

# INDIAN CUISINE

India cuisine or Indian food encompasses a wide variety of regional cuisines native to India. Given the range of diversity in soil type, climate and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, vegetables and fruits. Indian food is also heavily influenced by religious and cultural choices and traditions.

The development of these cuisines have been shaped by Dharmic beliefs, and in particular by vegetarianism, which is a growing dietary trend in Indian society. There has also been Central Asian influence on North Indian cuisine from the years of Mughal rule. Indian cuisine has been and is still evolving, as a result of the nation's cultural interactions with other societies.

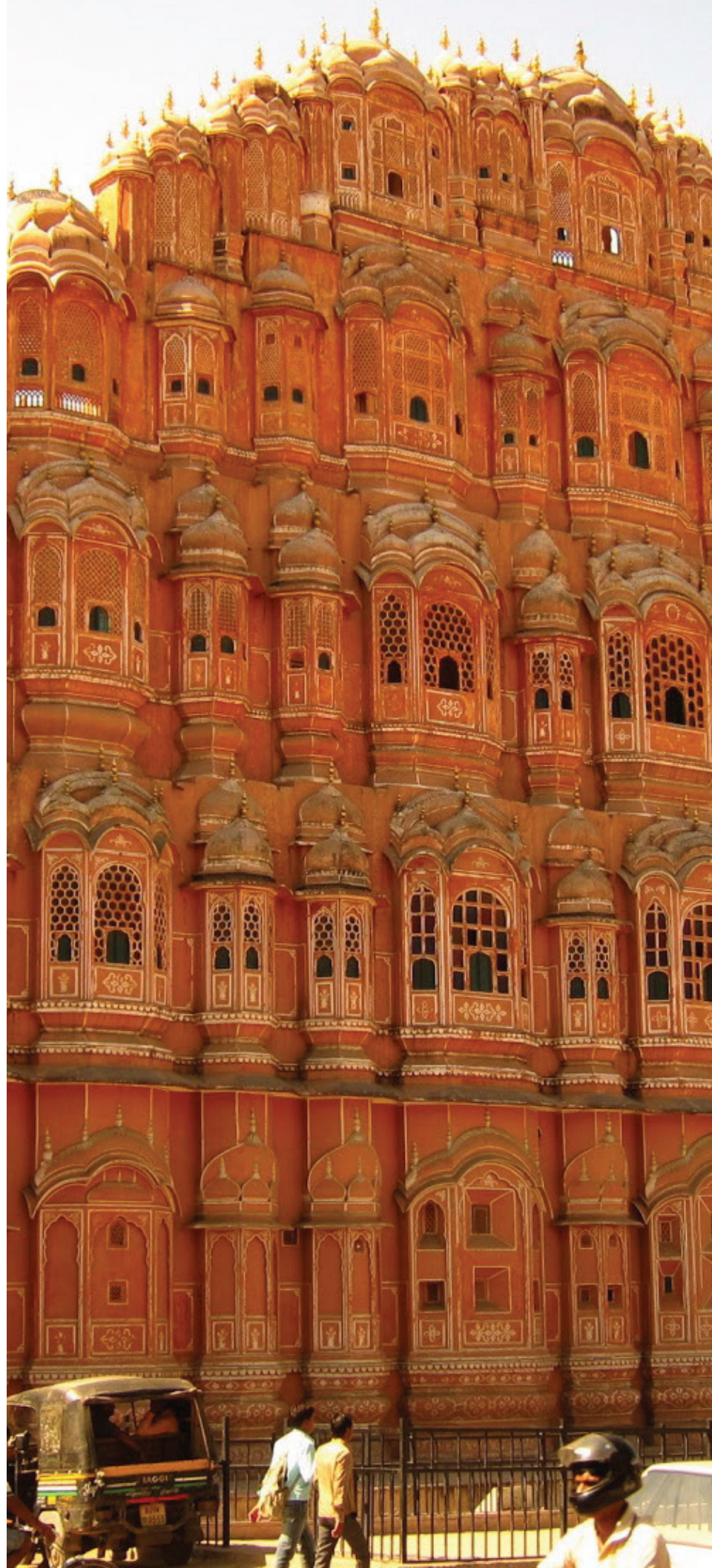
Historical incidents such as foreign invasions, trade relations and colonialism have also played a role in introducing certain foods to the country. For instance, potato, a staple of Indian diet was brought to India by the Portuguese, who also introduced chillies and breadfruit. Indian cuisine has also shaped the history of international relations; the spice trade between India and Europe is often cited by historians as the primary catalyst for Europe's Age of Discovery. Spices were bought from India and traded around Europe and Asia. It has also influenced other cuisines across the world, especially those from Southeast Asia, the British Isles and the Caribbean.

Staple foods of Indian cuisine include pearl millet (bajra), rice, whole-wheat flour (atta), and a variety of lentils, especially masoor (most often red lentils), toor (pigeon pea), urad (black gram), and moong (mung bean). Lentils may be used whole, dehusked—for example, dhuli moong or dhuli urad—or split. Split lentils, or dal, are used extensively. Some pulses, such as channa (chickpea), Rajma or kidney beans, lobiya are very common, especially in the northern regions. Channa and mung are also processed into flour (besan). Many Indian dishes are cooked in vegetable oil, but peanut oil is popular in northern and western India, mustard oil in eastern India, and coconut oil along the western coast, especially in Kerala. Gingelly (sesame) oil is common in the south since it imparts a fragrant nutty aroma. In recent decades, sunflower and soybean oils have become popular across India. Hydrogenated vegetable oil, known as Vanaspati ghee, is another popular cooking medium. Butter-based ghee, or desi ghee, is used frequently, though less than in the past.

The most important and frequently used spices and flavourings in Indian cuisine are whole or powdered chilli pepper (mirch) (introduced by the Portuguese in the 16th century), black mustard seed (sarso), cardamom (elaichi), cumin (jeera), turmeric (haldi), asafoetida (hing), ginger (adrak), coriander (dhania), and garlic (lehsun). One popular spice mix is garam masala, a powder that typically includes five or more dried spices, especially cardamom, cinnamon (dalchini), and clove. Each culinary region has a distinctive garam masala blend—individual chefs may also have their own. Goda masala is a comparable, though sweet, spice mix popular in Maharashtra. Some leaves commonly used for flavouring include bay (tejpat), coriander, fenugreek, and mint leaves. The use of curry leaves and roots for flavouring is typical of Gujarati and South Indian cuisine. Sweet dishes are often seasoned with cardamom, saffron, nutmeg, and rose petal essences.



HAWA-MAHAL



# LUNCH SPECIALS

## VEGETABLES

Dal Makhni	\$10.00
Mix Vegetables	\$10.00
Aloo Mattar	\$10.00
Palak Paneer	\$10.00

## CHICKEN

Butter Chicken	\$11.00
Chicken Tikka Masala	\$11.00
Chicken Korma	\$11.00

## LAMB

Lamb Roganjosh	\$13.00
Lamb Chennai	\$13.00
Lamb Vindaloo	\$13.00

## SEAFOOD

Prawn Masala	\$15.00
Fish Masala	\$15.00

**Lunch specials served with complimentary rice and plain naan**

### CHICKEN COMBO

*House wine/ Kingfisher \$16  
or  
Soft drink \$13*

### LAMB COMBO

*House wine/ Kingfisher \$18  
or  
Soft drink \$15*

### SEAFOOD COMBO

*House wine/ Kingfisher \$20  
or  
Soft drink \$17*

### VEGETABLE COMBO

*House wine/ Kingfisher \$15  
or  
Soft drink \$12*

*Upgrade to a Garlic Naan \$1*

*Upgrade to Stuff Naan \$3*

**LUNCH SPECIALS**

ALL DISHES HAVE NO MSG

THE DISHES TO YOUR TASTE 🍛🍛🍛

*If you have any allergies to gluten, almond, or cashew nuts, please let the staff know when you place your order.*



**Ferry Indians**  
The House of Indian Cuisine



GOLDEN TEMPLE





# BEVERAGE

## BUBBLES

Lindauer Brut 200ml \$8

## WHITE WINES

Stoneleigh - Sauvignon Blanc	\$7	\$30
Ngatarawa Stables - Chardonnay	\$7	\$30
Waipara Springs - Riesling	\$7	\$30
Huia Gewurztraminer	\$8	\$35

## RED WINES

Alpha Domus - Merlot Cabernet	\$7	\$30
Saint Clair Premium - Pinot Noir	\$8	\$35
Yalumba 'Y Series'- Shiraz	\$7	\$30

## HOUSE WINES

Oxford Landing - Sauvignon Blanc	\$6	\$24
Oxford Landing - Merlot	\$6	\$24

## BEER

Monsoon Beer	\$8.5
Kingfisher - Indian Premium Lager	\$7
Heineken - Premium Lager	\$7
Steinlager Pure	\$7
DB Export Gold	\$6
Amstel Light	\$6
Cider	\$7

## LOCAL BREWERY-THREE BOYS

IPA (5.2% ABV) 500ml	\$12
PILS (5.5% ABV) 500ml	\$12
WHEAT (5.0% ABV) 500ml	\$12

## NON-ALCOHOLIC DRINKS

Lassi - Mango/Plain/Salted	\$4
Masala Tea	\$3
Fresh Lime Drink/Soft Drink	\$4
Lemon and Lime Bitters	\$4
Ginger Beer	\$4

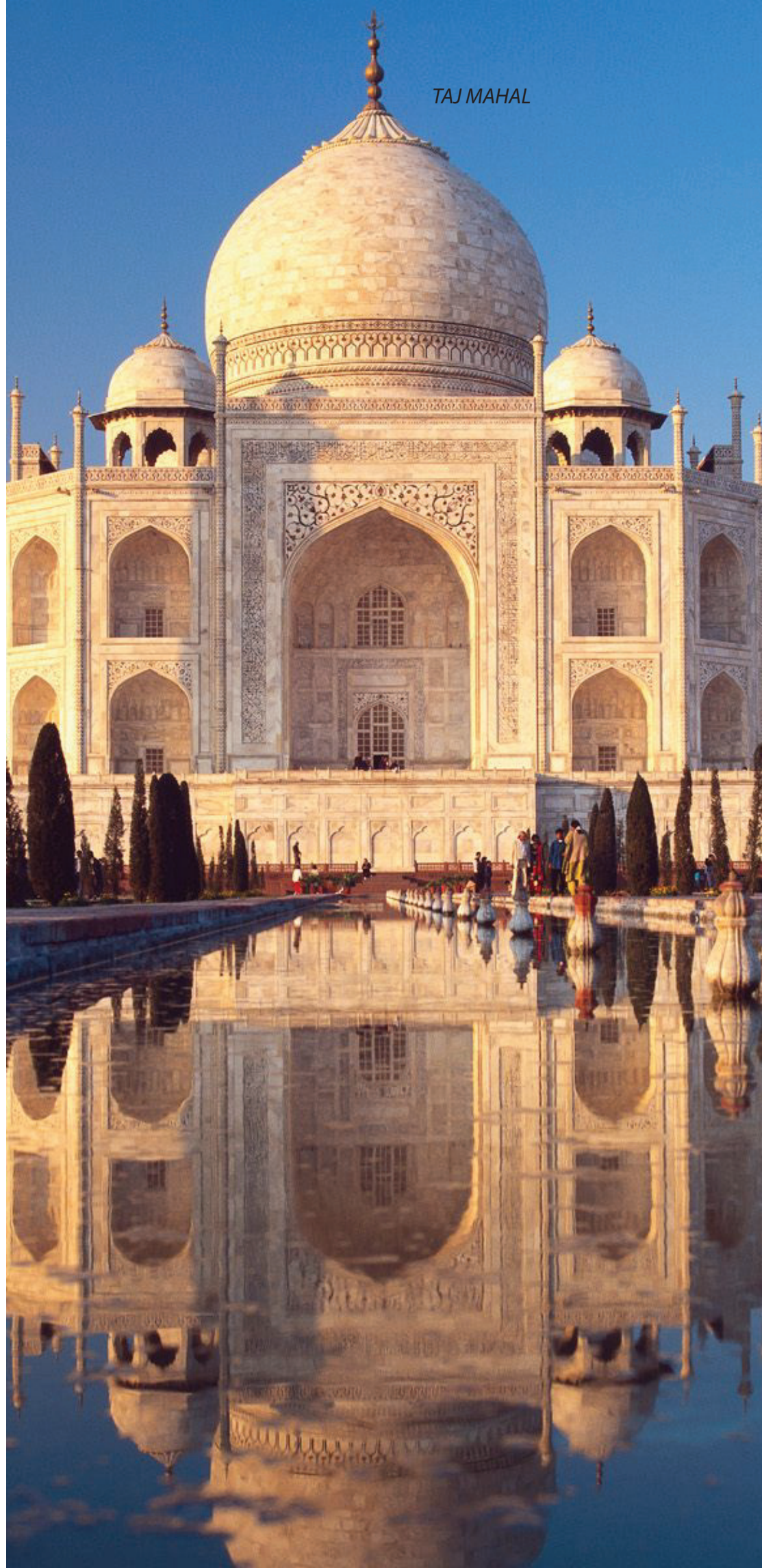
## SPIRITS

Johnnie Walker Black Label	\$10
Jim Beam	\$10
Vodka   Gin   Rum	\$10

Corkage \$3 per person

WINE / BEER / NON ALCOHOLIC / SPIRITS

TAJ MAHAL





# ENTRÉE

<b>Vegetable Samosa (2 pieces)</b> Savoury fried pastry filled with potatoes, peas & tempered with indian spices, served with tamarind chutney.	\$6.00
<b>Onion Bhaji (8 pieces)</b> Crisp onion fritters mixed with spices & chickpea flour, deep fried, served with mint chutney.	\$6.50
<b>Aloo Tikki (4 pieces)</b> Pan fried potato cakes, stuffed with lentils & served with mint chutney.	\$9.00
<b>Paneer Tikka (6 pieces)</b> Soft, juicy chunks of indian cottage cheese marinated in tandoori masala & cooked in tandoor with veges.	\$12.50
<b>Tandoori Mushrooms (8 pieces)</b> Mushroom marinated in tandoori masala, yoghurt & garlic, cooked in tandoor, served with mint chutney.	\$12.50
<b>Bhutte Ke Kebab (4 pieces)</b> Deep fried corn cakes mixed with capsicum & spices, served with mint chutney.	\$9.00
<b>Chicken Tikka (4 pieces)</b> Boneless chicken marinated overnight in yoghurt & spices, skewered & cooked in tandoor.	\$13.00
<b>Tandoori Chicken</b> Chicken marinated overnight in a spicy yoghurt & spices, skewered & cooked in tandoor.	Full \$20.00 Half \$12.00
<b>Chicken Malai Kebab (4 pieces)</b> Boneless chicken marinated with cream and spices and grilled till the chicken becomes juicy and tender.	\$13.00
<b>Chilli Chicken</b> Spicy chicken preparation from indo - oriental cuisine.	\$16.00
<b>Haryali Chicken Tikka (4 pieces)</b> Boneless chicken marinated overnight in yoghurt, coriander and spices and cooked in Tandoor.	\$13.00
<b>Boti Kebab (4 pieces)</b> Lamb chunks marinated over night with spices, skewered and cooked in tandoor.	\$13.00
<b>Ferry Beef Kebab (4 pieces)</b> Beef mince mixed with chef's special spices, cheese, Skewered, served with mint chutney.	\$13.00
<b>Tandoori Prawn Gulbahar (8 pieces)</b> Prawns marinated, grilled in the tandoor, with the hint of lemon & carom seeds.	\$17.00
<b>Veg Ferry Platter (2 people)</b> Combination of 2 veg samosa, 2 onion bhajia's, 2 aloo tikki & 2 pcs of bhutte ke kebab.	\$17.00
<b>Non Veg Ferry Platter (2 people)</b> Combination of 2 haryali chicken tikka, 2 chicken tikka, 2 beef kebab & 2 Boti kebab.	\$22.00

ALL DISHES HAVE NO MSG

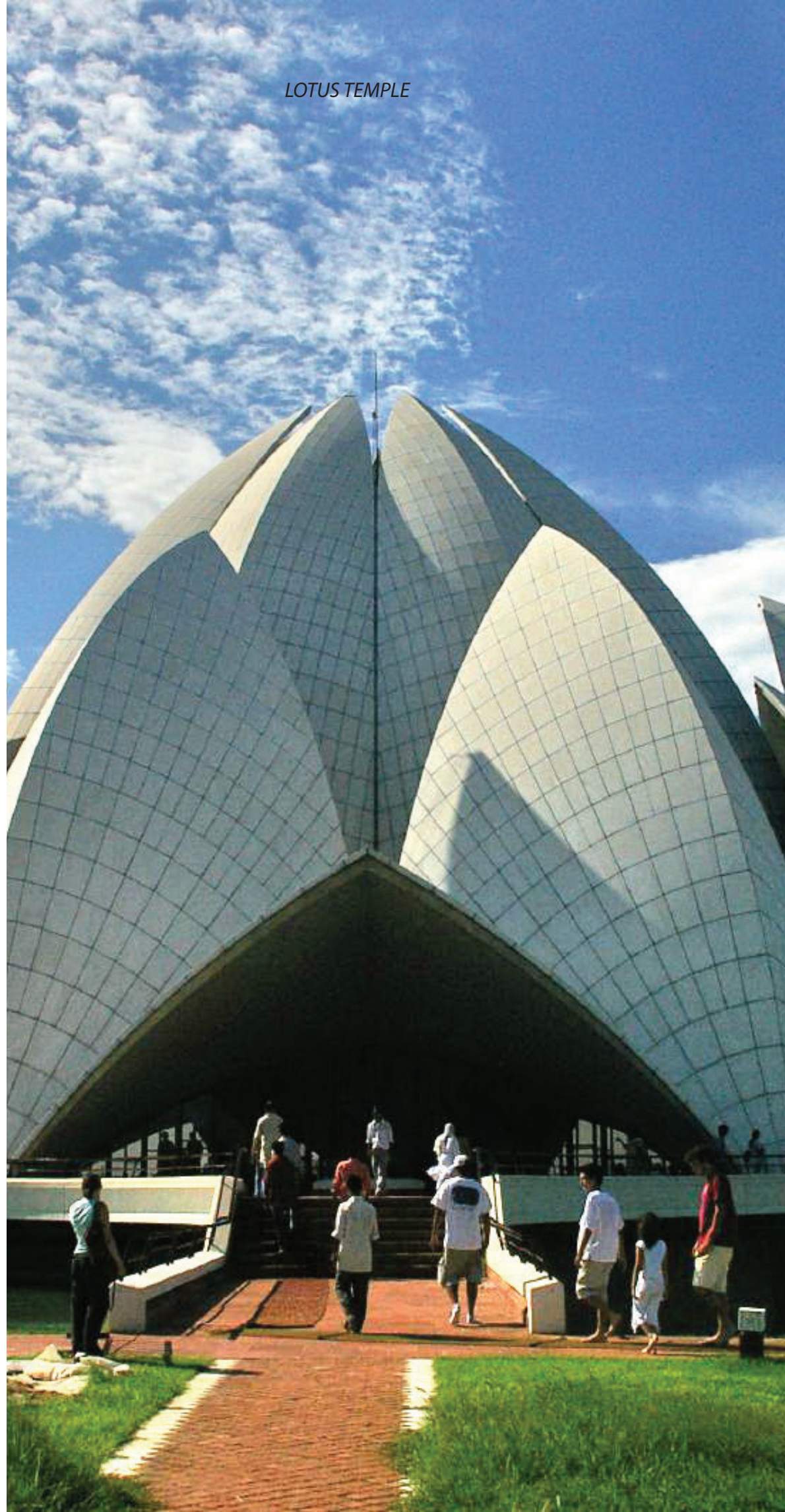
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**Ferry Indians**  
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ENTRÉE

LOTUS TEMPLE





# CHICKEN CORNER

## **Butter Chicken** \$19.00

Boneless chicken pieces grilled in a tandoor, finished in tomato gravy with cream & fenugreek.

## **Chicken Tikka Masala** \$19.00

Boneless pieces of chicken marinated in yoghurt and spices, roasted on a skewer, and then sauteed in a tomato base sauce.

## **Chicken Korma** \$19.00

Boneless chicken cooked with a cashew base gravy and touch of cream.

## **Kadhai Chicken** \$19.00

An authentic north indian style dish of boneless chicken cooked with tomatoes, onions, capsicum & green chillies.

## **Balti Chicken** \$19.00

Originated in UK, chicken curry stir-fry in balti pot or flat bottom wok with peppers and onion.

## **Chicken Vindaloo** \$19.00

Chicken cooked in a hot and spicy goan style sauce

## **Chicken Saag** \$19.00

Tender pieces of chicken sauteed with spinach and blended with green herbs.


## **Mango Chicken** \$19.00

Boneless chicken pieces cooked with mango sauce to produce a mild classical flavour.

## **Chicken Sabzbahar** \$19.00

Chicken cooked with fresh vegetables & spices in chef's special sauce.

CHICKEN CORNER

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THE DISHES TO YOUR TASTE 

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RED FORT





# LAMB DELICACIES

All lamb mains served with Basmati rice.


<b>Lamb Rogan Josh</b> A north indian lamb dish in a rich onion sauce, flavoured with whole spices.	\$20.00
<b>Handi Gosht</b> Tender pieces of lamb cooked with tomatoes onion, whole red chilli, coriander seeds in a thick gravy.	\$20.00
<b>Lamb Saag</b> Tender pieces of lamb cooked with spinach and flavoured with fresh spices.	\$20.00
<b>Lamb Vindaloo</b> Lamb cooked in a hot and spicy goan style sauce.	\$20.00
<b>Lamb Korma</b> A mild lamb dish cooked in creamy sauce made of cashew nuts, cream & spices.	\$20.00
<b>Lamb Chennai</b> Lamb cooked in south indian style curry, prepared with coconut and mustard seeds.	\$20.00
<b>Bhuna Gosht</b> Classic lamb curry made with lamb, spices, fenugreek, onion, tomato & garlic.	\$20.00
<b>Lamb Kolhapuri</b> Lamb Pieces cooked with tomatoes, onions, yoghurt in coconut base gravy.	\$20.00

# BEEF SPECIAL TIES

All beef mains served with Basmati rice.

<b>Beef Korma</b> A mild beef dish cooked in creamy sauce made of cashew nuts, cream & spices.	\$20.00
<b>Beef Vindaloo</b> Beef cooked in a hot and spicy goan style sauce.	\$20.00
<b>Beef Achari</b> Beef chunks finished with mustard oil, ginger, garlic, onion seeds, Indian pickle and spices.	\$20.00
<b>Beef Palak</b> Tender pieces of beef sauteed in spinach and blended with green herbs.	\$20.00
<b>Beef Chennai</b> Beef cooked in south indian style curry, prepared with coconut and mustard seeds.	\$20.00

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THE DISHES TO YOUR TASTE 

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LAMB DELICACIES / BEEF SPECIAL TIES

INDIA GATE





# SEAFOOD SPECIALTIES


All seafood mains served with Basmati rice.

<b>Goan Fish Curry</b>	\$22.00
Classic goan speciality fish cooked with ginger garlic and spices with a splash of coconut cream	
<b>Machchi Jalfrezi</b>	\$22.00
Fish prepared with ginger, garlic, green capsicum, tomatoes, green chilli and coriander.	
<b>Masala Prawns</b>	\$22.00
Prawns cooked with dry indian spices, onion, ginger garlic & capsicum.	
<b>Kadhai Prawns</b>	\$22.00
Prawns cooked in thick gravy with crushed tomatoes, onion, coriander and spices.	
<b>Haryali Jhinga Curry</b>	\$22.00
Tender pieces of prawn sauteed in spinach and blended with green herbs.	

# SIDE DISHES

<b>Poppadam (4pcs)</b>	\$3.00
<b>Pickles</b>	\$3.00
<b>Mango chutney</b>	\$3.00
<b>Mint chutney</b>	\$3.00
<b>Cucumber raita</b>	\$3.00
<b>Side dish platter</b>	\$10.00
<b>Boiled vegetables/ green salad</b>	\$6.00

SEAFOOD SPECIALTIES / SIDE DISHES

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THE DISHES TO YOUR TASTE 

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GATEWAY OF INDIA





# VEGETABLES FROM THE VEGE GARDEN

<b>Palak Paneer</b>	\$16.00
Spinach cooked with indian cottage cheese and fresh spices.	
<b>Kadhai Paneer</b>	\$16.00
Indian cottage cheese in a dry sauce with ginger and bell pepper.	
<b>Shahi Paneer</b>	\$16.00
Indian cottage cheese cooked with nuts and a touch of cream in fresh herbs and spices.	
<b>AlooGobhi</b>	\$16.00
Potatoes & florets of cauliflower cooked with cumin seeds,turmeric , coriander & spices.	
<b>Jeera Aloo</b>	\$16.00
Diced potatoes cooked with cumin seeds and spices.	
<b>Mix Vegetable Curry</b>	\$16.00
Fresh seasonal vegetables cooked with cumin seeds ,turmeric, fresh tomatoes & spices.	
<b>Dal Makhani</b>	\$16.00
Black lentils & kidney beans cooked with cream & spices.	
<b>Dal Fry</b>	\$16.00
Specially prepared lentils tempered with cumin seeds and garlic.	
<b>Malai Kofta</b>	\$16.00
Grated potato &fresh cottage cheese dumplings simmered in creamy sauce.	
<b>Sarson Da Saag</b>	\$16.00
Traditional Punjabi dish made of mustard leaves and spices.	
<b>Motiya Makai Palak</b>	\$16.00
Spinach cooked with corn kernel and fresh spices.	
<b>Pindi Chana</b>	\$16.00
Chickpeas cooked with onions,fresh tomatoes & spices in a thick gravy	

VEGETABLES FROM THE VEGE GARDEN

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QUTUB MINAR





## FERRY RAAN

A baby leg of lamb marinated in chefs special spices for 24 hours, cooked in tandoori oven and served with vegetables and garlic naan.

\$79.95

Pre order item- min 48hrs

## RICE DISHES

### Chicken/Lamb Biryani

Chicken/lamb cooked in basmati rice with spices & garnish with nuts.

\$16.95

### Vegetable Biryani

Basmati rice cooked with fresh vegetables and spices.

\$14.95

## BREADS

### Plain Naan

leavened bread made of refined flour baked in tandoor.

\$3.00

### Butter Naan

leavened bread made of refined flour baked in tandoor with butter.

\$3.50

### Garlic Naan

leavened bread sprinkled with crushed garlic baked in tandoor.

\$3.50

### Lachcha Parantha

wholemeal flour bread layered with lashing of ghee baked in tandoor.

\$4.00

### Tandoori Roti

wholemeal flour bread baked in tandoor.

\$3.00

### Chicken Naan

Naan stuffed with mildly spiced chicken.

\$4.95

### Peshawari Naan

Naan stuffed with nuts and sultanas.

\$4.95

### Onion & Cheese Kulcha

stuffed with onions, cheese and spices.

\$4.95

### Onion and potato Kulcha

stuffed with onions, potatoes and spices.

\$4.95

### Cheese & Garlic Naan


stuffed with garlic, cheese and spices.

\$5.50

### Chocolate Naan

stuffed naan bread with chocolate chips & baked in tandoor.

\$4.95

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THE DISHES TO YOUR TASTE 

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CHARMINAR





## DESSERT

<b>Mango kulfi</b> Indian mango flavoured icecream	\$7.00
<b>Pistachio kulfi</b> Indian pistachio nuts flavoured icecream	\$7.00
<b>Gulabjamun</b> Cream milk dumplings in a sweet cardamom flavoured syrup.	\$7.00
<b>Ferry Fusion</b> A combination of Hot & Cold delicacy.	\$7.00

## BANQUET

<b>Ferry Banquet</b> 1 pc veg samosa, 2 pcs onion Bhaji, 1 chicken tikka. Any curry of your choice (excludes seafood) comes with basmati rice & choice of plain naan, garlic naan or butter naan.	\$30.00 per person
<b>Royal Banquet</b> 1 pc veg samosa, 2 pcs onion Bhaji, 1 chicken tikka. Any curry of your choice (including seafood) comes with basmati rice & choice of plain naan, garlic naan or butter naan & dessert.	\$35.00 per person

Banquet - minimum 2 person

ALL DISHES HAVE NO MSG



MAP OF INDIA