



SQUARE & GARDEN PATIO

Curry Night

R495 includes a Jack Black beer or a glass of house red or white wine per person.

Available every **Monday**.

An interactive curry experience celebrating Indian and Cape Malay flavours. Expect a vibrant selection of aromatic curries, freshly made Indian breads, and traditional desserts, each designed to be savoured. Selections may change weekly.

VEGETARIAN

Sugar Bean Curry

Slow-cooked sugar beans simmered in a fragrant tomato and onion gravy with warm spices VG

Dal Tadka

Yellow lentils gently cooked and finished with a tempering of cumin, garlic, mustard seeds and ghee S

Chana Masala

Chickpeas braised in a rich tomato masala with ginger, garlic and toasted garam masala spices

SEAFOOD

Durban Fish Curry

Traditional coastal-style fish curry with turmeric, curry leaves and a vibrant tomato gravy

Tandoori-Spiced Linefish

Linefish marinated in yoghurt, chilli and tandoori spices, then grilled for a smoky finish

MEAT

Lamb Korma

Tender lamb cooked in a mild and creamy sauce of yoghurt, cashews and aromatic spices

Cape Malay Butter Chicken

Chargrilled chicken simmered in a creamy tomato and butter sauce with subtle Cape Malay spices

Beef Rogan Josh

Slow-braised beef in a deeply spiced Kashmiri-style gravy with chilli, yoghurt and fragrant spices

ACCOMPANIMENTS

Flaky Butter Rotis

Soft layered flatbreads cooked on a hot griddle

Garlic Naan

Classic tandoor-style bread brushed with garlic butter

Fragrant Basmati Rice

Light and fluffy long-grain rice

Jeera Rice

Basmati rice infused with toasted cumin seeds and whole spices

Papadams

Crisp lentil wafers served plain and wholewheat

Paratha

Golden layered flatbread with a delicate buttery texture

Dosa

Light and crisp fermented rice and lentil crepes

Mango Achar

Spicy and tangy pickled mango relish

Cucumber Raita

Cooling yoghurt with cucumber, mint and roasted cumin

Tomato and Onion Sambal

Freshly chopped tomatoes, onion, chilli and coriander

SWEETS

Boeber

Traditional Cape Malay sweet milk dessert with vermicelli, sago and warming spices

Soji

Semolina pudding enriched with butter, cardamom and toasted nuts

Gulab Jamun

Soft milk dumplings soaked in fragrant rose and cardamom syrup

Jalebi

Crispy fermented batter spirals fried and dipped in saffron syrup

Kheer

Creamy rice pudding simmered with milk, cardamom and toasted almonds