

Kulsh Palace Side Dish

Raita - Details: Indian style yogurt (No chilli)	\$3.50
Roti	\$3.50
Naan Plain	\$4.00
Naan Garlic	\$4.50
Papadam (5)	\$2.50
Tandoori Paratha	\$5.00
Naan Keema	\$5.00
Chicken Fried Rice (medium)	\$12.50
Naan Pashwari	\$5.00
Naan Butter	\$5.00
Naan Onion Kulcha	\$5.00
Aloo Parantha	\$5.00
Prawn Fried Rice	\$11.90
Naan Cheese	\$5.00
Mint Chuntney	\$1.00
Mango Chuntney	\$1.00
Pickle	\$1.00
Any Curry Gravy Only	\$10.00
Chicken Biryani with mint chutney and Raita	\$16.90
Muttar Pulao Rice - Standard	\$6.00
Muttar Pulao Rice - Large 1L	\$8.95
Basmati Rice - Standard	\$5.00
Basmati Rice - Large 1L	\$6.95
Chilly Naan	\$5.00
Chocolate Naan	\$5.00
Mushroom Fried Rice	\$12.90
Lentil Naan	\$4.50
Chicken Tikka Salad	\$6.95

**Ask Us about Catering at
your next function**

**Call for Takeaway
1300 73 43 73**

OPEN EVERYDAY FROM 4PM

CURRY MEAL DEAL

\$9.90



**Beef Curry
and Basmati Rice**



**Butter Chicken
and Basmati Rice**



**Vegetable Curry
and Basmati Rice**



**Beef Curry Wrap with Lettuce, Onion &
Tomato in a traditional Naan Bread**

Kulsh Palace

INDIAN RESTAURANT

Homestyle Food • Fully Licensed



*We invite you to experience our
authentic homestyle Indian food.*

1987 Mandurah Road Opp. Secret Harbour

Phone 1300 73 43 73

email: info@kulshpalace.com

www.kulshpalace.com

OPEN EVERYDAY FROM 4PM

Kulsh Palace

INDIAN RESTAURANT

Takeaway 1300 73 43 73

Kulsh Palace Entree

Chicken Tandoori Half - Skewered, marinated in yogurt and spices and cooked in a traditional tandoor oven	\$13.50
Chicken Tandoori Full - Skewered, marinated in yogurt and spices and cooked in a traditional tandoor oven	\$18.50
Seekh Kebab - Spicy minced lamb skewered and grilled in a tandoor oven	\$12.50
Onion Bhaji's - Mixed onion and potato dipped in a mix of spicy flour and deep-fried	\$8.95
Chicken Tikka - Boneless chicken marinated in spices and yoghurt and roasted in a Tandoor oven	\$12.90
Vegetable Samosa (2) - Curry Puff stuffed with potato and green peas mixed with spices	\$5.00
Tandoori Prawn - Marinated in yogurt and spices, skewered and cooked in a Tandoor oven oven	\$14.90
Lamb Cutlet - Tandoor oven roasted premium lamb cutlets, marinated in yogurt, garam masala and other spices	\$12.90
Prawn Pakora - Prawns skewered, marinated then deep-fried in yogurt and spices	\$14.90
Meat Samosa (2) - Curry Puff stuffed with meat mixed with spices	\$6.00
Veg – Green Kebab - A vegetarian traditional recipe full of aromatic spices, healthful ingredients and an amazing taste!	\$12.90
Chicken Pakoras - Boneless chicken pieces marinated and dipped in batter and deep-fried	\$12.90
Hot Chips	\$3.95

Kulsh Palace Homestyle Curry's

Chicken Butter - A classic favorite cooked mild with tomatoes, cashews, cream and herbs	\$15.95
Lamb Rogan Josh - A popular lamb dish cooked with whole spices	\$16.50
Beef Vindaloo - Beef dish for the adventurous, cooked in a red-hot gravy	\$15.50
Lamb Vindaloo - Lamb dish for the adventurous, cooked in a red-hot gravy	\$16.50
Chicken Vindaloo - Spicy chicken curry cooked for the adventurous	\$15.50
Lamb Palak - Tender pieces cooked in a rich, spicy English spinach sauce	\$16.50
Chicken Tikka Masala - Chicken tikka pieces cooked in a creamy spicy, masala sauce with capsicum	\$15.95
Beef Curry - Beef curry cooked with hot exotic spices in a traditional North Indian manner	\$15.75
Chicken Jal Frazee - Marinated chicken pieces cooked with capsicum, hot chillies and onions	\$15.75
Veg – Palak Paneer - Paneer cooked in a medium spiced English spinach sauce	\$15.50
Veg – Dahl Makhani - Mixed lentils cooked mild with spices and savoury cream over a slow fire	\$13.50
Veg – Channa Massala - Chick Peas cooked with Indian spices	\$13.50
Veg Paneer Jal Frazee - Paneer pieces cooked with capsicum and onions	\$15.50
Fish Curry - Fish marinated in yogurt and spices cooked in traditional Indian gravy	\$19.50
Chicken Korma - Chicken pieces cooked in a thick, creamy mild sauce with nuts and yoghurt	\$16.95
Lamb Korma - Lamb pieces cooked in a thick creamy sauce with nuts and yoghurt	\$16.95

Veg – Malai Kofta - Vegetable balls made from mash potato, vegetables and paneer cooked in a thick creamy sauce	\$16.90
Mango Chicken curry (Mild & Sweet) - Chicken pieces cooked in an almost sweet, thick, creamy, mango infused sauce	\$16.95
Bombay Chicken Masala - Fillet of chicken pieces marinated and cooked in a medium-hot curry sauce	\$15.95
Chicken Madras - Chicken pieces cooked in a medium spiced gravy and coconut milk	\$15.95
Prawn Malibu - Marinated in yogurt and spices and cooked in a traditional Indian gravy	\$19.50
Prawn Korma - Marinated in spices and cooked in a rich and creamy sauce with nuts	\$19.50
Bombay Potato - Potatoes cooked in a mild to medium curry tomato based curry with exotic spices	\$13.50
Mixed Vegetable Curry - Mixed seasonal vegetables cooked in a thick sauce with nuts	\$13.50
Mattar Paneer - A classic mild home cooked recipe made with peas and paneer pieces	\$15.50
Beef Korma - Beef pieces cooked in a thick, creamy sauce with nuts and yoghurt	\$16.95
Beef Madras - Chicken pieces cooked in a medium spiced gravy and coconut milk	\$15.95

Kulsh Palace Dessert

Kulfi Mango / Nuts	\$4.00
Gulab Jamaun (2)	\$3.50
Chocolate Naan	\$5.00

Kulsh Palace Drinks

Mango Lassi	\$4.00
Soft Drink Cans	\$2.50

**Most curries can be made spicier upon request
All curry's are boneless and we use chicken breast**