

buddha-bar Curry House

Entree

<i>Trio of Dips with and selection of toasted breads</i>	14
<i>Veg Spring rolls served with sweet and sour chilly sauce</i>	12
<i>Vegetable fritters (onion, tomato, capsicum ,chilly mixed with white lentils batter deep fried served with coconut chutney</i>	14
<i>Vegetable Samosa(onion ,potato, peas , paneer & coriander served with mint & sweet mango chutney</i>	12
<i>Vegetable pakora (Spinach , Eggplant , potato and onion deep fried served with sweet chilly sauce and minted yoghurt)</i>	12
<i>Tandoori Chicken tikka served with minted yoghurt</i>	15.5
<i>Beef Chilly served with yoghurt</i>	17
<i>Thai fish cakes with lime, chilli and coriander dipping sauce</i>	14.5
<i>Poppy Seed Squid on a mix salad with Gremolata Dressing</i>	18
<i>Mixed tasting plate (For Two)- A selection of Samosas, spring rolls, Veg pakora, naan bread ,chicken tikka two dipping sauces</i>	24

Indian Main Courses

<i>Butter Chicken, Buddha bar's signature dish. Chicken marinated in spices and yoghurt, mild chilli, tomato, garam masala, fenugreek leaves and topped with finely cut coriander.</i>	24
<i>Chicken Rogan Josh Typical Punjabi style chicken cooked with selected aromatic herbs</i>	24
<i>Chicken Jal Frezi A dry chicken dish mixed with a variety of vegetables.</i>	24
<i>Chicken Vindaloo Marinated chicken thigh fillets carefully cooked with onion and a tomato based sauce with a blend of hot Indian spices.</i>	24
<i>Lamb Korma Lamb marinated in yoghurt and slowly cooked in exotic Indian spices finished with cream and cashews.</i>	24
<i>Kadaai Lamb Chunks of Lamb cooked with crushed tomato and tempered with onion, capsicum and chick peas.</i>	24
<i>Lamb Palak Tender lamb cooked in an English spinach puree along with ginger and selected Indian spices.</i>	24
<i>Beef malabari From the Malabari coast of India a slow cooked chunky beef curry cooked with potato and fresh coconut milk and coconut oil.</i>	24
<i>Beef Rogan Josh Typical Punjabi style beef cooked with selected aromatic herbs</i>	24
<i>Beef Vindaloo Marinated tender cuts of beef carefully cooked with onion and a tomato based sauce with a blend of hot Indian spices.</i>	24

Turn over for more options

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Beef Madrasí	24
<i>Chunks of Beef cooked in traditional Madrasí style, tempered with mustard, red chillí and curry leaves.</i>	
Green Beef Curry	24
<i>Chefs own beef curry cooked with snow peas capsicum, broccoli and beans in a creamy coconut sauce.</i>	
Goat Pepper Stew	26
<i>Tender pieces of Goat on the bone slow cooked in a creamy cashew based sauce with black pepper and fresh coriander leaves.</i>	
Goat Vindaloo	26
<i>Marinated tender cuts of Goat on the bone carefully cooked with onion and a tomato based sauce with a blend of hot Indian spices.</i>	

Vegetarian Main Courses

Allo Mutter Sagg	18
<i>A delicious spicy dish containing potatoes, spinach and peas cooked in a butter sauce.</i>	
Vegetable Jalfrezi	20
<i>Mixed vegetables cooked with selected aromatic herbs and spices.</i>	
Chana Masala	22
<i>A traditional North Indian dish comprising mainly chick peas, ginger and garlic cooked slowly in a tomato onion based sauce.</i>	
Dhal Kerala	18
<i>Red Lentils tempered with fenugreek, mustard, red chillí and curry leaves.</i>	
Brinjal Bhaji	20
<i>Smoky eggplant cooked in an onion and tomato gravy Maharashtra style. Ideal with Naan bread.</i>	

Sides

<i>Basmati rice/ Lemon rice/ coconut rice</i>	5.5
<i>Garlic /plain / butter naan</i>	5.5
<i>Raita</i>	3
<i>Mint Yoghurt</i>	3
<i>Papaddums with raita & sweet mango chutney</i>	6.5
<i>Sweet mango chutney</i>	3.5
<i>Mixed pickle</i>	3.5

Desserts

<i>Gulab Jamun (3 pieces) with vanilla ice cream</i>	8
<i>Rasmalai served with chocolate ice cream</i>	12
<i>Rice Pudding served with ice cream</i>	12

Allergic Information :

Our Dishes may contain dairy products and nuts or some other food allergic ingredients according to dietary requirements . So the customers are advised to ask our wait staff to check with the chef's so that we can make sure we provide you the right food.

Terms and Conditions :

- Credit cards will attract 1.5 % surcharge ,15 % service charges apply on Public Holidays .*
- Please ensure you only order as much as you can eat .Customers are respectfully advised to finish all the food order before re-ordering (this is to prevent unnecessary wastage of food).The management reserves the right to charge for all food ordered and not eaten at full A La Carte prices.*
- Strictly NO Take-Away*
- Members of the same party Choosing items from different A La Carte menu are respectfully advised to sit on a separate table.*
- No separate billing*
- No Discount Vouchers/cards or Gift vouchers are valid with eat as much as you can option .*