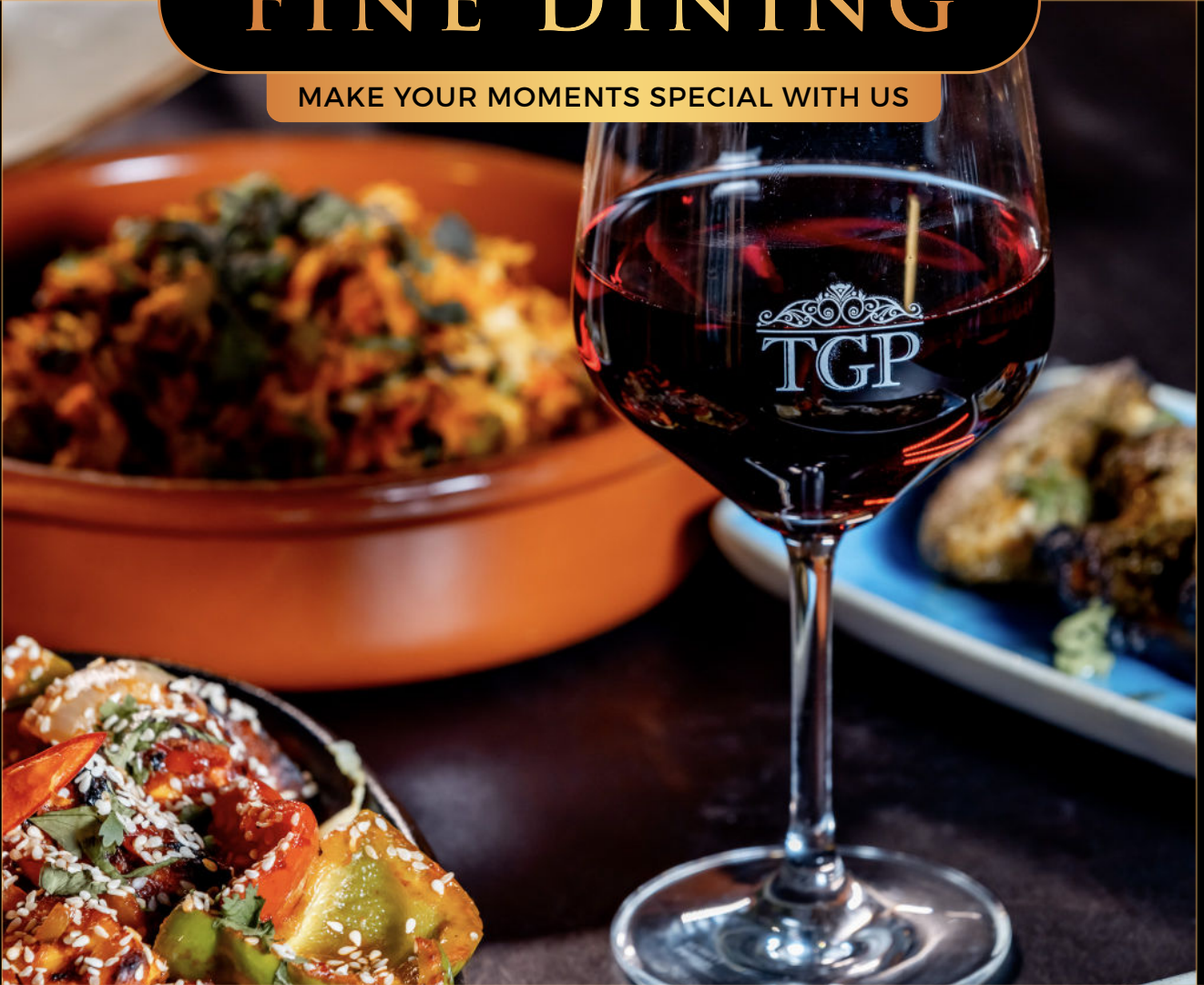


TGP  
THE  
**GRAND  
PALACE**  
INDIAN RESTAURANT

# FINE DINING

MAKE YOUR MOMENTS SPECIAL WITH US



**Gold Licence  
Caterers Accreditation  
2023**

## HOST YOUR EVENTS

- ✓ CORPORATE EVENTS
- ✓ PRIVATE FUNCTIONS
- ✓ BIRTHDAY CELEBRATIONS
- ✓ CATERING FOR ALL OCCASIONS

OUR VENUES - SYDNEY CBD | MONA VALE



# NAMASTE

The word comes from Sanskrit and literally means  
**"THE GOOD IN ME BOWS TO THE GOOD IN YOU"**

According to ancient texts, namaste is often used as a salutation to a divinity.  
Today, namaste has become a symbol of Indian tradition around the world  
and is commonly used as a simple greeting to say hello.

## MONA VALE

1725 Pittwater Road,  
Mona Vale, NSW 2103  
(02) 9979 6815


FOLLOW US ON





## SYDNEY CBD

Basement, 261 George Street,  
Sydney, NSW 2000  
(02) 8021 7696



## VEGETARIAN

**TRIANGLE SAMOSA**  **12.90**



Triangular pastry made from special dough, stuffed with spicy boiled potatoes, green peas and magical spices, deep fried to get a crunchy shell, served with tamarind chutney. A world known Indian snack.

**ACHARI PANEER TIKKA**   **21.90**


Cottage cheese cubes marinated with pickle infused yoghurt and chargilled in tandoor.

**TANDOORI MUSHROOM**   **21.90**



Fresh button mushrooms stuffed with cream cheese and special red marination, cooked in tandoor.

**PALAK CORN TIKKI**   **21.90**


Veggie patty made from baby spinach, corn kernels, panko breadcrumbs mixed with Indian herbs and deep fried until golden crisp.

**DAL CHAWAL ARANCHINI**  **21.90**

Aranchini balls made from spiced lentil, Risotto rice, Parmesan, Mozzarella cheese, pickled mayo served with crunchy papadum, sesame tomato sauce and herb chutney.

**ONION BHAJI**   **12.90**

Onion slices battered with chickpeas flour, deep fried to get a crunchy texture. Served with Chutney.

**KALE CHAAT PAKODA**  **17.90**


Fresh Kale leaves battered with chickpeas flour, deep fried to get a golden crunch, decorated with tangy chaat made from mixed Indian sauces.

## CHICKEN


**CHARCOAL TANDOORI CHICKEN**  **HALF - 20.90**

Whole game Chicken, marinated with dry spices, hung yoghurt and cooked slowly in tandoor.

**FULL - 30.90**

**MURGH TIKKA HIGHWAY**  **19.90**

Chicken thigh marinated with dry herbs and hung yoghurt roasted in clay oven.


**CHETTINAD CHICKEN 65**  **22.90**

Tender chicken strips marinated with famous spices from Chettinad region of Southern India, tossed in the pan.

## LAMB

**CHEF'S SPECIAL - LAMB BURRAH**  **27.90**

Lamb rack marinated with Chef's special spices and chargilled in tandoor.

**KAKORI SEEKH KEBAB**  **24.90**

Minced lamb kebabs prepared with Golden onion, herbs and selected spices.



GLUTEN FREE




VEGAN




SPICY

(CHECK WITH STAFF TO ALTER SPICINESS)


## SEAFOOD

**CRISPY SCHOOL PRAWNS**  **22.90**

School prawns tossed with chilli Sambal, pepper, served with Mayo and pickle.

**BARRAMUNDI MASALA**  **24.90**

Steak of Barramundi Fish pan fried with fresh herbs, lime, mint, baby young potatoes.

**PRAWN GULMOHAR**  **28.90**

King prawns cooked with rose petals, hung yoghurt, fresh cream and mustard oil.

**SOUTHERN ROCK MASALA LOBSTER**  **39.90**

Fresh lobster marinated and cooked with Chef's secret spices.

## VEGETARIAN PLATTER


**DAL CHAWAL ARANCHINI - 2 PIECES** 

**ACHARI PANEER - 2 PIECES**

**31.90**

**PALAK CORN TIKKI - 2 PIECES**

## MEAT PLATTER

**LAMB CHOPS - 2 PIECES** 

**CHICKEN TIKKA - 2 PIECES**

**39.90**

**PRAWN GULMOHAR - 4 PIECES**



## VEGETARIAN

### CHEF'S SPECIAL - DAL BUKHARA 25.90

Lentils cooked overnight with special herbs, butter and fresh cream. From the league of Master Chef.

### LASOONI DAL TADKA 23.90

Mixed legumes cooked with fresh onion, garlic, tomato sauces and spices.

### ALOO BAINGAN MASALA 23.90

Tender eggplants and potato cooked with special herbs and spices. A favourite from Northern India.

### PINDI CHHOLE 23.90

Chickpeas cooked with whole spices and Chef's special touch of herbs.

### BHINDI DO PYAZA 23.90

Baby Okra cooked with shallots, onion and tangy sauce.

### PALAK PANEER 24.90

Cottage cheese cooked with baby spinach puree, herbs and spices.

### KARAHI PANEER 24.90

Cottage Cheese cooked with a mixture of peppers and onion.

### PANEER LABABDAR 24.90

Cottage Cheese cooked in a sauce made from cashew nut, onion and tomato puree. Rich in taste and flavour.

### VEG KOLHAPURI 23.90

Melange of fresh garden veggies cooked with cashew nut and tomato gravy, black pepper and coconut cream.

### KHUMB MAKAI PALAK 23.90

Button Mushroom, Corn Kernels cooked in baby spinach puree with herbs and spices.

## CHICKEN

### CHEF'S SPECIAL - BUTTER CHICKEN 29.90

Boneless chicken breast marinated with special spices, roasted in tandoor, and cooked with flavourful and rich tomato based sauce along with butter. Butter Chicken at its best.

### CHICKEN TIKKA MASALA 27.90

Pieces of chicken tikka cooked slowly with rich sauce made from cashew nuts, tomato and spices.

### GOAN CHICKEN VINDALOO 27.90

Boneless chicken cooked in vinegar, chilli paste and spices from Goa.

### CHETTINAD CHICKEN 27.90

Boneless chicken cooked with spices from Chettinad region of Southern India along with black pepper, fresh coconut milk, and curry leaves.



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**KARAHI CHICKEN**  **27.90**  
Chicken on bone cooked in karahi pan with capsicum, onion, tomato, spices and fresh herbs.

**CHICKEN KORMA**  **27.90**  
Farm fresh chicken cooked in Chef's special Awadhi spices and creamy sauce.

**CHICKEN SAAG WALA**  **27.90**  
Roasted cubes of boneless chicken cooked in spinach and Chef's special spices.


## LAMB


**CHEF'S SPECIAL - LAMB CURRY**  **34.90**  
Lamb shank marinated overnight with Chef's selected spices and herbs, slowly cooked to preserve the flavour. Served with baby young potatoes.

**LAMB KORMA**  **28.90**  
Fresh Lamb cooked in Chef's special Awadhi spices and creamy sauce.

**LAMB MADRAS**  **28.90**  
Lamb cooked with coconut, pepper corn, curry leaves in spices from Southern India.

**BUNDELI GOAT CURRY**  **28.90**  
Carefully selected Goat cuts cooked in refined butter with secret spices.

**KASHMIRI ROGAN JOSH**  **28.90**  
Diced lamb cooked in mustard oil with Kashmiri chillies and spices from around Himalaya.

**SAAG GOSHT (LAMB)**  **28.90**  
Succulent Lamb cubes cooked in spinach puree, flavoured with fenugreek.

**LAMB VINDALOO**   **28.90**  
Lamb cubes cooked with Goan Vinegar and chilli paste along with spices from Southern India.

## SEAFOOD

**GOAN FISH CURRY**  **29.90**  
Barramundi fish cooked with Kokum (Garcinia Indica) and coconut milk. A distinct taste.

**GOAN CRAB SHAK SHAK**  **39.90**  
Mud Crabs cooked with Chef's secret Goan spices.

**PRAWNS VINDALOO**   **29.90**  
Tiger prawns cooked with red vinegar, chilli paste and flavours of Southern India.

**SEAFOOD MALABAR CURRY**  **30.90**  
Mixed seafood cooked with fresh coconut and spices from Malabar region of Southern India.

**DAB SALMON CURRY**  **30.90**  
Succulent salmon cubes cooked with fresh coconut cream and spices.



GLUTEN FREE



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SPICY

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## BEEF

BHUNA BEEF 

29.90

Tender beef marinated with ginger, garlic, spices and roasted with capsicum, onion and tomatoes.

GOAN BEEF CHILLI VINDALOO  

29.90

Beef curry full of flavours from Southern India, prepared with hot spices, vinegar and red chillies.

## BREADS

ROTI 

4.00

Wholemeal wheat bread.

## CLASSIC NAAN

4.00

Plain flour leavened, hand stretched, and baked in the heat of tandoor.

## BUTTER NAAN

5.00

Classic naan topped with butter.

CHILLI NAAN 

5.00

Classic naan topped with chilli.

## GARLIC NAAN

5.00

Classic naan topped with garlic.

## CHEESE NAAN

5.50

Classic naan stuffed with cheese.

## CHEESE &amp; GARLIC NAAN

6.50

Classic naan stuffed with cheese and topped with garlic.

## CHEESE &amp; CHILLI NAAN

6.50

Classic naan stuffed with cheese and topped with chilli.

CHILLI & GARLIC NAAN 

6.50

Classic naan topped with chilli and garlic.

## PESHAWARI NAAN

7.90

Classic naan with a filling of almonds, sultanas, desiccated coconut, fennel seeds, pistachio.

## LACHHA BUTTER PARATHA

5.00

Layered wholemeal wheat bread topped with butter.

## SPICED POTATO KULCHA

6.50

Classic naan with a filling of potato, onion, and green coriander.

## SPANISH ONION CORIANDER KULCHA

6.50

Classic naan with a filling of spanish onion and green coriander infused with aromatic spices.

MISSI ROTI 

6.00

Roti made from Gram flour mixed with various spices. A naan like no other.



GLUTEN FREE














VEGAN























SPICY

(CHECK WITH STAFF TO ALTER SPICINESS)

## RICE &amp; BIRYANI

- |  |              |
|--|--------------|
| <b>STEAMED BASMATI RICE</b>    | <b>4.90</b>  |
| Flavoursome Indian Basmati rice cooked to perfection. (Serving for 2)  |              |
| <b>JEERA RICE</b>              | <b>6.90</b>  |
| Basmati rice cooked in crackled cumin seeds. (Serving for 2)   |              |
| <b>JEERA PEAS PILAF RICE</b>   | <b>14.90</b> |
| Fragrant basmati rice cooked in crackled cumin seeds and peas.   |              |
| <b>VEGETARIAN BIRYANI</b>   | <b>23.90</b> |
| Fragrant basmati rice cooked over dum with fresh garden veggies, spices and herbs.   |              |
| <b>CHICKEN DUM BIRYANI</b>    | <b>25.90</b> |
| Fragrant basmati rice cooked over dum with succulent chicken cubes and aromatic spices.  |              |
| <b>GOAT DUM BIRYANI</b>   | <b>29.90</b> |
| Fragrant basmati rice cooked over dum with goat chunks, caramalised onion and spices.  |              |
| <b>LAMB ZAFFRANI BIRYANI</b>    | <b>27.90</b> |
| Fragrant basmati rice cooked over dum with lamb chunks, herbs and spices.  |              |
| <b>MALABAR KING PRAWNS BIRYANI</b>    | <b>29.90</b> |
| Fragrant basmati rice cooked with fresh prawns, caramalised onion and spices.  |              |

## STAPLES

- |   |             |
|---|-------------|
| <b>LACHHA PYAAZ</b>         | <b>5.00</b> |
| Onion slices topped with tangy spices.  |             |
| <b>GARDEN GREEN SALAD</b>   | <b>6.00</b> |
| Raw green vegetables served with a sprinkle of herbs and oil.   |             |
| <b>CUCUMBER RAITA</b>       | <b>5.00</b> |
| Cucumber pieces in spiced yoghurt.  |             |
| <b>MASALA PAPADUM</b>       | <b>8.00</b> |
| World famous papadums topped up with layers of spiced raw vegetables.   |             |
| <b>PLAIN PAPADUM</b>        | <b>3.00</b> |
| <b>LIME PICKLE</b>          | <b>4.00</b> |
| <b>MANGO PICKLE</b>         | <b>4.00</b> |
| <b>MIXED PICKLE</b>         | <b>4.00</b> |
| <b>CHILLI SAMBAL</b>        | <b>4.00</b> |
| <b>MINT SAUCE</b>           | <b>4.00</b> |



GLUTEN FREE



VEGAN



SPICY

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VEG & NON-VEG BANQUET  
(MIN 2 GUESTS)

## VEG BANQUET

60.00  
PER PERSON

### ENTREE

PALAK CORN TIKKI  

DAL CHAWAL ARANCHINI

ACHARI PANEER TIKKA 

### MAINS

KARAH PANEER 

DAL MAKHANI 

VEG KOLHAPURI   

### STAPLES

RICE, ASSORTED BREADS

### DESSERT

GULAB JAMUN | KULFI

## NON-VEG BANQUET

70.00  
PER PERSON

### ENTREE

MURGH TIKKA HIGHWAY 

KAKORI SEEKH KEBAB 

KING PRAWN GULMOHAR 

### MAINS

BUTTER CHICKEN 

DAL MAKHANI 

ROGAN JOSH 

### STAPLES

RICE, ASSORTED BREADS

### DESSERT

GULAB JAMUN | KULFI



GLUTEN FREE



VEGAN



SPICY

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## KIDS

## KIDS

FRENCH FRIES  

12.00

Humble potato slices deep fried to a crispy golden yellow taste.

## CHEESE BALLS

12.00

Crispy snack made with potato, cheese, herbs and spices.

## CHICKEN NUGGETS

12.00

Small pieces of deboned chicken breaded with spices, and deep fried.

JUICE BOTTLE  

4.90

Apple | Orange | Cranberry

## DRINKS – NON-ALCOHOLIC DRINKS

MASALA CHAI 

7.00

Black tea leaves boiled with cardamom, ginger, and aromatic spices, topped with milk and sugar. A favourite pastime drink from India.

MANGO | ROSE LASSI 

6.00

Yoghurt based drink made by blending with spice and flavours. Loaded with probiotic culture.

## FRESH LIME DRINK

5.00

Very refreshing homemade drink, made using fresh lime juice.

## SOFT DRINKS

6.00

Coke | Coke Zero | Lemonade | Fanta

## Lemon Lime Bitter

6.00

## Lychee Soda

7.00



## DRINKS

# DESSERT

## MANGO SAGO CUPS 🌱

14.90

Blend of mangoes, coconut milk and condensed milk, topped up with tiny tapioca pearls (sago), candy walnut and crispy coconut.

## KULFI ON STICK (MANGO | PISTACHIO & ALMOND) 🌱

8.90

Milk boiled to thicken with flavoured spices and frozen into ice cream.

## KULFI FALUDA 🌱

11.90

Milk boiled to thicken with flavoured spices and frozen into ice cream. Served in rose milk flavoured with fruit syrup, hung sabja seeds and vermicelli.

## GULAB JAMUN

7.90

Balls of all-purpose flour mixed with milk solids thickened by heating in pan and flavouring spices, deep fried and dropped into simmering sugar syrup.

## WALNUT BROWNIE CHOCO HEAVEN

12.90

Walnut Brownie topped with generous pouring of melted chocolate.

## WALNUT BROWNIE CHOCO HEAVEN WITH ICE CREAM 14.90

Walnut Brownie topped with generous pouring of melted chocolate with ice cream on top.



DESSERT



GLUTEN FREE





VEGAN





SPICY

(CHECK WITH STAFF TO ALTER SPICINESS)



## MAINS

**LASOONI DAL TADKA**   **23.90**



Mixed legumes cooked with fresh onion, garlic, tomato sauces and spices.

**PINDI CHHOLE**   **23.90**

Chickpeas cooked with whole spices and Chef's special touch of herbs.

**BHINDI DO PYAZA**   **23.90**

Baby Okra cooked with shallots, onion, and tangy sauce.


**KHUMB MAKAI PALAK**   **23.90**

Button Mushroom, Corn Kernels cooked in baby spinach puree with herbs and spices.


**ALOO BAINGAN MASALA**   **23.90**

Tender eggplants and potato cooked with special herbs and spices. A favourite from Northern India.


## BREADS

**VEGAN ROTI**  **3.50**

Wholemeal wheat bread with vegan options.

**VEGAN CLASSIC NAAN**  **3.50**


Plain flour leavened, hand stretched, and baked in the heat of tandoor, made with vegan option.

**VEGAN GARLIC NAAN**  **5.00**

Classic naan topped with garlic made with vegan option.

**VEGAN CHILLI & GARLIC NAAN**  **5.50**

Classic naan topped with chilli and garlic, made with vegan option.

**VEGAN PESHAWARI NAAN**  **7.90**

Classic naan with a filling of almonds, sultanas, desiccated coconut, fennel seeds, pistachio, made with vegan option.



**VEGAN SPICED POTATO KULCHA**  **6.00**

Classic naan with a filling of potato, onion, and green coriander, made with vegan option.

**VEGAN SPANISH ONION CORIANDER KULCHA**  **6.00**

Classic naan with a filling of spanish onion and green coriander infused with aromatic spices, made with vegan option.

## RICE & BIRYANI

**VEGAN BIRYANI**   **25.90**

Fragrant basmati rice cooked over dum with fresh garden veggies, spices and herbs. Prepared with vegan option.

**STEAMED BASMATI RICE**   **4.90**

Flavoursome Indian Basmati rice cooked to perfection.



GLUTEN FREE



VEGAN



SPICY

(CHECK WITH STAFF TO ALTER SPICINESS)

# GOLD LICENSE

## CATERERS ACCREDITATION 2023

 Restaurant  
& Catering

**Gold Licence  
Caterers Accreditation  
2023**

## HOST YOUR EVENTS

- ✓ CORPORATE EVENTS
- ✓ BIRTHDAY CELEBRATIONS
- ✓ PRIVATE FUNCTIONS
- ✓ CATERING FOR ALL OCCASIONS

- ✓ All prices include GST.
- ✓ Surcharge applicable on payments made with credit cards, debit cards, eftpos cards.
- ✓ Surcharge applicable on Special Events and Public Holidays.
- ✓ All meals cooked in 100% vegetable oil.
- ✓ There might be nuts or traces of nuts in our food.
- ✓ Please let our staff know if you have any special dietary requirements or allergies.
- ✓ All our food is HACCP approved.
- ✓ We hold GOLD LICENSE and provide catering services at function centres of your choice.

### MONA VALE

1725 Pittwater Road,  
Mona Vale, NSW 2103  
(02) 9979 6815

FOLLOW US ON



### SYDNEY CBD

Basement, 261 George Street,  
Sydney, NSW 2000  
(02) 8021 7696

# CATERING

At The Grand Palace, we take pride in going beyond our regular dining services to specialise in hosting events and providing catering services for all types of gatherings. Whether you're planning a corporate event, a wedding reception, or a private party, our dedicated team is committed to ensuring a memorable and seamless experience for you and your guests.

Our menu is carefully crafted to showcase the authentic flavours of Indian cuisine. From our signature dishes like Dal Bukhara and Butter Chicken to a wide variety of vegetarian, seafood, and meat options, we offer a diverse range of choices to satisfy every palate. Additionally, we have curated a thoughtfully selected wine, cocktail, and mocktail list to compliment the rich and diverse flavours of our menu.

