

BEEF

KASHMIRI BEEF (Indian – Mild)  
A combination of aromatic spices - coriander, garam masala, cardamom and cinnamon with tomato, yoghurt and toasted coconut makes this tender beef one for all the family.

BEEF RENDANG (Malay - Medium)  
A sweet and saucy beef simmered in coconut milk, fresh lemongrass, coriander, ginger, plus a variety of spices with toasted coconut makes this curry a best seller.

SRI LANKAN BEEF (Sri Lanka - Medium)  
Sri Lankan spices blended with tender beef pieces, black mustard seed, tomato and a little chilli – very tasty.

MASAMAN BEEF (Thai - Medium)   
Tender beef cubes with diced kumera, Thai basil & spices, crushed nuts, slivered lime leaves and cardamom pods.

VINDALOO BEEF (Indian - Hot)   
One of the worlds truly great spiced Indian curries faithfully expressed here in this recipe.

VEGETARIAN

RED THAI VEGETABLES (Thai - Medium)  
Thai spices & flavours with a medley of carrots, pumpkin, cauliflower, zucchini, capsicums, baby corn, basil and slivered lime leaves.

DHAL & VEGETABLE (Indian - Medium)  
Yellow channa dhal lentils simmered in a Madras sauce with carrots, potatoes, pumpkin and eggplant.

PALAK PANEER (Indian - Medium)   
Paneer curd, spinach, turmeric, cummin, coriander.

DHAL MAKHANI (Indian - Medium)  
Yellow and black lentils plus red kidney beans simmered with cardamom, cloves, cinnamon and tomato.

CHICK PEAS (Indian - Medium)  
An alternative vegetarian side dish of crunchy peas, onions, garlic and ginger in a Madras spice sauce.

LAMB

KORMA LAMB (Indian - Mild)   
An aromatic Indian curry with eggplant pieces, coriander, cinnamon, cardamom and crushed peanuts.

LAMB SAAG (Indian - Medium)  
Chopped spinach blended with toasted coconut and cardamom pods – a combination of wonderful flavours.

MOROCCAN LAMB (Moroccan - Medium)   
Leg lamb simmered with cumin, coriander, garnished with slivered almonds, apricots & dates.

LAMB ROGAN JOSH (Indian - Medium)   
A classical interpretation using cubed leg lamb, paprika, crushed tomatoes, cardamom and fennel.

KAMBING PEDAS (Malay - Hot)   
Leg lamb, toasted coconut, chopped chilli, lemongrass and a multitude of spices in a coconut milk sauce

SEAFOOD

SEAFOOD CURRY (Malay - Medium)  
Boneless fish fillets, prawns, squid and baby octopus simmered in a delicious sauce of seven different spices.

KERALA PRAWN (Indian - Medium)   
Tender green prawns combined with herbs and spices, crushed nuts, lemongrass and a hint of chilli.

ACCOMPANIMENTS

SAMOOSAS - Vegetables, spices, regular & cocktail size

CURRY PUFFS - Beef, veges, spice, regular & cocktail size

RICE - White - Brown - Aromatic

CHUTNEYS - Home made & International

ROTI - Malaysia's favourite bread

PAPPADOMS - Various flavours & sizes

CHICKEN

MANGO CHICKEN (Indian - Mild)  
Thigh fillets, mango pieces, crushed macadamia nuts blended with turmeric, cinnamon, paprika and nutmeg in a coconut milk and galangal sauce.

LEMONGRASS CHICKEN (Malay - Mild)  
Tenderloin fillets in a lemongrass and coconut milk sauce, turmeric, a hint of chilli and fresh basil.

BUTTER CHICKEN (Indian – Mild)  
Thigh fillets in a fragrant coconut milk sauce blended with tomatoes, coriander, methi leaves and Indian spices.

KASHMIRI CHICKEN (Indian – Mild)  
Thigh fillets simmered in a coconut milk sauce blended with spices of garam masala, cardamom, cinnamon and tomato pieces. One for all the family.

MALAY CHICKEN & VEG (Malay - Medium)  
Thigh fillets with tomato and paprika flavours coupled with cauliflower, broccoli, carrots, peas and Malay Spices.

RENDANG CHICKEN (Malay - Medium)   
Thigh fillets, fresh lemongrass, coconut milk, coriander, ginger, galangal, toasted coconut, cashew pieces make this one of our best selling curries.

GREEN THAI CHICKEN (Thai - Medium)  
Thai flavours abound in this curry of thigh fillets in a sweet and spicy coconut milk sauce, cummin, kaffir leaves and garnished with freshly shredded basil.

AYAM KELAPA (Malay - Hot)   
One of our best. Tenderloin fillets, toasted coconut, turmeric, chopped fresh chillies, coconut milk and lemongrass.

Mild 
Medium 
Hot 
Contains Nuts **N**
Contains Dairy Product **D**
Contains Gluten **G**

FUNCTION PACKS

For those larger entertaining occasions, please call and discuss your requirements. With advance notice, we provide made to order 2 kilo satchels at a saving of 10% which serve 10 people making your events so much easier to manage and enjoy.

HEATING AND SERVING SUGGESTIONS

SAMOOSAS

Place frozen on an oven papered tray. Heat for 20 mins in oven at 220 degrees. Turn over once midway. Serve with Tomato Kassaundi

CURRY PUFFS

Place frozen on an oven papered tray. Heat for 30 mins in oven at 220 degrees. Turn over at 10 minute intervals. Perfect with Brinjal Pickle

ROTI BREAD

Heat a dry non stick fry pan then turn to low. Remove paper and place bread into pan. Heat until bread rises, turn over and cook until browning appears. Cut into quarters.

CURRIES & RICE

Heat in bag... Place frozen bag in uncovered pot of boiling water for 25 minutes Microwave... Each frozen bag on high for 3 minutes. Pierce bag at top and continue for 4 minutes. Cut bag along indicated line and pour into heated serving dish. Serve with Roti Bread.

FUNDRAISING

We support this community endeavour. Please call for details and proposal pack.

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