



## Exclusive New Dishes

Rajnagar has always prepared a menu for the discerning diner with exclusive dishes not available elsewhere. We are proud of our unique menu and always ensure our food is prepared at the restaurant in the same way as our own homes. Our home style cooking is unrivalled and we always strive to stand out from the crowd. To this end, we are now introducing a new range of culinary delights for your dining pleasure.

### STARTERS

#### Seafood

##### PAN PACIFIC ROOPCHANDA

Whole marinated pomfret lightly spiced and cooked on pan and served on a bed of salad, garnished with crispy onions

##### BREADED MACHLI

Cubed Coley fish lightly covered with breadcrumbs and fried served with green salad

##### SAMANDAR SI SALMON

Barbequed salmon steak marinated with light herbs, aromatic spices with green salad

##### MOJU TILAPIA

Lightly spiced grilled fillet fish with a hint of sesame seeds served with green and red capsicum, onions with green salad

#### Poultry

##### QUAIL SHIKARA

Marinated whole quail with tandoori spices roasted in a clay oven served with salad

##### CHICKEN PAKORA

Marinated chicken tikka cubes coated with a light batter and deep fried served with salad

#### Vegetables

##### PANEER KI SHASHLICK

Indian cottage cheese marinated with specially selected herbs and spices then barbecued to perfection in a tandoor with capsicum, onions and tomatoes served with salad

### GAME FOODS

**Introducing a new range of meats cooked with an Indian twist!**

##### DUCK HARIALI

A slightly hot dish cooked with succulent pieces of duck breast, a touch of coconut, onions, tomato, capsicum, garlic ginger and fresh green chilli in a special thick sauce. Served with special pilau rice

##### DUCK NAWBI

A delightful North Indian speciality with tender duck pieces cooked in a creamy and mild sauce consisting of onion, yoghurt and garam masala sauce. Decorated with a net omelette and topped with fried onion. Served with sylheti rice

##### QUAIL KALIA

Roasted marinated quail baked in the tandoor, mixed with chef's special herbs and specially selected spices in a medium thick sauce served with pilau rice

##### MAJADAR HORINI (VENISON)

Finely diced marinated venison cooked with onions, cumin, tomato and chef's special herbs and spices in a medium thick sauce. Served with special fried rice.

### NEW MAIN COURSES

##### MURGH-E-NAGA TARKARI

A very hot chicken dish cooked with the unique Bangladeshi Nagar pepper in a spicy sauce

##### BEEF BHUNA LOHARI AMRIT

Tender pieces of beef cooked with fresh garlic, green peppers, tomato, onion, green herbs and gram masala spice served on a cast iron wok

##### KEEMA PEAS KALIAN

Slightly hot and dry dish cooked with minced lamb, fresh garden peas, garlic, ginger and fenugreek leaf with kalonji

##### KAYBER PAS ROOPCHANDA BAHARI

A marinated and roasted pomfret, lightly spiced with Chef's special buna sauce, with onions, cumin seed and green herbs

##### TILAPIA MACHER SHIRA

Fillet fish marinated and roasted with onions, green herbs and spice with mustard seed. Served with peas pilau rice

RAJNAGAR