



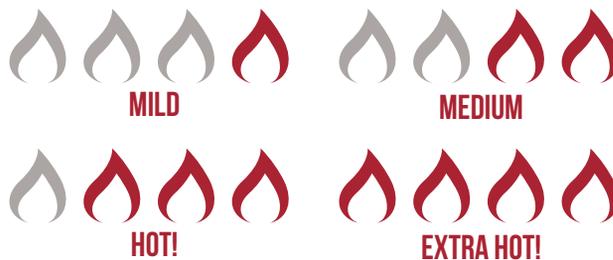
Saket, a word derived from the ancient language Sanskrit, meaning a place where God resides. In India, food plays a significant role in the religious and spiritual practices of India. It is considered divine and worshipped like God because it performs the functions of creation and preservation. It provides nourishment and energy to our body acting as a sustainer of life.

At Saket, we aim to serve food with the same significance and provide a satisfying meal to our customers. To achieve this, we use culinary spices and traditional methods of Indian cooking.

We invite you to a delightful, pleasurable visit to Saket Indian Restaurant with a welcome from the bottom of our hearts.

### How spicy would you like your meal!

Our meals can be made to suit how spicy you like it!



### We have something for everyone!

Our dishes are made to your requirements. Refer to the icons that show gluten free, or dairy free. Please ensure to clearly request either dairy free or gluten free options when ordering.



DAIRY FREE  
AVAILABLE



CONTAINS  
DAIRY



VEGAN  
AVAILABLE



CONTAINS  
GLUTEN



GLUTEN  
FREE



## SAKET SPECIAL BANQUET

**Saket Special Banquet** (Order min. two) | (per person) **40.00**

### Starters

Samosa, onion bhaji, lamb chops, malai tikka and fish tikka.

### Main Course

Please select main from the menu.

### Bread

Plain naan or butter naan or garlic naan.

### Rice

Premium basmati rice.

### Dessert

Please select from the menu.

**Saket Kids Banquet** | (per person) **20.00**

### Starters

Two pieces of chicken tikka or malai tikka.

### Main Course

Butter Chicken or Mango Chicken.

### Bread

Plain Naan or butter naan or chocolate naan.

### Rice

Premium basmati rice.

### Dessert

Please select from the menu.



### DID YOU KNOW?

India is the world's largest democracy with 1.2 billion people



### A SPICY FACT

70% of all the worlds spices come from India



## ENTREE

**Combination Platter** (Order min. two) | (per person) **13.50**

Samosa, onion bhaji, malai chicken tikka, lamb chops and fish tikka.

**Tandoori Platter** (Order min. two) | (per person) **15.00**

Malai chicken tikka, tandoori chicken, lamb chops, fish tikka, tandoori king prawn.

**Vegetarian Platter** (Order min. two) | (per person) **11.00**

Samosa, onion bhaji, vegetables pakoda, paneer pakoda and vegetables spring rolls.

**Vegetables Samosa** (Two pic's) | **6.50**

Savoury felling of potatoes, peas and spices wrapped in flaky pastry and deep fry.

**Onion Bhaji** (Three pic's) | **6.00**

Onion fritters, chickpea flour, herbs, spices mix together and deep fry.

**Vegetables Pakoda** (Three pic's) | **6.00**

Selected vegetable bites, chickpea flour mix together and deep fry.

**Vegetables Spring Rolls** (Ten pic's) | **8.00**

Indo Chinese entrée made of shredded vegetables wrapped in a pancake made of rice flour and deep fry.

**Tandoori Mushrooms** (Eight pic's) | **15.00**

Mushrooms marinated in garlic and yoghurt, skewered and cooked in a clay oven.

**Paneer Pakoda** (Six pic's) | **12.00**

Home made cottage cheese layered with herbs and spices, dip in chickpea flour batter and then deep fry.

**Paneer Tikka** (Six pic's) | **14.00**

Home made cottage cheese marinated with selected spices, skewered and cooked in a clay oven.

**Chicken Tikka** (Five pic's) | **15.00**

Chicken marinated with selected spices and yoghurt, skewered and cooked in a clay oven.



### DRINK UP

India is largest milk producing country in the world





## ENTREE

**Malai Chicken Tikka** (Five pic's) | **15.00**

Chunks of bird marinated with fresh cream, traditional herbs and spices, skewered and cooked in a clay oven.

**Achari Tikka** (Five pic's) | **15.00**

Chicken marinade with Indian pickle, traditional spices and yoghurt, skewered and cooked in a clay oven.

**Tandoori Chicken Half** (One leg, one breast) | **12.50**

**Tandoori Chicken Whole** (Two legs, two breasts) | **24.50**

Whole bird marinade with yoghurt, ginger, garlic, herbs and spices of India subcontinents, skewered and cooked in a clay oven.

**Tandoori Chicken Wings** (Eight pic's) | **14.00**

Chicken wings marinated with yoghurt, traditional herb and spices, skewered and cooked in a clay oven.

**Chicken Lollipop** (Six pic's) (Chef Special) | **15.00**

Entrée from Indo-China, deep fried battered chicken nibbles.

**Lamb Tikka** (Five pic's) | **15.50**

Lamb backstrap marinated with authentic herbs and spices, skewered and cooked in a clay oven.

**Lamb Chops** (Four pic's) | **19.50**

Young lamb cutlets marinated with yoghurt, fresh ginger, garlic and authentic herbs, skewered and cooked in a clay oven.

**Tandoori King Prawn** (Eight pic's) | **18.00**

New Zealand sea prawn marinated with aromatic herbs, skewered and cooked in a clay oven.

**Fish Tikka** (Five pic's) | **16.00**

Gurnard fish fillet marinade with yoghurt, grounded herbs and spices, skewered and cooked in a clay oven.

**Prawn Pakoda** (Eight pic's) | **17.00**

King prawns dip in batter of chickpea flour, spices and deep fry.



### NUTRITIOUS NUTMEG

Nutmeg is a highly effective stress reliever

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## CHICKEN

(ALL MAINS SERVED WITH PREMIUM BASMATI RICE)

**Butter Chicken** | 21.50

All-time favourite around the world dish cooked in a mildly butter sauce and finished with fenugreek leaves.

**Chicken Tikka Masala** | 21.50

Dish of chunks of roasted marinated chicken cooked with selected spices and cream.

**Chicken Korma** | 21.50

Clay oven cooked chunks of chicken braised with creamy sauce, traditional herbs and spices.

**Mango Chicken** | 21.50

Clay oven cooked chunks of chicken tempered with mango sauce and grounded spices.

**Chicken Bhuna** | 22.00

Roasted marinated chunks of boneless chicken dry preparation, stir fry with onions, ginger, garlic, capsicum, grounded spices and curry sauce.

Please ask order taker for dairy free!

**Chicken Vindaloo** | 21.50

A hot dish from subcontinents of India cooked with vindaloo masala, capsicum, vinegar and spices.

**Chilli Chicken (Chef's Special)** | 22.00

Dish from Indo-China, battered boneless chicken fried and sauté in garlic, capsicum and spring onions.

**Chicken Madras** | 22.00

Dish from subcontinents of India, clay ovened boneless chicken cooked with exotic ground spices.

**Murg Mughlai Masala** | 22.00

Chunks of chicken cooked in a mild creamy sauce, then finished with vegetable gravy and egg.



### HOT STUFF

India is home to the "ghost chilli", one of the hottest in the world





## CHICKEN

(ALL MAINS SERVED WITH PREMIUM BASMATI RICE)

### Chicken Saagwala

21.50

Clay ovened marinated chunks of chicken tempered with spices, tomatoes, herbs, spinach and finish with fresh cream.

Please ask order taker for dairy free!



### Chicken Kadai

21.00

Roasted chunks of marinated chicken cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.



### Chicken Posht

22.00

Tender cubes of chicken sauteed in a vegetable gravy with garlic, ginger, herbs and spices, tomatoes and poppy seeds.



### Chicken Jalfrezi

22.00

Clay ovened boneless marinated chicken cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.

Please ask order taker for dairy free!



### Saket Chicken (Chef's Special)

22.00

Diced chicken cooked in vegetable gravy with freshly ground herbs, spices, cream and finished with lots of fresh corianders.



### Chicken Achari

20.50

Clay ovened marinated chunks of chicken tempered with spices, onion seeds, herbs and finished with Indian pickle.



### Balti Dansak Chicken

21.50

Clay oven cooked chunks of chicken simmered with black lentils, tempered with herbs, spices, cream and vegetable gravy.

Please ask order taker for dairy free!



### Chicken Do Payaza

21.50

Cubes of chicken tossed with chunks of onion in a vegetable gravy along with herbs, spices and finished with fresh cream.



#### CURIOUS CINNAMON

Is known to help lower blood sugar levels and reduces the risk of heart disease



## LAMB/GOAT

(ALL MAINS SERVED WITH PREMIUM BASMATI RICE)

**Lamb/Goat Korma** | **22.00**

Tender diced lamb/goat braised with creamy sauce, traditional herbs and spices.



**Lamb/Goat Tikka Masala** | **22.50**

Young lamb/goat cooked with selected spices, cream and exotic herbs which give curry red colour.



**Lamb/Goat Rogan Josh** | **22.50**

Lamb/goat cooked with aromatic cloves, cinnamon, cardamom and masala.



**Lamb/Goat Vindaloo** | **22.50**

A hot dish from subcontinents of India cooked with vindaloo masala, capsicum, vinegar and spices.



### POWERFUL PEPPER

Pepper is known to fight against cold and is particularly effective against throat infections

**Lamb/Goat Saagwala** | **22.50**

Tender diced lamb/goat tempered with spices, tomatoes, herbs, spinach and finish with fresh cream.

Please ask order taker for dairy free!



**Lamb Posht** | **22.50**

Tender cubes of lamb sauteed in onions, garlic, ginger, herbs and spices, tomatoes and poppy seeds.



**Lamb/Goat Bhuna** | **23.00**

Diced lamb/goat dry preparation, stir fry with onions, ginger, garlic, capsicum, grounded spices and curry sauce.



**Lamb/Goat Kadai** | **22.50**

Lamb/goat cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.



**Lamb/Goat Jalfrezi** | **23.00**

Dices of young lamb/goat cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.

Please ask order taker for dairy free!





## LAMB/GOAT

(ALL MAINS SERVED WITH PREMIUM BASMATI RICE)

### Lamb/Goat Madras

22.00



Dish from subcontinents of India, lamb/goat cooked with exotic ground spices.

### Lamb/Goat Supreme (Chef Special)

23.00



Lamb/goat cooked with ginger, garlic, spices, curry masala and finished with coconut cream.

Please ask order taker for dairy free!

### Lamb/Goat Do Payaza

22.50



Lamb/goat tossed with chunks of onion in a vegetable gravy along with herbs, spices and finished with fresh cream.

### Lamb/Goat Balti

22.50



Chunks of lamb/goat cooked in variety of spices to give an exotic aroma such as cardamom, ginger, garam masala, cumin seeds and tomatoes.

### Lamb/Goat Achari

22.50



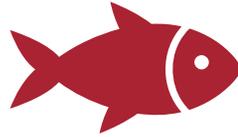
Diced lamb/goat tempered with spices, onion seeds, herbs and finished with Indian pickle.

Please ask order taker for dairy free!



#### A TEAM EFFORT

India broke a Guinness World Record by planting nearly 50 million trees in 24 hours to raise awareness of conservation



## SEAFOOD

(ALL MAINS SERVED WITH PREMIUM BASMATI RICE)

### Butter Prawns

23.50

Prawns simmered in a mildly butter sauce and finished with fenugreek leaves



### Goa Prawns

23.50

Dish from Indian subcontinent cooked with coconut milk, capsicum, tomato, spices and finished with cream.



### Prawn Jalfrezi

23.50

Prawns cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.

Please ask order taker for dairy free!



### Kadai Prawns

23.50

Prawns cooked with ginger, garlic, vegetable sauce, selected spices and finished with fresh cream.



### Prawn Saagwala

23.50

Prawns tempered with spices, tomatoes, herbs, spinach paste and finish with fresh cream.

Please ask order taker for dairy free!



### Prawn Do Payaza

23.50

Prawn tossed with chunks of onion in a vegetable gravy along with herbs, spices and finished with fresh cream.



### Prawn Handi Masala

23.50

Prawn cooked in a vegetable gravy with curry masala, capsicum, herb, spices and finished with fresh cream.



### Fish Curry

23.50

Gurnard fish fillet cooked with onion tomato base gravy and aromatic herbs.



### Fish Malabari

23.50

Gurnard fish fillet tempered with chopped onions, ginger, garlic, capsicum, creamy sauce and finished with vinegar.



### Fish Madras

23.50

Dish from subcontinents of India, gurnard fish cooked with exotic ground spices.



#### VERSATILE CORIANDER

Coriander is a great source of dietary fibre and is also very high in protein



## VEGETARIAN

(ALL MAINS SERVED WITH PREMIUM BASMATI RICE)

### Matar Paneer

17.50

North India dish cooked with green peas, cottage cheese, tomatoes base sauce and spices.



### Palak Paneer

18.00

Freshly blended spinach cooked with homemade cottage cheese and exotic spices.



### Paneer Makhani

17.50

Homemade cottage cheese cooked in butter sauce with touch of fenugreek.



### Kadai Paneer

18.00

Homemade cottage cheese cooked with tomatoes, onions, bell peppers, and blend of spices.



### Shahi Paneer

18.00

Homemade cottage cheese cooked with thick gravy made up of cream and finished with aromatic herbs.



### Malai Kofta

17.50

Hugely popular dish on Indian restaurant menu, deep fried dumplings made of nuts, raisins, cottage cheese, potatoes and simmered in creamy sauce.



### Mushroom Matar Masala

17.50

White button mushrooms and green peas tempered in onion tomato gravy and spices.



### Mushroom Do Payaza

17.50

Mushrooms cooked with chunks of onion and tomato along with garlic.



### Mix Vegetables

16.50

Assorted vegetable cooked with rich blend of spices, herbs and gravy.

Please ask order taker for dairy free!



### Vegetable Jalfrezi

16.50

Assorted vegetables cooked with coconut milk, fresh tomatoes, capsicum and spices from southern part of India.

Please ask order taker for dairy free!



#### CURING CUMIN

Cumin is a great aid in digestion and boosts the immune system



## VEGETARIAN

(ALL MAINS SERVED WITH PREMIUM BASMATI RICE)

**Vegetable Korma** | **16.50**

Assorted vegetables braised with creamy sauce, traditional herbs and spices.



**Butter Vegetables** | **17.50**

Assorted vegetables cooked in butter sauce with touch of fenugreek.



**Aloo Jeera** | **15.00**

Boiled dice potatoes tempered with cumin seeds and spices.



**Aloo Gobi** | **16.50**

Potatoes and cauliflower cooked with cumin seeds, turmeric, coriander and spices.



### VEGES FOR ALL

India has the world's lowest meat consumption per person, with 40% of the population being vegetarian

Please ask order taker for dairy free!

**Aloo Saagwala** | **16.50**

Freshly blended spinach cooked with potatoes and exotic spices and finished with fresh cream.

Please ask order taker for dairy free!



**Daal Makhani** | **16.50**

Boiled black lentils and red kidney beans cooked with rich butter, fresh cream and exotic spices.

Please ask order taker for dairy free!



**Daal Tarka** | **16.50**

Specially prepared lentil tempered with cumin seeds and garlic.

Please ask order taker for dairy free!



**Baigan Bharta** | **17.00**

Mashed roasted eggplant cooked with garlic, ginger and seasoned with herbs.

Please ask order taker for dairy free!





## RICE PREPARATIONS

<b>Plain Rice</b>	<b>4.00</b>
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Steamed premium basmati rice.

<b>Jeera Rice</b>	<b>7.00</b>
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Steamed premium basmati rice tempered with cumin seeds.

<b>Peas pulao</b>	<b>8.00</b>
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Steamed premium basmati rice tempered with green peas and seasonings.

<b>Vegetable Biryani</b>	<b>18.50</b>
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Biryani is popular throughout South Asia, parboiled premium basmati rice, assorted vegetables and biryani masala cook together.

Please ask order taker for dairy free!



<b>Chicken Biryani</b>	<b>21.50</b>
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Clay ovened marinated cubes of chicken, parboiled premium basmati rice and biryani masala cook together.

Please ask order taker for dairy free!



<b>Lamb/Goat Biryani</b>	<b>21.50</b>
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Dices of young lamb/goat, parboiled premium basmati rice and biryani masala cook together.

Please ask order taker for dairy free!



### TASTY TURMERIC

Known as golden spice of India, turmeric purifies the blood and prevents coughs and colds



## NAAN (BREADS)

<b>Plain Naan or Butter Naan</b>	<b>3.00/3.50</b>
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Teardrop shape leavened bread made of refined flour dough, milk, egg white and baked in clay oven.

<b>Garlic Naan</b>	<b>4.00</b>
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Plain naan coated with finely chopped garlic and baked in clay oven.

<b>Onion Kulcha</b>	<b>5.50</b>
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A round bread stuffed with finely chopped onions, spices and baked in clay oven.

<b>Cheese Naan</b> (Cottage or Mozzarella)	<b>5.50</b>
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A round bread stuffed with grated cottage or mozzarella cheese, spices and baked in clay oven.

<b>Kashmiri Naan</b>	<b>5.50</b>
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Bread stuffed with cashew nuts and raisins.

<b>Vegetable Kulcha</b>	<b>5.50</b>
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Bread stuffed with mix vegetable and seasonings.

<b>Chicken Naan / Keema Naan</b>	<b>5.50</b>
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Bread stuffed with spiced mince chicken and baked in clay oven.

<b>Plain Roti/Butter Roti</b>	<b>3.00/3.50</b>
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A round bread made of wheat flour dough and baked in clay oven.

<b>Aloo Paratha</b>	<b>5.50</b>
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A bread made of wheat flour, stuffed with spiced mashed potatoes and baked in clay oven.

<b>Laccha Paratha</b>	<b>5.00</b>
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Flaky bread made of wheat flour, baked in clay oven.

<b>Chocolate Naan</b>	<b>5.50</b>
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Chocolate chips stuffed bread, baked in clay oven.



### SPLENDID SAFFRON

Saffron is actually more valuable by weight than gold. It is rich in both vitamin C and vitamin A



## ACCOMPANIMENTS

**Papad** (Roasted or deep fried - four pic's) | 3.00

A thin, crisp, round shaped made from peeled lentils and pulses flour.

**Raita** | 4.00

Plain curd mixed with grated cucumber, onion and roasted cumin powder.

**Mint Chutney** | 4.00

King of accompaniment. Mint leaves, yoghurt, mustard, herb and spices blend together.

**Tamarind Chutney** | 4.00

Made of fresh tamarind, gaggery and herbs, sweet and sour in taste.

**Mixed Pickle** | 4.00

Varieties of vegetables and fruits marinated in brine, edible oil along with spices and herbs.

**Mango Chutney** | 5.00

Made from grated mango, sugar and herbs.

**Green Salad** | 8.00

Long dices of cucumber, tomatoes, carrots, onions (optional), shredded lettuce dressing with lemon and chat masala.

**Kachumber** | 4.00

Chopped onions, tomatoes, cucumber, coriander mix together and finished with lemon juice and chat masala.



### FASHINATING FENUGREEK

Fresh fenugreek helps reduce both internal and external inflammation

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## DESSERT

Mango Sorbet	5.50
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French Vanilla Ice Cream	5.50
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Chocolate Ice Cream	5.50
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Gulab Jamun	6.50
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(Deep fried dumplings made of milk, dipped in sugar syrup)



### GOAL!

The most popular sport in India is cricket but the national sport is hockey

# Thank You!