

~ THE OFFICERS 'MESS' SUPPER MENU ~

Classic cuisine from officers' clubs, to railway cars, to the streets of India

East India Company officers and their families stationed in India were the first to be referred to as Anglo-Indian. Many of 'The Company's' officials adopted the lavish lifestyles, dress code and food habits of the ruling Moguls and Indian royalty. When they intermarried with native Indians, the Anglo-Indian community was born, and a new style of cooking evolved through the careful blending of European and Indian cooking techniques and ingredients. Within our menu are many of our favorites.

Starters

Crispy Aloo-Tikki 9 spinach-stuffed mashed potato cakes, pan-fried with fresh ground spices	Paani Puri / Dahi Puri 8 crispy flour puffs, aloo & chick-pea chaat, cold tamarind-mint water [or] spiced-yogurt	Chili Cheese Toast 9 pullman toast, mild cheddar, fresh chili
Chicken Samosas 11 seasoned ground chicken, fried in folded pastry dough	Cucumber & Mango Salad 9 roasted cashews, cilantro, chili, cumin, lime, chaat masala	Shami Kababs 14 finely-minced seasoned lamb patties
* Tiger Prawns 17 hung yogurt, black mustard seed	Paneer Tikkas 11 marinated & barbecued soft artisanal cheese	* Seekh Kababs 14 hand-ground spiced lamb skewers
Masala Shrimp Cocktail 12 garlic & cilantro marinade, chili-tamarind	* Stuffed Simla Mirch 10 baby bell peppers, seasoned potato mash	Tandoori Chicken Tikka 12 cayenne pepper, cumin, cardamom, clove, nutmeg & yogurt marinade

Mains

MUNKEY SIGNATURE SPECIALTIES

Whole Tandoori Fish - Amritsari-style 27
fresh-catch branzino, twelve-spice rub, haricot vert, mint & tamarind-mango chutney

Punjabi Tandoori Chicken 24
classic five-spice marinade, string beans, spiced potatoes

*** Masala Bombay Lamb Chops** 34
Australian baby lamb-chops, five-spice marinade, aloo au-gratin, mint & tamarind-mango chutney

Braised Yorkshire Masala Short-Ribs 29
slow-braised short-ribs, chunky tomato chutney, house-smoked mashed potatoes, haricot vert

TRADITIONAL CLASSICS

- served with plain naan, basmati ghee-rice and raita-

Dinner Prix-Fixe 39

Select any entrée and a side dish of your choice from below, plus a signature cocktail or glass of house red or white wine.

~ parties of 6 or more require full table participation ~

'Madras-Mail' Railway Chicken Curry 19
onion & tomato curry, mustard seeds, curry leaves

*** Lamb Shank Rogan Josh** 23
cubed and braised lamb shank, seasoning spices, ginger and tomato curry

Butter Chicken Tikka Masala (Murgh Makhni)
tandoor-fired chicken tikka, creamed tomato sauce
~ white meat 22 ~ dark meat 21

Sindhi Fish Curry 22
fresh white monkfish, batter fried, fenugreek sauce

Malabar Coastal Shrimp Curry 21
lime, ginger & garlic marinade, tomato & onion sauce

*** Goan Pork Vindalu** 19
cubed pork shoulder, spicy chili vinegar tomato sauce

*** Bagara Baigan** 17
marinated baby eggplant, sesame & coconut curry

Garden Fresh Vegetable Korma 16
seasonal farm-vegetables, creamy almond sauce

*** Butter Paneer Tikka Masala (Paneer Makhni)** 17
tandoor-fired paneer tikka, creamed tomato sauce

Saag Paneer 18
fresh-chopped spinach, cottage cheese, fenugreek sauce

* BIRYANI - "THE ROYAL RICE"

Biryani - a slow-stewed rice dish - originated in Persia, was brought to India through Arab trade routes in the 1600's. Eventually it evolved into the 'Royal Rice' dish of the ruling nobility - Nawabs & Nizams; soon after, adopted as a British favourite during the Raj.

Drunken Monkey Lamb Biryani 24

Drunken Monkey Chicken Biryani 21

- Vegetarian option available -

Sides

Mushroom Bhaji 9
sautéed mushrooms, fresh spices, tomato, onion

Chana Masala 9
chick-peas, mango powder, black pepper, onion

String Beans 8
haricot vert, cumin, garlic, maldon salt

*** Cauliflower Foogath** 8
turmeric roasted cauliflower, cilantro, cumin

*** Crispy Okra** 9
fried okra, onions, tomato, cilantro, chaat masala

Black-bean Daal Makhni 10
slow-cooked urad & rajma lentils, butter & cream

Naan / Ghee Rice 4 **Lemon 'tadka' Daal** 7

Garlic Naan 5 **House Raita** 6

Pulihara / Lemon Rice 9 **Lachha Onions** 3

Executive Chef – **Derik Alfaro**
Sous Chef – **Jack Fuentes**

*** Yelp! favourites**