

# Asian Treasures

## THAI • CHINESE • INDIAN

### ENTREE

SPRING ROLL	\$11.50
Asian style spring roll with mixed vegetables served with sweet chilli sauce	
VEGETABLE SAMOSA	\$11.50
(Traditional Indian puff pastry stuffed with potato, peas & infused with spices and herbs)	
CHEESE PAKORA	\$11.50
(cottage cheese battered in spiced chickpeas flour and deep fried)	
CURRY PUFF	\$11.50
Deep fried pastry with mixed vegetables, potato, curry powder & seasoning	
FISH CAKE	\$16.50
Wonderful traditional deep fried served with tartar sauce	
GARLIC PRAWNS(large/small)	\$24.50
(White prawns cook with garlic tossed with pepper)	
CALAMARI RINGS	\$16.50
Calamari ring dusted in flour, herbs deep fried served with tartar sauce	
<b>CHEF'S SPECIAL</b>	
SIZZLERS{ SERVED IN STEAMING HOT PLATE}	
CHICKEN TIKKA (8PCS)	\$16.50
(Boneless chicken breast marinated in spiced yoghurt and cooked in tandoor for perfection)	
SHEEKH KABAB (COOKED IN TANDOOR )	\$16.50
Marinated lamb mince exotic spices and skewered, and cooked in tandoor perfection)	
VEG. MANCHURAIAN {INDIAN CHINESE DISH}	\$16.50
Fusion of chinese and Indian ingredients served in sweet & sour sauce	
PAN FRIED PANEER TIKKA{COTTAGE CHEESE	\$16.50
Cooked with capsicum, onion and secret spices	
CHICKEN MANCHURAIAN {INDIAN CHINESE DISH}	\$19.50
Fusion of chinese and Indian ingredients served in sweet & sour sauce	
CHICKEN SATAY	\$16.50
Chicken strips marinated in satay sauce, grill and served with peanut sauce	
CHEF'S PLATTER {VEGETARIAN}	\$20.50
A selection of vegetarian entrees	
CHEF'S PLATTER {VEG & NON VEG}	\$25.50
A selection of tandoori & vegetarian entrees	
<b>SIDE COMPLIMENTS</b>	
RAITA	4.90
(Freshly grated cucumber mix homemade yoghurt with touch of spices)	
MINT SAUCE	3.00
(mint grind with yoghurt and coriander and infused traditional species)	
MANGO CHUTNEY	3.50
TAMRIND CHUTNEY	3.50

MIXED PICKLE	3.50
POPPADUMS(4 PCS)	3.00
BANANA & COCONUT	6.90
KUCHOOMBER	8.00
(slice onion, tomatoes, lemon, cucumber salad)	

### DOSA

Dosa is a crepe or pancake made from rice batter and black lentils. This staple dish is widely popular in all southern Indian states as well as being popular in other countries like srilanka, Malaysia, Singapore.

MASALA DOSA	\$14.50
is made by stuffing a dosa with lightly cooked potatoes, onions and spices, served with sambhar, coconut chutney	

CHINESE DOSA	\$14.50
Is stuffed with soy sauce, vinegar, spring onion, mixed vegetables and lime	
Also available in chicken dosa	

THAI DOSA veg/chicken	\$14.50/\$18.50
Is stuffed with sprout beans, onion, eggs, and served with chef's magical thai sauce	

SATAY DOSA{CHICKEN}	\$18.50
Is stuffed with chicken and satay sauce,	

### ASIAN TREASURES SPECIALS CURRIES

MASSAMAN CURRY	\$19.95
traditional curry with coconut milk, potatoes, onion and roasted peanuts with your choice of Lamb or chicken	

RED CURRY	
spicy red curry with coconut milk, capsicum, green beans, bamboo shoots and garnished with basil with your choice of Vegetables & tofu	
Chicken, lamb	\$16.50
King prawns	\$19.95
	\$22.95

GREEN CURRY	
the classical thai green curry with coconut milk, green vegetables, bamboo shoots and garnished with basil, your choice of Vegetables & tofu	
Chicken, lamb	\$16.50
King prawns	\$19.95
	\$22.95

SWEET & SOUR your choice of Chicken/Lamb/beef	19.95
prawns	\$22.95

CASHEW NUT your choice of Chicken/Lamb/beef	\$19.95
prawns	\$22.95

CHILLI CHICKEN your choice of Chicken/Lamb/beef	\$19.95
prawns	\$22.95

JALFRAZI	
(cooked with vegetables your choice of Chicken/Lamb/beef	
Fish/ prawns	\$19.95
	\$22.95

BUTTER CHICKEN	\$19.95
(Chicken tikka cooked in mild and sweet almond, cream, )	

MANGO CHICKEN	\$19.95
---------------	---------

(chicken cooked with mango pulp & onion & tomato gravy)

KORMA	
(cooked with sweet almond and cashew nuts gravy with touch of species and garnish with dry fruits)	
your choice of Chicken/Lamb/beef	\$19.95
Fish/ prawns	\$22.95

VINDALOO	
(Diced cooked in vindaloo sauces and garnish with freshly chopped ypchilies and coriander your choice of Chicken/Lamb/beef	
Fish/ prawns	\$19.95
	\$22.95

TIKKA MASALA	
(tikka cooked with diced onions, capsicum, onion and tomato gravy and spices and garnish freshly chopped coriander your choice of Chicken/Lamb/bee	
Fish/ prawns	\$19.95
	\$22.95

SAAGWALA	
cooked with fresh spinach, herb and spices your choice of Chicken/Lamb/beef	
Fish/ prawns	\$19.95
	\$22.95

MADRAS	
(cooked with coconut cream sauce and spices your choice of Chicken/Lamb/beef	
Fish/ prawns	\$19.95
	\$22.95

### NOODLES

PAD THAI	
the most popular fried noodles with tofu & egg in tomato sauce sprinkled with bean sprouts and crushed peanuts with your choice of vegetables	
chicken /lamb/prawns	\$13.50
	\$15.50

ASIAN STYLE FRIED RICE	
Fried rice with egg, tomatoes, onion and served with your choice of vegetables	
chicken /lamb/prawns	\$13.50

### CHINESE STYLE NOODLES

### VEGETARIAN

DAL MAKAHANI	\$15.50
(Black lentils cooked with butter, cream with spices)	

VEG JAL FREEZE	\$15.00
(Mix vegetables cook with basic sauces and spices)	

CHANA MASALA	\$15.50
(Chick peas cook with onion and tomato gravy)	

VEGETABLE KORMA	\$15.50
(Mix vegetable cooked with sweet almond and cashewnuts gravy)	

VEG. VINDLOO	\$15.50
cooked with vindaloo sauce and homemade traditional spices	

PANEER TIKKA MASALA	\$17.50
(home made cottage cheese tikka cooked with diced onions, capsicum, onion and tomato gravy and spices and garnish freshly chopped coriander	

PALAK PANEER	\$17.50
{cottage cheese tikka cooked with spinach}	

SHAHI PANEER	\$17.50
{homemade cottage cheese cooked with rich almond & cashewnuts onion & tomato gravy}	

PANEER KORMA	\$17.50
cheese cooked with sweet almond and chew nuts gravy with touch of species and garnish with dry fruits)	

BUTTER PANEER (MILD)	\$17.50
cooked in mild and sweet almond, cream, )	

### INDIAN NAAN ALL BREAD MADE IN TANDOOR

PLAIN NAAN	\$4.50
(Bread made by plain flour)	

GARLIC NAAN	\$5.50
(Bread made plain flour and garnish with chopped coriander and garlic)	

CHEESE NAAN	\$5.70
(Bread stuffed with masaslla cheese and oven bake)	

CHEESE AND GARLIC NAAN	\$6.00
(Bread stuffed with masarlla cheese and garnish with garlic)	

BUTTER NAAN	\$5.00
-------------	--------

ONION KULCHA	\$6.00
(stuffed with onion & spices)	

CHEESE & SPINCH NAAN	\$6.00
(bread stuffed with cheese & spinch and spices)	

KEEMA NAAN	\$6.00
(stuffed with mince meat)	

KASHMIRI NAAN	\$6.00
(Bread stuffed with almonds, chew nuts, and dry fruits)	

BREAD BASKET	\$15.50
(A SELECTION OF GARLIC,CHEESE,KASHMIRI NAAN	

### RICE

PLAIN RICE	\$4.00
(simple basmati rice or jasmine rice)	

SAFFRAN RICE	\$6.00
(rice enrich with nuts, sultanas)	

COCONUT RICE	\$9.00
(rice with coconut cream & sultanas)	

BIYRANI(lamb, beef, chicken)	\$18.50
(all biryani cooked with aromatic herbs, spices And yoghurt)	

RICE PILOU	\$8.50
(rice cooked with mixed vegetables aromatic herbs, spices And yoghurt)	

### DESSERT

ROYAL GULAB JAMUNS	\$6.50
(Condense milk dumpling stuffed with dry fruit and nuts deep-fried and soak in boiled sugar syrup (cardamom, saffron, and cloves, cinnamon)	

.MANGO KULFI	\$5.50
(authentic Indian mouth watering dessert with pistachio, almonds)	

### KIDS MEALS

FISH & CHIPS	\$9.50
--------------	--------

CHICKEN NUGGETS & CHIPS	\$9.50
-------------------------	--------

MILD BUTTER CHICKEN & RICE	\$11.50
----------------------------	---------

MILD CHICKEN KORMA & RICE	\$11.50
---------------------------	---------