



OCEAN VIEW

U M H L A N G A

INDIAN CUISINE & ENGLISH FOODS
BREAKFAST, LUNCH & DINNER

Appetizers

Vegetable Samosa Six deep fried crispy turnovers stuffed with spiced potatoes	R 35-00
Onion Bhajia Served with Fresh mint sauce (6 pieces)	R 30-00
Vegetable Pakora Assorted fresh vegetable fritters	R 40-00
Vegetable Cutlets A classical vegetarian kebab (4 pieces)	R 45-00
Paneer Pakora Six pieces of homemade Indian cheese nuggets, batter fried	R 55-00
Vegetarian Springroll Green pepper, onion, cabbage, carrot, green chillies and Chinese spice (4 pieces)	R 40-00
Vegetarian Platter Assortment of vegetarian appetizers	R 95-00
Chicken Lolly Pops Mix pieces chicken wings spiced in Chef's secret spices & deep-fried	R 50-00
Spicy Crispy Chicken Six pieces of boneless chicken battered in spices & deep-fried	R 55-00
Mince Samosa Six deep fried crispy turnovers stuffed with spiced mince	R 45-00
Kashmir Non Vegetarian Platter An assortment of non-vegetarian appetizers	R 180-00
Bombay Calamari Stir fried squid with onions & red bell peppers	R 65-00

Curries

(Vegetarian Selection)

Paneer Makhani Fresh homemade cheese cooked in creamy tomato sauce	R 95-00
Matar Paneer Homemade cheese & green peas in tomato gravy	R 95-00
Palak Paneer Homemade cheese cubes cooked in spinach sauce	R 85-00
Paneer Bhurji Grated cottage cheese cooked with onion, tomato & coriander	R 85-00
Vegetable Jal Ferezi Stir-fried mixed vegetables & cottage cheese flavoured with Royal spices	R 90-00
Aloo Gobhi Fresh Cauliflower & potatoes sautéed to perfection in mild spices with tomato, onion, garlic & herbs	R 85-00
Aloo Sag Potatoes cooked in mild spinach gravy	R 85-00
Baingan Bharta Tandoori egg plant cooked in aromatic herbs & spices	R 85-00
Vegetable Makhanwala Mixed vegetables cooked in creamy tomato sauce	R 90-00
Dingri Mattar Fresh green peas with mushrooms cooked in a mildly spiced thick gravy	R 85-00
Chana Masala Delicious Chickpeas cooked in an exotic blend of North Indian spices	R 85-00
Jeera Aloo Potatoes & whole jeera, cooked in fresh tomato, with our chef's secret spices	R 85-00
Dal Makhani Black lentils cooked with butter & cream	R 90-00
Yellow Dhal Yellow dhal braised in our chef's secret spices	R 80-00
Dal Tadkawala Yellow Dhal tapered with red chilli, garlic, onion & tomato	R 85-00
Vegetable Thali Served with Mixed vegetable curry, Paneer makhani, Dhal, Raita, Basmati Rice, Naan & Dessert	R 140-00
Vegetable Thali - Take Away Served with Mixed vegetable curry, Paneer makhani, Dhal, Raita, Basmati Rice, Naan & Dessert	R 160-00

Curries

(Chicken Selection)

Chicken Vindaloo Chicken in a hot & tangy Goan sauce	R 110-00
Chicken Sag Chicken cooked in a mild spinach sauce	R 115-00
Butter Chicken Boneless Chicken cooked in butter & fresh tomato gravy	R 130-00
Chicken Tikka Masala A Punjabi Dish: Cooked with imported spices	R 125-00
Chicken Jal Ferezi Boneless chicken braised in garlic, whole spices, and chunks of green pepper & onions prepared in our secret sauce	R 125-00
Chicken Shahi Korma Chicken fillet prepared with almonds in a spicy laced creamy gravy	R 125-00
Chicken & Prawn Curry A delicious combination of chicken & prawn in an exotic cashew & coconut gravy	R 150-00
Chicken Kadhai Boneless chicken cooked with tomato, green pepper & onion in an Indian wok	R 125-00
Chicken Chettinad Chicken cooked in coconut, curry leaves & peppercorns	R 125-00

Curries

(Lamb Selection)

Rogan Josh A traditional North Indian Dish	R 150-00
Lamb Kadhahi Gosht Rich and tasty with a tomato base sauce	R 150-00
Gosht Pasanda Delicate pieces of lamb cooked in almond sauce & cream, with saffron, herbs & fine nuts	R 160-00
Lamb Vindaloo Lamb cooked with potatoes in a hot & tangy Goan sauce	R 150-00
Lamb Saagwala A delicious blend of fresh spinach & tender pieces of Lamb prepared in spices	R 150-00
Lamb Tikka Masala Lamb cooked with special medium spices, green pepper & onion	R 150-00
Kali Dal Lamb Lamb cooked in Black lentils braised with red chilli & garlic	R 150-00
Non - Vegetarian Thali Served with lamb, chicken, dhal, raita, rice, naan & dessert	R 180-00

Curries

(Seafood Selection)

Crayfish Masala Prepared North Indian Style	R 280-00
Prawn Masala Cooked in a Thick Onion & Tomato Gravy	R 160-00
Kadhai Prawns Spicy prawns cooked in green pepper, onion & tomato	R 160-00
Prawn Makhani Prawns in creamy tomato gravy	R 170-00
Mysore Masala Fish Spicy Fish cooked in tamarind & curry leaves	R 150-00
Kerala Mollee Fish simmered in gravy of coconut, turmeric & curry leaves	R 150-00
Seafood Medley Mix seafood cooked in tamarind & coconut milk	R 160-00

Tandoori Speciality

(Clay Oven Preparations)

Mushroom Tikka Mushrooms cooked in tandoori with garlic & cheese	R 85-00
Chicken Tikka Boneless chicken marinated in yoghurt, herbs and spices & grilled in tandoori	R 120-00
Chicken Malai Kebabs Marinated with Ginger, Garlic, White Pepper, Yoghurt and Cheese	R 130-00
Tandoori Chicken Chicken on the bone marinated in a red yoghurt sauce with Fresh spices & lemon, barbecued over flaming charcoal in tandoori oven	R 120-00
Reshmi Kebab Soft & Silky boneless pieces of chicken marinated in sour cream	R 130-00
Chicken Shashlik Tender pieces of chicken flavoured in special herbs & spices, cooked in tandoori oven with green peppers, onions & tomatoes	R 140-00
Hariali Tikka Chicken marinated in mint, coriander & exotic Indian masala and roasted in clay oven	R 140-00
Kashmiri Kebab Boneless chicken marinated with sour cream, yoghurt, black pepper, lime juice, Royal Indian spices and covered with fresh egg white	R 140-00
Lamb Shashlik Pieces of lamb flavoured in special herbs and spices, cooked in tandoori oven with green pepper, onion and tomatoes	R 180-00
Lamb Seekh Kebab Minced Lamb blended with onions, herbs & spices, rolled on a skewer & cooked in the tandoori oven	R 130-00
Tandoori Lamb Chops Lamb chops marinated in secret sauce and grilled to perfection in tandoori Tandoori King Prawns	R 180-00
Tandoori King Prawns Prawns marinated in ginger, garlic and spices & cooked in tandoori oven	SQ
Tandoori Kingklip Marinated in chefs' secret sauce & cooked in tandoori oven	R 220-00
Tandoori Line Fish Marinated in chefs' secret sauce & cooked in tandoori oven	R 180-00

Rice Delicacies

(Handi Breyani Dishes)

Lamb Breyani	R 140-00
Chicken Breyani	R 120-00
Mix Vegetable Breyani	R 95-00
Prawn Breyani	R 160-00
Fish Breyani	R 120-00

Rice Side Dishes

Pillau Rice Rice sautéed with vegetables	R 35-00
Lemon Rice Basmati Rice cooked in fresh lemon & curry leaves	R 35-00
Jeera Rice Basmati rice cooked with cumin seed	R 40-00

Side Orders

Pappadums	R 10-00
Chips	R 40-00
Vegetables	R 45-00
Raita	R 18-00
Chillies & Onion	R 15-00

Indian bread

(Freshly baked in Tandoor Oven)

Naan Light flat bread grilled in the tandoori	R 18-00
Garlic Naan Naan layered with garlic	R 20-00
Kashmiri Naan Naan layered with cheese, raisins & nuts	R 28-00
Paneer Kulcha Naan stuffed with paneer cheese	R 28-00
Onion Kulcha Naan layered with onion	R 25-00
Roomali Roti A special large paper - thin bread	R 25-00
Paratha Multi - layered pan grilled bread	R 35-00
Aloo Paratha Paratha bread stuffed with mildly spiced potatoes	R 35-00

Dessert

Ice cream & Chocolate sauce	R 35-00
Vermicelli served with Ice cream	R 45-00
Bombay Krush	R 35-00

Drinks

Lassi (sweet or salted)	R 35-00
Fresh Lime Soda	R 25-00
Fresh Lime Juice Soda either sweetened	
Filter Coffee	R 25-00
Tea	R 25-00
Milo	R 30-00
Masala Tea	R 30-00
Cappuccino	R 25-00
Espresso	R 25-00
Milkshakes	R 35-00