

Royal Delhi

- Wine List -

Sparkling Wine

	(750ml)
Nederburg Cuvée Brut	R160
JC Le Roux le Domaine	R145
JC Le Roux la Chanson	R145
Krone Borealis Vintage Cuvée Brut MCC	R250
Roberston Winery Brut Rosé	R120

Dry White Wine

	(Glass 250ml)	(750ml)
Robertson Winery Sauvignon Blanc	R30	R105
Spier Signature Sauvignon Blanc		R125
Diemersdal Sauvignon Blanc		R125
La Motte Sauvignon Blanc		R149
Neil Ellis Sauvignon Blanc		R160
Tokara Sauvignon Blanc		R156
Porcupine Ridge Chardonnay	R30	R110
Boschendal Chardonnay		R148
Robertson Winery Chenin Blanc	R25	R90
Darling Cellars Chenin Blanc		R95
Durbanville Hills Chenin Blanc		R100
Landskroon Paul Hugo White		R100
Spier Signature Chardonnay / Pinot Noir	R30	R125

Sweet & Semi-Sweet White Wine

	(Glass)	(750ml)
Altydgedacht Muskarade (semi sweet)	R35	R140
Bellingham Legacy		R118



Rosé & Blanc de Noir Wine

	(Glass)	(750ml)
Robertson Winery Natural Sweet Rosé	R25	R90
Boschendal Blanc de Noir		R105
Porcupine Ridge Roseé	R25	R105

Red Wine

	(Glass 250ml)	(750ml)
Robertson Winery Cabernet Sauvignon	R30	R120
Glenelly Cabernet Sauvignon		R155
Kleine Zalze Cellar Selection Cabernet Sauvignon		R140
Warwick First Lady Cabernet Sauvignon		R150
Fleur du Cap Cabernet Sauvignon		R169
Robertson Winery Shiraz	R30	R120
Guardian Peak Shiraz		R149
Tokara Shiraz		R186
Douglas Green Merlot		R114
Guardian Peak Merlot		R149
Porcupine Ridge Merlot	R30	R115
Zonnebloem Merlot		R152
Kleine Zalze Cellar Selection Pinotage		R140
Beyerskloof Pinotage	(Dinkie 250ml) R55	R145
Rupert & Rothschild Classique		R275
Nederburg Baronne	(Dinkie 250m) R52	R130
Delheim Cabernet Sauvignon/Shiraz		R140
The Wolftrap Red		R100

Fortified Wines

	(Per Glass)
Sherry - Medium Cream	R20
Sherry - Pale Dry	R20
Sherry - Full Cream	R20
Old Brown	R20

Port

	(Per Glass)
Allesverloren Port	R25
De Krans Cape Ruby	R20



Ciders

(340ml)

Hunters Gold or Dry	R28
Savanna Dry or Light or Non- Alcoholic	R28
Brutal Fruit (Strawberry)	R28
Smirnoff Spin	R30

Beers

Castle, Castle Zero, Hansa, Amstel, Black Label	R25
Castle Stout, Castle Light	R27
Windhoek Lager or Windhoek Light	R27
Heineken, Windhoek Draught	R30
Corona Extra	R39
Stella Artois	R30
Flying Fish (Lemon)	R28

Other

(Per Glass)

Valpre Mineral Water (Still or Sparkling 500ml)	R17
Valpre Glass (Still or Sparkling 750ml)	R35
330ml Cooldrinks (Coke, Dry Lemon, Sprite, Sprite Zero Fanta, Coke Lite, Coke Zero Cream Soda)	R23
200ml Schwepps (Soda, Tonic, Lemonade, Ginger Ale, Dry Lemon)	R18
Passion Fruit / Lime & Soda	R25
FUZE Ice Tea - Lemon or Peach	R26
Fresh Fruit Juice (Orange)	R28
Fruitree (Orange, Mediterranean)	R28
Grapetiser (Red)	R29
Appletiser	R29
Milkshakes (Lime, Strawberry or Chocolate)	R32



- Food Menu -

Oriental & Continental Starters

Samoosa's (6 Pieces) Homemade choice of vegetable or mince served with Royal Delhi Sauce.	R48
Chilibites (6 Pieces) Freshly fried and served with Royal Delhi Sauce.	R48
Brinjals Egg plant. Deep fried in a light spicy batter.	R48
Dhall (Yellow) Spicy Oriental Soup.	R48
Puree & Patha (3 Pieces) Crispy pastry with spicy fried Mudoombie leaves.	R48
Chicken Livers Fried with Masala and onions and served with the Royal Delhi Sauce.	R48
Fish Cakes (6 Pieces) Spicy freshly fried and served with the Royal Delhi Sauce.	R48
Calamari Frito Buttersoft Calamari served with Savoury Rice, and Tartare Sauce.	R49
Escargot 6 Snails cooked in Garlic Sauce.	R49
Soup Mushroom	R48
Crumbed Mushrooms Mushrooms battered and coated in crumbs served with Tartare Sauce and Lemon.	R48
Mussels Supreme Poached Mussels topped with a Creamy Lemon and Garlic Sauce with Rice.	R49
Royal Delhi Prawns 6 Pan Fried Prawns (shelled), cooked in Lemon Butter and served with Rice.	R65



Tandoori Starters

Butter Garlic Mushrooms Mushrooms marinated with garlic butter and barbequed.	R52
Basil Garlic Paneer Tikka Malai Paneer marinated in cream, flavoured with basil and garlic and chargrilled.	R52
Chilli Chicken Pieces Spiced with green pepper, onion and chilli with savoury rice	R50

Tandoori Veg Side Dishes

Paneer Makhani Paneer cooked in traditional Makhani gravy with Kasoori Methi.	R95
Saag Paneer Paneer cooked in gravy of spinach with a tempering of garlic and green chillies.	R95
Vegetable Korma Mixed vegetable simmered in a rich cashew gravy, deceptively mild.	R72
Vegetable Makhanwala Selected vegetables in a creamy Makhani gravy.	R68
Mushroom Mutter Mushrooms and green peas flavoured with vegetable gravy.	R69
Jeera Aloo Potato cubes tempered with cumin, turmeric and green chillies tossed.	R55
Dal Makhani Black lentils and pea dhal in a thick creamy gravy.	R85
Chana Masla Whole chickpeas cooked in traditional punjab masala.	R72
Veg Kholapuri Mixed vegetables cooked with onion tomato spicy gravy.	R72



Royal Delhi Curry Dishes

Royal Delhi Special Deboned curried mutton.	R142
Lamb on the Bone Curried Lamb on the bone.	R142
Malabar Beef Curry Cubed curried beef.	R138
Himalayan Chicken Curry Cubed curried chicken breast.	R128
Surat Vegetable Curry Fresh mixed vegetables in season.	R120
Delhi Durbar Prawn Curry Curried shelled prawns.	R145
Madras Oxtail Tender curried Oxtail.	R149
Chicken & Prawn Curry	R139
Beef Tripe Curry (w/a) Curried Beef Tripe.	R148

All curries served with Sambals

Extra's

Cucumber & Yogurt	R15
Pickles (Archars) - Choice of Mango or Lime	R20
Rootie - Oriental, home-made bread	R10
Papadums	R5

Salads

Greek Salad	R48
French Salad	R40



North Indian Dishes

Murgh Saagwala Boneless chicken cooked with sauted spinach and garlic.	R134
Chicken Jhalfraizi Chicken cooked with mild spices, onion, greenpepper, plumpy gravy with coriander.	R134
Chicken Tikka Masala Chicken tikka cubes cooked in a spicy Makhani gravy.	R134
Butter Chicken Boneless chicken prepared in mild Makhani gravy.	R134
Chicken Korma Boneless chicken cooked in a cashew nut and yoghurt gravy.	R134
Chicken Madras South Indian style chicken prepared with fresh coconut and curry leaves.	R134
Chicken Vindaloo Chicken cooked with a hot gravy.	R134
Butter Chicken & Prawn Prepared in a mild Makhani gravy	R144
Butter Prawn Prepared in a mild Makhani gravy	R148
Chicken & Prawn Madras South Indian Chicken & prawns prepared with fresh coconut.	R145
Tandoori Chicken (1/2 Chicken) Half chicken marinated with saffron yoghurt and herbs, cooked in clay oven and served with salad and chips.	R135
Fish Madras (W/A) South Indian style served with fresh coriander.	R134
Chicken Tikka Boneless chicken cubes marinated in yogurt and Tandoori spices with chips or rice and salad.	R134
Lamb Saag Boneless lamb cooked with sauted spinach, garlic and cumin.	R147
Lamb Roganjosh Lamb cooked in a yoghurt gravy flavoured with spices.	R147
Lamb Korma Boneless lamb cooked in a cashew nut and yoghurt gravy.	R147



Lamb Madras	R147
South Indian Lamb prepared with fresh coconut and curry leaves.	
Lamb Vindaloo	R147
Lamb cooked in a hot gravy.	
Lamb Dopyaza	R147
Pieces of lamb cooked with onion and spices.	

All curries served with Sambals

Biryani

Lamb Biryani	R147
Spicy lamb cooked with Basmati rice.	
Chicken Biryani	R134
Aromatic prepared chicken and saffron flavoured rice seasoned with spices.	
Vegetable Biryani	R125
Saffron flavoured rice mixed with vegetables and spices with crispy fried onions.	
Fish Biryani (W/A)	R135
Aromatic prepared fish and saffron flavoured rice seasoned with spices.	

All Biryani served with Sauce

Indian Breads & Rice

Vegetable Pulao - Aromatic basmati rice with diced vegetables	R36
Mushroom Pulao - Aromatic basmati rice with diced mushrooms	R39
Jeera Rice - Basmati rice cooked with cumin seeds.	R30
Basmati Rice - Plain	R17
Steamed Rice - Yellow Tastic rice	R12

Naan Bread

- Plain	R15	- Garlic	R25
- Butter	R20	- Chillie	R25
- Chillie Garlic	R30	- Chillie Cheese	R32
- Tandoori Rooti	R10	- Plain Rooti	R10
- Chillie Garlic Cheese	R35		



Meals from our Grill

Fillet Steak 300g	R158
300g Fillet grilled to perfection, served with homemade chips or baked potato and vegetables.	
Rump Steak 300g	R158
300g tender Rump grilled, served with chips or baked potato and vegetables.	
Lamb Chops	R165
4 x Succulent loin chops served with chips or baked potato and vegetables.	
Braised Lamb Shank	R169
Fall off the bone tender, served on mash, gravy and vegetables.	

Sauces

Garlic, Pepper, Mushroom, Cheese & Mushroom	R24
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Classic Fish Dishes from our Seafood Grill

Line Fish (w/a)	R135
Cooked in lemon and mixed herb sauce served with chips and vegetables.	
Calamari Frito	R135
Buttersoft calamari, served with savoury rice, vegetables and tartare sauce.	
Mussels Supreme	R135
12 mussels with savoury rice, topped with a creamy lemon and garlic sauce.	
Royal Delhi Prawns	R149
12 pan fried shelled prawns cooked in lemon butter, served with savoury rice and vegetables.	

Poultry

Chicken Royal	R129
Filletted chicken breast, baked with cheese and mushrooms and served with chips and vegetables.	
Chicken Schnitzel	R129
Chicken breast coated with crumbs and fried and served with chips and vegetables.	



Desserts

Sorgie Oriental dessert served with ice-cream.	R45
Ice-Cream Topped with chocolate.	R45
Hot Black Cherries Served with cream or ice-cream.	R48
Chocolate Mousse Cake Served with cream or ice-cream.	R47
Crème Brulee Topped with sugar.	R45
Sticky Toffee Pudding Served with cream or ice-cream.	R45
Dom Pedro - Whisky, Cape Velvet, Amarula or Kahlua.	R47
Irish Coffee - Irish Whiskey in filter coffee.	R47
Filter Coffee - A Colombian and Continental blend.	R22
Cappuccino	R27
Hot Chocolate	R29
Espresso	R24
Double Espresso	R24
Ceylon Tea	R20
Rooibos Tea	R20
Masala Tea	R25
Lassi - Plain	R28
Lassi - Mango	R35

