



Blu Ginger Restaurant culinary journey was first established in Sydney in 2000, in the famous dining precinct of McMahons Point with our very talented chef Mr Hari Prasad Sharma who has more than 35 year's experience in the kitchens of major hotels in India, Japan and Australia. Hari is still creating a storm at Blu Ginger with mouthwatering dishes from around India.

Blu ginger welcomes you to experience Indian cuisine at its best with our newly refurbished restaurant for you to enjoy. We use only the best local produce, combine classical traditional recipes with a modern twist creating a true culinary experience. Our commitment to regional cooking sees a combination of tandoori flavours from the north, classics from south and seafood dishes from Goa and other coastal towns.

All food is made fresh to order, however if you find your favorite dishes are not included, please consult your host and we will try our best to satisfy your request where possible.

We can cater to most special dietary requirements. While still offering you a quality dining experience, we will take all due care but we cannot guarantee that there won't be traces of specific allergens in the food.

We hope you enjoy your visit .

Corkage \$6 per bottle. No split bills. All prices include GST ,10% Surcharge on public holidays . All meals cooked in 100% vegetable oil. We cater for all occasion. Menu subject to change without prior notice.

Entrée - शुरुआत

- Onion Bhajia (3 pcs) *GF** **8.90**
Chopped onion dipped in a chickpea batter and crisp fried served with mint Sauce.
- Vegetable Samosa (2 pcs)** **9.90**
Mashed potatoes, peas and spices filled in a pyramid pastry and crisp fried served with mint sauce.
- 65 (chicken/Paneer/Vegetables)** **14.90**
South Indian specialty, your choice of selection infused with 5 spices, herbs, and deep fried and tossed in curry leaves , chilies and chef's special yoghurt sauce.
- Manchuria (chicken/Paneer/vegetables)** **14.90**
Southern fusion, your choice of selection battered ,deep fried and tossed in homemade Manchurian sauce.
- Chilly (chicken/Paneer/vegetables)** **14.90**
Pan Asian fusion! Morsels of crisp fried tossed in house special chilly sauce, spring onion and assorted peppers
- Gheeya Mushroom Tikka (6pcs) *GF** **12.90**
Button mushroom filled with tasty cheese, tossed in roasted chick pea flour then cooked in Smokey tandoor.
- Paneer Tikka Ajwaini (3 pcs) *GF** **12.90**
Indian Paneer Cheese marinated in traditional spices, assorted peppers, onion ,fennel , garlic and smoke roasted.
- Aloo Spinach Tikki (4 pcs) *GF** **12.90**
Mashed potatoes stuffed with lightly spiced cheese and fresh spinach and crisp fried served with chilly garlic sauce
- Tandoori Chicken Tikka (3 pcs) *GF** **13.90**
Tender chicken fillet marinated in yoghurt, tandoori spices and cooked in the Tandoor.
- Tandoori Chicken *GF** **Entree 13.90 Main 23.90**
Chicken marinated in traditional yoghurt and spices and broiled in tandoor
- Crispy Butter Chicken *GF** **13.90**
Tender stripped chicken breast fillet marinated in chefs Special spices and tossed with assorted peppers and butter chilly sauce
- Nepali Chicken Momo 8pcs** **12.90**
Nepalese influenced chicken dumplings steamed with, fresh ginger , cabbage , bamboo shoots and served with roasted tomato chutney.
- Chapli Kebab (3 pcs) *GF** **12.90**
Pan fried minced lamb, flavored with assorted peppers and light spices
- Barrah Kebab (3 pcs) *GF** **18.90**
Succulent baby lamb cutlets marinated in yoghurt, ginger and garlic with selected spices and broiled in tandoor

- Amritsari Fish Fry (3pcs) *GF** **16.90**
A spiced battered fried fish originating from the streets of Amritsar served with lemon slices and mint yoghurt sauce
- Fish Banana Leaf (3pcs) *GF** **16.90**
Ling fillets marinated in special masala & coriander mint sauce, steamed in its natural juices
- Tandoori Prawns (3pcs) *GF** **18.90**
Shelled jumbo tiger prawns marinated in tandoori sauce and grilled in a clay oven served with mint sauce

Sharing Platters

- Vegetable Platter (for 2) *GF** **19.90**
Platter of crisp fried onion bajjia, Aloo spinach tikki, palak patha chaat
- Chefs Tandoori Platter (for 2) *GF** **27.90**
Selected pieces of tandoori chicken tikka, Chapli kebab and Lamb cutlets served with mint sauce
- Blu Ginger Platter (for 2) *GF** **29.90**
Selected pieces of tandoori chicken tikka, tandoori prawns and Amritsari fish served with a mint sauce

Street Food (Roadside Snacks)

- Samosa/Papdi Chaat** **10.90**
Deconstructed samosa with chickpeas, Yoghurt, Mint Sauce, Date and Tamarind Chutney garnished.
- Palak Patha Chaat *GF** **12.90**
Batter fried spinach combined with chickpeas, potatoes and topped with Yogurt tamarind & date garnished
- Pani Puri Shots (V) *GF 6pcs** **9.90**
Crispy hollow semolina puffs filled with Potatoes, onion, chick peas and a side of tangy mint & tamarind water. Fill the puffs with the tamarind water and pop whole into the mouth for a burst of intense flavour
- Dahi Batata Sev Puri *GF 6pcs** **9.90**
Crispy hollow semolina puffs with a filling of Potatoes, Brown Gram yoghurt, tamarind chutney garnished with crispy sev noodles, spices and coriander.
- Beetroot Bajjia (3pcs) (V)*GF** **9.90**
Deep fried Indian style spicy vegan beetroot patties with roasted chick pea gram, aromatic fennel and dry mango powder. Served with mint sauce.
- Jhal Muri (V) *GF** **9.90**
Puffed rice mixture with potato, tomato, onion, green chilly sauce, peanuts, date and tamarind chutney tossed

Seafood - समुद्री

\$21.90

Green Mango Sea Food Classic (med - hot) *GF

Green prawns, scallops , fish cooked with green mango , snake beans in aromatic coconut and brown onion gravy.

Goanese Fish Curry (mild-med) *GF

Fresh ling fillet cooked in a sauce of coriander, cumin, turmeric powder, ground coconut and kokum. A specialty of northwest India

Kholapuri Prawn/Fish (med-hot) *GF

Maharastrian special. Your choice of prawn or fish cooked in chef's special kholapuri masala.

Prawn Malabar (mild - med) *GF

Delicious succulent shelled prawns, simmered in coconut milk and delicate spices

Andhra fish Curry (hot) *GF

Portioned fresh fish ling fillets simmered in chefs special tangy and hot south Indian masala

Seafood Moily (med) *GF

A Kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds

Chicken- मुर्गा

\$19.90

Murgh Muglai Chengeji (med) GF

Popular among tribal region of India. Thigh fillet cooked in special gravy of poppy seeds, maze, nutmeg and roasted coconut. Pan finished for perfection

Multani Chicken (med) *GF

Chicken fillets infused with ground spices, fresh herbs, cashews and yoghurt. Chef's another signature dish.

Chicken Jalfrezi (med) *GF

Boneless chicken pieces cooked with vegetables in tangy curry sauce

Mushroom Chicken (mild) *GF

Juicy chicken fillets cooked in a perfect combination mushroom and light spices with a touch of cream

Butter Chicken (mild) *GF

Boneless chicken pieces cooked in tandoor then finished in rich creamy tomato based sauce

Chicken Tikka Masala (mild - med) *GF

Tandoori chicken fillets cooked with sliced tomatoes, capsicum, onion, fresh coriander and masala sauce

Ginger Chicken (med-hot) *GF

Boneless tender pieces of chicken prepared in very mild spices and fresh ginger.

Pistachio Chicken / Mango Chicken (mild-med) *GF

Boneless thigh fillet prepared in mild creamy gravy with ground and roasted pistachios or mango puree

Desi Chicken (med - hot) *GF

Home style chicken curry with chef's own recipe with touch of fenugreek leaves, garam masala and fresh coriander

Classic Curries - मेमना

\$20.90

Kholapuri Lamb/Beef/Chicken/goat (med-hot) *GF

Your choice of meat cooked in rich, spicy Maharastrian kholapuri masala.

Almond Pumpkin Lamb (mild - med) *GF

Tender lamb cooked in pumpkin and almond based gravy.

Jahingiri Lamb/Beef/Chicken (med) *GF

Another chefs special meat simmered in coconut milk, fresh and ground masala and finished in rich gravy of brown onion and fresh spinach.

Chettinad Lamb/Beef/Chicken (hot) *GF

Famous dish from the business community of Chennai, meat cooked in hot, pungent and fresh ground masala.

Shahi Gosht (mild) *GF

Fresh lamb cooked overnight in roasted cashews, green chillies, fresh herbs and ground spices, finished in chef's special shahi korma sauce.

Vindaloo Lamb/Beef/Chicken (hot) *GF

A specialty dish from Goa, boneless meat matured in unique blend of aromatic spices and vinegar to give it a distinctive flavour.

Lamb Rogan Josh (med) *GF

A popular preparation of lamb curry from North India with rich gravy, fresh tomatoes and finished with coriander.

Korma Lamb/Beef/Chicken (mild) *GF

A mild preparation of ground roasted cashew nut, hint of spices and fresh Cream.

Madras Lamb/Beef/Chicken (med-hot) *GF

Special dish from Madras cooked with roasted mustard seeds, coconut milk and fresh coriander.

Saagwala Lamb/Beef/Chicken (mild - med) *GF

Punjabi's favourite dish made with puree of spinach, spices and garam masala

Bombay Beef Beef (mild - med) *GF

A house special mild beef curry cooked with hint of fenureek leaves, tomatoes, potatoes and coconut cream.

Railway Canteen Goat Curry (med) *GF

Tender goat on the bone cooked with North Indian recipe.

Dadima Da Daal Meat *GF

Taking a spin on our grandmother's old recipe, combination of Rogan josh & Daal Tadka dusted with fresh coriander and tomatoes.

Kids Meal (kids under 12)

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| 2pcs Chicken tikka + cheese naan, drink and Salad | 14.50 |
| Chicken Nuggets + cheese naan, drink and Salad | 14.50 |
| 2pcs of battered fish fillets + cheese naan, drink and Salad | 14.50 |
| 3 pcs of Vegetable spring rolls + cheese naan, drink and Salad | 12.50 |
| Butter chicken and steamed rice or naan bread | 14.90 |
| Yellow dhal and Steamed rice or naan bread | 13.90 |

Vegetarian - शाकाहारी

\$18.90

Baigan Patiala (med) *GF

Potatoes and eggplant, perfect combination cooked with selected herbs and spices in onion Sauce.

Bhindi Do Pyaza (med) *GF (V)

North Indian delight. Okra tossed with pickled onion, tomato and garam Masala.

Charred Smoked Eggplant Bhartha *GF (V)

Eggplants roasted in tandoori oven ,cooked with onions, tomatoes and blended with spices.

Vegetable Kholapuri (med-hot) *GF

Maharastrian special! Fresh vegetables, cooked in special hot and spicy kholapuri masala.

Bagara Baigan (med) *GF

South Indian specialty ! eggplant cooked in a gravy of oven roasted peanuts, coconut , dry chilies , pan finished in rich aromatic onion gravy.

Aloo Gobi (med) *GF (V)

Fresh cauliflower florets and potatoes tempered with onion, cumin, tomato, green chili, peas and Spices.

Paneer Butter Masala (mild) *GF

North Indian delight cooked in rich flavor's of cream, yogurt ,ground cashews and hint of spices.

Kadai paneer (med) *GF

North Indian delight cooked in rich flavors of roasted capsicum, tomatoes and onion In a semi dry masala sauce.

Vegetable Korma (mild) *GF

Fresh seasonal vegetables cooked in gravy of cashew nuts and creamy mild sauces.

Palak Paneer (mild - med) *GF

A puree of fresh leafy spinach cooked with cottage cheese and finished with spices

Malai Kofta (mild-med) *GF

Vegetable dumplings made from potatoes and cottage cheese finished in rich korma sauce

Vegetable Kootu (med) *GF (V)

Fresh vegetables cooked in lentils and coconut, a delicacy of Tamilnadu.

Dal Makhni (mild)*GF

\$17.90

Black lentils, rajma cooked overnight with fresh tomatoes , ginger and garlic.

Dahl Tadka (mild - med) *GF (V)

\$17.90

The North Indians delight - lentils simmered in a slow fire overnight and tempered with onion, ginger, garlic and tomatoes.

Yellow Dhal and Spinach (mild - med) *GF (V)

\$17.90

Most popular of all lentil dishes, slow cooked with onion, ginger, garlic and fresh English spinach and tomatoes.

Bombay Potatoes (med)*GF (V)

\$17.90

Potatoes tempered with cumin, mustard seeds, garlic, onions, Bombay masala and coriander.

Pumkin Jeera Aloo (mild-med) *GF (V)

\$17.90

Pumpkin and potatoes simmered with cumin seed, mustard seed ,curry leaf and whole red chillies.

Side dishes *GF

3.00 each or 3 for 8.00

Pappadums , Banana coconut , Cucumber yogurt , Lime pickle, Sweet mango chutney ,Tomato, onion, cucumber and coriander salsa, Mint sauce,chilly pickle

Lacha Pyaz (Spiced Masala Onions)

\$5.90

Garden salad

\$9.90

Fresh lettuce, tomato, cucumber, onion, olives and cottage cheese

Rice - चावल

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| Basmati Saffron Rice (per person) | 3.30 |
| Vegetable biryani *GF | 17.90 |
| Rice cooked with fresh vegetables in a variety of aromatic spices | |
| Green peas and jeera Pullav | 6.90 |
| Steam rice tossed with burst of cumin and green peas | |
| Kashmiri Zafrani Pullav | 10.90 |
| Sweetness Personified with Fennel, Dry fruit & Nuts | |
| Biryani Chicken or Lamb *GF | 19.90 |
| Basmati rice sealed with your choice of boneless meat in a variety of aromatic spices | |
| Hyderbadi Dum Ka Biryani *GF | 19.90 |
| Hyderabad special. Aromatic rice sealed with quarter chicken on bone | |
| Biryani Prawn *GF | 21.90 |
| King prawn tossed in special biryani masala and sealed with aromatic basmati rice | |

Tandoori breads - रोटी शोटी

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| Roti | 3.50 |
| Flattened bread made with whole meal flour | |
| Naan | 3.50 |
| Fluffy Plain flour bread baked in tandoor | |
| Butter Naan | 4.50 |
| Special flaky and layered plain flour bread | |
| Lacha Paratha | 4.50 |
| Special flaky and layered whole meal flour bread | |
| Garlic Naan | 4.00 |
| Plain flour bread with touch of garlic and freshly chopped coriander | |
| Aloo Paratha | 5.90 |
| Bread stuffed with potato and spices | |
| Onion Panner Kulcha | 5.90 |
| Bread stuffed with spiced onion and cottage cheese | |
| Cheese Naan | 5.90 |
| Naan stuffed with tasty cheese | |
| Pishawari Naan | 5.90 |
| Naan stuffed with dry fruits and nuts | |
| Cheese & Tikka Naan | 5.90 |
| Bread stuffed with grilled Chicken tikka and cheese and coriander | |
| Cheese & Spinach Naan /cheese & garlic Naan | 5.90 |
| Naan stuffed with tasty cheese and fresh spinach | |

banquets

2 course meal - 36.00pp (Min 4 persons eat in only)

Entrée

Chicken Tikka, Barrah Kebab and Chapli Kebab

Main course

Choice of 4 mains per table

(Butter Chicken, Desi Chicken , chicken tikka masala, mushroom chicken, Lamb korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dahl tadka, Matar mushroom Paneer, Vegetable Korma, dhal makhini, veg kholapuri)

Saffron Basmati Rice, Naan & Garlic Naan

Side Dish

Pappadums

Regular tea or coffee (flat white, long black, espresso)

3 course meal - 42.00pp (Min 4 persons eat in only)

Entrée

Chicken Tikka, Tandoori Prawns and Amritsari Fish

Main course

Choice of 4 mains per table

(Butter Chicken, Desi Chicken , chicken tikka masala, mushroom chicken, Lamb korma, Lamb Rogan Josh, Goat Curry, Beef Vindaloo, Bombay Beef, Dahl tadka, Matar mushroom Paneer, Vegetable Korma, dhal makhini, veg kholapuri Prawn Malabar, Panjim Fish, seafood Moily)

Saffron Basmati Rice, Naan & Garlic Naan

Side dish

Pappadams and side dish platter for the table

Dessert

Mango Kulfi, Pistachio Kulfi, Gulab Jamun,

OR **Regular tea or coffee** (flat white, long black, espresso)

Create your own - 49.00pp (Min 4 persons eat in only)

Entrée - Any 3 choices

Mains - Any 4 mains

Side dish platter of your choice

All mains served with rice, Any choice of naan bread

Dessert- one choice- gulab Jamun, Rasmali, pista kulfi ,mango kulfi or

Tea or coffee