

7. 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	\$5.90
Plain flour bread baked in tandoor.	
61. BUTTER NAAN	\$5.90
Plain flour naan with butter.	
62. GARLIC NAAN	\$5.90
Naan lavishly flavoured with garlic.	
63. CHEESE NAAN	\$7.90
Bread filled with tasty cheese.	
64. CHEESE GARLIC NAAN	\$7.90
Cheese naan with garlic on top.	
65. SWEET KASHMIRI NAAN	\$7.90
Naan stuffed with a mixture of coconut, dry fruits & nuts, cooked in tandoor.	
66. ALOO KULCHA	\$7.90
Naan stuffed with mashed potatoes, herbs & mild masala.	
67. PANEER KULCHA	\$7.90
Naan stuffed with cottage cheese, herbs & mild masala.	
68. KEEMA NAAN	\$7.90
Naan stuffed with lamb & chicken minced meat.	
69. CHICKEN TIKKA NAAN	\$7.90
Naan stuffed with chicken tikka mince, herbs & spices.	

Accompaniment

70. PAPADUMS (5pcs)	\$4.90
71. RAITA	\$4.90
Yoghurt dip with cucumber & carrots.	
72. MINT CHUTNEY	\$4.90
Mint & yoghurt blend with spices & herbs.	
73. TAMARIND SAUCE	\$4.90
74. SWEET MANGO CHUTNEY	\$4.90
75. MIX PICKLE	\$2.90
76. ONION SALAD WITH VINEGAR & CHAT MASALA	\$8.90
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 - **\$65.90**

2 X ENTREES: 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 - **\$105.90**

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

OPEN 7 DAYS 5PM TO 9PM

- 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

Follow us on: [f](#) [@](#)

Fully Licensed
Open 7 Days 5pm to 9pm

Entree

1. VEGETABLE SAMOSA (1pc)	\$5.90
Very famous north indian style pastry, stuffed with mildly spiced potatoes & green peas.	
2. ONION BHAJI (4 pcs) (Vegan)	\$9.90
Onion slices lightly spiced & coated with chickpea batter & deep Fried.	
3. CAULIFLOWER PAKORA (6 pcs) (Vegan)	\$9.90
Bite size cauliflower pieces lightly spiced & coated with chickpea batter & deep fried.	
4. PANEER PAKODA (6 pcs)	\$9.90
Home made coattage cheese cubes dipped in a special batter & crisp fried.	
5. MASHED POTATOES & COTTAGE CHEESE BALLS (4 pcs)	\$9.90
Mashed potatoes, peas, herb & spices balls coated in batter & fried.	
6. TANDOORI SEEKH KEBAB (4 pcs)	\$14.90
Lamb and chicken mince marinated with royal spices & herbs cooked in clay oven on skewers.	
7. TANDOORI LAMB CHOPS (3 pcs)	\$19.90
Lamb chops marinated in house made spices, herbs & cooked in traditional clay oven.	
8. TANDOORI CHICKEN TIKKA (4pcs)	\$14.90
Skinless & boneless chicken thigh fillet, marinated overnight in yoghurt, spices, herbs & cooked in tandoori clay oven.	
9. CHICKEN 6330	\$14.90
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	\$14.90
Prawns dipped in special batter, crisp fried, served with mint sauce.	
11. FISH PAKORA (4pcs)	\$14.90
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	\$24.90
Clay oven roasted chicken tikka simmered in traditional tomato based creamy gravy with butter & fenugreek.	
13. BRITISH CHICKEN TIKKA MASALA	\$24.90
Tandoori chicken tikka simmered in onions, tomato based thick gravy with capsicums & onions.	
14. DESI CHICKEN DAHIWALA	\$24.90
Homestyle chicken curry cooked in special masala gravy finished with yoghurt.	
15. ROYAL CHICKEN KORMA	\$24.90
A king's favorite- boneless chicken cooked in creamy cashew nuts based gravy with touch of saffron.	
16. SAAG CHICKEN	\$24.90
Boneless chicken cooked with spinach & assorted spices.	
17. SPICY CHICKEN VINDALOO (Medium & Hot only)	\$24.90
Tangy south indian chicken curry cooked in spicy gravy withtouch of vinegar.	
18. MILD MANGO CHICKEN	\$24.90
Mild chicken curry in mango-flavored gravy finished with coconut cream.	
19. CHICKEN JALFREZI	\$24.90
Chicken with vegetables in special masala gravy & finished with cream.	
20. CHICKEN MADRAS	\$24.90
Chicken cooked in coconut based gravy, flavored with fresh curry leaves and mustard seeds.	

LAMB (Choose Mild, Medium or Hot)

21. LAMB ROGAN JOSH	\$27.90
Diced lean lamb cooked in rich onion & tomatoes based gravy with herbs and aromatic spices.	
22. SAAG LAMB	\$27.90
Tender lamb simmered in spinach, fenugreek & authentic combination of spices.	
23. ROYAL LAMB KORMA	\$27.90
A king's favorite – Tender diced lamb cooked in creamy cashew nuts based gravy.	
24. LAMB MADRAS	\$27.90
Lamb cooked in south Indian style tempered with mustard seeds & curry leaves	
25. LAMB VINDALOO (Chilli medium or hot only)	\$27.90
Lean lamb pieces cooked with vindaloo pastes & potatoes in the chef's special tangy sauce.	
26. LAMB BHUNA GHOST (Lamb Kadhai)	\$27.90
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	\$24.90
Diced lean beef cooked in rich gravy with special herbs, spices & finished with yoghurt.	
28. BEEF SAAG	\$24.90
Tender beef simmered in spinach, fenugreek & authentic combination of spices.	
29. ROYAL BEEF KORMA	\$24.90
A king's favorite – Tender diced beef cooked in creamy cashew nuts based gravy.	
30. BEEF MADRAS	\$24.90
Beef cooked in south Indian style tempered with mustard seeds & curry leaves.	
31. BEEF VINDALOO (Medium & Hot only)	\$24.90
Lean beef pieces cooked in chef's special tangy gravy.	
32. BEEF BHUNA GHOST	\$24.90
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)	\$22.90
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)	\$22.90
Black lentil simmered in tomato, onion & cream based gravy with special spices & herbs.	
35. MIX VEG KORMA (can be vegan)	\$22.90
Mixed vegetables cooked in cashew based creamy gravy.	
36. JAIPURI VEGETABLE JALFREZI (can be vegan)	\$22.90
Mixed vegetables cooked in onion & tomato based gravy with variety of herbs & spices.	
37. PUMPKIN MASALA (can be vegan)	\$22.90
Pumpkin cooked in onion tomato based masala sauce & finished with coconut cream.	
38. MALAI KOFTA	\$22.90
Blended cottage cheese, potatoes & nuts dumplings in an aromatic cashew nuts based creamy gravy.	

39. EGGPLANT MASALA (vegan)	\$22.90
Eggplant cubes cooked in thick special sauce with diced capsicums & onions.	
40. CHICKPEA MASALA (vegan)	\$22.90
Chickpeas simmered in a rich blend of spices like cumin, garam masala & turmeric along with garlic, ginger, chopped onion, tomatoes & chillies.	
41. SAAG PANEER	\$22.90
Classic north indian dish of cottage cheese in spinach puree, spices & fresh cream.	
42. ALOO GOBI (can be vegan)	\$22.90
Cauliflower & potato cubes tossed with royal herbs & spices in dry masala gravy.	
43. ROYAL PANEER CURRY	\$22.90
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	\$27.90
Fish or prawn cooked in mild aromatic gravy with coconut milk, curry leaves & mustard seeds.	
45. FISH OR GARLIC PRAWN VINDALOO (Medium & Hot only)	\$27.90
Fish or prawn cooked in special tangy gravy with potatoes & fresh chillies.	
46. FISH OR GARLIC PRAWN MASALA	\$27.90
Fish or prawn cooked in special gravy with garlic.	
47. FISH OR PRAWN SAAG	\$27.90
Fish or prawn cooked in spinach & fenugreek based gravy with authentic combination of spices.	
48. FISH OR PRAWN TIKKA MASALA	\$27.90
Fish or prawn cooked in butter masala gravy with diced capsicum & onions.	
49. FISH OR PRAWN MALAI	\$27.90
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	\$30.90
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	\$30.90
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	\$7.90
Long grain basmati rice cooked with touch of saffron.	
56. JEERA RICE	\$8.90
Aromatic basmati rice cooked with cumin seeds.	