

INDIAN CULTURE

AT INDIAN CULTURE WE DRAW OUR INSPIRATION FROM
INDIAN IDEOLOGY 'ATITHI DEVO BHAVA' WHICH MEANS
THAT THE GUEST IS GOD'S OWN REFLECTION.

OUR ENDEAVOUR IS TO LEAVE NO STONE UNTURNED IN
MAKING SURE EVERY GUEST WHO GRACES US WITH THEIR
PRESENCE GET TO EXPERIENCE AN AVANT-GARDE YET
AUTHENTIC INDIAN DINING EXPERIENCE WITH A FOCUS ON
SIMPLICITY, PURITY AND HIGHEST STANDARD OF QUALITY.

OUR CUISINE SHOWCASES LOCALLY SOURCED INGREDIENTS
THAT ARE EXPERTLY BALANCED TO PRODUCE CLEAN
FLAVOURS AND TEXTURES WITH A STRONG INDIAN SPIRIT
AT ITS CORE.



ENTRÉE



BALLS OF HAPPINESS / भरवां गोलगप्पा	14
<i>Four crispy balls filled with potato, chickpeas, yoghurt, tamarind & mint sauce.</i>	
SMASH SAMOSA / समोसा चाट	12
<i>Classic samosa crumble layered with yoghurt, peas & tangy chutneys for a vibrant street-style delight.</i>	
TAMARIND POTATO CAKES / आलू टिकी चाट	14
<i>Golden potato patties topped with yoghurt, tamarind & fresh coriander, balancing warm spices with cooling creaminess.</i>	
TRUFFLE CREAMY SOYA CUTLETS / मलाई सोया चाप	20
<i>Tandoor-marinated soy morsels coated in luxurious truffle cream, cardamom & warming Indian spices.</i>	
CHICKEN 65 / चिकन 65	20
<i>Crisp chicken bites tossed with fragrant curry leaves & spices, delivering a bold southern Indian kick.</i>	

INDIAN CULTURE SIGNATURE ENTRÉE



BASIL COTTAGE CHEESE [GF] / तुलसी पनीर टिक्का	22
<i>Tandoor-roasted cottage cheese marinated with basil, cashew nuts served with refreshing house-mint sauce.</i>	
GOLDEN PRAWNS / सुनहरी झींगा	24
<i>Kataifi-wrapped prawns served with mango sauce and sprout-lentil salad, offering delicate crunch and vibrant flavour.</i>	
GOLDEN FRIED FISH [GF] / अमृत्सरी फिश	24
<i>Crispy battered fish dusted with Indian flavours & finished with a gram-flour crust for fragrant coastal flavour.</i>	
TANDOORI CHICKEN TIKKA [GF] / तंदूरी चिकन टिक्का	22
<i>Chicken marinated in yoghurt & aromatics, rested for flavour, then cooked in Tandoor, served with refreshing house mint sauce.</i>	
TRUFFLE CREAMY CHICKEN TIKKA [GF] / मुर्ग मलाई टिक्का	24
<i>Tender chicken tikkas enriched with truffle, cardamom & coriander for a velvety, elegant finish.</i>	

MAINS



PANEER BUTTER MASALA [GF] / पनीर बटर मसाला	28
<i>Cottage cheese simmered in a rich tomato-onion sauce with warming notes for a smooth, comforting classic.</i>	
BLACK LENTIL [GF] / दाल मखनी	26
<i>24-hour slow-cooked black lentils blended with butter & cream for a silky, soulful experience.</i>	
MIX VEG KORMA [GF] / नवरतन कोरमा	26
<i>Seasonal vegetables steeped in a buttery cashew-based sauce, finished with gentle warmth.</i>	
SPINACH AND COTTAGE CHEESE [VGO] / पालक पनीर	28
<i>Tender cottage cheese cooked in a slow-prepared house-made spinach purée, enriched with gentle spices for a smooth and comforting finish.</i>	
CHICKEN TIKKA MASALA [GF] / चिकन टिक्का मसाला	30
<i>Tandoor cooked chicken rested, then simmered in a slow-crafted tomato-onion masala, offering depth, balance & gentle warmth.</i>	
SPICY CHICKEN CURRY [GF] / कढ़ाई चिकन	30
<i>Succulent tandoori chicken simmered in a house-made tomato-capsicum masala, finished with premium spices for a lively, aromatic curry.</i>	
SPINACH AND CHICKEN CURRY [GF] / साग मुर्ग	30
<i>Tandoori Chicken cooked in a slow-prepared house-made spinach purée, enriched with gentle spices for a smooth and comforting finish. Choice of Lamb +4</i>	
PRAWN MASALA [GF] / झींगा मसाला	30
<i>Succulent prawns folded into a smooth tomato-onion masala for a comforting, flavourful plate</i>	

INDIAN CULTURE SIGNATURE MAINS



BUTTER CHICKEN [GF] / बटर चिकन	33
<i>Our signature dish — succulent tandoori chicken simmered in a house-made, slow-crafted tomato-cashew sauce, enriched with butter for a velvety, gently aromatic finish.</i>	
BUTTER PRAWNS [GF] / बटर झींगा	37
<i>Prawns folded through our slow-crafted tomato-cashew sauce, gently enriched with butter for a refined, coastal expression of the classic.</i>	

*[V] – VEGAN, [GF] – GLUTEN FREE, [DFO] – DAIRY FREE OPTION, [VGO] – VEGAN OPTION
 SHOULD YOU BE ALLERGIC TO ANY INGREDIENT, PLEASE BRING IT TO THE ATTENTION OF THE SERVER.
 KINDLY NOTE, A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE ON PUBLIC HOLIDAYS.

COCONUT CURRY [VGO] / नारियल करी 35

Refined coconut curry crafted with coconut cream, aromatics and curry leaves, delivering rich aroma, balanced warmth and satin-smooth texture.

Choice of Chicken, Cottage Cheese, Fish +4, Prawns +4

TANDOORI TASMANIAN SALMON [DFO] / तंदूरी तस्मानियाई सैल्मन 39

Tasmanian salmon cooked in the tandoor with a delicate house marinade, served with mustard mash, charred broccolini & asparagus for a refined, luxurious experience.

TANDOORI LAMB CHOPS [GF] / तंदूरी लैम्बचॉप 39

Tandoor-cooked lamb chops, tender and deeply flavourful, served with mash, asparagus & seasonal vegetables for a refined, comforting plate.

REGIONAL SPECIALITIES



KASHMIRI LAMB ROGAN JOSH, SAFFRON RICE [GF] 37

/ कश्मीरी मटन रोगन जोश, केसर चावल

Tender lamb gently simmered with fennel and warm spices, creating deep aromatic richness and a refined, lingering finish served with Saffron Rice.

SOUTH INDIAN COCONUT KORMA, SAFFRON RICE [GF] 35

/ दक्षिण भारतीय नारियल कोरमा, केसर चावल

South Indian-style coconut korma crafted with coconut cream, dessicated coconut, curry leaf and mustard seed served with Saffron Rice.

Choice of Chicken, Lamb +4, Beef +4

GOAN VINDALOO, SAFFRON RICE [GF] / विंदाळू, केसर चावल 35

A bold vinegar-forward curry with warm spices and gentle heat, offering lively depth and a clean, satisfying finish served with Saffron Rice.

Choice of Chicken, Lamb +4, Beef +4

LUCKNOWI DUM BIRYANI, BURANI RAITA 33

/ लखनवी दम बिरयानी, बुरानी रायता

Fragrant basmati rice layered with saffron, clove, cinnamon, bay leaf and star anise, finished with fresh herbs and served with cooling yoghurt for graceful balance and depth.

Choice of Chicken, Goat +4

NORTH INDIAN GOAT CURRY, SAFFRON RICE [GF] / मटन करी, केसर चावल 37

Goat braised with clove, bay leaf and warm spice, slowly developed into plush aromatic depth with an elegant, lingering finish served with Saffron Rice.

BREAD AND RICE



TANDOORI ROTI(100% WHOLEMEAL) / तंदूरी रोटी	5
BUTTER NAAN / मक्खन नान	6
GARLIC NAAN / लहसुन नान	6
GARLIC AND CHEESE NAAN / लहसुन चीज़ नान	8
CHILLI CHEESE NAAN / चिली चीज़ नान	9
DRY FRUIT AND COCONUT NAAN / कश्मीरी नान	9
STEAMED BASMATI RICE / बासमती चावल	6
SAFFRON RICE / केसर चावल	9

ACCOMPANIMENT



ONION SALAD / प्याज का सलाद	4
MANGO SAUCE / आम की चटनी	4
MINT SAUCE / पुदीना की चटनी	4
MIXED PICKLE / अचार	4
PAPADUM W/ MINT SAUCE / पापड़ के साथ पुदीने की चटनी	4
SALT & CUMIN YOGHURT / नमक और जीरा दही	5
PINEAPPLE YOGHURT / अनानास दही	7

DESSERTS



HOT FUDGE BROWNIE / हॉट फ़ज ब्राउनी 12

Warm house made chocolate brownie paired with vanilla ice cream for a rich finish.

GULAB JAMUN / गुलाब जामुन 8

Soft milk dumplings in syrup for nostalgic sweetness.

KULFI / कुल्फी 12

House-made Indian ice cream infused with pistachio for a silky traditional treat.
