



# Royal Delhi

## - WINE LIST -

### Sparkling Wine

(750ml)

Nederburg Cuvée Brut	R210
J.C Le Roux le Domaine	R165
J.C Le Roux la Chanson	R165

### Sauvignon Blanc

(Single Serve) (750ml)

Robertson Winery Sauvignon Blanc	R48	R140
Spier Signature Sauvignon Blanc		R160
Neil Ellis West Coast Sauvignon Blanc		R210
Durbanville Hills Sauvignon Blanc		R180

### Chardonnay

(Single Serve) (750ml)

Porcupine Ridge Chardonnay	R49	R145
Kleine Zalze Cellar Selection Chardonnay		R165
Durbanville Hills Chardonnay		R175

### Chenin Blanc

(Single Serve) (750ml)

Robertson Winery Chenin Blanc	R42	R130
Backsberg Gravel Road Chenin Blanc	R48	R155

### White Blends

(Single Serve) (750ml)

Spier Signature Chardonnay / Pinot Noir	R48	R155
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### Sweet / Semi - Sweet / Blanc de Noir

Robertson Winery Natural Sweet Rosé	R42	R125
Boschendal Blanc de Noir		R150

## Cabernet Sauvignon

(Single Serve)

(750ml)

Robertson Winery Cabernet Sauvignon	R52	R155
Kleine Zalze Cellar Selection Cabernet Sauvignon		R180
Nederburg Wine Masters Cabernet Sauvignon		R220

## Shiraz

(Single Serve)

(750ml)

Robertson Winery Shiraz	R52	R160
Tokara Shiraz		R260

## Merlot

(Single Serve)

(750ml)

Porcupine Ridge Merlot	R52	R160
Kleine Zalze Cellar Selection Merlot		R180
Guardian Peak Merlot		R185
Zonnebloem Merlot		R220

## Pinotage

(Single Serve)

(750ml)

Kleine Zalze Cellar Selection Pinotage		R180
Beyerskloof Pinotage	R70	R195
Barista Black Pinotage		R285

## Red Blends

(750ml)

Rupert & Rothschild Classique	R360
Thelema Mountain Red	R215
Groot Constantia Lady of Abundance	R295
Bosman Adama Red Blend	R310
Seriously Old Dirt by Vilafonté	R395



## Ciders

(340ml)

Hunters Gold or Dry	R37
Savanna Dry or Light or Non- Alcoholic	R37
Brutal Fruit (Strawberry)	R37
Smirnoff Spin	R37
Strongbow	R35
Flying Fish (Lemon)	R35
Amstel Radler	R35

## Beers

Castle, Hansa, Black Label	R30
Heineken, Heineken 00, Amstel, Amstel Lite, Stout	R35
Windhoek Draught, Corona Extra, Stella Artois, Windhoek Lager	R40

## Other

Valpré Mineral Water (Still or Sparkling 500ml)	R24
Valpré Glass (Still or Sparkling 750ml)	R45
330ml Cooldrinks (Coke, Dry Lemon, Sprite, Sprite Zero Fanta, Coke Zero Cream Soda)	R26
200ml Schweppes (Soda, Tonic, Lemonade, Ginger Ale, Dry Lemon)	R20
Cordial & Mix	R32
Fresh Fruit Juice (Orange)	R32
Grapetiser (Red)	R35
Appletiser	R35
Milkshakes (Lime, Strawberry or Chocolate)	R45



# - Food Menu -

## Oriental & Continental Starters

Samoosa's (6 Pieces)	R70
Homemade choice of vegetable or mince served with Royal Delhi Sauce.	
Chillibites (6 Pieces)	R70
Freshly fried and served with Royal Delhi Sauce.	
Brinjals	R70
Eggplant, deep fried in a light spicy batter.	
Dhall (Yellow)	R75
Spicy Oriental Soup.	
Puree & Patha (3 Pieces)	R75
Crispy pastry with spicy fried Madumbi leaves.	
Chicken Livers	R75
Fried with Masala and onions and served with the Royal Delhi Sauce.	
Fish Cakes (6 Pieces)	R75
Spicy freshly fried and served with the Royal Delhi Sauce.	
Calamari Frito	R90
Butter soft Calamari served with Savoury Rice, and Tartare Sauce.	
Escargot	R85
6 Snails cooked in Garlic Sauce.	
Crumbed Mushrooms	R75
Mushrooms battered and coated in crumbs served with Tartare Sauce and Lemon.	
Mussels Supreme	R80
Poached Mussels topped with a Creamy Lemon and Garlic Sauce with Rice.	
Royal Delhi Prawns	R95
6 Pan Fried Prawns (shelled), cooked in Lemon Butter and served with Rice.	
Chilli Chicken Pieces	R90
Spiced with peppers, onion and chilli and served with savoury rice	



## Tandoori Veg Side Dishes

<b>Paneer Makhani</b>	R115
Paneer cooked in traditional Makhani gravy with Kasoori Methi.	
<b>Saag Paneer</b>	R115
Paneer cooked in gravy of spinach with a tempering of garlic and green chillies.	
<b>Vegetable Korma</b>	R89
Mixed vegetable simmered in a rich cashew gravy, deceptively mild.	
<b>Vegetable Makhanwala</b>	R89
Selected vegetables in a creamy Makhani gravy.	
<b>Mushroom Mutter</b>	R89
Mushrooms and green peas flavoured with vegetable gravy.	
<b>Jeera Aloo</b>	R75
Potato cubes tempered with cumin, turmeric and green chillies tossed.	
<b>Dal Makhani</b>	R89
Black lentils and pea dhall in a thick creamy gravy.	
<b>Chana Masla</b>	R89
Whole chickpeas cooked in traditional punjab masala.	
<b>Veg Kholapuri</b>	R89
Mixed vegetables cooked with onion tomato spicy gravy.	



## Royal Delhi Curry Dishes

Royal Delhi Special	R174
Deboned curried Lamb.	
Lamb on the Bone	R174
Curried Lamb on the bone.	
Malabar Beef Curry	R169
Cubed curried beef.	
Himalayan Chicken Curry	R154
Cubed curried chicken breast.	
Delhi Durbar Prawn Curry	R185
Curried shelled prawns.	
Madras Oxtail	R205
Tender curried Oxtail.	
Chicken & Prawn Curry	R174
Beef Tripe Curry (w/a)	R179
Curried Beef Tripe.	

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

## Extra's

Cucumber Yogurt	R15
Mango & Lime Pickle	R20
Rootie - Oriental, home-made bread	R15
Papadums	R7
Chilli	R12
Coconut	R10
Coriander	R10

## Salads

Greek Salad	R69
French Salad	R50



## North Indian Dishes

<b>Butter Chicken</b>	R169
Boneless chicken prepared in mild Makhani gravy.	
<b>Chicken Tikka Masala</b>	R169
Chicken tikka cubes cooked in a spicy Makhani gravy.	
<b>Chicken Korma</b>	R169
Boneless chicken cooked in a cashew nut and yoghurt gravy.	
<b>Chicken Madras</b>	R169
South Indian style chicken prepared with fresh coconut and curry leaves.	
<b>Chicken Vindaloo</b>	R169
Chicken cooked with a hot gravy.	
<b>Murgh Saagwala</b>	R169
Boneless chicken cooked with sauted spinach and garlic.	
<b>Chicken Jhalfraizi</b>	R169
Chicken cooked with mild spices, onion, greenpepper, plumpy gravy with coriander.	
<b>Chicken Tikka</b>	R169
Boneless chicken cubes marinated in yogurt and Tandoori spices with chips or rice and salad.	
<b>Tandoori Chicken (1/2 Chicken)</b>	R169
Half chicken marinated with saffron yoghurt and herbs, cooked in clay oven and served with salad and chips.	
<b>Butter Prawn</b>	R185
Prepared in a mild Makhani gravy	
<b>Butter Chicken &amp; Prawn</b>	R179
Prepared in a mild Makhani gravy	
<b>Chicken &amp; Prawn Madras</b>	R179
South Indian Chicken & prawns prepared with fresh coconut.	
<b>Lamb Saag</b>	R179
Boneless lamb cooked with sauted spinach, garlic and cumin.	
<b>Lamb Roganjosh</b>	R179
Lamb cooked in a yoghurt gravy flavoured with spices.	
<b>Lamb Korma</b>	R179
Boneless lamb cooked in a cashew nut and yoghurt gravy.	



<b>Lamb Madras</b>	R179
South Indian Lamb prepared with fresh coconut and curry leaves.	
<b>Lamb Vindaloo</b>	R179
Lamb cooked in a hot gravy.	
<b>Lamb Dopyaza</b>	R179
Pieces of lamb cooked with onion and spices.	
***All curries served with Sambals***	

## Biryani

<b>Lamb Biryani</b>	R179
Spicy lamb cooked with Basmati rice.	
<b>Chicken Biryani</b>	R165
Aromatic prepared chicken and saffron flavoured rice seasoned with spices.	
<b>Vegetable Biryani</b>	R159
Saffron flavoured rice mixed with vegetables and spices with crispy fried onions.	
***All Biryani served with Mint Raita***	

## Indian Breads & Rice

Vegetable Pulao - Aromatic basmati rice with diced vegetables	R49
Mushroom Pulao - Aromatic basmati rice with diced mushrooms	R55
Jeera Rice - Basmati rice cooked with cumin seeds.	R35
Basmati Rice - Plain	R24
Steamed Rice - Yellow rice	R16

## Naan Bread

- Plain	R18	- Garlic	R28
- Butter	R24	- Chillie	R30
- Chillie Garlic	R35	- Chillie Cheese	R39
- Tandoori Rooti	R15	- Plain Rooti	R15
- Chillie Garlic Cheese	R45	- Cheese	R35



## Meals from our Grill

<b>Rump Steak 300g</b>	R209
300g tender Rump grilled, served with chips or baked potato and vegetables.	
<b>Lamb Chops</b>	R215
4 x Succulent loin chops served with chips or baked potato and vegetables.	
<b>Braised Lamb Shank</b>	R229
Fall off the bone tender, served on mash, gravy and vegetables.	

## Sauces

<b>Garlic, Pepper, Mushroom, Cheese &amp; Mushroom</b>	R30
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## Classic Fish Dishes from our Seafood Grill

<b>Calamari Frito</b>	R179
Butter soft calamari, served with savoury rice, vegetables and tartare sauce.	
<b>Mussels Supreme</b>	R179
12 mussels with savoury rice, topped with a creamy lemon and garlic sauce.	
<b>Royal Delhi Prawns</b>	R210
12 pan fried shelled prawns cooked in lemon butter, served with savoury rice and vegetables.	

## Poultry

<b>Chicken Royal</b>	R169
Filletted chicken breast, baked with cheese and mushrooms and served with chips and vegetables.	
<b>Chicken Schnitzel</b>	R169
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.	
Crème Brulee	R59
Topped with sugar.	

ask your waiter about other desserts available

Dom Pedro - Whisky, Cape Velvet, Amarula, Kahlua or Frangelico	R55
Irish Coffee - Irish Whiskey in filter coffee.	R55
Filter Coffee - A Colombian and Continental blend.	R30
Cappuccino	R35
Hot Chocolate	R35
Espresso	R28
Double Espresso	R35
Ceylon Tea	R25
Rooibos Tea	R25
Masala Tea	R45
Lassi - Plain	R38
Lassi - Mixed Berry	R45

