



# STAR OF ASIA

INDIAN · CUISINE

## MENU

### *THE CLASSICS*

*Dish in sauce*

*(All the dishes are served without rice. Please choose your side dish)*

#### 15 RAJA KORMA CURRY

- ◆ Rich curry dish perfumed with traditional spices, prepared in a creamy coconut sauce with dry raisins. Creamy and light dish: tasty!

**Choix de/ Choice of :**

Poulet/Chicken	14.85,-
Agneau/ Lamb	15.85,-
Scampi	16.85,-

**16. BOMBAY TIKKA MASALA**

- ◆ Chicken pieces marinated, grilled in the Tandoor oven then prepared in a mild creamy sauce (yoghourt, cream, almonds powder, cashew nuts and spices) Creamy and slightly sweet dish

**Choix de / Choice of**

Poulet/ Chicken	14.95,-
Agneau/ Lamb	15.95,-
Scampi	16.95,-

**17. BUTTER CHICKEN** 15.55,-

- ◆ Boneless chicken legs tikka cooked in a creamy Indian butter sauce (ghee)

**18. KARNATKA CURRY**

- ◆ Curry with apples, pineapple, carrots and spices

**Choix de /Choice of :**

Poulet/Chicken	14.45,
Agneau/Lamb	15.45,-

**19. GINGER CHICKEN**  14.00,-

- ◆ Curry dish perfumed with fresh ginger, chilies, spices and fresh coriander

**20. BHOONA CURRY** 

- ◆ Curry cooked flavored with spices, onions, tomatoes, peppers

**Choix de / Choice of**

Poulet/ Chicken	14.65,-
Agneau/ Lamb	15.65,-
Scampi	16.65,-

21. **PALAK CURRY** 

- ◆ Meat/ chicken/ scampi cooked in a sauce with spinach and spices.

**Choix de / Choice of**

Poulet/ Chicken	14.85,-
Agneau/ Lamb	15.85,-
Scampi	16.85,-

22. **PUNJABI KADAHI GOSHT** 

- ◆ Curry with fresh tomatoes, ginger, red peppers served in a steel plate seasoned with fresh coriander.

**Choix de/ Choice of :**

Poulet/Chicken	14.65,-
Agneau/Lamb	15.65,-
Scampi	16.65,-

23. **DANSAK** 

- ◆ Curry with lentils, spices and pineapple. Sweet, sour and spicy. A must try!

**Choix de / Choice of :**

Poulet/ Chicken	14.45,-
Agneau/ Lamb	15.45,-
Scampi	16.45,-

24. **JAL FREZI** 🌶️🌶️

- ◆ Curry medium hot dish prepared with onions and fresh peppers

**Choix de / Choice of :**

Poulet/ Chicken	14.65,-
Agneau/ Lamb	15.65,-
Scampi	16.95,-

25. **TIKKA JAL FREZI** 🌶️🌶️

- ◆ Curry of chicken or lamb first grilled in the tandoor (tikka), prior to be cooked in a sauce made of onions and fresh green pepper

**Choix de / Choice of :**

Poulet/ Chicken	14.85,-
Agneau/ Lamb	15.85,-

26. **TRIVADRAM MADRAS CURRY** 🌶️🌶️

- ◆ Speciality of Madras - cooked in a sauce made of coconut with onions, ginger and fresh coriander

**Choix de / Choice of**

Poulet /Chicken	14.25,-
Agneau/Lamb	15.25,-
Scampi	16.25,-

27. **GOA VINDALOO CURRY** 

- ◆ Speciality of Goa - curry with potatoes in a very hot tomato sauce and fresh coriander

**Choix de / Choice of :**

Poulet/ Chicken	14.55,-
Agneau/ Lamb	15.55,-
Scampi	16.55,-

***PLATS DE TANDOORI – TANDOORI DISHES***

*(Grilled in the Tandoor clay oven, without sauce, with salad)*

28. **CHICKEN TANDOORI**  13.75,-

- ◆ Chicken legs marinated in the Tandoori sauce (made of yoghurt, spices and lemon zest), then grilled in the Tandoori Clay oven

29. **CHICKEN TIKKA**  14.25,-

- ◆ Boneless pieces of chicken marinated in yoghurt and Tandoori masala, cooked in the Tandoor oven

30. **LAMB TIKKA**  15.25,-

- ◆ Boneless pieces of lamb marinated in yoghurt and Tandoori masala, grilled in the Tandoor oven

31. **NABABI MIX GRILL**  21.95,-



- ◆ Mixed platter of Tandoori: tandoori chicken, lamb tikka, chicken tikka, seekhkebab, tandoori scampi

32. **GAMBAS DE GOA**  26.50,-

- ◆ Chef's speciality: gambas (big Prawns) with spices and cooked in Tandoor oven






## ***PLATS DE POISSON – FISH DISHES***

*(All the dishes are served without rice. Please choose your side dish)*

33. **SALMON KORMA**  **19.00,-**
- ◆ Pieces of salmon perfumed with traditional spices, prepared in a creamy coconut sauce with dry raisins. Creamy and slightly sweet dish.
34. **SALMON FISH CURRY**  **19.00,-**
- ◆ Pieces of salmon prepared in a classic Home Special Indian curry sauce

## ***BIRYANIS***

*(Basmati rice with meat or vegetables flavored with spices& cooked in a thick gravy)*

43. **BRAMPUTRA CHICKEN BIRYANI**  **15.65,-**
- ◆ Spiced chicken pieces and basmati rice cooked in ghee, served with tomatoes
44. **CHICKEN TIKKA BIRYANI**  **16.15,-**
- ◆ Chicken pieces are first grilled in the Tandoor then prepared in the biryani
45. **JAHANGIR LAMB BIRYANI**  **16.65,-**
- ◆ Spiced lamb pieces with basmati rice served with almonds and dry raisins
46. **KARACHI SPECIAL SCAMPIBIRYANI**  **16.95,-**
- ◆ Spiced basmati rice prepared with scampi cooked in ghee like in Karachi - Delicious!
47. **PATNA VEGETABLE BIRYANI**  **15.50,-**
- ◆ Fried basmati prepared with fresh vegetables and spice

## ***ACCOMPAGNEMENTS – SIDE DISHES***

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|--|---------------|
| <b>48. BASMATI PILLAU RICE</b>   | <b>3.50,-</b> |
| ◆ Perfumed basmati rice  |               |
| <b>49. FRIED RICE</b>  | <b>5.55,-</b> |
| ◆ Fried basmati rice with eggs, peas and perfumed with spices  |               |
| <b>50. MUSHROOMS FRIED RICE</b>  | <b>5.75,-</b> |
| ◆ Fried basmati rice with mushrooms and perfumed with spices   |               |
| <b>51. NAAN</b>  | <b>3.50,-</b> |
| ◆ White bread made with flour baked in the Tandoor oven  |               |
| <b>52. CHEESE NAAN</b>   | <b>4.65,-</b> |
| ◆ Naan stuffed with melting cheese cooked in the Tandoori oven   |               |
| <b>53. GARLIC NAAN</b>   | <b>4.45,-</b> |
| ◆ Naan with garlic cooked in the Tandoori oven   |               |
| <b>54. PESHWARI NAAN</b>   | <b>5,95,-</b> |
| ◆ Lightly sweet white bread prepared with coconut powder, dry raisins and cashew nuts - cooked in the Tandoor oven |               |
| <b>55. KEEMA NAAN</b>  | <b>5.55,-</b> |
| ◆ White bread stuffed with spiced minced meat - Must try!  |               |
| <b>56. CHAPATTI</b>  | <b>2.00,-</b> |
| Light flat bread made of flour and water   |               |
| <b>57. PARATHA</b>   | <b>2.50,-</b> |
| ◆ Small Flat bread cooked with ghee - Delicious !  |               |

***BON APPETIT !***  
***ENJOY YOUR MEAL !***