

# Royal Delhi

## - Wine List -

### Sparkling Wine

	(750ml)
Nederburg Cuvée Brut	R150
JC Le Roux le Domaine	R130
JC Le Roux la Chanson	R130

### Dry White Wine

	(Glass 250ml)	(750ml)
Robertson Winery Sauvignon Blanc	R27	R96
Spier Signature Sauvignon Blanc		R119
La Motte Sauvignon Blanc		R149
Neil Ellis Sauvignon Blanc		R134
Tokara Sauvignon Blanc		R156
Flagstone Poetry Chardonnay		R92
Porcupine Ridge Chardonnay	R30	R109
Boschendal Chardonnay		R142
Robertson Winery Chenin Blanc	R25	R89
Spier Signature Chardonnay / Pinot Noir	R28	R119
Zandvliet MBF Sauvignon Blanc/Chardonnay		R95

### Sweet & Semi-Sweet White Wine

	(Glass)	(750ml)
Altydgedacht Muskarade (semi sweet)	R34	R132
Bellingham Legacy		R118



## Rosé & Blanc de Noir Wine

	(Glass)	(750ml)
Robertson Winery Natural Sweet Rosé	R24	R89
Boschendal Blanc de Noir		R99

## Red Wine

	(Glass 250ml)	(750ml)
Robertson Winery Cabernet Sauvignon	R28	R109
Glenelly Cabernet Sauvignon		R135
Kleine Zalze Cellar Selection Cabernet Sauvignon		R134
Warwick First Lady Cabernet Sauvignon		R135
Fleur du Cap Cabernet Sauvignon		R159
Robertson Winery Shiraz	R28	R109
Tokara Shiraz		R186
Douglas Green Merlot		R114
Guardian Peak Merlot		R149
Bosman Vineyards 8 <sup>th</sup> Generation Merlot		R109
Zonnebloem Merlot		R152
Kleine Zalze Cellar Selection Pinotage		R134
Beyerskloof Pinotage	(Dinkie 250ml) R55	R139
Rupert & Rothschild Classique		R270
Nederburg Baronne	(Dinkie 250m) R52	R130
Delheim Cabernet Sauvignon/Shiraz		R105

## 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	R25
Savanna Dry or Light	R26
Brutal Fruit (Strawberry)	R26
Smirnoff Spin	R28

## Beers

Castle, Castle Zero, Hansa, Amstel	R24
Castle Stout, Black Label	R25
Windhoek Lager or Windhoek Light	R24
Heineken, Windhoek Draught, Castle Light	R28
Corona Extra	R39
Stella Artois	R29
Flying Fish (Lemon)	R24

## Other

(Per Glass)

Valpre Mineral Water (Still or Sparkling 500ml)	R16
Valpre Glass (Still or Sparkling 750ml)	R34
330ml Cooldrinks (Coke, Dry Lemon, Sprite, Sprite Zero Fanta, Coke Lite, Coke Zero Cream Soda)	R22
200ml Schwepps (Soda, Tonic, Lemonade, Ginger Ale, Dry Lemon)	R17
Passion Fruit / Lime & Soda	R24
FUZE Ice Tea - Lemon or Peach	R25
Fresh Fruit Juice (Orange)	R26
Fruitree (Orange, Mediterranean)	R26
Grapetiser (Red)	R28
Appletiser	R28
Milkshakes (Lime, Strawberry or Chocolate)	R28



# - Food Menu -

## Oriental & Continental Starters

<b>Samoosa's (6 Pieces)</b> Homemade choice of vegetable or mince served with Royal Delhi Sauce.	R45
<b>Chilibites (6 Pieces)</b> Freshly fried and served with Royal Delhi Sauce.	R45
<b>Brinjals</b> Egg plant. Deep fried in a light spicy batter.	R45
<b>Dholl</b> Spicy Oriental Soup.	R45
<b>Puree &amp; Patha (3 Pieces)</b> Crispy pastry with spicy fried Mudoombie leaves.	R45
<b>Chicken Livers</b> Fried with Masala and onions and served with the Royal Delhi Sauce.	R45
<b>Fish Cakes (6 Pieces)</b> Spicy freshly fried and served with the Royal Delhi Sauce.	R49
<b>Calamari Frito</b> Buttersoft Calamari served with Savoury Rice, and Tartare Sauce.	R47
<b>Escargot</b> 6 Snails cooked in Garlic Sauce.	R47
<b>Soup</b> Mushroom	R45
<b>Crumbed Mushrooms</b> Mushrooms battered and coated in crumbs served with Tartare Sauce and Lemon.	R45
<b>Mussels Supreme</b> Poached Mussels topped with a Creamy Lemon and Garlic Sauce with Rice.	R47
<b>Royal Delhi Prawns</b> 6 Pan Fried Prawns (shelled), cooked in Lemon Butter and served with Rice.	R59



## Tandoori Starters

<b>Butter Garlic Mushrooms</b> Mushrooms marinated with garlic butter and barbequed.	R49
<b>Basil Garlic Paneer Tikka</b> Malai Paneer marinated in cream, flavoured with basil and garlic and chargrilled.	R49
<b>Murgh Seekh Gelafi</b> Seekh of minced chicken, flavoured with cardamom and wrapped with finely chopped peppers.	R50
<b>Chilli Chicken Pieces</b> Spiced with green pepper, onion and chilli with savoury rice	R45

## Tandoori Veg Side Dishes

<b>Paneer Makhani</b> Paneer cooked in traditional Makhani gravy with Kasoori Methi.	R90
<b>Saag Paneer</b> Paneer cooked in gravy of spinach with a tempering of garlic and green chillies.	R90
<b>Vegetable Korma</b> Mixed vegetable simmered in a rich cashew gravy, deceptively mild.	R64
<b>Vegetable Makhanwala</b> Selected vegetables in a creamy Makhani gravy.	R64
<b>Mushroom Mutter</b> Mushrooms and green peas flavoured with vegetable gravy.	R64
<b>Jeera Aloo</b> Potato cubes tempered with cumin, turmeric and green chillies tossed.	R49
<b>Dal Makhani</b> Black lentils and pea dhal in a thick creamy gravy.	R80
<b>Chana Masla</b> Whole chickpeas cooked in traditional punjab masala.	R69
<b>Veg Kholapuri</b> Mixed vegetables cooked with onion tomato spicy gravy.	R69



## Royal Delhi Curry Dishes

Royal Delhi Special Deboned curried mutton.	R135
Lamb on the Bone Curried Lamb on the bone.	R135
Malabar Beef Curry Cubed curried beef.	R128
Himalayan Chicken Curry Cubed curried chicken breast.	R119
Surat Vegetable Curry Fresh mixed vegetables in season.	R114
Delhi Durbar Prawn Curry Curried shelled prawns.	R134
Madras Oxtail Tender curried Oxtail.	R139
Chicken & Prawn Curry	R132
Beef Tripe Curry (w/a) Curried Beef Tripe.	R135

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

### Extra's

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

### Salads

Greek Salad	R48
French Salad	R40



## North Indian Dishes

<b>Murgh Saagwala</b> Boneless chicken cooked with sauted spinach and garlic.	R124
<b>Chicken Jhalfraizi</b> Chicken cooked with mild spices, onion, greenpepper, plumpy gravy with coriander.	R124
<b>Chicken Tikka Masala</b> Chicken tikka cubes cooked in a spicy Makhani gravy.	R124
<b>Butter Chicken</b> Boneless chicken prepared in mild Makhani gravy.	R124
<b>Chicken Korma</b> Boneless chicken cooked in a cashew nut and yoghurt gravy.	R124
<b>Chicken Madras</b> South Indian style chicken prepared with fresh coconut and curry leaves.	R124
<b>Chicken Vindaloo</b> Chicken cooked with a fiery hot gravy.	R124
<b>Butter Chicken &amp; Prawn</b> Prepared in a mild Makhani gravy	R135
<b>Butter Prawn</b> Prepared in a mild Makhani gravy	R138
<b>Chicken &amp; Prawn Madras</b> South Indian Chicken & prawns prepared with fresh coconut.	R135
<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.	R130
<b>Tandoori Fish / Garlic Fish (W/A)</b> Fillet of fish marinated in garlic, flavoured mixture of cream, yoghurt, red chillies and tumeric served with chips or rice and salad.	R130
<b>Chicken Tikka</b> Boneless chicken cubes marinated in yogurt and Tandoori spices with chips or rice and salad.	R124
<b>Lamb Saag</b> Boneless lamb cooked with sauted spinach, garlic and cumin.	R135
<b>Lamb Roganjosh</b> Lamb cooked in a yoghurt gravy flavoured with spices.	R135
<b>Lamb Korma</b> Boneless lamb cooked in a cashew nut and yoghurt gravy.	R135



Lamb Madras	R135
South Indian Lamb prepared with fresh coconut and curry leaves.	
Lamb Vindaloo	R135
Lamb cooked in a fiery hot gravy.	
Lamb Dopyaza	R135
Pieces of lamb cooked with onion and spices.	

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

## Biryani

Lamb Biryani	R135
Spicy lamb cooked with Basmati rice.	
Chicken Biryani	R125
Aromatic prepared chicken and saffron flavoured rice seasoned with spices.	
Vegetable Biryani	R120
Saffron flavoured rice mixed with vegetables and spices with crispy fried onions.	
Fish Biryani (W/A)	R130
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	R32
Mushroom Pulao - Aromatic basmati rice with diced mushrooms	R35
Jeera Rice - Basmati rice cooked with cumin seeds.	R28
Basmati Rice - Plain	R15
Steamed Rice - Yellow Tastic rice	R10

## Naan Bread

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





## Meals from our Grill

<b>Fillet Steak 300g</b>	R149
300g Fillet grilled to perfection, served with homemade chips or baked potato and vegetables.	
<b>Rump Steak 300g</b>	R149
300g tender Rump grilled, served with chips or baked potato and vegetables.	
<b>Lamb Chops</b>	R149
4 x Succulent loin chops served with chips or baked potato and vegetables.	
<b>Braised Lamb Shank</b>	R155
Fall off the bone tender, served on mash, gravy and vegetables.	

## Sauces

<b>Garlic, Pepper, Mushroom, Cheese &amp; Mushroom</b>	R22
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## Classic Fish Dishes from our Seafood Grill

<b>Line Fish (w/a)</b>	R129
Cooked in lemon and mixed herb sauce served with chips and vegetables.	
<b>Calamari Frito</b>	R129
Buttersoft calamari, served with savoury rice, vegetables and tartare sauce.	
<b>Mussels Supreme</b>	R129
12 mussels with savoury rice, topped with a creamy lemon and garlic sauce.	
<b>Royal Delhi Prawns</b>	R140
12 pan fried shelled prawns cooked in lemon butter, served with savoury rice and vegetables.	

## Poultry

<b>Chicken Royal</b>	R120
Filletted chicken breast, baked with cheese and mushrooms and served with chips and vegetables.	
<b>Chicken Schnitzel</b>	R120
Chicken breast coated with crumbs and fried and served with chips and vegetables.	



## Desserts

Sorgie Oriental dessert served with ice-cream.	R42
Ice-Cream Topped with chocolate.	R42
Hot Black Cherries Served with cream or ice-cream.	R42
Chocolate Mousse Cake Served with cream or ice-cream.	R42
Crème Brulee Topped with sugar.	R42
Sticky Toffee Pudding Served with cream or ice-cream.	R42
Red Velvet Cake Served with cream or ice-cream.	R42
Dom Pedro - Whisky, Cape Velvet, Amarula or Kahlua.	R42
Irish Coffee - Irish Whiskey in filter coffee.	R42
Filter Coffee - A Colombian and Continental blend.	R21
Cappuccino	R25
Hot Chocolate	R28
Espresso	R22
Double Espresso	R22
Ceylon Tea	R20
Rooibos Tea	R20
Masala Tea	R24
Lassi - Plain	R28
Lassi - Mango	R35

