



The Finest North Indian Cuisine

Garam Suruat

Starters

Vegetable Kaju Rolls – Portion of 4	45
Chopped mixed vegetables with spices, mint, and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	42
Choice of: Mince, Chicken, Cheese and Corn or Potato	
Onion Bhaji	40
Sliced onion, flavoured with Ajwain, gram flour and chef's secret spices and deep fried	
Prawn Koliwada – Portion of 6	65
Marinated prawns in chef's secret spices and deep fried	
Mixed Meat Starter Platter (For 2)	125
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samosas.	

“Starters from our Indian Tandoor ovens”

Indian Tandoor Starters

Vegetable

Paneer Shashlik	35
Cottage cheese stuffed with an exotic green marinade cooked on a skewer	
Tandoor Paneer Tikka	35
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	45
Mushroom marinated with a cream based sauce	
Mixed Vegetable Starter Platter (For 2)	100
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushroom, Vegetable Kaju Rolls, Cheese and Corn samosas	

Indian Tandoor Starters (cont)

Chicken

Chicken Garlic	50
Chicken marinated with garlic	
Chicken Drumsticks - Portion of 4	55
Chicken drumsticks in a mild cashew marinade	
Chicken Cheese	52
Chicken cooked with Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	50
Chicken, marinated in Indian herbs, cooked in tandoor	
Chicken Makrana	50
Chicken fillet, marinated with saffron, topped with black pepper	
Reshami Kebab	52
Chicken cubes with cashew nuts and gram flour and chef's secret spices	

Lamb

Garlic Lamb Tikka	65
Lamb pieces cooked traditionally in tandoor	
Lamb Boti Kebab	65
Succulent lamb pieces, marinated in yoghurt, paw paw and blended spices.	

Salads

Spicy Chicken Salad	55
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of Spicy chicken drizzled in a yoghurt based dressing	
Mixed Vegetable Garden Salad	45
Mixed peppers, onion, cucumber, cocktail tomatoes on a bed of lettuce topped with a vinaigrette dressing	

Main Courses

"from our Indian Tandoor Ovens"

Vegetarian

Paneer Sashlik	75
Cottage cheese with an exotic green marinade cooked on a skewer	
Tandoori Mushroom	75
A combination of mushrooms, nuts and herbs grilled in the tandoor	
Paneer Tikka	75
Cubes of cottage cheese, capsicum, onion and tomato marinated with special Indian herbs cooked on a skewer	
Bihari Veg Khazaana (for 2)	110
Cauliflower, broccoli, mushrooms and baby marrow marinated in chef's secret spices cooked in the Tandoor	

Chicken

Tandoori Chicken	
Chicken marinated in yoghurt and perfected in the tandoor	
	Full 100
	Half 70
Chicken Garlic - portion of 8	90
Chicken marinated with garlic	
Chicken Drumsticks - Portion of 6	90
Chicken drumsticks in a mild cashew marinade	
Chicken Cheese - portion of 8	90
Chicken cooked with Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka - portion of 8	90
Chicken, marinated in Indian herbs, cooked in tandoor	
Chicken Makrana	90
Chicken fillet, marinated with saffron, topped with black pepper	
Reshami Kebab	90
Chicken cubes with cashew nuts and gram flour and chef's secret spices	

Meat

Garlic Lamb Tikka	100
Lamb picatta cooked traditionally in tandoor	
Afgani lamb Chops - portion of 5	130
Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	100
Lamb kebabs marinated in Indian herbs, ginger, garlic paste and saffron, cooked in the tandoor	

Main Courses (cont)
"from our Indian Tandoor Ovens"

Seafood

Tandoori Garlic Prawn	145
8 Tiger prawns cooked to perfection in a tandoor marinade	
Chilli Tiger Prawn	145
8 Shelled prawns in red chilli marinade	
Fish Tikka	100
Kingklip marinated with chickpea flour and Ajwain	

Main Course
Curries

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Vegetable

Paneer Makhani	75
Cubes of Cottage cheese cooked in a gravy	
Daal Makhani	75
Black lentils cooked in a tomato based gravy	
Palak Paneer	75
Home-made Indian cheese cooked with spinach	
Dingri Matar	75
Combination of Mushroom and Pea curry	
Vegetable Tawa	75
Mixed vegetables stir fried in a tomato gravy	
Navrathan Korma	75
Mixed vegetables in a creamy cashew nut gravy	
Daal Fry	75
Gram Lentils tempered with cumin, garlic flakes and whole dry red chilli	
Paneer Kadaai	75
Home made cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices.	
Paneer Tikka Masala	75
Tandoor home made cottage cheese cooked in a tomato and onion based gravy	

Curries (cont)

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Seafood

Prawn Korma	130
Prawns cooked in an Indian white sauce	
Prawn Masala	130
Prawns in a spicy thick onion and tomato gravy	
Prawn Curry	130
Prawns in a spicy coconut curry with tamarind	
Fish Curry	115
Kingklip seasoned with mustard and fenugreek	

Chicken

Butter Chicken	105
Chicken tikka in a creamy tomato and cashew nut based gravy	
Chicken Korma	105
Chicken in a creamy cashew nut gravy flavoured with mace and cardamom	
Chicken Tikka Masala	105
Chicken Tikka cooked in a clay oven, then turned into a curry using a thick fresh tomato gravy	
Chicken Lababdar	105
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Madras	105
Chicken curry in coconut	
Chicken Jal Frezi	105
Chicken cubes in a creamy tomato and onion gravy. Garnished with diced tomato, onion & peppers	
Kasoori Chicken	105
Chicken with onion and nuts based gravy with fenugreek flavours	
Chicken Kadai	105
Chicken pieces with julien peppers, onions and tomato in a Kadai Masala sauce	
Chicken Vindaloo	105
Extremely hot chicken curry	

Curries (cont)

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Lamb

Lamb Rogan Josh	115
Lamb cooked with Indian spices and yoghurt	
Lamb Vindaloo	115
Extremely hot lamb curry	
Lamb Korma	115
Lamb curry in a creamy cashew nut gravy flavoured with cardamon & mace	
Bhunna Gosht	115
Lamb in a spicy thick gravy	
Lamb Patiala	115
Lamb curry cooked with ginger	
Gosht Sagwala	115
Lamb cooked in a spinach based gravy	
Daal Gosht	115
Lamb cubes cooked with gram lentils in a tomato and onion based sauce finished with a hint of garam masala	
Lamb Masala	115
Lamb in thick curry with onions and tomato	
Lamb Kasoori	115
Lamb cubes with cashew nut based sauce and fenugreek flavouring	
Lamb Kadai	115
Lamb cubes with julien peppers, onions and tomato in a Kadai Masala sauce	
Lamb Madras	115
Lamb curry in coconut	
Lamb Chop Masala	135
5 lamb chops cooked in the tandoor oven then cooked in thick onions and tomato Masala based gravy	



Biryani

Chicken Biryani	95
Basmati rice prepared with chicken and saffron	
Lamb Biryani	105
Basmati rice prepared with lamb and saffron	
Vegetable Biryani	75
Basmati rice prepared with mixed vegetables and saffron	
Prawn Biryani	120
Basmati rice prepared with prawns and saffron	

Extras

Bombay Potato	50
Potatoes stir fried with cumin, garlic and crushed chilli	
Aloo Gobi	65
Potato and cauliflower fried with selected Indian spices.	
Extra Sauces	45
Basmati Rice	15
Steamed Basmati Rice	
Saffron Rice	20
Basmati Rice steamed in saffron and fried onion	
Jeerra Pulao	25
Basmati rice fried with jeerra and onions	
Vegetable Pulao	25
Basmati rice slow cooked with mixed vegetables	
Sambals	15
A selection of cucumber salad, chutney and mint sauce	
Plain Yoghurt	20
Cucumber Raita	25
Plain home made yoghurt with cucumber	
Pineapple Raita	25
Plain home made yoghurt with pineapple	
Flavoured Achhar	15
Subject to availability	
Lassie (salty, sweet & mango)	25
A delicious Indian yoghurt based drink	

Breads

Plain Naan	15
Bread baked in a clay oven	
Butter Naan	20
Bread baked in a clay oven and brushed with butter	
Garlic Naan	20
Bread topped with garlic, coriander baked in a clay oven and brushed with butter	
Tandoori Roti	15
Round bread made with wheat flour and baked in a clay oven	
Rogani Naan	20
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	25
Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	
Lachcha Paratha	20
Layered bread baked in a clay oven	
Peshwari Naan	25
Round shaped bread, stuffed with chopped nuts, sultanas and homemade cheese, baked in a clay oven	
Cheese and Garlic Naan	25
Round shaped bread, stuffed with garlic and cheddar cheese, baked in a clay oven	
Cheese Paratha	25
Round bread, topped with mint and baked in a clay oven	

Kulcha

Bihari special naan breads made in our tandoor ovens topped with sesame seeds and various fillings

Onion Kulcha	25
Paneer Kulcha	25
Cauliflower Kulcha	25

Romali Roti

Made with smooth cake flour, butter & cardaman flavour

Plain Romali	30
Butter Romali	30

Dessert

Bihari Pudding	35
Creamy Indian rice noodles	
Chocolate Mousse	35
Served with vanilla ice cream	
Pistachio Kulfi	30
Milk, pistachio, almond and cardamon	
Bombay Crushed Falooda	30
An ice-cream based dessert with subja seeds, elachi syrup, china grass and tiny noodles	
Ice Cream	30
Vanilla, Chocolate, Strawberry	
Trio of Sorbet	30
Flavours subject to availability	
Kahwa (Indian Masala Tea)	25
An incredible Indian tea made with Indian herbs.	



10% service charge for tables more than 6 ~ no cheques accepted