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.

INDIAN CULTURE

VEGETARIAN MENU

A celebration of traditional Indian vegetarian flavours

ENTRÉE

BALLS OF HAPPINESS / भरवां गोलगप्पा — 4/piece

A crisp golden shell filled with spiced potato, chickpeas, yoghurt, tamarind and mint sauce.

SAMOSA CHAAT / समोसा चाट — 12

Classic samosa crumble layered with yoghurt, peas and tangy chutneys for a vibrant street-style delight.

ALOO TIKKI CHAAT / आलू टिक्की चाट — 14

Golden potato patties topped with yoghurt, tamarind and fresh coriander, balancing warm spices with cooling creaminess.

TANDOORI MALAI SOYA CHAAP / मलाई सोया चाप — 20

Tandoor-marinated soy morsels coated in truffle cream, cardamom and warming Indian spices.

TANDOORI PANEER TIKKA / पनीर टिक्का — 22

Tandoor-roasted Indian cheese marinated with native pepperberry, mint sauce and onion salad.

MAINS

PANEER BUTTER MASALA / पनीर बटर मसाला — 28

Cottage cheese simmered in a rich tomato-onion sauce with warming notes for a smooth, comforting classic.

DAL MAKHANI / दाल मखनी — 26

24-hour slow-cooked black lentils blended with butter and cream for a silky, soulful experience.

MIX VEG KORMA / नवरत्न कोरमा — 26

Seasonal vegetables steeped in a buttery cashew-based sauce, finished with gentle warmth.

PALAK PANEER / पालक पनीर — 28

Tender cottage cheese cooked in a slow-prepared house-made spinach purée, enriched with gentle spices for a smooth, comforting finish.

SHAHI PANEER / शाही पनीर — 28

Tender paneer in a delicate, creamy cashew sauce, fragrant with cardamom and gentle royal-style spices.

KADAI PANEER / कड़ाही पनीर — 28

Paneer tossed with capsicum, onion and tomato in a robust masala of freshly crushed coriander and aromatic kadai spices.

ALOO GOBHI / आलू गोभी — 26

Cauliflower and potatoes tossed with cumin, ginger, turmeric and aromatic Indian spices, finished with fresh coriander

*[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.

INDIAN CULTURE

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

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