

ENTREE

Onion Bhaji	\$15.50
Crispy fried onions, marinated and coated in spiced chickpea flour	
Vegetable Pakora	\$15.50
Dipped in chickpea flour batter	
Samosa (2pcs) (g) (meat)	\$18.50/ (veg) \$16.50
Home-made pastry filled with mildly spiced vegetables or lamb mince	
Chicken 65 (g)	\$19.50
Spicy deep fried chicken pieces originated from south India	
Tandoori Chicken(E/M) (D)	\$19.50 (E) / \$26.50 (M)
Tender chicken on the bone, marinated with Indian spices and yoghurt. Cooked in our tandoori oven	
Sheekh Kebab (gf)	\$22.50
Minced meat mix with chef's special herbs and spice, skewered and cooked in our tandoori oven	
Bombay Prawns (E/M) (D)	\$24.95 (E) / \$29.95 (M)
King sized prawns cooked in Bombay special herbs and creamy sauce	
Jewel's Assorted Platter (Veg) (g)	\$29.50
Vegetable Pakora, Onion Bhaji, Vegetable Samosa	
Jewel's Assorted Mix Platter (g)	\$38.50
Sheekh Kebab, Chicken Tikka, Meat Samosa, Vegetable Pakora, Onion Bhaji	

CHICKEN

Butter Chicken (D,G,N)	\$26.95
Tandoori roasted boneless chicken coated in tomato based cream rich makhani sauce	
Chicken Korma (D,G,N)	\$26.95
Mixture of spices, cashews and coconut cream	
Chicken Tikka Masala (D)	\$25.95
Chicken Tikka, cooked with tomatoes, onions and yoghurt	
Chicken Jalfrezi (gf)	\$25.95
Cooked with onions, tomatoes and capsicum in medium sauce	

Chicken and Spinach (gf)	\$25.95
Curried chicken cooked with fresh spinach and lightly spiced	
Mango Chicken (N,D)	\$25.95
Boneless chicken cooked with mild sweet mangoes	
Chicken Vindaloo (hot) (gf)	\$25.95
Cooked in a hot sauce with a hint of malt vinegar	

BEEF

Beef Masala (gf)	\$26.95
Cooked in a traditional thick sauce	
Beef Korma (N,D)	\$26.95
Cooked in a thick creamy sauce with ground cashew nut and mild spices	
Beef Vindaloo (hot) (gf)	\$26.95
Cooked in a hot sauce with a hint of malt vinegar	
Beef Jalfrezi (gf)	\$26.95
Cooked in a thick spicy sauce	

GOAT AND LAMB

Goat Curry (gf)	\$28.95
Traditionally served on special occasions. Cooked on the bone with cloves, cardamom pods and fennel. Prepared in a Rogan Josh style curry	
Lamb Rogan Josh (gf)	\$27.95
Aromatic lamb dish cooked with whole spices and brown onion gravy with a sprinkle of fresh herbs	
Lamb Korma (D,N)	\$27.95
Cooked in yoghurt, cream, nuts & fragrantly spiced with saffron & aromatic spices	
Lamb Madras (gf)	\$27.95
Cooked in a hot sauce with curry leaves and mustard seeds	
Spinach and Lamb (gf)	\$27.95
Cooked with spinach and spices in a thick sauce	

SEAFOOD

Mango Prawns (D,N)	\$29.95
Prawns cooked with sweet mango relish	
Prawn Masala (gf)	\$29.95
Cooked in a traditional thick sauce	

Prawn Madras (gf)	\$29.95
Cooked in a hot sauce with curry leaves and mustard seeds	
Fish Curry (gf)	\$28.95
A medium spiced and tangy, simple & delicious and packed with flavours	
Fish Korma (D,N)	\$28.95
Cooked in a thick creamy sauce with ground cashew nut and mild spices	
Goan Fish (gf)	\$28.95
Curry fillet of fish cooked in goan style	

PANEER (D)

Paneer Shani Korma (N,D)	\$23.50
Paneer in a thick korma gravy	
Matar Paneer	\$23.50
Fenugreek leaves, peas and paneer with masala gravy	
Palak Paneer	\$23.50
Ricotta cooked in spinach based gravy and fresh Indian spices	
Chilli Paneer (Special)	\$29.50
Paneer in a homemade special sauce	

VEGETARIAN

Mix Vegetables (gf)	\$22.50
Assortment of seasonal greens cooked home style. Garnished with fresh herbs	
Cauliflower and Potatoes	\$22.50
Fresh cauliflower & potatoes, cooked with ginger, tomatoes and spices	
Yellow Dhal (gf)	\$21.50
Lentil with herb and spices	
Bhindi Masala (gf)	\$22.50
Baby okra cooked in a tomato and onion sauce	
Jeera Aloo	\$21.50
Cubes of potato smothered and simmered with cumin, mustard seeds, herbs & spices	

Spiciness factor determined by 🌶️'S

Chana Peshwari (gf) \$21.50

Chickpeas slowly simmered with tart pomegranate seed. Cooked with onions, tomatoes and spices

Vegetable Korma (D,N) \$22.50

Vegetables cooked with dry fruits in a light creamy sauce

Malai Kofta (D,N) \$22.50

Potato and cheese simmered in a light creamy sauce.

Garnished with nuts and raisins

RICE

Plain Rice \$6.00

Saffron Rice \$6.50

Kashmiri Rice \$9.50

Saffron Basmati rice with dried fruits and cashew nuts

Vegetable Biryani \$18.50

Seasonal vegetables cooked with basmati rice and spices

Biryani

Lamb \$27.95

Chicken \$25.95

Goat \$28.95

Prawn \$29.95

BREAD (G)

Garlic Naan \$6.50

Leavened bread with garlic

Butter Naan \$6.00

Leavened bread butter

Keema Naan \$10.50

Naan stuffed with spicy minced lamb

Peshwari Naan (N,G) \$8.50

Naan stuffed with dried fruit

Cheese Naan (D) \$8.00

Naan stuffed with cheese

Potato Naan \$8.00

Naan stuffed with potatoes

Cheese and Garlic Naan (D) \$9.00

Naan with garlic, stuffed with cheese

Roti \$7.00

Wholemeal bread, cooked in a tandoori

DESSERT (D)

Gulab Jamuns \$9.50

Sweet dumplings made from milk

Kulfi \$9.50

Mango or pistachio Indian icecream

Kheer \$9.50

Rice pudding

CONDIMENTS

Raita (D) \$7.00

Grated cucumber and spices in natural yoghurt

Mint Chutney (gf) \$5.50

Fresh mint ground with fresh ingredients served as a dip

Mixed Pickle (gf) \$5.00

Sweet Mango Chutney (gf) \$5.00

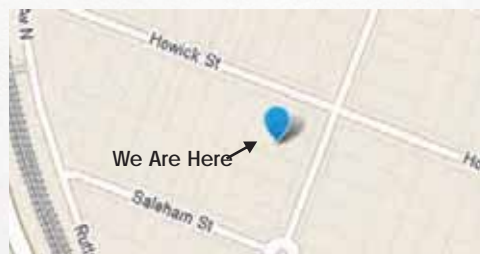
Pappadams (gf) \$5.00

Chips (gf) \$8.00

DRINKS

Soft Drinks \$6.50

Lassi (Mango, Strawberry, sweet OR salted) (D) \$8.50



*Allergens noted

D = Dairy N = Nuts

G = Gluten GF = Gluten Free

Special Notes

Some dishes have nuts/gluten/dairy. Ask wait staff if unsure

Bookings essential to avoid disappointment

Minimum Eftpos/Credit Card \$20. All major credit cards accepted.

No Split Billing

Special Functions

10% on Public Holidays

Effective as of 06/2024

Jewel of the Park

Indian restaurant



Takeaway

Phone (08) 9472 4040

(08) 9361 1041

21 Gallipoli St, Lathlain

Bookings@jewelofthepark.com.au
www.jewelofthepark.com.au

***Tuesday to Gi bday Dinner 5 - 9**
Friday Lunch 11- 2
BYO (Wine Only)
Corkage Applicable

***Free Pappadams with every order**

Please notify us of any possible allergies

