



 **MASALA HUT** 
Dinner Menu
Authentic Indian Cuisine

Opening Hours
6:30 pm to 10:30 pm

MASALA HUT

Dinner Menu

SOUP

Murg Dhaniya Shorba   Price \$23

Aromatic flavour with fresh coriander and chicken

Parippu  \$20

Traditional south Indian style lentil with asafoetida

Spicy Vegetable Curry   \$21

Mix vegetable with spicy curry paste

STARTER

Malay Broccoli and Cauliflower    \$32

Broccoli and cauliflower flavoured with cheese, cardamom powder and garam masala

Chowk Ki Tikki   \$30

Potato patties with infused Indian herbs and spices

Rai Wala Jhinga    \$41

Tiger prawn cooked with mustard paste

Masala Murgh Tikka  \$30

Boneless chicken thigh marinated and cooked with yoghurt and Indian spices

Masala Tawa Fish   \$26


South Indian spicy marinated grilled fish

Green Salad  \$15

Fresh vegetables with lemon and olives

Paneer Ajwaini Tikka   \$34

Cottage cheese lightly marinated with carom seed, yoghurt and chefs special Indian spices

Rajma Chana Chaat   \$28

White chickpea and kidney bean mix with spices, herbs onion, tomato and lemon

Masala Pappad  \$18

Crisp roasted pappad topped with masala filling onion, tomato and spices

Gilafi Seekh Kebab   \$37

Mince lamb mixed with spices and chopped capsicum

Contains Glutens  Vegetarians  Vegan  Contains Dairy  Contains Egg 

Contains Seafood  Less Spicy  Medium Spicy  Very Spicy  Contains Fish 

Contains Molluscs  Contains Nuts  Pork  Contains Alcohol 

Meal plans includes 1 soup or 1 starter, 1 main course, 1 dessert and 1 specialty bread of your choice.

If you have any dietary needs or restrictions, please inform our service associates.

Jain food is available on request.

Meal plans attract the following supplement: Vegetarian thali \$28, Non-vegetarian thali \$38.
































Prices are in US dollars and Inclusive of 10% service charge & 16% GST.

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Dinner Menu

MAIN COURSE

Price

Paneer Kaliyan   	\$45
Paneer (cottage cheese) cooked with almond, onion and spices	
Kadai Vegetables   	\$36
Mixed vegetables sautéed with spices and makhini sauce	
Punjabi Aloo   	\$41
Home style semi gravy marinated potatoes	
Dal Tadka  	\$33
Cooked spiced dal (lentil) are finished with a tempering made of ghee	
Dal Masala  	\$33
Cooked spiced lentils are finished with a tempering made of ghee	
Lasooni Dal  	\$33
Cooked spiced lentils are finished with a tempering made of ghee	
Dal Makhani  	\$36
Slow cooked black lentil in a tandoor, finished with cream and butter	
Malabar Fish Curry  	\$42
South Indian spicy fish curry made with coconut milk and kokum	
Njandu Masala   	\$47
Kerala style spicy crab	
Butter Chicken  	\$45
Clay oven roasted chicken cooked with creamy rich tomato sauce	
Chicken Tikka Masala  	\$47
Clay oven roasted chicken cooked with onion tomato sauce	
Lamb Coconut Fry  	\$47
Tender lamb cooked in south Indian style with coconut kernel	
Kashmiri Lamb Rogan Josh   	\$47
Aromatic lamb curry cooked with deep red spicy sauces	

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MAIN COURSE


Price

Masala Hut Special Biryani

Rich curry and flavoured rice served with raita and papadam with your choice of

Vegetables    \$45

Paneer     \$45

Chicken    \$48

Lamb     \$49

Prawn     \$58

Tuna     \$47

Vegetarian Thali     \$82

Kachumber salad, chowk ki tikka, bhindi masala, Punjabi aloo, dal tadka, paneer kaliyan, motichoor laddu

Served with cumin flavoured rice, chapatti, paratha, yoghurt, mango or lime pickles and papadam

Non-Vegetarian Thali     \$92

Kachumber salad, masala tawa fish, butter chicken, kashmiri lamb rogan josh, dal tadka, malabar fish curry, motichoor ladoo

Served with cumin flavoured rice, chapatti, paratha, yoghurt, mango or lime pickles and papadam

Masala Special Vegetables   


Sautéed mixed vegetables with homemade sauce and spices with your choice of \$37

Corn, Chana (chickpea), Gobi (cauliflower), Mushroom,

Bhindi (lady's finger) Mutter (green peas)

SPECIALTY BREAD

Chapati    \$4

Plain Naan   \$4

Butter Naan    \$5

Cheese Naan    \$5

Garlic Naan    \$5

Roti   \$4

Steamed White Rice  \$8

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DESSERT

	Price
Rasmalai Cheese Cake   	\$25
Creamy cheesecake soaked in creamy soft thick milk	
Carrot Halwa Spring Roll    	\$25
Carrot simmered in milk, sugar and cardamom covered with spring roll sheet served with pistachio ice cream	
Motichoor Ladoo with Basundi   	\$25
Made with gram flour and sugar	
Malai Sandwich    	\$25
Combination of sweet tart with texture of cottage cheese patties and cardamom crumble	
Fresh Fruit Platter 	\$23
Seasonal fresh cut fruit platter	
Choice of Ice Cream  	\$16
Vanilla, Chocolate or Strawberry	
Choice of Sorbet 	\$13

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