

Fully Licensed - BYO (wine)



# Indian Summer

*Exotic Indian Cuisine*

## Takeaway Menu

### Opening Hours

#### LUNCH

Tuesday-Saturday 11.30am-2.00pm

#### 7 DAY DINNERS

Monday - Sunday 4:30pm - Late

Dine In   Takeaway   Home Delivery (Fee \$5.00 within 5km.)

Private functions for up to 30 people

Catering for all occasions

Free Dine in on your birthday

(Conditions Apply)

NOTE :- If you have any allergy Problems  
then talk to the front desk please

(06) 355 8098 | (06) 355 5597

194-200 Ruapehu Dr, Fitzherbert,  
Shop No 3, Summerhill Shopping Complex,  
Summerhill, Palmerston North  
[www.indiansummerhill.co.nz](http://www.indiansummerhill.co.nz)

**\$ 11** 

**LUNCH  
SPECIAL**

Curry + Rice + Nan



## Vegetarian Entree

<b>Vegetable Samosa</b>	<b>\$6.00</b>
Crispy deep fried triangular pastry stuffed with potato and peas	
<b>Onion Bhaji</b>	<b>\$6.00</b>
Julienne cut onion dipped in spiced chickpeas then battered and deep fried	
<b>Mixed Vegetable Pakora</b>	<b>\$6.00</b>
Fresh vegetables dipped in spiced chickpeas then battered and deep fried	
<b>Vegetable Spring Roll</b>	<b>\$6.00</b>
Julienne mixed vegetable stuffed in a thin pastry and then deep fried until crispy	
<b>Paneer Tikka</b>	<b>\$9.00</b>
Cottage cheese pieces marinated with yoghurt, spices and then cooked in oven	
<b>Vegetable Platter for Two</b>	<b>\$15.00</b>
Vegetable samosa, Onion bhaji, Vegetable pakora and Spring rolls	

## Tandoori Specialty Full/Half

<b>Tandoori Chicken Full:</b>	<b>\$20.00 / \$11.00</b>
Whole chicken marinated in yoghurt, spices and roasted in clay oven	
<b>Garlic Tikka Full:</b>	<b>\$18.00 / \$10.00</b>
Tender chicken pieces marinated overnight in yoghurt, cashew nuts, black pepper and fresh garlic.	
<b>Chicken Tikka Full:</b>	<b>\$17.50/\$10.00</b>
Tender chicken pieces marinated overnight in yoghurt, spices and cooked in charcoal oven	
<b>Chicken Malai Kebab</b>	<b>\$17.50/\$10.00</b>
Tender pieces of chicken marinated in yoghurt, cheese and cream sauce, cooked in charcoal oven	
<b>Chicken Wings</b>	<b>\$16.00/\$9.00</b>
Chicken wings marinated with yoghurt, spices and cooked in tandoor	
<b>Seekh Kebab</b>	<b>\$17.50/\$10.00</b>
Lamb mince mixed with spices, herbs, vegetables and cooked in charcoal oven	
<b>Tandoori Prawns</b>	<b>\$18.00/\$10.00</b>
Kings prawns marinated in chef's special sauce and cooked in tandoor, capsicum, onions and tomatoes	
<b>Fish Tikka</b>	<b>\$18.00/\$10.00</b>
Fresh fish marinated with yoghurt, spices and caraway seeds cooked in charcoal oven	
<b>Mixed Platter for Two</b>	<b>\$16.00</b>
Chicken tikka, seekh kebab, samosa and onion bhaji	
<b>Tandoori Mixed Platter</b>	<b>\$22.00</b>
Tandoori chicken, Chicken tikka, seekh kebab, prawns and fish tikka	

## Main Course

All the main courses are served with complimentary basmati rice and cooked to your requirement. i.e. mild medium and hot

## Vegetable Dishes

<b>Vegetable Korma</b>	<b>\$14.50</b>
Fresh mixed vegetable cooked in rich creamy cashew nut gravy	
<b>Subzi Bahar</b>	<b>\$13.99</b>
4 mixed vegetable cooked with herbs and spices	
<b>Vegetable Jalfrazi</b>	<b>\$13.99</b>
Fresh mix vegetable julienne of onion, tomato, capsicum, carrot and onion sauce	
<b>Malai Kofta*</b>	<b>\$14.50</b>
Fresh vegetable, cottage cheese potato and nuts ball cooked in creamy cashew nut gravy	
<b>Palak Paneer</b>	<b>\$14.50</b>
Fresh made cottage cheese cooked in creamy spinach	
<b>Paneer Makhani</b>	<b>\$14.50</b>
Fresh cottage cheese cooked in spices, creamy tomato and butter sauce	
<b>Saag Aloo</b>	<b>\$13.99</b>
Potato cooked in creamy spinach gravy	
<b>Aloo Gobhi</b>	<b>\$13.99</b>
Potato cooked with cauliflower and spices	
<b>Mushroom Palak</b>	<b>\$14.50</b>
Fresh mushroom cooked in creamy spinach and spices	
<b>Aloo Jeera</b>	<b>\$13.99</b>
Fresh potato cooked with cumin seed and herbs	
<b>Daal Makhani</b>	<b>\$13.99</b>
Black lentil and red kidney beans cooked with onion butter sauce	
<b>Sabzi saag</b>	<b>\$13.99</b>
Mixed vegetables cooked with spinach and an onion, tomato gravy	
<b>Paneer or Mattar Methi Malai</b>	<b>\$14.50</b>
Homemade cottage cheese cooked with fenugreek cashew nut, ground spices and cream	
<b>Kadhai Paneer</b>	<b>\$14.50</b>
Fresh cottage cheese cooked in kadhai with capsicum and whole coriander seeds	
<b>Paneer Tikka Masala</b>	<b>\$14.50</b>
Fresh cottage cheese cooked with onion, capsicum and tomato sauce	
<b>Mattar Paneer</b>	<b>\$14.50</b>
Fresh cottage cheese and peas cooked with onion and tomato sauce	
<b>Chana Masala</b>	<b>\$13.99</b>
Chick peas cooked with onion and tomato gravy	
<b>Daal Tadka</b>	<b>\$13.99</b>
Yellow lentil cooked in fresh garlic and cumin seeds	
<b>Vegetable Balti/Garlic</b>	<b>\$13.99</b>
Mixed vegetables cooked with garlic, herbs, spices and diced tomato	
<b>Mushroom Do Pyaza</b>	<b>\$13.99</b>



## Chicken Dishes

<b>Indian Summer Chicken (House Special)</b>	<b>\$15.99</b>
Boneless roasted chicken cooked with red capsicum, red onion, spring onion and chef special sauce	
<b>Better Chicken</b>	<b>\$16.99</b>
Unique chicken dish cooked in chef special sauce	
<b>Butter Chicken</b>	<b>\$15.99</b>
Very popular all times, Boneless chicken pieces marinated overnight, cooked in tandoori oven and smothered in alluringly spices and creamy tomato gravy	
<b>Mango Chicken</b>	<b>\$16.50</b>
Boneless chicken pieces cooked in a delicately mildly creamy mango sauce	
<b>Chicken Korma</b>	<b>\$15.99</b>
Tender boneless chicken pieces cooked in rich cashew nut gravy	
<b>Chicken Okra/Eggplant</b>	<b>\$15.99</b>
Chef Special Sauce	
<b>Apricot Chicken (Summer Hill Special)</b>	<b>\$16.99</b>
Tender pieces of chicken cooked in apricot sauce and spices	
<b>Chicken Saagwala</b>	<b>\$15.99</b>
A beautiful royal Indian dish, cubed chicken cooked in a spice laced spinach sauce	
<b>Chicken Madras</b>	<b>\$15.99</b>
Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds	
<b>Chicken Mushroom Madras</b>	<b>\$16.99</b>
Chicken pieces simmered in coconut milk, spices then tempered with fresh curry leaves and mustard seeds	
<b>Chicken Vindaloo</b>	<b>\$15.99</b>
This is a unique chicken dish cooked in specially blended spices and herbs which was famous among the Portuguese in Goa	
<b>Chicken Tikka Masala</b>	<b>\$15.99</b>
Boneless chicken pieces marinated overnight in yoghurt and spices then roasted in a tandoor and cooked with onion, tomato sauce	
<b>Chicken Kadhai</b>	<b>\$15.99</b>
Tender chicken pieces cooked in kadhai with capsicum and whole coriander seeds	
<b>Chicken Jalfrezi</b>	<b>\$15.99</b>
Boneless chicken cooked with juliennes of onion, tomato, capsicum, carrot and onion sauce	
<b>Chicken Mushroom Masala</b>	<b>\$17.00</b>
Tender pieces of chicken cooked with fresh mushroom, garlic, tomato and onion sauce	
<b>Chicken Badam Pasanda</b>	<b>\$16.50</b>
Tender pieces of chicken cooked with aromatic spices in a mild almond sauce	
<b>Bhuna Chicken</b>	<b>\$15.99</b>
Boneless chicken pieces cooked in a thick onion, tomato and capsicum in cashew nut gravy	
<b>Murgh Methi Malai</b>	<b>\$16.50</b>
Boneless chicken pieces cooked with fenugreek, cashew nut, ground spices and cream	
<b>Chicken Balti Garlic</b>	<b>\$16.99</b>
Tender chicken pieces cooked with garlic, herbs, spices and diced tomato	
<b>Chicken/Lamb/Beef Dhansak</b>	<b>\$16.99</b>
Tender pieces of meat cooked with lentils and seasonal vegetables with spices	

## Lamb / Beef Dishes

<b>Lamb / Beef Rogan Josh</b>	<b>\$17.50/\$16.00</b>
A deliciously spiced slow cooked meat dish, in a rich onion sauce with a special strain of spices, which have a brilliant colour from the part of Kashmir India	
<b>Lamb / Beef Saagwal</b>	<b>\$16.99/\$15.99</b>
A beautiful royal Indian dish, cubed meat cooked in a spiced laced spinach sauce	
<b>Lamb / Beef Vindaloo</b>	<b>\$16.99 / \$15.99</b>
This is a unique dish, meat cooked in specially blended spices and herbs which was famous among the Portuguese in Goa	
<b>Lamb / Beef Korma</b>	<b>\$16.99/ \$15.99</b>
Tender boneless meat pieces cooked in rich cashew nut gravy. No colouring added and it has subtle but assertive flavour	
<b>Lamb / Beef Kadhai</b>	<b>\$16.99 / \$15.99</b>
Tender meat pieces cooked in kadhai with capsicum and whole coriander seeds	
<b>Lamb / Beef Rajasthani</b>	<b>\$16.99 / \$15.99</b>
Speciality of Rajasthan this unique meat dish cooked in chef's special sauce	
<b>Lamb / Beef Tikka Masala</b>	<b>\$16.99 / \$15.99</b>
Tender meat pieces cooked with capsicum, onion, fresh tomato and special sauce	
<b>Lamb / Beef Jalfrezi</b>	<b>\$16.99 / \$15.99</b>
Tender meat cooked with julienne of onion, tomato, capsicum and carrot and onion sauce	
<b>Butter Lamb / Beef</b>	<b>\$16.99 / \$15.99</b>
<b>Lamb / Beef Okra / Eggplant</b>	<b>\$15.99</b>
<b>Lamb / Beef Mushroom Masala</b>	<b>\$17.00 / \$16.00</b>
Fresh mushroom, tender diced meat cooked with garlic, tomato and onion sauce	
<b>Lamb / Beef Bhuna</b>	<b>\$16.99 / \$14.99</b>
Meat pieces spiced and cooked with aromatic combination of ginger, garlic, coriander and spices	
<b>Lamb / Beef Madras</b>	<b>\$16.99 / \$14.99</b>
Boneless meat pieces cooked in an onion and coconut gravy, famous from South India	
<b>Lamb / Beef Balti Garlic</b>	<b>\$17.00 / \$16.50</b>
Tender meat pieces cooked with garlic, herbs, spices and diced tomato	

## Sea Food Dishes

<b>Goan Fish Curry</b>	<b>\$17.50</b>
Fish marinated with caraway seeds, freshly ground spices and roasted in charcoal oven, then simmered in onion, coconut gravy	
<b>Fish Masala</b>	<b>\$16.99</b>
Fresh cooked in onion tomato sauce and ground spices	
<b>Butter Prawns</b>	<b>\$16.99</b>
Prawns cooked in a rich tomato and butter gravy	
<b>Prawn Malabari</b>	<b>\$16.99</b>
King prawns cooked in a rich coconut, onion gravy with fresh curry leaves and mustard seeds	
<b>Prawn Jalfrezi</b>	<b>\$16.99</b>
Marinated prawns cooked in charcoal oven and cooked with capsicum, onion and tomato	
<b>Prawn Saagwala</b>	<b>\$16.99</b>
Prawn cooked in creamy spinach gravy	



### Special Menu

Available Monday to Thursday

#### Entree / Main

<b>Samosa Aloo Chaat*</b>	<b>\$9.00</b>
Deep fried samosa and chopped onion, cucumber, yoghurt and sauce mixed together	
<b>Vegetable Kebab*</b>	<b>\$15.00 \$8.99</b>
Cook with Mix Vegetable & Lentil bread crumbs.	
<b>Lemon &amp; Honey Chicken*</b>	<b>\$16.99</b>
<b>Chicken / Cheese Chilli(Dry/Gravy)*</b>	<b>\$15.99/\$14.99</b>
Pieces of chicken / cheese cooked with onion, capsicum and chillies in soya sauce	
<b>Vegetable Manchurian (Dry/Gravy)*</b>	<b>\$15.00</b>
Vegetable balls cooked in special Indian Summer Manchurian sauce	
<b>Chicken / Vege Fried Rice*</b>	<b>\$12.00 / \$10.00</b>

\*All curries in the Special Menu & marked with an asterix contain MSG & Gluten.

#### Indian Summer Banquet

<b>Minimum order for two people</b>	<b>\$60.00</b>
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**Entree:** Onion bhaji, spring rolls, chicken tikka and seekh kebab

**Mains:** Butter chicken, lamb rogan josh, beef tikka masala and vegetable korma

#### Rice And Biryani

<b>Jeera Rice</b>	<b>\$5.00</b>
<b>Coconut Rice</b>	<b>\$5.00</b>
<b>Vegetable Pulao</b>	<b>\$7.00</b>
All Biryani served with raita or curry sauce	
<b>Vegetable Biryani</b>	<b>\$15.00</b>
Basmati rice cooked with seasonal vegetable	
<b>Chicken Biryani</b>	<b>\$17.00</b>
Flavoured basmati rice cooked with marinated chicken pieces and spices	
<b>Lamb Biryani</b>	<b>\$17.50</b>
Flavoured basmati rice cooked with marinated lamb pieces and spices	
<b>Prawn Biryani</b>	<b>\$17.99</b>
Flavoured basmati rice cooked with marinated prawns and spices	
<b>Fish Biryani</b>	<b>\$17.99</b>
Flavoured basmati	

#### Tandoori Bread

<b>House special</b>	<b>\$7.00</b>
Naan stuffed with chopped olives, capsicum, cheese, onion and sun dried tomatoes	

<b>Roti</b>	<b>\$3.00</b>
wholemeal bread baked in charcoal oven	
<b>Plain Naan</b>	<b>\$3.00</b>
Refined flour bread with garlic	
<b>Butter Naan</b>	<b>\$3.50</b>
Refined flour bread with butter	
<b>Cheese Naan</b>	<b>\$5.00</b>
Refined flour bread stuffed with cheese	
<b>Cheese and Garlic Naan</b>	<b>\$5.99</b>
Refined flour bread stuffed with cheese and garlic	
<b>Keema Naan</b>	<b>\$5.99</b>
Refined flour bread stuffed with lamb mince	
<b>Chicken Naan</b>	<b>\$5.99</b>
Naan stuffed with boneless chicken tikka	
<b>Paneer Naan</b>	<b>\$5.99</b>
Naan bread stuffed with homemade cottage cheese	
<b>Peshawari Naan</b>	<b>\$5.99</b>
Naan stuffed with nuts	
<b>Onion Kulcha</b>	<b>\$5.00</b>
Refined flour bread stuffed with chopped onion	
<b>Stuffed Parantha</b>	<b>\$5.50</b>
Wholemeal flour bread stuffed with potato and spices	
<b>Bread Basket</b>	<b>\$14.50</b>
Selected bread	
<b>Summerhill Special Butter Naan</b>	<b>\$4.50</b>
Layered with butter	

#### Side Dishes

<b>Poppadom (Four pieces)</b>	<b>\$2.50</b>
<b>Mango Pickle</b>	<b>\$2.50</b>
<b>Mango, Green or Tamarind Chutney</b>	<b>\$3.00</b>
<b>Raita Small / Large</b>	<b>\$3.50 / \$4.50</b>
Grated cucumber and green herbs in yoghurt	
<b>Indian Kachumber</b>	<b>\$5.00</b>
Diced Onion, tomato, cucumber with coriander leaves and freshly squeezed lemon	
<b>Mixed Green Salad</b>	<b>\$5.50</b>
Slices of selected vegetables(cucumber, carrots, onion and tomato)	

#### Desserts

Mango Kulfi	\$5.00
Gulab Jamun	\$5.00

#### Ice Cream

Vanilla	\$4.00
Chocolate	\$4.00

#### House Made Drinks

<u>Instant Coffee</u>	\$4.50
<u>Tea / Masala Tea</u>	\$4.50
<u>Soft Drinks</u>	\$3.00
<u>Mango Lassi</u>	\$6.00
<u>Strawberry Lassi</u>	\$6.00
<u>Sweet or Salted Lassi</u>	\$5.00

