

# The SPICE ROOM

indian kitchen and lounge

## Starters and more

<b>Eggplant Pakora</b> Battered eggplant, Garam masala, Nutmeg, Chilli yogurt	\$18
<b>Chat - Indian Street food</b> Crispy puffs & crackers, crunchy masala onions, tangy tamarind chutney, minty yogurt	\$17
<b>Poppadoms with Chutney &amp; Pickle</b> Crispy lentil wafers, Mango chutney, Sweet & Sour Pickle, Raita	\$14
<b>Wada Pao - Mumbai Slider</b> Potato Patties, Garlic Garam masala, Chilli	\$17
<b>Samosa</b> Flaky pastry, Potatoes, Cashew Nuts, Raisins, Tamarind	\$17
<b>Firecracker Fried Chicken</b> Ginger, Lemon & Chilli Shorba	\$16
<b>Scallop Salad</b> Panfried Scallop, Mint, Lemon & Chilli oil	\$18
<b>Onion and Spinach Bhaji</b> Chickpea fritters, Cumin, Raw Mango powder, Garam masala	\$16

## Tandoori - Sharing platters

All dishes are served on a bed of shredded lettuce, red and green cabbage with an accompaniment of chutney

<b>Mixed Grill</b> Malai Chicken, Chicken tikka, Fish tikka, Venison kebab	\$38
<b>Vegetarian Platter</b> Eggplant Pakora, Samosa, Onion & Spinach Bhaji, Paneer Achari Tikka	\$38
<b>Kerala Seafood - Fish &amp; Prawns</b> Mustard, Black pepper, Fenugreek, Curry Leaves	\$36
<b>Paneer Achari Tikka</b> Cottage cheese, Lemon, Mustard, Capsicum	Entree \$18 / Main \$35
<b>Malai Chicken</b> Roasted cashew nuts, Nutmeg, Green cardamom, Cream cheese	Entree \$19 / Main \$35
<b>Chicken Tikka</b> Ginger-Garlic Chicken, Lemony yogurt, Kashmiri Chilli, Garam masala	Entree \$19 / Main \$36
<b>Venison Kebab</b> Glazed red onions, Ginger, Roasted garlic, Cumin	Entree \$19 / Main \$36

## The Spice Room Favourites

Please advise the server of any specific dietary requirements. All curries are served with fragrant Basmati rice for \$1 per serve

### **Korma- Mughlai favourite**

Mouth-watering rich gravy made by blending caramelised onions, cashew nuts & green cardamoms, finished with hint of white pepper

**Chicken / Lamb**

**\$29**

### **Mango Chicken - Sweet and mild side of life**

Mildly spiced boneless chicken cooked in cashew nuts, nutmeg and finished with delightful mango pulp

**\$30**

### **Butter Chicken - Love it! Nom nom nom**

A must for beginner & a continuance for the diner who enjoys the finer balances of Indian cuisine. Tender morsels of boneless chicken cooked in the tandoor then finished in a mild creamy tomato based gravy

**\$29**

### **Saagwala - King of Kashmir**

Delicious harmony of pureed spinach with light spices and finished with cream cheese

**Chicken/Lamb**

**\$30**

### **Madras- South Indian Icon**

Textured dish prepared with grated coconut & coconut cream, tempered black mustard seeds & aromatic curry leaves

**Chicken / Fish**

**\$31**

### **Tikka Masala - Queen of Britain**

Marinated boneless meat, slow smoked in Tandoor, then cooked in a rich tomato and onion sauce and finished with ginger and freshly ground spices

**Chicken/Paneer**

**\$30**

### **Chicken Chettinad- Kerala Style**

Chicken made fiery with intense flavours of coconut, fennel seeds, black peppercorns, dry red chillies, ginger and garlic

**\$33**

### **Malai Kofta - Dumpling Delight**

Homemade cottage cheese and potato dumplings stuffed with array of nuts, cooked in an aromatic sauce of cashew nuts

**\$31**

### **Jalfarezi - Perfect Persian and Indian blend**

Succulent pieces of **chicken** sautéed with exotic herbs and spices, then cooked with thinly sliced onions, tomatoes and capsicum

**\$32**

### **Biryani - Delilicious**

Fragrant Basmati rice cooked with yogurt and five spice marinated boneless **lamb/chicken/vegetables** flavoured with saffron and a variety of exotic herbs. Served with cucumber raita

**\$32**

### **Bhuna Gosht - A lamb winner**

Definite to spice up your taste buds, boneless lamb simmered to cook in rich gravy of sliced onions & brown cardamoms

**\$32**

### **Malabari- Coastal delicacy**

A tongue tingling combination of toasted coconut, kaffir lime & mustard like you have never tasted befo

**Prawn / Fish**

**\$32**

### **Prawn Goan Curry - Seafood Symphony**

Tangy delicacy from West India, cooked with ginger, palm sugar, grated coconut and coconut cream

**\$31**

### **Vindaloo - Some like to hot, hotter, hottest**

Succulent overnight marinated pieces of chicken cooked with onion, peppercorns, mustard, chilli and vinegar.

Go ahead tickle your taste buds

**\$30**

## Vegetarian Delight

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<b>Tadka Dal</b> Yellow lentils cooked until tender in a tempering of cumin seeds and turmeric, finished with a drizzle of chilli oil	<b>\$27</b>
<b>Muttar Paneer</b> Home-made cottage cheese cooked in roasted tomatoes and onions gravy and finished with glazed green peas	<b>\$28</b>
<b>Palak Paneer</b> Cubed cottage cheese cooked in creamed spinach, tomatoes and finished with a tempering of crushed cloves	<b>\$28</b>
<b>Hariyali Kofta</b> Home made cottage cheese and potato dumplings tossed in subtly spiced creamed spinach, fenugreek and garlic	<b>\$31</b>
<b>The Spice Room Dal</b> Mouth-watering red and brown lentils, caramelised ginger and roasted garlic delicacy, cooked to slip in your mouth silently and hit the spot	<b>\$30</b>
<b>Magic Mushrooms on Helwick</b> Button mushrooms tossed in saucy chilli and garlic oil gravy	<b>\$28</b>
<b>Aaloo Gobhi</b> Chargrilled potatoes & cauliflower tempered with cumin seeds & turmeric finished with sprinkle of garam masala	<b>\$27</b>

## NAAN BREADS

<b>Plain Naan</b> Refined flour bread	<b>\$6</b>
<b>Plain Roti</b> Wholemeal flour bread	<b>\$6</b>
<b>Butter Naan/Roti</b> Finished in Tandoor with touch of butter	<b>\$7</b>
<b>Garlic Naan/Roti</b> Finished in Tandoor with a hint of garlic	<b>\$7</b>
<b>Laccha Parantha</b> Wholemeal goodness finished with ghee & fenugreek	<b>\$8</b>
<b>Onion Kulcha</b> Naan stuffed with mild onions and herbs	<b>\$8</b>
<b>Peshawari Naan</b> Naan stuffed with finely chopped dried fruits, nuts and cherries	<b>\$8</b>
<b>Paneer Kulcha</b> Stuffed with grated cottage cheese and fresh herbs	<b>\$8</b>
<b>Cheese Naan</b> Stuffed with freshly grated cheese	<b>\$8</b>
<b>Cheese and Garlic Naan</b> Stuffed with freshly grated cheese & garlic	<b>\$8</b>
<b>Chilli, Cheese and Garlic Naan</b> Stuffed with freshly grated cheddar cheese, garlic, red & green chilli	<b>\$9</b>

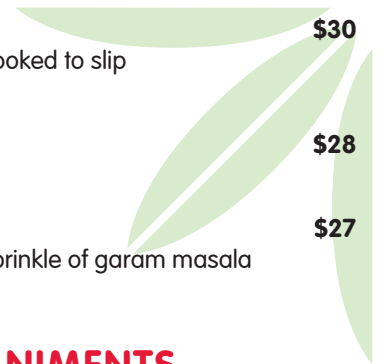
## ACCOMPANIMENTS

**\$4 each or any 3 for \$10**

<b>Pulao Rice</b>
<b>Brown Rice</b>
<b>Coconut Rice</b>
<b>Poppadoms</b>
<b>Sweet and Sour Pickle</b>
<b>Mango Chutney</b>
<b>Mint Chutney</b>
<b>Tamarind Chutney</b>
<b>Raita</b>
<b>Chilli on side</b>

**Sliced onions with lemon dressing \$10**

**Green Salad \$10**





## "I Dream of Sweets" — \$15

### Hot Chocolate Naan

Hot & soft naan filled with dark chocolate served with french vanilla bean ice cream on the side

### Sizzle with a drizzle

Home baked Whittaker chocolate brownie served warm on sizzling platter with pouring chocolate on top, vanilla bean ice cream on side

### Gulab Jamun - An International favourite

Sweet dumplings cooked in raw sugar, rose water and cardamom syrup, rolled in fine desiccated coconut

### Mango Mania

Mango slices topped with French Vanilla bean ice cream, mango pulp and finished with toasted cashew nuts

### Ice cream Sundae

Selection of French vanilla, Strawberry delight and Double chocolate ice cream sprinkled with magical hail

### Wanaka Pure NZ Sorbet \$6

A scoop of goodness from very own Wanaka craftsmen

## Lassi — \$8

Sweet Indian Drink

HUNG YOGURT BLENDED WITH MANUKA HONEY,  
AND A FLAVOUR OF YOUR CHOICE

Mango  
Blackcurrant & Boysenberry  
Cardamom & Elderflower  
Orange & Passionfruit

## Flavoursome Teas — \$5

SERVED WITH COOKIES

We at The Spice Room bring you finest flavour of tea leaves celebrating, The Tea Culture around the world. Sit back and soak in the aroma of warm cup of tea while your mind, body and soul rejuvenates.

### The Spice Room Cardamom Classic

Indian Assam tea leaves engaged with Cardamoms

### Apple Pie

Refreshing blend of Apple, Cinnamon, Orange peel and Cloves

### Japanese Sencha

Bright colour, savoury and grassy flavour of Japanese sencha

