \$27

Now we are talking hardcore curry - Lamb mince, fresh green peas and potatoes, flavoured with cardamom, you will come back for more.

VINDALOO 🌶️🌶️🌶️ \$29/25/28 (Lamb/Chicken/Prawn)

The marriage of Portuguese and Indian cooking comes alive in this famous Goan dish. Our Chef does a spice level of 1 to 10, choose yours.

*Service charge and
GST as applicable.*




Ask any Vegetarian and they will tell you that Indian cuisine has the widest variety of vegetarian dishes and we at The Curry Culture, second that. As passionate curry lovers, we believe that cooking a vegetarian Indian curry is a true art.

Kadhai Se · Curries

VEGETARIAN CURRIES

PALAK PANEER \$24
We will go out on a limb and say that spinach is the King of Indian vegetables - Cottage Cheese and Spinach is as classic as it gets.

KUMBH MAKAI AUR PALAK \$22
Try our variation with spinach, corn and mushrooms in an eclectic mix.

KADHAI SABZI  \$22
Feel the different textures and flavours of fresh vegetables in this classic dish.

PANEER MAKHANWALA \$25
(Dilli ishtyle / Mumbai ishtyle)


Heavenly - Tender Cottage cheese, tomato, cream, fenugreek - kudos to the original inventor of this dish.

MALAI KOFTA \$24
Regal - the classic cream based curry, with cottage cheese dumplings.

NAVRATTAN KORMA \$23
A delicate combination of vegetables in a cream based curry.

METHI MALAI MATTAR \$24
The classic combination of green peas and fenugreek in a mildly creamy curry - heavenly.

ALOO GOBHI \$19
Simplicity is the key to this ever popular dish and don't let anyone tell you different - potatoes and cauliflowers tossed with tomatoes.

HARE PYAAZ KA ALOO JEERA  \$20
Just the way we like it - Home style potatoes cooked with cumin, green onions and tossed lemon.

BAINGAN BHARTHA \$22
A traditional delicacy - eggplant and green peas, with a healthy green chilli kick.


HYDERABADI BAINGAN \$23

Don't like eggplant - try this combination of eggplant, fresh coconut and peanuts and you are a convert for life.

BHINDI DO PYAAZA \$23
Home Style Okra - cooked with onions, ginger and garlic.

DAL MAKHANI \$19
We love our Dals and this one is a truly lazy affair - simmered overnight on the tandoor, the smoky flavour, the texture, the colour - black lentils as they should be.

DAL TADKA \$18
The tempering is the key - onions, tomatoes, sun-dried red chillis, hing, garlic, ginger - the list goes on.

CHANNA PESHAWARI  \$22
An original recipe - we make this chickpea dish with a lot of love and care.



Rice

Truly, the Indian Basmati rice is one of the best varieties in the world. We, at The Curry Culture, love to cook this rice.

PLAIN RICE \$7
Basmati rice, fragrant and delicious, cooked to perfection.

SAFFRON RICE \$9
Add saffron to Basmati rice and the combination is heavenly.

KASHMIRI PULAO \$14
Pilaf - Done Kashmiri style, with dry fruits, milk and aromatics.

MUSHROOM PULAO \$16
Basmati rice with aromatic mushrooms.

PURDAH BIRYANI \$22/26/19/26
(Chicken/Lamb/Vegetarian/Prawn)
The King of rice dishes - cooking a biryani is like doing a Rembrandt, a work of art.

Breads

TANDOORI ROTI \$5/5.5
(Plain/Butter)

NAAN \$5/6/6/7
(Plain/Butter/Garlic/Chilli)

MASALA KULCHA \$9

KASHMIRI NAAN \$9

CHEESE NAAN \$9

CHEESE GARLIC NAAN \$9.5

As curry lovers, we strongly recommend using your hands while eating Indian bread. Traditionally, Indians do not use too much cutlery and we believe it adds to the experience.

KEEMA NAAN \$9

LACHCHA PARANTHA \$6

PUDINA PARANTHA \$6

ALOO PARANTHA \$8

Accompaniments

BOONDI RAITA \$8
A Punjabi special - crunchy chickpea dumplings in yoghurt.

CUCUMBER RAITA \$8
Fresh cucumber in yoghurt.

MIX VEGETABLE RAITA \$9
Onions, tomatoes, green chillies, yoghurt - feel the flavours.

GREEN SALAD \$8

Mitha · Desserts

Traditionally, all Indian meals must be finished with Mitha. At The Curry Culture, we would love to round off your meal with our traditional Indian desserts; of course, you need a sweet tooth for these.

KESARI PHIRNEE \$9
Our signature dessert - one is not enough. Rice, cream and milk in a magical combination.

GULAB JAMUN WITH ICE CREAM \$10
Khova - a sweet Indian cheese is deep fried and dipped in a honey flavoured syrup. Served hot with ice cream.

RAS MALAI \$10
Wonderfully sinful - Cottage cheese dumplings dipped in sweetened milk and served with dry fruits.

DESSERT PLATTER \$16
For the sweet lovers - ras malai, gulab jamun and phirnee, all in one.

KULFI \$11
Mango/Pista
The classic Indian Ice cream - homemade and exquisite.

CHOCOLATE BROWNIES & ICE CREAM \$11
We believe that brownies are a wonderful finish for an Indian curry meal.

CHOICE OF ICE CREAM \$7
Vanilla/Chocolate
Again, curries finished off with a dollop of Ice cream is just right to cleanse the palette.

Curries, with myriad combinations of exotic spices, are better appreciated when the palate is cleansed for every bite and what better way to do this than with a glass of your favourite drink. We, at The Curry Culture, are strong believers in responsible drinking but if you are having fun, go right ahead.

Soma Ras · Drinks

BEER

TIGER DRAUGHT

(Glass/Pint/Jug)

\$11/\$15/\$34

KING FISHER

\$12

CORONA

\$12

HEINEKEN

\$12

Beer and curries are an unbeatable combination and we, at The Curry Culture, recommend that you drink as much as possible.

HOEGAARDEN

\$13

STELLA ARTOIS

\$13

ERDINGER

\$14

Wines

Try our specially chosen wines and you will realise that wines and curries also make an excellent combination.

Please check with our Maitre D for recommendations.

REGULAR

JIP JIP ROCKS CHARDONNAY

\$16/\$70

(Glass/Bottle)

Light yellow, pale straw hue. A classic nose of lemon, fresh stonefruit, melon. The palate is clean, fresh with mineral characters, ripe pineapple and lime flavours.

JIP JIP ROCKS SHIRAZ

\$16/\$70

(Glass/Bottle)

Lifted spice and ripe mulberry/blackberry aromas complemented with chocolate, cedar, cinnamon on the nose Well - integrated oak tannin, flavours of clove, rich plum and mocha.

PREMIUM

HUGEL & FILS GENTIL

\$17/\$75

(Glass/Bottle)

Frank aromatic expression, delicately perfumed, of rose, apricot, and spice (cardamom, saffron), with a lively and spring-like freshness.

SANTA CRISTINA TOSCANO IGT

\$17/\$75

(Glass/Bottle)

Ruby red colour, purple highlights, shows fruity aromas, cherries and berry fruit. Tasty, supple on the plate, it is a wine for the pleasure of drinking with a fruity finish.

SAINT CLAIR VICARS CHOICE

\$18/\$85

SAUVIGNON BLANC

(Glass/Bottle)

Aromas of gooseberries, grapefruit and underlying herbal and passion fruit notes. A pleasing mineral note leads to a long lingering finish.

SAINT CLAIR VICARS

\$18/\$85

CHOICE PINOT NOIR

(Glass/Bottle)

Lively red cherry and ripe blackcurrants with a fresh acid balance and a delicious round full palate finish. Ideal for spiced Indian curries.

CHAMPAGNE AND SPARKLING

BERSANO PROSECCO

\$16/\$65

(Glass/Bottle)

Very fruity and aromatic with a delicate and pleasant taste. Very fine lasting and uniform perlage.

BISOL ROSE SPARKLING

\$85

A rose with a bubbly personality, a brilliant delicate pink, bouquet that is elegant, complex; intense hints of rose, fresh fruit and citrus. Crisp and balanced, with good acidity and a dry long finish.

YALUMBA SANGIOVESE ROSE

\$17/\$70

(Glass/Bottle)

Light bodied, with a delicate, fragrant nose highlighted by watermelon and cherry blossom, with hints of lavender and cinnamon. The finish to the wine is dry and refreshing with crisp acidity.

MOËT ET CHANDON

\$165

The colour is an elegant golden straw yellow with green highlights. Aromas of fruits; apple, pear, lemon and floral nuances of lime blossom. The palate is seductive, richly flavourful and delicately fresh.



Soma Ras · Drinks

WHITE WINE

GUNDERLOCH FRITZ RIESLING \$75

This Rheinhessen Riesling is super-fruity yet quite refreshing. Fruit notes of peach, green apple, and lime. Zesty, lively acidity balanced with mineral notes; a long, long finish makes this a great wine with spicy food.

CLOUDY BAY SAUVIGNON BLANC \$115

Pale straw green in colour, enticingly fragrant, offers lifted aromas of ripe stonefruit, juicy citrus with underlying notes of blackcurrant leaf and tomato plant spice. The palate is fine yet succulent, with zesty citrus flavours and fresh acidity. A lingering and characteristically crisp finish.

PRUNOTTO MOSCATO D ASTI \$75

Intense, aromatic and fruity, suggestive of sage, grapefruit, apricot, peach and meringue clean, light and delicate, with balanced acidity.

MT MONSTER SHIRAZ \$80

Deep purple in colour, ripe blackberry and plum fruits on the nose with floral notes. Soft tannins complement the fruit with mouth-filling generous finish. Ideal for spicy food.

EARTHWORKS BAROSSA SHIRAZ \$90

Rich and juicy with flavours of wild blackberries. A fresh and lingering finish that leaves the impression of ripe summer berries.

TERRAZAS RESERVA MALBEC \$90

Intense fruit notes of strawberry, blackberry, black cherry & plum chocolate, smooth toasted notes, coming from barrel ageing. Intense, well-balanced palate, the tannins are smooth & well-rounded. Long elegant finish.

FRIULI PIGHIN PINOT GRIGIO \$95

Peachy stone fruit flavours mark this delicately expressive wine with classic floral nuances, silky texture and crisp finish.

TERRAZAS RESERVA CHARDONNAY \$90

Light yellow with green highlights. Intense & highly fruited with aromas of peach & fresh apricot. Deep & well - rounded with an excellent balance of acidity & natural sweetness.

PEWSEY VALE RIESLING \$80

Delicate and intense lime characters with well-balanced acids give it a great finish.

RED WINE

CLOUDY BAY PINOT NOIR \$135

A deep garnet in colour with warm rosy hues. The complex bouquet offers layers of dark berries, cherry, cinnamon, sweet leather, fresh herbs and soft tobacco. The palate is plush, round on entry. A delicate, lacy tannin structure, its bright acidity gives a delicious lift to the lingering finish.

SETTE PONTI CROGNOLO (SANGIOVESE) \$145


The first label produced in Tenuta Sette Ponti's is an elegant wine, Crognolo, takes its name from a wild bush, the Cronus. It is a fruity wine, emphasized by the rich scent of Sangiovese.

CASA SILVA CARMENERE \$85

Bright, intense ruby red. On the nose, aromas of black cherries, plums with hints of spices. On the palate, round, powerful with sweet soft tannins and balanced acidity. Long finish. Great pairing with red barbequed meats.

JOSEPH DROUHIN LAFORET PINOT NOIR \$120

Clear ruby red Floral with soft marigold, raspberry; savoury with white pepper. Light, smooth, delicate with a proper amount of acidity across the palate, raspberry, cherry on the dry finish.



Service charge and
GST as applicable.

Our special Indian cocktails are made keeping the Curries in mind and are just the kind of aperitifs that you need before your meal.

Soma Ras · Drinks

SPIRITS

INDIAN COCKTAILS

KASHMIR	\$17
Prosecco and cherry brandy.	
BHAUKALI CHAI	\$16
The one with swag- old monk rum, fresh mint & tea extract.	
TRANQUILITY	\$15
One for the rainy day - Gin, lychee and blue curacao.	
APPLE ECSTASY	\$15
Sweet, fragrant and with a kick - Vodka, Cardamom & apple juice.	
MANGO MAYA	\$16
Refreshingly tropical - Mango, rum, coconut and mint.	
INDIAN SUMMER	\$14
Have this and you are converted - whiskey, guava juice and chilli.	
IIT	\$17
Our twist on the liit - tequila, vodka, rum and coconut with a splash of coke.	
G.O.A.	\$15
As tropical as it gets - Vodka, peach, orange and guava.	

CLASSIC COCKTAILS

Yes, we also do very nice classic cocktails.

MOJITO	\$14/\$52
(Glass/Jug)	
LIME MARGARITA	\$14/\$52
(Glass/Jug)	
SCREWDRIVER	\$14
TEQUILA SUNRISE	\$14
PINA COLADA	\$14
MARTINI	\$14
SINGAPORE SLING	\$15

Service charge and GST as applicable.

WHISKEY

FAMOUS GROUSE	30ml	\$11
BLACK LABEL		\$13
CHIVAS REGAL 12 YO		\$13
JACK DANIEL'S		\$13
JIM BEAM		\$13

SINGLE MALT

GLENFIDDICH 12 YO	30ml	\$14
MACALLAN 12 YO		\$15

GIN

BOMBAY SAPPHIRE	30ml	\$14
GORDONS LONDON DRY		\$12
TANQUERAY 10		\$16

TEQUILA

JOSE CUERVO ESPECIAL	30ml	\$12
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RUM

BACARDI WHITE	30ml	\$12
MALIBU		\$12
OLD MONK		\$13

VODKA

GREY GOOSE	30ml	\$15
SMIRNOFF		\$12

LIQUEURS

PIMMS	30ml	\$12
BAILLEY'S		\$11
VERMOUTH		\$11
JÄGERMEISTER		\$12
SAMBUCCA		\$12
PEACH SCHNAPPS		\$11

2017-18
AVAILABLE HERE
**CHILLED
BEER
&
WINE**



Soma Ras · Drinks

COOLERS

LASSI \$9/9/9/10

(Mango/Sweet/Salted/
Ginger n Curry Leaf)
The Indian smoothie done with yoghurt.

CHAAS \$9

Butter Milk with loads of herbs

APRIL LADY \$10

Mango , fresh mint and coconut

JAL JEERA \$9

What can we say - classically Indian

NIMBU ADRAKA KA RAS \$9

Lime ginger and sugar in a refreshing
combination

MUMBAI SPICE GIRL \$10

Fresh mint , lime and pineapple in
a spicy mix

ICE LEMON TEA \$7

FRESH LIME SODA \$8/9

(Sweet, Salted/Ginger)

SODA \$6

(Coke/Sprite/Diet Coke/Ginger Ale)

JUICE \$6

(Mango/Pineapple/Lime Juice/
Guava/Orange/ Cranberry)

BOTTLED WATER \$6

(San Pellegrino / Fiji)

TEAS & COFFEE

MASALA CHAI \$6

ENGLISH BREAKFAST \$5


CHAMOMILE \$5

JASMINE TEA \$5

CAPPUCCINO \$6

CAFFÈ LATTE \$6

LONG BLACK \$6



Service charge and
GST as applicable.