

TGP
THE

GRAND PALACE

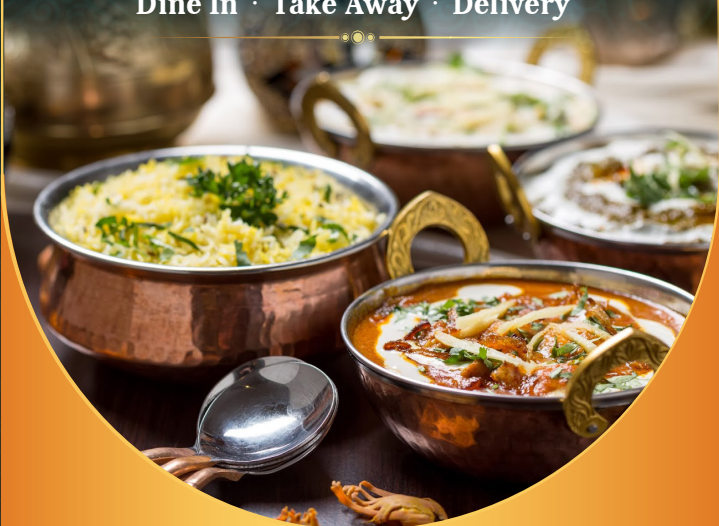
INDIAN RESTAURANT

Opening Hours

Mon-Fri: 12:00PM-03:00PM, 05:00PM-10:00PM

Sat: 12:00PM-03:00PM, 05:00PM-10:30PM

Dine In · Take Away · Delivery



02 8021 7696

Basement, 261 George Street, Sydney 2000
www.thegrandpalace.com.au



Entrée

Vegetarian

SAMOSA

\$12.50

Triangular pastry made from special dough, stuffed with spicy boiled potatoes, green peas & magical spices, deep fried to get a crunchy shell, served with tamarind chutney. A world known Indian snack.

ANARKALI PANEER TIKKA

\$21

Cottage Cheese marinated with hung curd & exotic spices, chargrilled & garnished with herbs. Served with mint chutney.

SIZZLING PANEER

\$21

Chargrilled spiced Cottage Cheese tossed with onion & tomato served on sizzler plate. Served with mint chutney.

AFGHANI PANEER TIKAA

\$21

Fresh Cottage cheese marinated with cardamom, cheese & saffron flavoured cream. Served with mint chutney.

TANDOORI MUSHROOM

\$21

Mushroom stuffed with cheese & spices marinated with curd & cream & cooked in tandoor oven. Served with mint chutney.

HARIYALI KEBAB

\$18.50

Combination of potato, cheese, spinach, cashew nuts and spices. Served with mint chutney.

MAKHMALI KEBAB

\$21

Pan Grilled kebab - Chef's special recipe.

SOYA MIRCH MASALA


\$18.50

Soya Chap marinated with curd, chilli & spices, & chargrilled. Served with mint coriander chutney. Served with mint chutney.

RAJASTHANI MIRCHI VADA

\$18.50

Special chilli stuffed with potato and mouth-watering blend of spices, dipped in gram flour batter, fried and served crispy. Served with mint chutney.



SABUDANA VADA

\$18.50

Crisp fried delicacy made by sago and potato with fresh green coriander and green chilli, served with special sauce. Served with mint chutney

MAHARAJA CHAT

\$17

Our Special Chat consist of potato patty, rice puffs, papdi, chickpea topped with whipped yogurt, tamarind chutney, mint chutney and garnished with thin fried noodles made from gram flour

PAANI POORI

\$10

Crispy hollow semolina puffs filled with boiled chickpea and potato, tangy tamarind chutney, and spicity water made up of lemon, mint and spices

DAHI POORI

\$10

Crispy hollow semolina puffs filled with boiled chickpea and potato, whipped curd, tangy tamarind chutney, coriander chutney

DAHI GUJIYA

\$10

Deep fried lentil fritters stuffed with sultanas and nuts drunk in whipped creamy yogurt and topped with tamarind chutney

Chicken

MURGH TIKKA - MIRZAA HASNOO

\$24

Chicken morsels marinated with saffron flavoured yogurt with exotic spices, and chargrilled. A recipe of Royal Kitchen of Nawab Siraj-ud-Daulah

DOODHIA MURGH TIKKA

\$24

Chicken morsels draped in cheese, marinated with green cardamom and infused with burnt garlic

BHATTI KA MURGH

\$23

Chicken on bone overnight marinated with hung curd, exotic spices, lemon zest and roasted in tandoor oven

LAHORI BOTI TIKKA

\$23

Tender pieces of chicken leg and thigh marinated with our homemade secret spices and chargrilled served with Ghilafi paratha

MURG ANGAARA

\$23

Tender pieces of chicken marinated with special mathania chillies, hung curd, spices and chargrilled

Lamb

KAKORI KEBAB

\$24.50

A subtle blend of finely minced lamb, saffron, rose petal and cardamom.

GALOUTI KEBAB

\$26.50

A delicacy of pan-fried minced lamb medallions marinated in our exclusive spices, which simply melts in your mouth.

LAMB CUTLET

\$26.50

Lamb cutlet marinated with special spices.

Seafood

JHINGA DUM NISHA

\$28

King Prawn marinated in hung curd, cream, and spices, cooked in tandoor oven.

MACHLI RUDOLI

\$26.50

Ling Fish marinated in hung curd, homemade mustard paste and carom seeds, roasted in tandoor oven.

SHAM-E-POMFRET

\$30

Pomfret marinated with garlic, lemon zest and homemade spices and grilled in tandoor oven.

The Grand Plattered Entrée



A hot sizzling plate full of yummy entrees served
with onion lacha and mint coriander chutney.
A Grand platter to share the joy.

VEGETARIAN PLATTER (FOR 2) \$46.50

Anarkali Paneer tikka
Haryali Kebab
Soya Mirch Masala

VEGETARIAN PLATTER (FOR 4) \$81

Afghani Paneer tikka
Tandoori Mushroom
Sabu Vada
Makhmali Kebab

POULTRY, MEAT & SEAFOOD PLATTER (FOR 2) \$50

Murgh tikka - Mirza hansoo
Kakori Kebab
Machli Rudoli

POULTRY, MEAT & SEAFOOD PLATTER (FOR 4) \$81

Lahori tikka boti
Galawati Kebab
Jhingha Dum Nisha
Doodhia Murgh Tikka

Mains

Vegetarian

KUMBH PALAK METHI \$20.50

Mushrooms cooked with fenugreek and tossed in a spinach gravy with cream.

MATAR KUMBH KA SALAN \$20.50

Mushroom cooked with onion & tangy gravy with spices & peas.

BHINDI NAINTARA \$20.50

Fresh Okra cooked with onion, spices and tomato and sprinkled with ginger juliennes.

NAVRATAN KORMA \$20.50

Mix Vegetables and exotic combination of nuts and fruits cooked in rich creamy sauce. Dish meant to serve Kings and Queens in Imperial Kitchen.

BAINGAN MASALA \$19.50

Eggplants stuffed with exotic spices and cooked onion tomato gravy.

DAL MAKHANI \$18

Black lentil delicacy incorporating tomato puree and garlic, simmered overnight and finished with butter and cream.

DAL TADKA \$18

Yellow lentils cooked with onion, garlic and tomato. A Chef's special.

PUMPKIN DAL \$18.50

Spiced mixed lentils simmered with chunks of juicy pumpkin.

KAJU MASALA \$20.50

Perfect combination of cashew nuts and crushed cottage cheese cooked with onion gravy and exotic spices.

TAWA PANEER \$21

Subtle combination of spiced and charred cottage cheese, capsicum, onions and tomato, flavoured with kasoori methi and exotic spices.

PANEER BUTTER MASALA \$21

Cubes of cottage cheese cooked with diced onion and capsicum cooked in tomato-based gravy with cream and spices.

PANEER SAAGWALA

\$20.50

Cubes of cottage cheese cooked with onion & spinach-based gravy with fresh garlic cooked with spices.

PANEER NOORJAHANI

\$21

Fresh cottage cheese cooked with exquisite mild spices. A delicacy from Mughal Imperial Kitchen.

AMRITSARI CHANA MASALA

\$18.50

Chickpea cooked in fresh tomato, onion gravy with homemade spices.

VIRASAT 'E' KHAS KOFTA

\$21

Cheese and Spinach balls cooked with smooth tomato gravy finished with cream and spices.

Chicken

MURGH TARIWALA

\$26.50

Homemade-style on the bone chicken.

MURGH MAKHNI

\$26.50

Tender pieces of boneless chicken marinated overnight and cooked in the tandoori oven, then smothered in a creamy tomato flavoured sauce.

MURGH AWADHI KORMA

\$26.50

A boneless chicken delicacy simmered in a cashew nut and onion-based velvety gravy.

CHICKEN CHETTINAD

\$26.50

An authentic curry from Chettinaad region of Southern India made with coconut, whole red chillies, mustard seeds and curry leaves.

CHICKEN TIKKA MASALA

\$26.50

Tender pieces of chicken tikka cooked in a tomato & onion-based aromatic sauce, garnished with fresh coriander.

TANDOORI CHICKEN MASALA

\$27

Marinated chicken slowly chargrilled before being cooked with special onion, tomato-based gravy, spices and garnished with fresh ginger.

CHICKEN SAAG

\$27

Boneless chicken cooked with spinach, green chilli and garlic-based gravy.

KADHAI CHICKEN

\$26.50

Boneless chicken cooked with diced onion, capsicum and thick gravy.

TEEKHA MURGH

\$26.50

Boneless chicken cooked in hot Vindaloo sauce.

Lamb/Goat

NALLI NIHARI

\$27

Lamb shank cooked with onion gravy, secret spices & saffron.

LAMB ROGAN JOSH

\$27

Lamb cooked with garlic, ginger, onion, yogurt, aromatic spices and Kashmiri chillies.

AWADHI LAMB KORMA

\$27

A boneless lamb delicacy simmered in a cashew nut and onion-based velvety gravy.

BHUNA GOSHT

\$27

An authentic goat delicacy made by rich onion-based gravy with exotic flavour of spices.

GOAT TAKA TAK

\$27

Goat meat marinated with yogurt and spices and cooked with onion, tomato, capsicum and fresh green chillies.

GOAT MUGHLAI

\$27

Goat cooked in onion, poppyseeds and cashew nut-based gravy and finished with cream.

GOAT TARIWALA

\$27

Goat Prepared in Chef's special sauce with secret spices.

Seafood

GOAN FISH CURRY

\$27

Ling Fish cooked in country style Goanese gravy.

MAHI AMRITSARI MASALA

\$27

Ling Fish Morsels shallow fried and simmered with capsicum and tomato rich gravy.

JHINGA MALABAR

\$27

Hot & spicy prawns curry from the coastal villages of South Western India cooked with ground spices, tamarind & coconut.

PRAWNS VINDALOO

\$27

A spicy dish from the exotic flavours of Goa using a unique blend of hot chillies, aromatic spices & vinegar to give it a distinctive flavour.

Indian Breads From Tandoor

**All our breads are baked in tandoor oven.
They are made from wheat and/or white flour
and contain gluten.**

TANDOORI WHOLEMEAL ROTI

\$4

Wholemeal wheat bread.

LACHCHA PARATHA

\$6

Layered wholemeal wheat bread.

PLAIN NAAN

\$4

Plain flour leavened hand stretched.

BUTTER NAAN

\$5

Classic bread topped with butter.

GARLIC NAAN

\$5

Layered bread topped with garlic.

CHEESE NAAN

\$5

Bread stuffed with special cheese.

CHEESE and GARLIC NAAN

\$5.50

Bread stuffed with cheese and topped with garlic.

AMRITSARI KULCHA

\$6.50

Bread with a filling of potato, onion and green coriander.

PESHAWARI NAAN

\$7

Bread with a filling of almonds, sultanas & desiccated coconut.

NAWABI NAAN

\$7.50

Bread with a filling of minced lamb, spices and cheese.



Rice Dishes

VEGETARIAN BIRYANI

\$21

Seasonal Vegetables and basmati rice cooked on dum with saffron and cardamom.

MURGH ZAFRANI BIRYANI

\$23

Chicken morsels and basmati rice cooked on dum with saffron and combination of many exotic spices.

DUM GOSHT BIRYANI

\$24.50

Goat pieces cooked with whole spices to make yakhni and then cooked on dum with basmati rice. Recipe from Royal Kitchen of Nawab.

JHINGA DUM BIRYANI

\$26

Fresh Prawns marinated with exotic spices and cooked on dum with basmati rice.

SULTANI KHUSHKA

\$7

Dum cooked basmati rice, flavoured with saffron, whole spices and pure ghee. Flavoured plain rice at its best.

Sides And Salads

Masala Papadum

\$4.25

Pickle

\$4.25

Cucumber Raita

\$4.25

Mango Chutney

\$5

Garden Salad

\$6

Onion Salad

\$4.25

Plain Yogurt

\$4.25

Corn Salad

\$7

Banana Coconut

\$7



Desserts

KULFI

Kulfi is Indian Ice cream dessert made from milk, nuts, & flavours. It is prepared by evaporating the water from milk, imparting the taste by adding cardamom, sugar, & flavours.

PISTACHIO KULFI	\$9.50
KESAR MANGO KULFI	\$9.50
SHAHI PAAN KULFI	\$9.50
GULAB JAMUN	\$7

Balls of all-purpose flour mixed with milk solids thickened by heating in pan and flavouring spices, deep fried and dropped into simmering sugar syrup.

KULHAD FIRNI (KHEER)	\$9.50
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Classic creamy sweet pudding made with ground rice, milk, sugar, saffron, cardamom and dry fruits, served in Kulhad (an earthen pot).

WALNUT CHOCO HEAVEN	\$10
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Walnut Brownie topped with generous pouring of melted chocolate, served on hot sizzler plates.

BOMBAY DELIGHT	\$13.50
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Mango and coconut Savarin cake with magic cold Mango Lassi.

RAJASTANI PALACE STONE	\$13.50
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Hazelnut chocolate stone cake with Caramel popcorn and peanut butter caramel sauce.

MAHARAJA TREAT	\$13.50
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Orange, almond, and chocolate dome cake with chocolate sand and white chocolate ganache.

BOLLYWOOD TASTING PLATTER	\$34
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Surprise combination of chef's choice desserts. Good for two to share.

LASSI

Lassi is a yogurt-based drink made by blending yogurt with spices and/or flavours and fruits. Loaded with probiotic culture, Lassi is taken traditional to assist in digesting the food.

SALTY LASSI	\$4.25
MANGO LASSI	\$4.25
ROSE LASSI	\$4.25

Buffet

Have a feast if you are big time hungry. Eat as much as you can. Offered during the Lunch time only on Monday to Friday. Dine In only.

FEAST UNLIMITED \$25

2 Veg curries

2 Non-Veg curries

Naan

Rice, Salad, Papadum, Raita, and dessert

- All prices include GST
- Credit Card Surcharge applies
- All our food is Halal and HACCP approved

