

FRIENDS

Cuisine Gordonton

Dining
Menu

Appetisers

1. **Veg Pakoda (6 Pieces)** 16
Chopped vegetables mixed with chickpeas, flour mild spices and deep fried.
2. **Gobhi Pakoda (6 Pieces)** 16
Cauliflower mixed with chickpeas flour, mild spices and deep fried.
3. **Harabara Kebab** 16
Chopped green vegetables, potatoes and mixed with mild spices and deep fried.
4. **Samosa (2 Pieces)** 12
Triangular flour pastry stuffed with potatoes, peas, cashews, mixed with spices and deep fried.
5. **Lamb Samosa (2 Pieces)** 14
Triangular flour pastry stuffed with lamb mince, potatoes and spices and deep fried.
6. **Onion Rings** 12
Onion rings dipped in mild spiced gram flour batter and deep fried.
7. **Paneer Tikka Achari** 20
Paneer cubes marinated in achari spices with capsicum and onion.
8. **Vegetarian Mixed Platter** 22
An assortment of veg samosas, onion rings, gobhi pakoda and veg pakoda and served tamarind sauce.
9. **Tandoori Chicken** Half: 20 Full: 35
Whole chicken pieces marinated in yoghurt based sauce, lemon, spices and roasted in tandoor.
10. **Paneer Tikka (6 Pieces)** 20
Cottage cheese marinated and roasted in tandoori oven. Served in hot sizzler with mint chutney.
11. **Chicken Tikka (6 Pieces)** 21.50
Boneless chicken pieces marinated in yoghurt, lemon and spices and roasted in tandoori oven.
12. **Malai Tikka (6 Pieces)** 21.50
Boneless chicken marinated in yoghurt, cashews, mild spices and roasted in tandoor.
13. **Paneer Fingers** 21.50
Sliced cottage cheese dipped in marinating mix and shallow fried for a crisp. Served with mint sauce.

14. **Chicken 65** 22
Boneless chicken marinated through spices and deep fried.
15. **Fish Punjabi** 21
Fish pieces marinated with spices and deep fried.
16. **Lamb Seekh Kebab (4 Pieces)** 22
Lamb mince flavoured with spices, and roasted in a tandoori oven.
17. **Tandoori Mixed Platter** 25
Assortment of chicken tikka, fish pakoda, lamb seekh kebab and malai tikka
18. **Friends Mixed Platter (For two people)** 25
Assortment of Samosas, onion bhaji, seekh kebab and chicken tikka.
19. **Tandoori Prawns** 25
Marinated prawns with yoghurt & spices and roasted in clay oven.

Punjabi Menu

1. **Chole Bhature** 18
Chana masala with fried bhature, served with pickle and onion salad.
2. **Samose Choley** 15
Made with scrambled samosas topped with Channa masala with tamarind and mint chutney.
3. **Dahi Bhalla** 15
Deep-fried dumplings of lentils and topped with yoghurt and tamarind chutney.
4. **Amritsari Thali** 18
Thali includes chana masala, raita, amritsari kulcha, pickle and onion salad and gulab jamun.

South Indian

1. **Plain Dosa** 20
Crispy stuffed pan cake made fermented lentil and rice flour.
2. **Onion Dosa** 22
Crispy pan cake made fermented lentil and rice flour and stuffed with onions.
3. **Masala or Mysore Masala Dosa** 22
rice flour, stuffed with masala potatoes or masala potatoes with spicy chutney.
4. **Egg or Lamb or Chicken Dosa** 25
Crispy Pancake stuffed with cooked egg or lamb mince or shredded chicken.



Friends Indo Chinese

1. **Hakka Noodle (veg)** 22
2. **Hakka Noodle (chicken)** 24
3. **Veg Manchurian (dry)** 20
4. **Chicken Manchurian (dry)** 24
5. **Chilli Chicken (dry)** 24
6. **Chilli Paneer (dry)** 22
7. **Veg Fried Rice** 18
8. **Chicken Fried Rice** 22

Chicken

1. **Butter Chicken** 24
Chicken tikka cooked in creamy tomato and cashew gravy with mild spices
2. **Chicken Korma** 24
Boneless pieces of chicken cooked in ground cashew nuts and cream based gravy to create rich and nutty flavour.
3. **Chicken Tikka Masala** 24
Chicken tikka sautéed with chopped capsicum and onion and cooked in thick onion and creamy gravy with fresh tomatoes and oriental spices.
4. **Chicken Kadhai** 24
Chicken sautéed with julienne capsicum and onion and cooked in onion and tomato based gravy with whole ground spices.
5. **Chicken Vindaloo** 24
Chicken cooked with special spicy vindaloo paste, onion based gravy and carefully selected spices.
6. **Chilli Chicken** 24
Diced chicken marinated with corn flour, deep fried and then cooked with capsicums, onions and tantalizing Chinese sauces.
7. **Honey Chilli Chicken** 24
Chicken strips marinated with corn flour, deep fried and then cooked with capsicums, onions and Chinese sauces and honey.
8. **Chicken Manchurian** 24
Chicken dumplings deep fried and cooked with Indian spices and flavoured with soya sauce and vinegar.

9. **Chicken Jalfrezi** 24
Chicken tikka in a spicy tomato sauce studded with stir-fried peppers, tomatoes and onions.
10. **Chicken Madras** 24
A traditional south Indian dish, Boneless pieces of chicken cooked in coconut based gravy.
11. **Chicken Curry Punjabi** 24
Chicken cooked in simple onion and tomato based gravy with freshly ground spices.
12. **Chicken Saag** 24
Tender pieces of chicken cooked in subtly flavoured spinach, ginger, garlic and spices.
13. **Chicken Do Pyaaza** 24
Chicken pieces cooked in onion gravy with spices, herbs, and sautéed with cubes of onions.
14. **Chicken Chettinadu** 24
Chicken cooked with onion based gravy with black pepper, garlic, ginger, curry leaves and herbs.
15. **Chicken Nilgiri** 24
Chicken cooked with mint, spinach, coriander, curry leaves and other Indian spices.
16. **Mango Chicken** 24
Tender pieces of chicken cooked in mango puree and mild spices.
17. **Chicken Kolapuri** 24
Marinated chicken cooked in onion and tomato based gravy with Indian spices and mustard seeds.
18. **Chicken Vilayati** 24
Boneless chicken cooked with cheese, fenugreek leaves in a cashew nut gravy.
19. **Pepper Chicken Curry** 24
Boneless chicken cooked with crushed black peppers, with Indian masala gravy.
20. **Chicken Potato Curry** 24
Chicken and potato cooked together in Indian spices.
21. **Methi Malai Chicken** 24
Tender chicken cooked in a creamy fenugreek sauce with aromatic spices.





Lamb

1. **Lamb Rogan Josh** 26
Boneless lamb cooked with crushed spices in onion and tomato-based gravy.
2. **Lamb Korma** 26
Boneless lamb cooked with ground cashew nut and cream based gravy to create unique nutty flavour.
3. **Lamb Kadhai** 26
Lamb sautéed with thick cut pieces of onion and capsicum cooked in onion gravy and spices.
4. **Lamb Madras** 26
A south Indian dish, boneless pieces of lamb cooked in coconut based gravy.
5. **Lamb Chettinadu** 26
Lamb cooked with onion based gravy with black pepper, garlic, ginger, curry leaves, herbs and spices.
6. **Lamb Vindaloo** 26
A specialty from Goa. Boneless pieces of lamb prepared with special vindaloo paste and selected spices.
7. **Lamb Saag** 26
Tender pieces of lamb cooked in subtly flavoured spinach and cream.
8. **Lamb Do Pyaaza** 26
Lamb pieces cooked in onion gravy With special spices and herbs and sautéed with cubes of onions.
9. **Lamb Masala** 26
Slow cooked lamb curry in onion based gravy with tomatoes, garlic, and selected spices.
10. **Lamb Nilgiri** 26
Marinated lamb cooked with mint, spinach, coriander, curry leaves and other Indian spices and spices.
11. **Lamb Nawabi** 26
Lamb cooked in fried onion with cashew gravy and spices.
12. **Lamb Takatak** 26
Tender pieces of lamb and potato cooked in thick chef special gravy.

13. **Lamb Perrattal** 26
Slow cooked lamb cooked in thick onion and tomato-based gravy with mustard seeds, curry leaves and spices.
14. **Lamb Balti** 26
Lamb cooked in onion and tomato base gravy sliced with vegetables and spices.

Beef

1. **Beef Rogan Josh** 25
Boneless beef cooked with crushed spices in onion and tomato based gravy.
2. **Beef Vindaloo** 25
A specialty from Goa. Boneless pieces of beef prepared with special vindaloo paste and spices.
3. **Beef Madras** 25
A traditional south India dish. Boneless pieces of beef cooked in coconut based gravy.
4. **Beef Korma** 25
Boneless beef cooked in ground cashew nut and cream based gravy.
5. **Beef Masala** 25
Slow cooked beef curry in onion based gravy with tomatoes, garlic and selected spices.
6. **Beef Takaktak** 25
Tender pieces of beef and potato cooked in a thick chef special gravy.

Goat Curry

1. **Goat Curry** 26
Traditional Indian Style goat curry with bones.

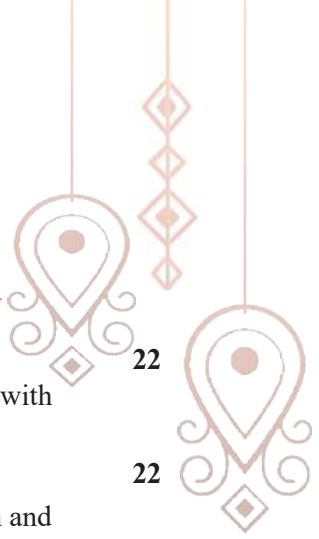


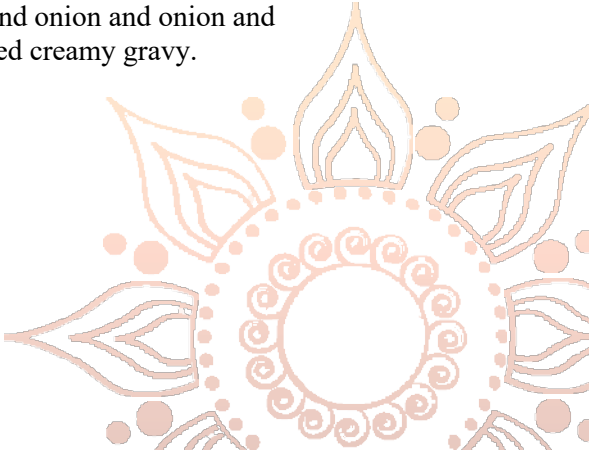


Seafood

1. **Prawn Malabari** 26.50
From South India, Prawns cooked with coconut cream, curry leaves and south Indian spices.
2. **Butter Prawns** 26.50
Prawns cooked in delicate butter and tomato based creamy gravy.
3. **Prawn Jalfrezi** 26.50
Prawns cooked in a spicy tomato gravy a spicy tomato sauce studded with stir-fried peppers, tomato and onions.
4. **Prawn Masala** 26.50
Slow cooked prawns curry in onion based gravy with tomatoes, garlic and spices.
5. **Prawn Do Pyaaza** 26.50
Prawns cooked in onion gravy with special spices and herbs and sautéed with cubes of onions.
6. **Fish Curry** 26
Fish cooked in simple onion and tomato based gravy with freshly ground spices.
7. **Fish Malabari** 26
Fish cooked with coconut milk, curry leaves and south Indian spices.
8. **Fish Masala** 26
Fish cooked and simmered in tomato and onion sauce enriched with our chefs special sauce.
9. **Fish Jalfrezi** 26
Fish cooked in a spicy tomato gravy in a spicy tomato sauce studded with stir-fried peppers, tomato and onions.
10. **Goan Fish Curry** 26
Fish cooked in a fine thick tomato and coconut gravy.

Vegetarian



1. **Jeera Aloo** 22
Potatoes tossed in oil, flavoured with cumin seeds and tomatoes.
 2. **Aloo Matar** 22
Potatoes and peas cooked in onion and tomato based gravy with mild spices.
 3. **Aloo Gobhi** 23
Potatoes and cauliflower cooked in onion and tomato based gravy with mild spices.
 4. **Gobhi Matar Masala** 23
Cauliflower and peas cooked with cumin seeds, tomatoes, ginger and garlic with spices.
 5. **Dal Makhani** 23
Creamed whole urad lentils tempered and seasoned with mild spices finished with butter in a true Punjabi style.
 6. **Dal Fry** 23
Yellow lentil is cooked on slow heat, seasoned with sautéed onion, ginger and tomatoes and garnished with coriander.
 7. **Vegetable Korma** 23
Mix vegetables cooked in mild special cashew and creamy gravy.
 8. **Navratan Korma** 23
Mix vegetables and cottage cheese cooked in cashew nut gravy, dry fruits with subtle rose water.
 9. **Chana Masala** 22
Chickpeas cooked with onion and tomato gravy with special spices and coriander.
 10. **Matar Paneer** 23
Peas and cottage cheese cooked in onion and tomato based gravy with Punjabi style.
 11. **Kadhai Paneer** 23
Cottage cheese cooked with julienne capsicum and onion and onion and tomato based creamy gravy.
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12. Paneer Tikka Masala	23
Cottage cheese marinated in Indian herbs & cooked in clay oven, then mixed with thick sauce of tomatoes, capsicum, onion and spices.	
13. Butter Paneer	23
Cottage cheese cooked in tomato and creamy gravy with mild spices.	
14. Butter Paneer Masala	23
Cottage cheese cooked with tomato, chopped onion and capsicum with creamy sauce.	
15. Palak Paneer	23
Cubes of cottage cheese cooked in spinach and exotic spices.	
16. Palak Kofta	23
Dumplings of vegetables cooked in spinach and spices.	
17. Shahi Paneer	23
Fresh cottage cheese cooked in creamy cashew nut gravy with mild spices.	
18. Chilli Paneer	23
Diced cottage cheese marinated with corn flour, deep fried and then stir fried with capsicums, onions and tantalizing Chinese sauces.	
19. Malai Kofta	23
Dumplings of cottage cheese and potatoes, cooked in cashew gravy.	
20. Veg Manchurian	23
Mix vegetable dumplings deep fried and cooked with garlic, ginger, spices and flavoured with soya sauce and vinegar.	
21. Paneer Do Pyaza	23
Cottage cheese pieces cooked in onion gravy with special spices and herbs and sauteed with cubes of onion.	

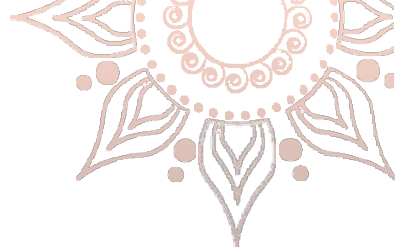
Biryani

1. Vegetarian Biryani	23
Fragrant colourful basmati rice with mix vegetables cooked in butter, Indian spices and dry fruits.	
2. Paneer Biryani	24
Fragrant colourful basmati rice with cottage cheese cooked in butter, Indian spices and dry fruits.	

3. Chicken or Lamb or Egg Biryani	24
Fragrant colourful basmati rice cooked in butter, Indian spices and dry fruits.	
4. Prawn or Fish Biryani	25
Fragrant colourful basmati rice with prawns cooked in butter, Indian spices and dry fruits.	

Tandoori Breads

1. Plain Naan	5
Famous Indian fine flour soft bread.	
2. Tandoori Roti	5
Traditional Indian wheat flour flat bread.	
3. Garlic Naan	6
Traditional Indian hot bread coated with garlic and butter.	
4. Butter Naan	6
Famous Indian hot bread with flaky layers and coated with butter.	
5. Cheese Naan	7
Naan stuffed with cheese.	
6. Cheese & Garlic Naan	7
Naan stuffed with cheese and garlic.	
7. Laccha Parantha	6
A flaky wheat-flour bread, enriched with butter.	
8. Amritsari Kulcha	8
Naan stuffed with potatoes and tangy spices.	
9. Paneer Kulcha or Gobhi Kulcha	7
Naan stuffed with cottage cheese/ cauliflower, coriander, herbs and spices.	
10. Aloo or Onion Kulcha	7
Naan stuffed with potatoes/onion/ cauliflower, herbs and spices.	
11. Aloo Gobhi Kulcha	7
Naan stuffed with potatoes and cauliflower, herbs and spices.	
12. Peshawri Naan	7
Naan stuffed with coconut, dry fruits.	
13. Keema Naan	7.50
Naan stuffed with cooked spiced lamb Mince.	



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| 14. Chicken Naan | 7.50 |
| Naan stuffed with chicken mince and spices. | |
| 15. Chicken Chilli Naan | 7.50 |
| Naan stuffed with chicken tikka mince, cheese, onion, capsicum and coriander. | |
| 16. Cheese Chilli Naan | 7.50 |
| Naan stuffed with cheese, onion, capsicum and coriander. | |
| 17. Spinach and cheese Naan | 7.50 |
| Naan stuffed with cheese and Spinach. | |

Rice

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| 1. Steamed Plain Rice | 5 |
| 2. Jira Tadka Rice | 10 |
| 3. Lemon or Tomato Rice | 12 |

Accompaniments

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| 1. Raita | 6 |
| 2. Mango Chutney | 5 |
| 3. Mix Pickle | 5 |
| 4. Poppadom | 5 |
| 5. Indian Green Salad | 14 |
| 6. Onion Salad | 10 |

Desserts

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| 1. Mango Kulfi | 10 |
| 2. Indian Kulfi | 10 |
| 3. Rasmalai | 14 |
| Saffron milk custard served with cheese balls soak in chilled sugar syrup. | |
| 4. Gulab Jamun | 12 |
| Soft balls made of reduced milk, deep fried and soaked in hot sugar syrup. | |

Lunch Combo (Only)

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| 1. Any Chicken Dish | 21.50 |
| Any chicken dish with rice, a naan and drink (330ml). | |
| 2. Any Beef Dish | 22 |
| Any beef dish with rice, a naan and drink (330ml). | |
| 3. Any Lamb Dish | 22.50 |
| Any lamb dish with rice, a naan and drink (330ml). | |
| 4. Any Vegetarian Dish | 19 |
| Any vegetarian dish with rice, a naan and drink (330ml). | |



