

57. PEAS PULAO	\$8.90
Basmati rice sauted with fresh garden green peas.	
58. MUSHROOM PULAO	\$8.90
Basmati rice sauted with sliced mushroom.	
59. SWEET KASHMIRI PULAO	\$8.90
Basmati rice cooked with cream, fruits & nuts.	

Breads (Freshly Baked In Tandoor)

60. PLAIN NAAN	\$4.90
Plain flour bread baked in tandoor.	
61. BUTTER NAAN	\$4.90
Plain flour naan with butter.	
62. GARLIC NAAN	\$4.90
Naan lavishly flavoured with garlic.	
63. CHEESE NAAN	\$6.90
Bread filled with tasty cheese.	
64. CHEESE GARLIC NAAN	\$6.90
Cheese naan with garlic on top.	
65. SWEET KASHMIRI NAAN	\$6.90
Naan stuffed with a mixture of coconut, dry fruits & nuts, cooked in tandoor.	
66. ALOO KULCHA	\$6.90
Naan stuffed with mashed potatoes, herbs & mild masala.	
67. PANEER KULCHA	\$6.90
Naan stuffed with cottage cheese, herbs & mild masala.	
68. KEEMA NAAN	\$6.90
Naan stuffed with lamb & chicken miced meat.	
69. CHICKEN TIKKA NAAN	\$6.90
Naan stuffed with chicken tikka mince, herbs & spices.	

Accompaniment

70. PAPADUMS (5pcs)	\$3.90
71. RAITA	\$3.90
Yoghurt dip with cucumber & carrots.	
72. MINT CHUTNEY	\$3.90
Mint & yoghurt blend with spices & herbs.	
73. TAMARIND SAUCE	\$3.90
74. SWEET MANGO CHUTNEY	\$3.90
75. MIX PICKLE	\$2.90
76. ONION SALAD WITH VINEGAR & CHAT MASALA	\$6.90
77. INDIAN GARDEN SALAD	\$8.90
Cucumber, onions, tomatoes, leafy mix with chat masala.	
78. FRESH GREEN CHILLIES CHOPPED	\$1.90

Drinks

79. MANGO / SWEET / PLAIN / SALTY LASSI	\$6.90
(yoghurt based drinks)	
80. SOFT DRINK CANS	\$3.90

Desserts

81. GULAB JAMUN (2pcs)	\$7.90
Cottage cheese dumplings soaked in sugar syrup.	

Discounted & Delightful Meal Deal For Couple - \$59.90

2 X ENTRIES: VEG SAMOSA, ONION BHAJI (2pc each)

2 X CURRIES: BUTTER CHICKEN, BEEF MADRAS

2 X RICE, 2 X NAAN, PAPADUMS, DIPS

Discounted & Delightful Meal Deal For Family - \$99.90

3 X ENTREES: ONION BHAJI, VEG SMOSA, CHICKEN TIKKA (4 pc each)

3 X CURRIES: BUTTER CHICKEN, BEEF MADRAS, VEGETABLE KORMA

3 X RICE, 4 X NAANS, PAPADS, DIPS

TUESDAY TO SUNDAY (MONDAY CLOSED)
TIMINGS: 5PM TILL LATE

- Food can be prepared mild, medium or hot.
- Gluten free, dairy free, vegan option available.
- Pls. let us know your dietary requirement or allergies.
- Prices are subject to change without any notice.

📍 **234 Albany Highway, Albany**
(Inside Country Comfort Amity Motel)

✉ For Enquiry: Royalturban@outlook.com

ROYAL
TURBAN
Indian Restaurant

Culinary Heritage
Of Royal India



TAKEAWAY
MENU ONLY

To place order please call @

PH: 08 98421213
MOB: 0482795603

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Fully Licensed

Entree

- 1. VEGETABLE SAMOSA (1pc)** \$4.90
Very famous north indian style pastry, stuffed with mildly spiced potatoes & green peas.
- 2. ONION BHAJI (4 pcs) (Vegan)** \$8.90
Onion slices lightly spiced & coated with chickpea batter & deep Fried.
- 3. CAULIFLOWER PAKORA (6 pcs) (Vegan)** \$8.90
Bite size cauliflower pieces lightly spiced & coated with chickpea batter & deep fried.
- 4. PANEER PAKODA (6 pcs)** \$8.90
Home made coottage cheese cubes dipped in a special batter & crisp fried.
- 5. MASHED POTATOES & COTTAGE CHEESE BALLS (4 pcs)** \$8.90
Mashed potatoes, peas, herb & spices balls coated in batter & fried.
- 6. TANDOORI SEEKH KEBAB (4 pcs)** \$12.90
Lamb and chicken mince marinated with royal spices & herbs cooked in clay oven on skewers.
- 7. TANDOORI LAMB CHOPS (3 pcs)** \$17.90
Lamb chops marinated in house made spices, herbs & cooked in traditional clay oven.
- 8. TANDOORI CHICKEN TIKKA (4pcs)** \$12.90
Skinless & boneless chicken thigh fillet, marinated overnight in yoghurt, spices, herbs & cooked in tandoori clay oven.
- 9. CHICKEN 6330** \$12.90
Unique & rare dish recently developed by our chef. Boneless bite size tender pieces of chicken thigh fillet marinated in chef's secret herbs & spices, deep fried. Crunchy from outside juicy from inside.
- 10. PRAWN PAKORA** \$12.90
Prawns dipped in special batter, crisp fried, served with mint sauce.
- 11. FISH PAKORA (4pcs)** \$12.90
Fish fillets marinated in lemon juice, garlic, ginger, spices, coated with chickpea batter, fried.

Mains Non-Vegetarian

CHICKEN (Choose Mild, Medium or Hot)

- 12. AWESOME BUTTER CHICKEN** \$22.90
Clay oven roasted chicken tikka simmered in traditional tomato based creamy gravy with butter & fenugreek.
- 13. BRITISH CHICKEN TIKKA MASALA** \$22.90
Tandoori chicken tikka simmered in onions, tomato based thick gravy with capsicums & onions.
- 14. DESI CHICKEN DAHIWALA** \$22.90
Homestyle chicken curry cooked in special masala gravy finished with yoghurt.
- 15. ROYAL CHICKEN KORMA** \$22.90
A king's favorite- boneless chicken cooked in creamy cashew nuts based gravy with touch of saffron.
- 16. SAAG CHICKEN** \$22.90
Boneless chicken cooked with spinach & assorted spices.
- 17. SPICY CHICKEN VINDALOO (Medium & Hot only)** \$22.90
Tangy south indian chicken curry cooked in spicy gravy withtouch of vinegar.
- 18. MILD MANGO CHICKEN** \$22.90
Mild chicken curry in mango-flavored gravy finished with coconut cream.
- 19. CHICKEN JALFREZI** \$22.90
Chicken with vegetables in special masala gravy & finished with cream.
- 20. CHICKEN MADRAS** \$22.90
Chicken cooked in coconut based gravy, flavored with fresh curry leaves and mustard seeds.

LAMB (Choose Mild, Medium or Hot)

- 21. LAMB ROGAN JOSH** \$25.90
Diced lean lamb cooked in rich onion & tomatoes based gravy with herbs and aromatic spices.
- 22. SAAG LAMB** \$25.90
Tender lamb simmered in spinach, fenugreek & authentic combination of spices.
- 23. ROYAL LAMB KORMA** \$25.90
A king's favorite – Tender diced lamb cooked in creamy cashew nuts based gravy.
- 24. LAMB MADRAS** \$25.90
Lamb cooked in south Indian style tempered with mustard seeds & curry leaves
- 25. LAMB VINDALOO (Chilli medium or hot only)** \$25.90
Lean lamb pieces cooked with vindaloo pastes & potatoes in the chef's special tangy sauce.
- 26. LAMB BHUNA GHOST (Lamb Kadhai)** \$25.90
Tender pieces of lamb cooked with diced capsicums & onions in chef's special gravy with secret herbs & aromatic spices.

BEEF (Choose Mild, Medium or Hot)

- 27. BEEF CURRY** \$22.90
Diced lean beef cooked in rich gravy with special herbs, spices & finished with yoghurt.
- 28. BEEF SAAG** \$22.90
Tender beef simmered in spinach, fenugreek & authentic combination of spices.
- 29. ROYAL BEEF KORMA** \$22.90
A king's favorite – Tender diced beef cooked in creamy cashew nuts based gravy.
- 30. BEEF MADRAS** \$22.90
Beef cooked in south Indian style tempered with mustard seeds & curry leaves.
- 31. BEEF VINDALOO (Medium & Hot only)** \$22.90
Lean beef pieces cooked in chef's special tangy gravy.
- 32. BEEF BHUNA GHOST** \$22.90
Tender pieces of beef cooked with diced capsicums & onions in chef's special gravy with secret herbs & spices.

Mains Vegetarian (Choose Mild, Medium or Hot)

- 33. CREAMY MUSHROOM 6330 (can be vegan)** \$20.90
Very unique & rare to find veg curry, recently developed by our head chef sliced. Mushroom, baby green peas, potatoes & cottage cheese cooked in master gravy with secret herbs & spices.
- 34. ROYAL DAAL MAKHANI (can be vegan)** \$20.90
Black lentil simmered in tomato, onion & cream based gravy with special spices & herbs.
- 35. MIX VEG KORMA (can be vegan)** \$20.90
Mixed vegetables cooked in cashew based creamy gravy.
- 36. JAIPURI VEGETABLE JALFREZI (can be vegan)** \$20.90
Mixed vegetables cooked in onion & tomato based gravy with variety of herbs & spices.
- 37. PUMPKIN MASALA (can be vegan)** \$20.90
Pumpkin cooked in onion tomato based masala sauce & finished with coconut cream.
- 38. MALAI KOFTA** \$20.90
Blended cottage cheese, potatoes & nuts dumplings in an aromatic cashew nuts based creamy gravy.

- 39. EGGPLANT MASALA (vegan)** \$20.90
Eggplant cubes cooked in thick special sauce with diced capsicums & onions.
- 40. CHICKPEA MASALA (vegan)** \$20.90
Chickpeas simmered in a rich blend of spices like cumin, garam masala & turmeric along with garlic, ginger, chopped onion, tomatoes & chillies.
- 41. SAAG PANEER** \$20.90
Classic north indian dish of cottage cheese in spinach puree, spices & fresh cream.
- 42. ALOO GOBI (can be vegan)** \$20.90
Cauliflower & potato cubes tossed with royal herbs & spices in dry masala gravy.
- 43. ROYAL PANEER CURRY** \$20.90
Combination of 4 different cottage cheese curries in butter masala sauce with diced capsicum & onions.

Seafood (Choose Mild, Medium or Hot)

- 44. FISH OR PRAWN MALABAR** \$25.90
Fish or prawn cooked in mild aromatic gravy with coconut milk, curry leaves & mustard seeds.
- 45. FISH OR GARLIC PRAWN VINDALOO (Medium & Hot only)** \$25.90
Fish or prawn cooked in special tangy gravy with potatoes & fresh chillies.
- 46. FISH OR GARLIC PRAWN MASALA** \$25.90
Fish or prawn cooked in special gravy with garlic.
- 47. FISH OR PRAWN SAAG** \$25.90
Fish or prawn cooked in butter masala & fenugreek based gravy with authentic combination of spices.
- 48. FISH OR PRAWN TIKKA MASALA** \$25.90
Fish or prawn cooked in butter masala gravy with diced capsicum & onions.
- 49. FISH OR PRAWN MALAI** \$25.90
Fish or prawn cooked in cream & cashew based thick gravy.

Biryani (Choose Mild, Medium or Hot)

- 50. AROMATIC VEG BIRYANI** \$26.90
Long grain basmati rice cooked with seasonal vegetables, herbs, spices & nuts served with raita.
- 51. CHICKEN BIRYANI** \$28.90
Long grain basmati rice cooked with tender boneless chicken thigh fillet, capsicums, onions, herbs ,spices, nuts & served with raita.
- 52. LAMB BIRYANI** \$30.90
Long grain basmati rice cooked with tender boneless diced lamb, capsicums, onions, herbs, spices, nuts & served with raita.
- 53. BEEF BIRYANI** \$28.90
Long grain basmati rice cooked with tender boneless diced beef, capsicums, onions, herbs, spices, nuts & served with raita.
- 54. PRAWN BIRYANI** \$30.90
Long grain basmati rice cooked with juicy prawn, capsicums, onions, herbs, spices, nuts & served with raita.

Rice

- 55. BASMATI RICE** \$6.90
Long grain basmati rice cooked with touch of saffron.
- 56. JEERA RICE** \$7.90
Aromatic basmati rice cooked with cumin seeds.