

Entrees

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| 1. | KANKRA JAL (2 pcs) | 9.95 |
| | Delicious creamy crab meat served on potato skin. | |
| 2. | SAMOSA (2 pcs) | 7.50 |
| | Vegetables with Indian spices in crusty pastry. | |
| 3. | ONION BHAJIS | 7.50 |
| | Fried onions battered with chick pea flour and spices served with sweet chutney. | |
| 4. | MIX PLATTER | 10.95 |
| | (Piece each of the above items, platter for 1) | |
| 5. | TANGRI KEBAB (4 pcs) | 15.95 |
| | Chicken drumsticks marinated with fresh cream, cashew nut paste and mild spices, sprinkled with fresh ginger and coriander. | |
| 6. | FISH ORLEY | 17.95 |
| | Finger shaped fish marinated with chef's secret ingredients battered with flour, deep-fried and served with white sauce. | |
| 7. | FISH AMRITSARI | 17.95 |
| | Deep-Fried fish marinated with ginger, garlic, lemon and battered with gram flour. | |
| 8. | CHIVRA JINGHA | 19.95 |
| | Delicately spiced king prawns served on a bed of crispy flat rice with caramelized onions – truly sensational !!! | |
| 9. | PANEER TIKKA (4 pcs) | 11.95 |
| | Cubes of cottage cheese marinated with yoghurt and spices, served with capsicum and onion; cooked in tandoor. | |

Sizzling Entrees

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| 10. | KEBAB MURGH (Chicken Tikka) | 19.95 |
| | Tender boneless pieces of Tandoori chicken marinated and Cooked in tandoor. | |
| 11. | MALAI MURGH TIKKA | 16.95 |
| | Chicken fillets marinated with garlic, ginger, coriander, roast spices, fresh cream and cashew nut paste; cooked in the tandoor. | |
| 12. | TANDOORI CHICKEN | 18.95 |
| | FULL | 18.95 |
| | HALF | 10.00 |
| | Chicken on bone marinated in yoghurt with delicate herbs and spices grilled in the tandoor on skewers. | |
| 13. | CHILLY CHIKEN | 16.95 |
| | Chicken fillet battered fried, sautéed with capsicum, onion and Flavored with soya sauce; served on hot plate. | |
| 14. | TANDOORI FISH TIKKA | 17.95 |
| | Boneless fish pieces marinated in mild spices and cooked in tandoor; Is not to be missed. | |
| 15. | LAMB CUTLETS (4 pcs) | 20.95 |
| | Tender lamb cutlets seasoned in Rangoon's specially prepared dry roasted spices. (6 pcs \$30) | |
| 16. | SHISH KEBAB / RESHMI KEBAB | 16.95 |
| | Lean lamb / chicken mince marinated in delicate spices and Cooked in tandoor. | |
| 17. | KEBAB JINGHA | 18.95 |
| | King sized tandoori prawns richly flavoured & marinated in Aromatic spices. | |

18. **MIXED TANDOORI PLATTER (for Two) 24.95**
Lamb cutlets, chicken fillets, lamb shish kebab and prawns,
Cooked in the tandoori oven & served on a bed sizzling onions.
19. **TANDOORI WHOLE SNAPPER 26.95**
Marinated in red wine and exotic spices, the snapper is dizzled with a
touch of oil, pan fried till golden brown then cooked in the tandoor.
Served with a delicious aromatic lemon sauce.

Mains

20. **SULTAN GOAT CURRY 21.95**
Favorite of Tipu Sultan known as 'Tiger of Mysore'. This
Delicious goat curry cooked in an aromatic sauce garnished
With fresh green chillies and coriander, is not to be missed.
21. **SPECIAL KORMA DISHES(\$18.95 – 23.95)**
(PRAWN / LAMB / CHICKEN)
One of the favourites, this dish is prepared in aromatic spices
Served in a rich creamy cashew and almond based sauce.
King prawns (\$23.95) / Lamb (\$19.95) / Chicken (\$18.95)
22. **CHOICE OF SPINACH DISHES (\$16.95 – 23.95)**
(PRAWN / LAMB / CHICKEN)
Healthy choice! Cooked with spinach. Chopped tomatoes
And roasted spices.
King prawns (\$23.95) / Lamb (\$19.95) / Chicken (\$18.95)
23. **DUCK AKBARI 22.95**
Favorite of Moghul Emperor Akbor, duck on bone, cooked
with a selection of mild aromatic spices along with juicy black
berries.
24. **GOA CHICKEN XACUTI 20.95**
The Portuguese chicken cooked with roasted coconut and whole
spices then blend to make a perfect sauce.
25. **BABAR'S METHI GOSHT 21.95**
Babar was the founder of the so-called Moghul dynasty. This
special lamb dish marinated in garlic and fenugreek, cooked
with chopped onion and a blend of spinach, ginger and
aromatic spices.

Seafood

26. **AJWAINI FISH CURRY 20.95**
Home style fish dish cooked with fenugreek, flavoured with hand
Grounded spices.
27. **ROYAL GOAN FISH CURRY 20.95**
From the Ex. Portugese colony, comes this tangy blend of fish fillets
cooked with ginger, garlic, tomato & coconut garnished with fresh
coriander.
28. **MOUNTBATTEN PRAWNS 23.95**
Lord Mountbatten was India's close friend and a great lover of the
sea. The Mughal chefs prepared this dish to be served at royal diners
for the seafood lovers. King prawns sautéed with capsicum, tomatoes,
onions and cooked in a date and tamarind base sauce.
29. **PRAWN MALIBU 23.95**
King prawns cooked in aromatic spices and coconut liqueur,
An old favourite at the Ranoon.

Beef / Chicken

30. **ELEPHANT BOY CURRY** 18.95
Pieces of beef marinated in fine roasted spices – chef's special sauce.
31. **GOA BEEF** 18.95
Pieces of beef simmered in a creamy sauce with coconut milk, sautéed in aromatic spices and fresh curry leaves, utterly delicious !
32. **BEEF/CHICKEN VINDALOO (very hot)**..... 18.95
You don't have to work hard to sweat! Simply eat our vindaloo to open up those blocked noses and lighten the heavy heads! May need in hotter for the tough ones – Bindaloo, Tindaloo or Phaal.
33. **ROYAL RANGOON SPL. BUTTER CHICKEN** 18.95
Chicken is firstly roasted in tandoor and then pan finished with a delicately spiced dry fenugreek, cashew nut and cream.
34. **ROYAL RANGOON KADAH CHICKEN / TAWA CHICKEN** 18.95
Chicken tossed with capsicum, onions and tomatoes, finished with Indian aromatics spices.
35. **RANGOON'S MANGO CHICKEN** 19.95
Ali Baba and his forty thieves fell into a life crime just to satisfy their craving for this richly flavoured golden dish from East India.
36. **KARIMICH CHICKEN** 16.95
Chicken fillets cooked in cashew paste and black pepper with chef's secret ingredients, sprinkled with ginger and fresh coriander.
37. **ROYAL RANGOON CHICKEN TIKKA MASALA** 18.95
A must for our menu. Prepared to suit the British Royal's exquisite taste, this dish is cooked in special spices and fresh tomatoes, onions, capsicum, ginger and garlic; bit hot and spicy.

Lamb

38. **ROYAL DHANYA GOSHT** 20.95
A tasty lamb dish green in colour after being delicately cooked with aromatic methi and fresh coriander and various subtle spices. Very popular!
39. **RHOGAN JOSH (Lamb)** 19.95
The Moghul emperors stuffed themselves silly on this dish. Ours is a Kashmiri version.
40. **LAMB CURRY** 19.95
An ethnic Punjabi dish, diced lamb slow cooked with onions, tomatoes, ginger, garlic and fresh coriander.

Vegetable Dishes

41. **MAHARAJA'S MUSHROOM** 15.95
A delicate mushroom and peas combination – fit for a King.
42. **BOMBAY BRINJALS** 15.95
Thinly sliced eggplants, sautéed and simmered; Customer's speciality!!
43. **MALAI KOFTA** 16.95
Deep fried dumplings of cottage cheese and potatoes, Stuffed with dry fruits, served with a cashew nut based sauce.
44. **DAAL MAKHNI** 13.95
Whole black lentils and red kidney beans coked overnight on slow fire with chef's special spices.
45. **SHAHI PANEER** 16.95
Cubes of cottage cheese cooked in an exotic cream and special

tomato puree and chef's special ingredients.

46. **PALAK PANEER** 15.95
A perfect blend of cottage cheese cubes with baby spinach and Fresh fenugreek leaves tossed with cumin seeds.
47. **NAVRATAN- E-BAHAR (Mix vege. Curry)** 14.95
A mixture of seasonal vegetables blended in chef's special sauce!
48. **JEERA ALLOO** 13.95
Diced potatoes cooked with cumin seeds, green chillies, Fresh ginger and coriander.
49. **ALLOO GOBI** 14.95
Potatoes and cauliflower cooked in spices with a touch of lemon.

Biryani

50. **CHICKEN BIRIYANI** 16.95
Rice cooked with chicken on bone or boneless.
51. **LAMB BIRIYANI** 17.95
Boneless lamb cooked with rice and mild spices.
52. **RANGOOM'S SAFFRON PILAU RICE** 3.95
We pride ourselves on our pilau rice. We use only the best Basmati Rice along with saffron, cumin and light spices to give bring out the natural taste of rice. Garnished with crispy onions and almond flakes.
53. **PLAIN RICE** 3.00

Breads from the Tandoor

54. **NAAN / ROTI** 3.00
A delicate bread made from plain flour / wheat flour.
55. **GARLIC NAAN** 3.50
Garlic bread made from flour
56. **CHEESE NAAN** 3.95
Naan stuffed with mozzarella cheese
57. **KEEMA NAAN** 3.90
Naan bread filled with minced meat, onions, coriander and spices
58. **RANGOON ROYAL PESHWARI NAAN** 3.95
The crown price of all the breads from the town of Peshawar, bursting with raisins, almonds & cashew nuts, the perfect choice to enhance any dish.
59. **LACHHA PRANTHA** 3.50
60. **Pappadams (4 pcs)** 3.00
61. **Condiments** 3.00
(Mango Chutney, Yoghurt Mint, Raita, lime/mixed pickles)
62. **Combination condiments** 7.95
63. **Tomato & Onion Sambal** 3.95

Drinks

64. **BOTTLE OF SOFT DRINK** 4.00
65. **MINERAL WATER** 3.00

Desert

66. GULAB JAMUN 7.00

Rangoon Colonial Club Restaurant