



INDIAN GRILL

FINE FLAVOUR. TIMELESS TRADITION.



Embark on a Culinary Journey of Fine Flavour & Timeless Tradition...

Since its introduction to Indian cuisine in the 14th century, the “kebab” has been grilled to perfection at the hands of talented Indian chefs. Today, it is relished in all parts of the world for its characteristic flavour and distinctive taste. At the Indian Grill, we draw our inspiration from India’s famed North West and “Awadh” regions, to offer you some of the most exotic Indian cuisine.

Age-old culinary secrets come alive in delightful preparations, each adding their own distinctive taste to a truly revolutionary concept in Indian cuisine. Exotic preparations, marinated to perfection and grilled to succulence, await you at the Indian Grill. A wide variety of Kebabs, Biryanis, Dals and Chutneys, complimented by a selection of fine Wines, complete your culinary journey.

Witness our master chefs put on an exciting visual display, as the drama of the Indian Tandoor unfolds before you amidst plush interiors and a tasteful ambience.

Welcome to the Indian Grill.



*Lookout for our all new
Indian Chinese Menu*



Starters

Murg Ka Shorba

Delicately spiced chicken soup.

8 🍷

Tomato Shorba

Fiery soup flavored with tomato, green chilli and mint

8

Tandoori Salad

Assorted vegetable cooked in the tandoor and served sprinkled with chat masala and lime juice.

10

Crispy Khumb

Minced mushroom mixed with herbs and spices and deep fried.

15 🍷





Kebabs

IG's ALL YOU CAN EAT

Chef's Choice of 4 types of Kabab (veg or non veg) served with Shorba, Salad, Dal, Vegetable of the day, Indian Bread, Steamed rice, Papad and a dessert.

\$35 per Person

IG Kebab Platter

(Chef's choice of 4 types of Kababs in a platter)

Vegetable Kebab Platter \$18

Non Vegetarian Kebab Platter \$22





Chicken

Kasturi Kebab

Tender Chicken breast marinated in spiced yoghurt emulsion, kasuri methi and grilled in the tandoor.

18

Murg Hariyali Tikka

Green coloured gem. Tender Chicken cubes marinated with mint, spinach and coriander paste and cooked in tandoor.

18 

Tandoori Chicken

Tandoori whole chicken marinated with yoghurt emulsion and roasted spices.

18 

Seafood

Basil Prawn

King Prawn marinated with cream, basil and grilled over charcoal.

28 

Tandoori Pomfret

Fresh whole white Pomfret marinated with yoghurt emulsion, herbs and spices and cooked to perfection in the tandoor.

22 

Methi Salmon Tikka

Salmon Marinated with fenugreek leaf and yoghurt. Grilled in tandoor.

20

Fish Amritsari

Fillet of Red Snapper marinated with lime, chilli and ajwain and deep fried.

20





Lamb

Dum Ki Raan

Specialty of Indian Grill. Lamb leg marinated with ginger, garlic, malt vinegar and garam masala and slow cooked in the tandoor.

26 🍷

Tandoori Chop

Tender lamb chops marinated in spiced yoghurt emulsion, ginger, garlic and cooked to perfection in the tandoor.

24

Gilafi Sheekh

Ground lamb blended with herbs & spices, left to marinate and then broiled on skewers with a coating of chopped assorted bell peppers.

22

Vegetarian

Achari Paneer Tikka

Achar flavored Paneer tikka served with salad and mint chutney.

16

Vegetable Sheekh Kabab

Mashed assorted vegetables and spices skewered and cooked in Tandoor.

14

Tandoori Gobhi

Cauliflower marinated with yellow chilli and yoghurt and grilled in tandoor.

16

Hara Bhara Kabab

Mashed assorted vegetables mixed with spinach and spices and deep fried.

16





Curry (Non-Vegetarian)

Butter Chicken

Tandoori fired chicken morsels cooked in a rice tomato gravy.

16

Chicken Tikka Masala

Morsels of chicken cooked in onion and tomato masala.

18 

Gosht Roganjosh

A Lamb curry from Kashmir region of India.

20

Jhinga Masala

Prawns tossed with onion, tomato and spices.

26 

Goan Fish Curry

Fiery hot coconut based fish curry.

20





Curry (Vegetarian)

Kadai Paneer

Cottage cheese cubes with assorted peppers, onion and our chefs special kadai masala.

16 

Palak Paneer

Cottage cheese cubes cooked in spinach gravy.

16

Bhindi Masala

Lady fingers cooked with onion and spices.

14

Aloo Gobhi

*Potato & Cauliflower mixed with cumin seeds,
onion, garlic, tomato & coriander leaf.*

12

Vegetable Jalfrezi

Mixed vegetable tossed with red chilli and flavoured with vinegar.

14

Dal Makhani

*Black lentil slow cooked over the tandoor with tomato puree, ginger, garlic and cream.
Specialty of our restaurant.*

12

Yellow Dal Tadka

Yellow lentil cooked with jeera, onion, chilli and tomato.

10





Rice

Dum Ki Biryani

Tender marinated mutton cubes combined with high quality Indian basmati rice, herbs, spices and cooked in a special cooking technique. An AWADH specialty.

18 

Nizami Tarkari Biryani

Vegetable biryani served with papad and raita.

14

Basmathi Rice Pulao

Choice of cumin, saffron, green peas or onion)

10

Steam Rice

6

Bread

Naan	4
Butter Naan	5
Family Naan	8
Garlic Naan	5
Tandoori Roti	4
Tandoori Paratha	5
Pudina Paratha	5
Missi Roti	5





INDIAN GRILL

FINE FLAVOUR. TIMELESS TRADITION.

Chinese Menu



 Chef's Recommendation  Spicy

Price does not include Service Charge & GST





Chinese Menu

Starters

In India, restaurant dining tradition favours diners to order a variety of nibbles to get the taste buds jogging and asking for more daring flavours that the 'desi chinese' cuisine has to offer.

Prawn Salt & Pepper

Large stir fried prawns tossed with chopped celery, onion, spring onion, garlic, chilli and aromatic black pepper

22

Crab Claws

Crab claws tossed with sweet chilli sauce and herbs

20 🍷

Drums Of Heaven

*Juicy chicken wings, deep fried.
Served with Chilli Garlic Sauce*

12

Five Spiced Chicken

Diced chicken tossed with assorted bell pepper, garlic and five spice sauce.

14 🍷

Dry Chilli Chicken

Marinated boneless chicken deep fried and tossed with onion, garlic, chilli and soya sauce.

14 🌶️🌶️🌶️





Pepper Chilli Paneer

A robust combination of Indian Cottage cheese with pepper and chilli.

14 🌶️🌶️🌶️

Crispy Fried Spinach

Batter fried spinach leaves with Szechuan chilli-dip.

10 🍷🌶️

Dry Gobhi Manchurian

Crispy fried cauliflower florets tossed with chilli, onion, garlic and spring onion.

10 🌶️

Deep Fried Chilli Potato

Crispy fried potato served with sweet chilli sauce

10 🌶️🌶️





Soup

Have your soup before, with or after your main course. Clear soups can be very settling and enjoyable as a chaser to a wholesome elaborate meal.

Sweet Corn Vegetable Or Chicken Soup

Arguably the most popular Chinese soup in India.

In INDIAN GRILL, do as Indians do and spike it up with some chilli and vinegar

8

Hot And Sour Vegetable Or Chicken Soup

Perfect to brighten up a dull moment. As the name suggests hot with chilli oil, sour with vinegar and flavored with light soy

8   

Man Chow Vegetable Or Chicken Soup

Chilli hot with musky flavour of dark soy served garnished with chopped tomatoes and crispy noodles

8 





Seafood

Chinese are great lovers of Seafood, whether they are in China or India. Both have a massive coast-line and abound in rivers and lakes. Here are some passionately simple dishes for you to enjoy.

Devil's Prawn

Prawns spiced with fiery chilli sauce

22    

Kung Po Prawns

Prawn cooked in sweet, hot and tangy sauce with cashewnut

22 

Yee-Look (Fish)

Sliced fish in hot garlic sauce

15  

Ha-look (Prawns)

*A firm favourite in Bombay Circles - your choice of fish
or prawns cooked with chilli hot garlic sauce*

22  

Chilli Fish

*Fillet of fish tossed with green chilli,
onion, green pepper and soy sauce*

15   





Chicken

Chicken is the most popular poultry in India and very often, Indians specially go out to restaurants just to eat chicken because they do not cook it at home.

Chilli Chicken

India's most famous chicken dish. Tender boneless chicken stir-fried with fresh hot green chillies, garlic, onion and scallion in soy sauce

14 🌶️🌶️🌶️

Ginger Chicken

Diced chicken tossed with the Chef's special spicy aromatic and tender root ginger sauce

14

Kungpao Chicken

Sliced chicken cooked in spicy and tangy sauce with cashewnut

14 🥄🌶️

Lamb

Lamb is a popular red meat in India as Beef is not favored due to religious sentiments.

At Indian Grill, we respect these sentiments and completely avoid beef in the menu.

We use the best Australian and NZ lamb to create these wonderful offerings.

Sliced Lamb In Chu-hou Sauce

Slices of lamb cooked in an exotic sauce made from beans, five spice powder and other Chinese herbs

16 🥄

Lamb With Dry Red Chilli

Szechuan style quick fried lamb tossed with spring onions, crunchy water chestnuts, garlic and hot red chilli in soy sauce

16 🥄🌶️🌶️🌶️

Sliced Lamb In Black Pepper Sauce

Thin slices of lamb in freshly grounded black pepper flavored sauce

16 🌶️





Vegetarian

Vegetarianism is a way of life for a large sector of the Indian population based not only on personal choice but strongly on religious constraints. Chinese restaurants offer a welcome excitement to an otherwise weary palate.

Three Treasure Vegetable

Tender Babycorns, Asparagus and mushrooms
cooked in a mild garlic sauce

14  

Crispy Okra With Hot Garlic Sauce

Crispy batter fried whole okra served with
Chef's special hot garlic sauce

12  

Chilli Paneer

Cubes of Paneer cooked with green pepper,
green chilli, onion and garlic

14   

Vegetable Manchurian

A wonderful Indian creation. Vegetable balls with onion,
garlic, ginger, scallion and green chilli in soy sauce

12  

Szechuan Vegetable

Mixed vegetable cooked Szechuan style

12    

Mixed Vegetable Delight

A wonderful combination of tofu, carrots, bamboo shoots,
water chestnuts and broccoli tossed in garlic
to delight every veggie lover.

14 





Rice

In true Indian style, our fried rice are made using Indian Basmati Rice

Vegetable Fried Rice

10

Shrimp Fried Rice

12

Chicken & Egg Fried Rice

12

Mixed Fried Rice

Fried rice cooked with chicken, seafood and egg

12

Yang Chow Fried Rice

Choice of vegetarian or non-vegetarian

10/12 🍷 🌶️

Egg Fried Rice

10

Szechwan Fried Rice

Fried rice cooked with Szechwan chilli sauce.

Choice of vegetarian or non vegetarian.

10/12 🌶️ 🌶️ 🌶️

Steamed Rice

4





Noodles

Hakka Noodles

Choice of vegetarian or non-vegetarian

10/12

Chilli Garlic Noodle

Choice of Vegetarian or non vegetarian

10/12 🍷 🌶️ 🌶️

American Chop Suey

Crispy fried noodles topped with sweet and sour flavored vegetable or chicken

14

Indian Grill Chop Suey

Crispy fried noodles topped with chef's special vegetable or chicken sauce

14 🌶️

Szechwan Hakka Noodles

Choice of vegetarian or non vegetarian

10/12 🌶️ 🌶️ 🌶️





Dessert

Kesar Rasmalai

Milk rissoles soaked in saffron flavored milk

8

Mango Kulfi

Mango flavored Indian ice cream

8

Raisin Kulfi

Indian ice cream with raisins

8

Gulakhand

Gulab jamoon stuffed with saffron, pistachio and rose petals.

8

Lychee With Vanilla Ice Cream

12

Darsaan

Honey glazed crispy flat noodles with vanilla ice cream

12 

Sizzling Brownie

Brownies served on a sizzler with chocolate sauce and vanilla ice cream

12

