

Royal Delhi

- Wine List -

Sparkling Wine

	(750ml)
Nederburg Cuvée Brut	R160
JC Le Roux le Domaine	R145
JC Le Roux la Chanson	R145

Dry White Wine

	(Single Serve)	(750ml)
Robertson Winery Sauvignon Blanc	R32	R110
Spier Signature Sauvignon Blanc		R128
Diemersdal Sauvignon Blanc		R135
La Motte Sauvignon Blanc		R152
Neil Ellis Groenekloof Sauvignon Blanc		R179
Tokara Sauvignon Blanc		R162
Porcupine Ridge Chardonnay	R32	R110
Glen Carlou Unwooded Chardonnay		R175
Robertson Winery Chenin Blanc	R30	R105
Darling Cellars Bushvine Chenin Blanc		R98
Durbanville Hills Chenin Blanc		R120
Landskroon Paul Hugo White (Chenin/Sauvignon Blanc)		R110
Spier Signature Chardonnay / Pinot Noir	R30	R129

Sweet & Semi-Sweet White Wine

	(Single Serve)	(750ml)
Villiera Jasmine	R35	R140
Bellingham Legacy		R118



Rosé & Blanc de Noir Wine

	(Single Serve)	(750ml)
Robertson Winery Natural Sweet Rosé	R28	R99
Boschendal Blanc de Noir		R110
Landskroon Blanc de Noir	R32	R110

Red Wine

	(Single Serve)	(750ml)
Robertson Winery Cabernet Sauvignon	R35	R129
Glenelly The Glass Collection Cabernet Sauvignon		R155
Kleine Zalze Cellar Selection Cabernet Sauvignon		R149
Landskroon Cabernet Sauvignon		R149
Fleur du Cap Cabernet Sauvignon		R175
Robertson Winery Shiraz	R35	R129
Guardian Peak Shiraz		R149
Tokara Shiraz		R195
Bellingham Homestead Shiraz	R52	R150
Douglas Green Merlot		R115
Guardian Peak Merlot		R149
Porcupine Ridge Merlot	R30	R120
Zonnebloem Merlot		R160
Bellingham Homestead Pinotage	R52	R150
Kleine Zalze Cellar Selection Pinotage		R149
Beyerskloof Pinotage	(Dinkie 250ml) R57	R154
Rupert & Rothschild Classique		R295
Nederburg Baronne	(Dinkie 250m) R52	R130
Delheim Shiraz/Cabernet Sauvignon		R150



Ciders

(340ml)

Hunters Gold or Dry	R29
Savanna Dry or Light or Non- Alcoholic	R29
Brutal Fruit (Strawberry)	R29
Smirnoff Spin	R34
Amstel Radler	R25
Strongbow	R29
Flying Fish (Lemon)	R29

Beers

Castle, Castle Zero, Hansa, Amstel, Black Label	R25
Castle Stout, Castle Light	R27
Windhoek Lager or Windhoek Light	R27
Heineken	R28
Windhoek Draught	R30
Corona Extra	R39
Stella Artois	R30
Heineken 0.0	R25
SOL (Mexican Beer)	R30

Other

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	R28
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.	R50
Chilibites (6 Pieces) Freshly fried and served with Royal Delhi Sauce.	R50
Brinjals Egg plant. Deep fried in a light spicy batter.	R50
Dhall (Yellow) Spicy Oriental Soup.	R50
Puree & Patha (3 Pieces) Crispy pastry with spicy fried Mudoombie leaves.	R50
Chicken Livers Fried with Masala and onions and served with the Royal Delhi Sauce.	R50
Fish Cakes (6 Pieces) Spicy freshly fried and served with the Royal Delhi Sauce.	R50
Calamari Frito Buttersoft Calamari served with Savoury Rice, and Tartare Sauce.	R52
Escargot 6 Snails cooked in Garlic Sauce.	R52
Soup Mushroom	R50
Crumbed Mushrooms Mushrooms battered and coated in crumbs served with Tartare Sauce and Lemon.	R50
Mussels Supreme Poached Mussels topped with a Creamy Lemon and Garlic Sauce with Rice.	R52
Royal Delhi Prawns 6 Pan Fried Prawns (shelled), cooked in Lemon Butter and served with Rice.	R69



Tandoori Starters

Butter Garlic Mushrooms Mushrooms marinated with garlic butter and barbequed.	R55
Basil Garlic Paneer Tikka Malai Paneer marinated in cream, flavoured with basil and garlic and chargrilled.	R55
Chilli Chicken Pieces Spiced with green pepper, onion and chilli with savoury rice	R59

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.	R75
Vegetable Makhanwala Selected vegetables in a creamy Makhani gravy.	R72
Mushroom Mutter Mushrooms and green peas flavoured with vegetable gravy.	R72
Jeera Aloo Potato cubes tempered with cumin, turmeric and green chillies tossed.	R59
Dal Makhani Black lentils and pea dhal in a thick creamy gravy.	R85
Chana Masla Whole chickpeas cooked in traditional punjab masala.	R75
Veg Kholapuri Mixed vegetables cooked with onion tomato spicy gravy.	R72



Royal Delhi Curry Dishes

Royal Delhi Special Deboned curried mutton.	R145
Lamb on the Bone Curried Lamb on the bone.	R145
Malabar Beef Curry Cubed curried beef.	R140
Himalayan Chicken Curry Cubed curried chicken breast.	R130
Surat Vegetable Curry Fresh mixed vegetables in season.	R125
Delhi Durbar Prawn Curry Curried shelled prawns.	R149
Madras Oxtail Tender curried Oxtail.	R154
Chicken & Prawn Curry	R145
Beef Tripe Curry (w/a) Curried Beef Tripe.	R152

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

Butter Chicken Boneless chicken prepared in mild Makhani gravy.	R139
Chicken Tikka Masala Chicken tikka cubes cooked in a spicy Makhani gravy.	R139
Chicken Korma Boneless chicken cooked in a cashew nut and yoghurt gravy.	R139
Chicken Madras South Indian style chicken prepared with fresh coconut and curry leaves.	R139
Chicken Vindaloo Chicken cooked with a hot gravy.	R139
Murgh Saagwala Boneless chicken cooked with sauted spinach and garlic.	R139
Chicken Jhalfraizi Chicken cooked with mild spices, onion, greenpepper, plumpy gravy with coriander.	R139
Chicken Tikka Boneless chicken cubes marinated in yogurt and Tandoori spices with chips or rice and salad.	R139
Tandoori Chicken (1/2 Chicken) Half chicken marinated with saffron yoghurt and herbs, cooked in clay oven and served with salad and chips.	R140
Butter Prawn Prepared in a mild Makhani gravy	R152
Butter Chicken & Prawn Prepared in a mild Makhani gravy	R149
Chicken & Prawn Madras South Indian Chicken & prawns prepared with fresh coconut.	R149
Fish Madras (W/A) South Indian style served with fresh coriander.	R139
Lamb Saag Boneless lamb cooked with sauted spinach, garlic and cumin.	R152
Lamb Roganjosh Lamb cooked in a yoghurt gravy flavoured with spices.	R152
Lamb Korma Boneless lamb cooked in a cashew nut and yoghurt gravy.	R152



Lamb Madras	R152
South Indian Lamb prepared with fresh coconut and curry leaves.	
Lamb Vindaloo	R152
Lamb cooked in a hot gravy.	
Lamb Dopyaza	R152
Pieces of lamb cooked with onion and spices.	

All curries served with Sambals

Biryani

Lamb Biryani	R152
Spicy lamb cooked with Basmati rice.	
Chicken Biryani	R139
Aromatic prepared chicken and saffron flavoured rice seasoned with spices.	
Vegetable Biryani	R129
Saffron flavoured rice mixed with vegetables and spices with crispy fried onions.	
Fish Biryani (W/A)	R139
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)	R139
Cooked in lemon and mixed herb sauce served with chips and vegetables.	
Calamari Frito	R139
Buttersoft calamari, served with savoury rice, vegetables and tartare sauce.	
Mussels Supreme	R139
12 mussels with savoury rice, topped with a creamy lemon and garlic sauce.	
Royal Delhi Prawns	R155
12 pan fried shelled prawns cooked in lemon butter, served with savoury rice and vegetables.	

Poultry

Chicken Royal	R139
Filletted chicken breast, baked with cheese and mushrooms and served with chips and vegetables.	
Chicken Schnitzel	R139
Chicken breast coated with crumbs and fried and served with chips and vegetables.	



Desserts

Sorgie	R45
Oriental dessert served with ice-cream.	
Ice-Cream	R45
Topped with chocolate.	
Hot Black Cherries	R48
Served with cream or ice-cream.	
Chocolate Mousse Cake	R48
Served with cream or ice-cream.	
Crème Brulee	R45
Topped with sugar.	
Sticky Toffee Pudding	R48
Served with cream or ice-cream.	
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

