

# Royal Delhi

## - Wine List -

### Sparkling Wine

	(750ml)
Nederburg Cuvée Brut	R160
JC Le Roux le Domaine	R155
JC Le Roux la Chanson	R155

### Sauvignon Blanc

	(Single Serve)	(750ml)
Robertson Winery Sauvignon Blanc	R45	R125
Spier Signature Sauvignon Blanc		R139
Neil Ellis West Coast Sauvignon Blanc		R155

### Chardonnay

Porcupine Ridge Chardonnay	R45	R125
Kleine Zalze Cellar Selection Chardonnay		R145

### Chenin Blanc

Robertson Winery Chenin Blanc	R40	R115
Backsberg Gravel Road Chenin Blanc	R45	R125

### White Blends

Spier Signature Chardonnay / Pinot Noir	R48	R139
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## Sweet / Semi - Sweet / Blanc de Noir

	(Single Serve)	(750ml)
Robertson Winery Natural Sweet Rosé	R40	R115
Boschendal Blanc de Noir		R129

## Cabernet Sauvignon

	(Single Serve)	(750ml)
Robertson Winery Cabernet Sauvignon	R48	R139
Kleine Zalze Cellar Selection Cabernet Sauvignon		R165
Landskroon Cabernet Sauvignon		R175
Fleur du Cap Cabernet Sauvignon		R199

## Shiraz

Robertson Winery Shiraz	R48	R139
Tokara Shiraz		R235

## Merlot

Porcupine Ridge Merlot	R50	R145
Kleine Zalze Merlot Cellar Selection		R160
Guardian Peak Merlot		R185
Zonnebloem Merlot		R195

## Pinotage

Kleine Zalze Cellar Selection Pinotage		R159
Beyerskloof Pinotage	(Dinkie 250ml) R65	R170

## Red Blends

Rupert & Rothschild Classique		R335
Glen Carlou Petite Classique		R185
Boschendal Lanoy Cab/Merlot		R160



## Ciders

(340ml)

Hunters Gold or Dry	R35
Savanna Dry or Light or Non- Alcoholic	R35
Brutal Fruit (Strawberry)	R35
Smirnoff Spin	R35
Strongbow	R32
Flying Fish (Lemon)	R32

## Beers

Castle, Hansa	R29
Castle Stout, Castle Light, Black Label	R32
Windhoek Lager, Amstel	R35
Heineken, Heineken 00	R35
Windhoek Draught, Conora Extra, Stella Artois	R35

## Other

Valpre Mineral Water (Still or Sparkling 500ml)	R19
Valpre Glass (Still or Sparkling 750ml)	R39
330ml Cooldrinks (Coke, Dry Lemon, Sprite, Sprite Zero Fanta, Coke Lite, Coke Zero Cream Soda)	R24
200ml Schwepps (Soda, Tonic, Lemonade, Ginger Ale, Dry Lemon)	R18
Cordial & Mix	R30
Fresh Fruit Juice (Orange)	R30
Grapetiser (Red)	R32
Appletiser	R32
Milkshakes (Lime, Strawberry or Chocolate)	R39



# - Food Menu -

## Oriental & Continental Starters

<b>Samoosa's (6 Pieces)</b> Homemade choice of vegetable or mince served with Royal Delhi Sauce.	R65
<b>Chilibites (6 Pieces)</b> Freshly fried and served with Royal Delhi Sauce.	R65
<b>Brinjals</b> Eggplant. Deep fried in a light spicy batter.	R65
<b>Dhall (Yellow)</b> Spicy Oriental Soup.	R65
<b>Puree &amp; Patha (3 Pieces)</b> Crispy pastry with spicy fried Madumbi leaves.	R65
<b>Chicken Livers</b> Fried with Masala and onions and served with the Royal Delhi Sauce.	R65
<b>Fish Cakes (6 Pieces)</b> Spicy freshly fried and served with the Royal Delhi Sauce.	R65
<b>Calamari Frito</b> Butter soft Calamari served with Savoury Rice, and Tartare Sauce.	R72
<b>Escargot</b> 6 Snails cooked in Garlic Sauce.	R75
<b>Soup</b> Mushroom	R65
<b>Crumbed Mushrooms</b> Mushrooms battered and coated in crumbs served with Tartare Sauce and Lemon.	R65
<b>Mussels Supreme</b> Poached Mussels topped with a Creamy Lemon and Garlic Sauce with Rice.	R75
<b>Royal Delhi Prawns</b> 6 Pan Fried Prawns (shelled), cooked in Lemon Butter and served with Rice.	R89
<b>Chilli Chicken Pieces</b> Spiced with peppers, onion and chilli and served with savoury rice	R79



## Tandoori Veg Side Dishes

<b>Paneer Makhani</b> Paneer cooked in traditional Makhani gravy with Kasoori Methi.	R99
<b>Saag Paneer</b> Paneer cooked in gravy of spinach with a tempering of garlic and green chillies.	R99
<b>Vegetable Korma</b> Mixed vegetable simmered in a rich cashew gravy, deceptively mild.	R89
<b>Vegetable Makhanwala</b> Selected vegetables in a creamy Makhani gravy.	R89
<b>Mushroom Mutter</b> Mushrooms and green peas flavoured with vegetable gravy.	R89
<b>Jeera Aloo</b> Potato cubes tempered with cumin, turmeric and green chillies tossed.	R75
<b>Dal Makhani</b> Black lentils and pea dhal in a thick creamy gravy.	R89
<b>Chana Masla</b> Whole chickpeas cooked in traditional punjab masala.	R89
<b>Veg Kholapuri</b> Mixed vegetables cooked with onion tomato spicy gravy.	R89



## Royal Delhi Curry Dishes

Royal Delhi Special Deboned curried Lamb.	R165
Lamb on the Bone Curried Lamb on the bone.	R165
Malabar Beef Curry Cubed curried beef.	R155
Himalayan Chicken Curry Cubed curried chicken breast.	R145
Surat Vegetable Curry Fresh mixed vegetables in season.	R139
Delhi Durbar Prawn Curry Curried shelled prawns.	R169
Madras Oxtail Tender curried Oxtail.	R179
Chicken & Prawn Curry	R159
Beef Tripe Curry (w/a) Curried Beef Tripe.	R169

\*\*\*All curries served with Sambals\*\*\*

### Extra's

Cucumber Yogurt	R15
Mango Pickle	R20
Rootie - Oriental, home-made bread	R12
Papadums	R6
Chilli	R9
Coconut	R9
Coriander	R9

### Salads

Greek Salad	R69
French Salad	R50



## North Indian Dishes

<b>Butter Chicken</b> Boneless chicken prepared in mild Makhani gravy.	R155
<b>Chicken Tikka Masala</b> Chicken tikka cubes cooked in a spicy Makhani gravy.	R155
<b>Chicken Korma</b> Boneless chicken cooked in a cashew nut and yoghurt gravy.	R155
<b>Chicken Madras</b> South Indian style chicken prepared with fresh coconut and curry leaves.	R155
<b>Chicken Vindaloo</b> Chicken cooked with a hot gravy.	R155
<b>Murgh Saagwala</b> Boneless chicken cooked with sauted spinach and garlic.	R155
<b>Chicken Jhalfraizi</b> Chicken cooked with mild spices, onion, greenpepper, plumpy gravy with coriander.	R155
<b>Chicken Tikka</b> Boneless chicken cubes marinated in yogurt and Tandoori spices with chips or rice and salad.	R155
<b>Tandoori Chicken (1/2 Chicken)</b> Half chicken marinated with saffron yoghurt and herbs, cooked in clay oven and served with salad and chips.	R159
<b>Butter Prawn</b> Prepared in a mild Makhani gravy	R169
<b>Butter Chicken &amp; Prawn</b> Prepared in a mild Makhani gravy	R165
<b>Chicken &amp; Prawn Madras</b> South Indian Chicken & prawns prepared with fresh coconut.	R165
<b>Fish Madras (W/A)</b> South Indian style served with fresh coriander.	R169
<b>Lamb Saag</b> Boneless lamb cooked with sauted spinach, garlic and cumin.	R169
<b>Lamb Roganjosh</b> Lamb cooked in a yoghurt gravy flavoured with spices.	R169
<b>Lamb Korma</b> Boneless lamb cooked in a cashew nut and yoghurt gravy.	R169



Lamb Madras	R169
South Indian Lamb prepared with fresh coconut and curry leaves.	
Lamb Vindaloo	R169
Lamb cooked in a hot gravy.	
Lamb Dopyaza	R169
Pieces of lamb cooked with onion and spices.	

\*\*\*All curries served with Sambals\*\*\*

## Biryani

Lamb Biryani	R169
Spicy lamb cooked with Basmati rice.	
Chicken Biryani	R155
Aromatic prepared chicken and saffron flavoured rice seasoned with spices.	
Vegetable Biryani	R149
Saffron flavoured rice mixed with vegetables and spices with crispy fried onions.	
Fish Biryani (W/A)	R169
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	R45
Mushroom Pulao - Aromatic basmati rice with diced mushrooms	R49
Jeera Rice - Basmati rice cooked with cumin seeds.	R35
Basmati Rice - Plain	R24
Steamed Rice - Yellow rice	R16

## Naan Bread

- Plain	R17	- Garlic	R25
- Butter	R22	- Chillie	R27
- Chillie Garlic	R32	- Chillie Cheese	R35
- Tandoori Rooti	R12	- Plain Rooti	R12
- Chillie Garlic Cheese	R39	- Cheese	R34





## Meals from our Grill

<b>Fillet Steak 300g</b>	R205
300g Fillet grilled to perfection, served with homemade chips or baked potato and vegetables.	
<b>Rump Steak 300g</b>	R195
300g tender Rump grilled, served with chips or baked potato and vegetables.	
<b>Lamb Chops</b>	R205
4 x Succulent loin chops served with chips or baked potato and vegetables.	
<b>Braised Lamb Shank</b>	R205
Fall off the bone tender, served on mash, gravy and vegetables.	

## Sauces

<b>Garlic, Pepper, Mushroom, Cheese &amp; Mushroom</b>	R27
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## Classic Fish Dishes from our Seafood Grill

<b>Line Fish (w/a)</b>	R175
Cooked in lemon and mixed herb sauce served with chips and vegetables.	
<b>Calamari Frito</b>	R175
Butter soft calamari, served with savoury rice, vegetables and tartare sauce.	
<b>Mussels Supreme</b>	R175
12 mussels with savoury rice, topped with a creamy lemon and garlic sauce.	
<b>Royal Delhi Prawns</b>	R189
12 pan fried shelled prawns cooked in lemon butter, served with savoury rice and vegetables.	

## Poultry

<b>Chicken Royal</b>	R159
Filletted chicken breast, baked with cheese and mushrooms and served with chips and vegetables.	
<b>Chicken Schnitzel</b>	R159
Chicken breast coated with crumbs and fried and served with chips and vegetables.	



## Desserts

Sorgie	R59
Oriental dessert served with ice-cream.	
Ice-Cream	R55
Topped with chocolate.	
Hot Black Cherries	R59
Served with cream or ice-cream.	
Crème Brulee	R59
Topped with sugar.	
ask your waiter about other desserts available	
Dom Pedro - Whisky, Cape Velvet, Amarula or Kahlua.	R52
Irish Coffee - Irish Whiskey in filter coffee.	R52
Filter Coffee - A Colombian and Continental blend.	R25
Cappuccino	R32
Hot Chocolate	R32
Espresso	R26
Double Espresso	R26
Ceylon Tea	R22
Rooibos Tea	R20
Masala Tea	R27
Lassi - Plain	R35
Lassi - Mixed Berry	R42



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