

OUR STORY

"Parvati" is the Goddess of love and devotion. The quality and devotion of time and energy, a feeling of strong love and loyalty and not forgetting prayer and worship.

This exactly describes our beautiful maternal and paternal gran's that you see in our logo, co-incidentally they both were named Parvati. We knew that there was no better name than "Parvati" as we wanted to ensure that when we cook for you, we cook with the same love, quality and perfection that they did. Both gran's married very young and had to be very strong to manage a home, care for their children (in those days up to 14) and they still managed to grind their own spices, use natural fresh herbs and created their own recipes that changed the art of cooking.

The blend of these spices brings together a unique combination of north and south indian flavours that not only looks and smells nice but also has a delicious taste. We hope that we can keep their legacy going by providing you with amazing quality food and service, that makes you want to come back for more. Parvati's has an indoor sit down and a garden setup surrounded by luscious gardens and beautiful birds chirping. Our new cuisine is specially cooked with a rich blend of freshly ground "Parvati's" spices and braised with a touch of butter ghee.

You can indulge yourself and get immersed into our menu of lamb curry dishes to chicken biryani or if you feel like having a true Durban style bunny chow. We also have light meals like salads, toasties, pastas or incredibly spiced burgers.



CHEESE & CORN Veg



R 55

Crispy, golden pasteries filled with a mixture of melted cheese and sweet corn that is cooked with Parvati's spices.

POTATO SAMOOSAS (6) Veg



R 55

A crispy, triangular pastry filled with a fragrant blend of mashed potatoes and Parvati's special blend of Spices.

CHICKEN SAMOOSAS (6)



A triangular pastry that is deep-fried until golden and crispy, filled with minced chicken, seasoned with Parvati's special spices.

LAMB SAMOOSAS (6)

R 60

A triangular pastry made with Parvati's Special blend of spices and filled with minced lamb, offering a rich and savoury taste. It's deep-fried to a crispy perfection.



POTATO PAKORA (6) Veg





Potato slices delicatley coated in a batter infused with fresh herbs, Parvati's signature spices, and chickpea flour, fried to a golden crispness. Served with mint chutney for a perfect balance of flavours.

ONION BHAJIA (6) Veg



R 45

Sliced onions delicatley marinated in fresh herbs, Parvati's secret spices, and chickpea flour, crispy fried to perfection. Accompanied by a delightful Mint Chutney.

TANDOORI CHICKEN (6)

R 85

Pieces of boneless chicken marinated in yogurt, seasoned with tandoori masala and cooked in our Tandoori oven. Served with Mint Chutney.

LAMB SHISH KEBAB (6)

R 95

Minced lamb tenderly marinated in aromatic tandoori spices, infused with onions, chili and garlic, then expertly cooked in our traditional tandoori oven for irresistible flavour and tenderness.

MENU



LAMB CURRY

R 155

A rich and aromatic dish featuring tender pieces of lamb cooked with potatoes in a flavourful onion and tomato gravy. Infused with Parvati's signature spices.

LAMB & SUGAR BEANS CURRY

R 155
(R 590 FP)

Tender lamb on the bone and sugar beans simmered together in a potato, onion, and tomato gravy. Prepared with Parvati's richly blended spices.

LAMB KEBAB CHUTNEY

R 155 (R 590 FP)

Durban-style lamb meatballs with fresh mint, coriander, garlic, ginger and Parvati's spices cooked in a tomato chutney.

LAMB MINCE CURRY

R 155 (R 590 FP)

Seasoned mince lamb cooked in a flavourful curry sauce with onions, tomatoes, and Parvati's special blend of spices.

LAMB AND BROAD BEANS CURRY

R 155 (R 590 FP)

Pieces of lamb are cooked with broad beans in a rich and aromatic curry sauce. Infused with Parvati's traditional spices and herbs.

* All Lamb Dishes are on the bone.

LAMB DHALL MAKHANI

R 155 (R 590 FP)

Lamb cooked with black lentils, tomatoes, and aromatic spices. This slow-cooked dish offers a rich, creamy texture, seasoned with Parvati's special spice

LAMB MADRAS

R 160 (R 610 FP)

Lamb pieces cooked with a devilled sauce that has black pepper, coconut and coriander and cooked in a spicy tomato gravy.

LAMB ROGAN JOSH

R 160 (R 610 FP)

A classic Indian curry with lamb slow-cooked in an onion and tomato gravy. Enhanced by Parvati's unique blend of spices.

LAMB KORMA

R 165 (R 630 FP)

A luxurious, creamy curry featuring tender pieces of lamb slow-cooked in a rich cashew nut & cream sauce with a blend of Parvati's spices.

LAMB MASALA

R 160 (R 610 FP)

A flavourful dish featuring lamb on the bone cooked in a rich, spicy gravy made from onions, tomatoes, chilies and Parvati's signature blend of spices.



^{*} FP=Family Pack

MENU



LAMB MAKHANI

R 160

A luxurious curry dish where lamb (R 610 FP) pieces are simmered in a smooth sauce made from tomatoes, cream and butter. This dish is delicately spiced with Parvati's special blend of spices.

LAMB VINDALOO

R 160

Curry made with tender lamb (R 610 FP) pieces slow cooked in a homemade vindaloo paste made of vinegar, garlic and Parvati's special spices.

LAMB PALAK

R 160 (R 610 FP)

A savoury Indian dish with tender lamb pieces cooked in creamy spinach flavoured with Parvati's aromatic spices.

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LAMB CHOPS MASALA

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4 Lamb chops marinated in yogurt, ginger, garlic cooked in our tandoori oven and is braised in an onion and tomato gravy and spiced with Parvati's special spices.

LAMB SHANK

R 210

A succulent, slow cooked dish (R 800 FP) featuring a lamb shank simmered to tender perfection in an onion and tomato gravy, in true north Indian style infused with Parvati's richly blended spices.

CHICKEN KEBAB CHUTNEY

R 125 (R 475 FP)

Durban-style chicken kebabs made with mint, coriander, garlic, ginger and Parvati's spices. Made to perfection and cooked in a tangy tomato chutney, it offers a delightful blend of smoky and spicy flavours.

CHICKEN CURRY

R 135

Chicken pieces cooked on the bone with potatoes in a savoury onion and tomato gravy, prepared Durban-style with Parvati's richly blended spices.

CHICKEN PALAK

R 135 (R 510 FP)

A savoury Indian dish with tender chicken pieces cooked in creamy spinach flavoured with Parvati's aromatic spices.

CHICKEN TIKKA MASALA

R 135 (R 510 FP)

Smokey, tender chicken tikka pieces cooked in a luscious tomato-based sauce with onion and green pepper, enriched with Parvati's distinctive spice blend.

^{*} All Lamb Dishes are on the bone.

^{*} FP=Family Pack

MENU



CHICKEN

CHICKEN FRY MASALA

R 135 (R 510 FP)

Chicken pieces on the bone simmered in a rich gravy made from onions, tomatoes, pepper, chili, and Parvati's signature spice blend.

CHICKEN MADRAS

R 135 (R 510 FP)

Chicken pieces cooked with a devilled sauce that has black pepper, coconut and coriander and cooked in a spicy tomato gravy.

CHICKEN VINDALOO

R 135 (R 510 FP)

Curry made with tender chicken pieces slow cooked in a homemade vindaloo paste made of vinegar, garlic and Parvati's special spices.

CHICKEN KORMA

R 140 (R 530 FP)

A creamy and indulgent dish with tender chicken cooked in a rich creamy cashew nut sauce, infused with Parvati's special blend of spices.

BUTTER CHICKEN

R 140 (R 530 FP)

Marinated deboned chicken cooked in a creamy butter-based tomato and cashew nut sauce with Parvati's special spices.

CHICKEN VINDALOO



^{*} All Lamb Dishes are on the bone.

^{*} FP=Family Pack



VEGETARIAN

BEANS CURRY Veg

R 75 (R 285 FP)

Choice of broad/ sugar beans curry wrapped in 2 soft roti rolls.

CHICKEN CURRY

R 95 (R 360 FP)

Flavourful boneless chicken curry wrapped in 2 soft roti rolls.

LAMB CURRY

R 110 (R 420 FP)

Tender boneless lamb curry wrapped in 2 soft roti rolls.

LAMB SHISH KEBAB

R 110 (R 420 FP)

Lamb mince marinated in tandoori spices, onion, chili, ginger and garlic, cooked in our tandoori oven and wrapped in 2 soft roti rolls.

CHICKEN KEBAB

R 115 (R 440 FP)

Chicken meatballs, Durban Indian Style with fresh mint, coriander, garlic, ginger, and Parvati's spices, cooked in tomato chutney, wrapped in 2 roti rolls.

LAMB KEBAB

R 135

Lamb meatballs, Durban Indian Style with fresh mint, coriander, garlic, ginger, and Parvati's spices, cooked in tomato chutney, wrapped in 2 roti rolls.

TADKHA DHALL Veg

(R 320 FP)

A traditional Indian dish made from yellow lentils tempered with ghee, cumin seeds, garlic and spices.

SUGAR BEANS CURRY Veg



R 100 (R 380 FP)

Sugar beans simmered in a flavourful tomato-based gravy with potatoes, infused with Parvati's special blend of spices.

BROAD BEANS CURRY Veg

R 100 (R 380 FP)

Broad beans cooked in a savory tomato-based gravy, enriched with Parvati's special blend of spices.

ALOO GOBI Veg



R 100 (R 380 FP)

A classic dish with potatoes and cauliflower cooked in an onion and tomato gravy, Durban-style with Parvati's spices.

ALOO JEERA Veg



R 100 (R 380 FP)

A simple yet flavourful North Indian dish featuring potatoes sauteed with cumin seeds and seasoned with Parvati's special spices.

BEANS, PURI & PATHINA Veg **CHUTNEY**

R 125 (R 475 FP)

Delicious bean curry is cooked with a potato, onion, and tomato gravy in true Durban style, featuring Parvati's richly blended spices. Served with two puris, rice, and mint chutney, it offers a satisfying and flavourful meal experience.

* FP=Family Pack



DHALL MAKHANI Veg



R 110 (R 420 FP)

Black lentils and sugar beans cooked in a creamy tomato butter sauce. This dish features a rich blend of spices, offering a smooth textured and comforting flavour.

SOYA MINCE & PEAS CURRY



(R 420 FP)

Flavourful curry, made with tender soya mince cooked in a rich tomato and onion based gravy with a blend of Parvati's secret spices.

MIXED VEG CURRY



(R 420 FP)

Delightful combination of fresh vegetables cooked in a rich onion and tomato gravy, inspired by the authentic Durban style. Infused with Parvati's expertly blended spices, this dish delivers a comforting balance of savory flavors, making it a wholesome and satisfying option for those who enjoy vibrant, spiced meals..

Veg PANEER TIKKA MASALA

(R 495 Fp)



PANEER MAKHANI



R 130 (R 495 FP)

Home-made Indian cottage cheese simmered in a tomato and creamy butter and cashew nut sauce.

PANEER KORMA Veg



R 130 (R 495 FP)

Indulgent dish featuring cubes of Indian cottage cheese cooked in a rich sauce made with a creamy cashew nut sauce and a blend of aromatic spices.

PANEER TIKKA MASALA Veg



R 130 (R 495 FP)

Indian cottage cheese with green peppers and spices, cooked to perfection and simmered in a creamy tomato-based sauce with cashew nuts.

PANEER PALAK Veg



R 130 (R 495 FP)

Cubes of Indian cottage cheese are simmered in a creamy spinach gravy. Flavoured with aromatic spices like cumin, coriander and garam masala.

PANEER MATAR Veg



R 130 (R 495 FP)

Dish featuring soft cubes of Indian cottage cheese and green peas cooked in a rich, spiced tomato-based gravy. Flavoured with Parvati's aromatic spices like cumin, coriander and garam masala.

BIRYANI

BUNNY CHOW

VEGETARIAN BIRYANI Veg



R 115 (R 440 FP)

Cooked Durban style with fresh vegetables and blended with Parvati's spices and served with raita, salad and dhall.

CHICKEN BIRYANI

R 145 (R 550 FP)

Tender chicken pieces on the bone cooked in spices, layered with basmati rice cooked with onions, tomatoes and a blend of traditional spices. Served with raita, salads and dhall.

LAMB BIRYANI

R 170 (R 650 FP)

Durban-style lamb cooked with Parvati's special spices, layered with basmati rice. Served with raita, salad and dhall.

FISH BIRYANI

R 240

Marinated fish masala cooked with Parvati blended spices and served with raita, salad and dhall.

PRAWN BIRYANI

R 250

Marinated prawns masala cooked with Parvati blended spices and served with raita, salad and dhall.



* FP=Family Pack

BEANS BUNNY Veg



R 85

Flavourful beans are cooked in a Durban-style gravy with potatoes, onions, tomatoes and Parvati's spices. Served inside a hollowed-out loaf of bread.

Option: Sugar beans or Broad beans.

CHICKEN BUNNY

BUNNY

R 135

Chicken pieces cooked in a Durban-style gravy with potatoes, onions, tomatoes and Parvati's spices. Served inside a hallowed-out loaf of bread.

PANEER TIKKA MASALA Veg





Parvati's special paneer cooked with green peppers, simmered in a tikka and creamy cashew nut sauce, served inside a hallowed-out loaf of bread.

BUTTER CHICKEN BUNNY R 140

Marinated boneless chicken cooked in tandoori spices, simmered in a creamy tomato butter-based sauce with onions and Parvati's spices, Durban-style. Served in a hollowed-out loaf of bread.

LAMB BUNNY

R 155

A South African dish with lamb pieces cooked on the bone in a Durban-style potato, onion and tomato gravy with Parvati's spices. Served in a hollowed-out loaf of bread.

LAMB & BEANS BUNNY

R 155

Lamb pieces cooked with a potato, beans, onion and tomato gravy in true Durban style with richly blended Parvati spices.

MENU

FROM THE TANDOORI OVEN

1/2 TANDOORI CHICKEN R 120

Chicken marinated in yogurt and special tandoori spices, cooked to perfection in our tandoori oven. Served with 2 rotis or 1 butter naan, salad, mint chutney and chips.

TANDOORI LAMB CHOPS R 180

4 Lamb chops marinated in a yogurt-based tandoori sauces and cooked in our traditional tandoori oven. Served with 2 rotis, salad, mint chutney and chips.

FULL TANDOORI CHICKEN R 199

A full chicken marinated in yogurt and special tandoor spice, cooked to perfection in our tandoori oven. Served with 4 rotis or 2 butter naans, salad, mint chutney and chips.

1/2 TANDOORI CHICKEN



R 120

BURGERS

CHICKEN BURGER

R 75

Chicken patty made Durban Indian style with fresh mint, coriander, garlic, ginger and spices. Served on a bun with a bed of fresh salad and tangy mayo sauce.

VEG BURGER Veg

R 75

Plant-based patty placed on a bed of fresh salad, tangy sauce and placed on a bun.

LAMB BURGER

R 85

Lamb patty made Durban Indian style with fresh mint, coriander, garlic, ginger and spices. Placed on a bun with lettuce, tomato, onion and a tangy sauce.

TANDOORI CHICKEN BURGER

R 95

A marinated chicken fillet in tandoori spices and yogurt, cooked in our tandoori oven. Served on a bun with lettuce, onion, tomato and tandoori sauce.



*Chips = Add on



WRAPS

CLASSIC VEG



R 100

Soya strips with a medley of sautéed vegetable, wrapped in a soft naan bread with a zesty salsa.

CAJUN CHICKEN NAAN WRAP

R 115

Cajun-spiced chicken, sautéed mushrooms, creamy feta, and fresh salsa, all wrapped in a naan bread

TANDOORI CHICKEN ΝΔΔΝ WRΔP

R 115

Tender pieces of tandoori chicken wrapped in a soft naan bread

CHICKEN KEBAB WRAP

R 145

Marinated chicken kebabs alongside fresh salsa, all wrapped in a soft naan bread with lettuce, tomatoes, onions and a tangy yogurt sauce.

LAMB KEBAB WRAP

R 155

Marinated lamb kebabs alongside fresh salsa, all wrapped in a soft naan bread with lettuce, tomatoes, onions and a tangy yogurt sauce.

MAC & CHEESE

R 100 (R 380 FP)

Made with tender penne pasta cooked in a creamy cheese sauce.

GREEK SALAD



R 100

Refreshing, salad made with juicy tomatoes, cucumbers, red onions, and bell peppers, tossed with tangy olives and creamy feta cheese.

CREAMY PESTO Veg **MUSHROOM PASTA**

R 110 (R 420 FP)

Penne pasta is tossed in a creamy sauce infused with aromatic pesto and sautéed mushrooms.

VEG STIR-FRY



R 110

Stir-fried vegetable, mushrooms, soya strips tossed in a soya sauce and noodles.

CAJUN CHICKEN WRAP



MENU

CLASSIC CHICKEN

SEAFOOD



CREAMY CHICKEN PASTA

R 125 (R 475 FP)

R 125

Marinated chicken strips added to penne pasta and tossed in a creamy pepper and parsley sauce.

CHICKEN STRIPS, CHEESE SAUCE & CHIPS

Crispy, golden-fried pieces of tender chicken served with a side of creamy cheese sauce for dipping, paired with a generous portion of crunchy, Parvati's seasoned chips.
This satisfying meal is perfect for those who enjoy a combination of savory flavors and textures.

CHICKEN SALAD

R 130

Chicken strips, red onion, tomato and fresh garden greens.

CAJUN CHICKEN SALAD

R 135

Cajun chicken strips, red onion, tomato and fresh garden greens.

CAJUN CHICKEN SALAD



FISH CURRY

R 220 (R 840 FP)

Fish cooked in an onion, tamarind, coconut, tomato and cashew nut based sauce together with Parvati's perfectly blended spices. Served with your choice of rice, roti or butter naan.

PRAWN & CHICKEN CURRY

R 220 (R 840 FP)

Prawn and chicken cooked in an onion, mustard seeds, desiccated coconut, cashew nut and tomato based sauce together with Parvati's perfectly blended spices. Served with your choice of rice, roti or butter naan.

PRAWN & FISH CURRY

R 225 (R 870 FP)

Prawn and fish cooked in an onion, mustard seeds, desiccated coconut, cashew nut and tomato based sauce together with Parvati's perfectly blended spices. Served with your choice of rice, roti or butter naan.

PRAWN CURRY

R 225 (R 870 FP)

Prawn cooked in an onion, desiccated coconut and tomato based sauce together with Parvati's perfectly blended spices. Served with your choice of rice, roti or butter naan.

MENU

TOASTED SANDWICHES

EXTRA'S

CHEESE AND TOMATO	R 65
CHEESE, MUSHROOM Veg	R 70
& ONION	
TOASTED BEANS & Veg CHEESE	R 85
CHEESE, MASALA Veg	R 85
CHIPS, TOMATO, ONION	
CHICKEN AND MAYO	R 95
CHICKEN CURRY	R 95
LAMB CURRY	R 110

CHEESE MASALA SANDWICH

Cheese, Masala Chips, Tomato and Onion

R 85



*Chips = Add on

MUSHROOMS	R 15
SMALL PUTHINA CHUTNEY	R 15
GARLIC	R 15
ONION	R 15
томато	R 15
CHILLI	R 18
CHEESE	R 20
PLAIN RICE	R 22
CARROT SALAD (LARGE)	R 28
SAMBALS	R 35
CHIPS MEDIUM	R 40
CHIPS LARGE	R 55
GRAVY	R 45
CHEESE SAUCE	R 45
RAITA LARGE	R 45
GREEN MINT CHUTNEY LARGE	R 45
MUSHROOMS SAUCE	R 50
YOGHURT DOUBLE CREAM BOWL	R 55
RASAM	R 75

MENU

BREADS

ROTI	R 14
PLAIN NAAN	R 22
BUTTER NAAN	R 24
PURI	R 28
GARLIC NAAN	R 28
PLAIN PARATHA	R 45
ALOO PARATHA	R 50
PANEER PARATHA	R 55

DESSERT

ICE CREAM BOWL

R 40

3 Scoops of vanilla ice cream. Served with a drizzle of syrup.

SOJI

R 55

A semolina pudding topped with cream and toasted almonds.
A traditional indian dish.

SOJI



MENU

COLD DRINKS

SMOOTHIES

STILL WATER R 21 SPARKLING WATER R 23 SOFT DRINKS R 25 Coke, Coke Zero, Fanta Orange,

Cream Soda, Sprite, Sprite Zero, Stoney

LEMONADE

R 25

SODA WATER R 25

ICE TEA LEMON R 26

ICE TEA PEACH R 26

TONIC WATER R 26

APPLETIZER R 30

RED BULL R 35

ROSES TOTS

ROSES PASSION FRUIT TOT R 15
ROSES COLA TONIC TOT R 15
ROSES LIME TOT R 15

INDIAN DELIGHTS

SALTED LASSI R 60

SWEET LASSI R 65

MANGO LASSI R 75

BOMBAY CRUSH R 75

A rose, cardamom flavoured Indian Milkshake. Made with full cream milk and ice-cream.

FREEZOS

R 65

Chai, Chocolate, Freezo-chino,

SMOOTHIES

R 75

Banana, Mango Tango, Mr Berry, Peanut-butter Bomb

MILKSHAKES

R 75

Banana, Banana Coffee, Coffee, Bubble-gum, Chocolate, Lime, Strawberry, Vanilla

MANGO LASSI

R 75



MENU

HOT DRINKS

AMERICANO	R 30	MACALA TEA	D 40
AMERICANO	K 30	MASALA TEA	R 40
INSTANT COFFEE	R 30	DOUBLE EXPRESSO	R 45
ROOIBOS TEA	R 30	HOT CHOCOLATE	R 45
FIVE ROSES TEA	R 30	POT OF FIVE ROSES	R 60
CAPPUCCINO	R 32	POT OF ROOIBOS	R 60
CAFE MOCHA	R 40		
CAFE LATTE	R 40		
CHAI LATTE	R 40		

R 40

R 40

R 40

RED LATTE

RED CAPPUCCINO

SINGLE EXPRESSO

MENU

COCKTAILS

MOJITO	R 85
STRAWBERRY DAIQURI	R 85
G & T FRUIT	R 85
PINA COLADA	R 90
GIN SMASH	R 120
LONG ISLAND ICE TEA	R 175

MOCKTAILS

VIRGIN STRAWBERRY	R 65
DAIQURI	
VIRGIN MOJITO	R 65
VIRGIN GIN SMASH	R 65

BEERS

CARLING BLACK LABEL	R 35
CASTLE LIGHT	R 35
HUNTERS DRY	R 40
HUNTERS GOLD	R 40
CORONA	R 45
HEINEKEN	R 45
STELLA ARTOIS	R 45
WINDHOEK DRAFT	R 45
SAVANNA DRY 330 ML	R 45

STRAWBERRY DAIQURI



MENU

SPIRITS

GIN **BOMBAY DRY GIN** R 35 **GORDON'S GIN** R 30 **TANQUERAY DRY GIN** R 40 **TANQUERAY SEVILLA** R 45 **VODKA SMIRNOFF 1818** R 35 **ABSOLUTE** R 40 **RUM CAPTAIN MORGAN** R 30 **DARK RUM CAPTAIN MORGAN** R 30 SPICED RUM **BACARDI SUPERIOR** R 35 **BRANDY & COGNAC KLIPDRIFT** R 30 **KWV BRANDY 5YRS** R 35 **HENESSEY VS** R 60

WHISKEY

BELLS TOT	R 30
J & B TOT	R 30
JAMESON	R 45
JOHNNY WALKER BLACK	R 45
GLENIVET FOUNDERS RES	R 60
GLENMORANGIE 10 yrs	R 60
GLENFIDDICH 12 yrs	R 65
LIQUERS	
PEPERMINT	R 30
SOUTHERN COMFORT	R 30
AMARULA CREAM	R 30
MALIBU	R 35
KAHLUA	R 35

MENU

SHOOTERS

JOSE CUERVO GOLD/SILVER	R 30
CACTUS JACK	R 30
STRAWBERRY PINK LIPS	R 30
APPLE SOURS TOT	R 30
JAGARMEISTER SHOT	R 35

DOM PEDROS

STRAWBERRY PINK LIPS	R 65
AMARULA CREAM	R 70
JAMESON	R 70
KAHLUA	R 70

PORT & SHERRY

SEDWICKS OLD BROWN	R	40
SHERRY		
ALLESVERLOREN PORT	R	55

WINES

HOUSE WINE (BY GLASS)

NEDERBERG ROSE	R 55
TALL HORSE SAUVIGNON BLANC	R 60
TALL HORSE CABERNET SAUVIGNON	R 70

CHAMPAGNE/SPARKLING WINES

R 225

GRAHAM	BECK	BRUT	ROSE	R	395
GRAHAM	BECK	BLISS	NECTAR	R	395

JC LE ROUX-DOMAINE

NON-ALCOHOLIC SPARKLING WINES

JC LE ROUX NON-ALCOHOLIC R 200



SAUVIGNON BLANC

TALL HORSE SAUVIGNON BLANC	R 160
DVH SAUVIGNON BLANC	R 235
VILLERIA SAUVIGNON	R 245

MENU

R 270

WHITE WINES

RED WINES

CHARDONNAY

TALL HORSE CHARDONNAY R 160
DVH CHARDONNAY R 235

CHENIN BLANC

WH DE WET CHARDONNAY

BOSCHENDAL CHENIN R 190
BLANC
DVH CHENIN BLANC R 195

ROSE

NEDERBERG ROSE R 160

DVH MERLOT ROSE R 195

WHITE BLENDED WINES

HAUTE CABRIÈRE R 235 CHARDONNAY PINOT NOIR

CABERNET SAUVIGNON

TALL HORSE CABERNET R 195
SAUVIGNON

DVH CABERNET SAUVIGNON R 235

MERLOT

SPIER MERLOT R 190
VILLERIA MERLOT R 230

GLEN CARLOU R 295

SHIRAZ/SYRAH

DVH SHIRAZ R 195
BOSCHENDAL 1685 SHIRAZ R 295



MENU



PINOTAGE

RED BLENDED WINES

BEYERSKLOOF PINOTAGE

R 225

VERGELEGEN CAB MERLOT R 295
RUPERT & ROTHSCHILD R 595
CLASSIQUE
BOEKENHOUTSKLOOF R 595

CHOCOLATE BLOCK

PLATTERS



Vegetable Platter

Onion Bajia Potato Pakora Potato Samoosa Cheese & Corn Samoosa **Aloo Paratha Slices** Paneer Pakora

R 395 R 735 R 1 385

6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece





Mix

Mixed Platter

Onion Bajia Potato Pakora Cheese & Corn Samoosa Chicken Samoosa Lamb Samoosa Tandoori Chicken Tikka Lamb Shish Kebab

R 585 R 1 085 R 2 035

17 000	17 1 000	
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece



Meat Platter

Lamb Samoosa Chicken Samoosa Tandoori Chicken Tikka Lamb Shish Kebab Chicken Strips Chicken Kebab Lamb Kebab

R 885 R 1 685 R 3 235

6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece



MENU

PLATTERS



Lamb Platter

Lamb Samoosa Lamb Shish Kebab Lamb Kebab Lamb Roti Roll Lamb Cocktail Burgers

R 735

6 piece

6 piece

6 piece

6 piece

6 piece

R 1 385

12 piece 12 piece 12 piece

12 piece 12 piece

R 2 735

24 piece24 piece

24 piece24 piece

24 piece





Chicken

Chicken Platter

Chicken Samoosa Chicken Kebab Chicken Strips Tandoori Chicken Tikka Chicken Cocktail Burgers

R 680

6 piece

R 1 330 R 2 630
12 piece 24 piece

6 piece 12 piece 24 piece 6 piece 12 piece 24 piece 6 piece 12 piece 24 piece 6 piece 12 piece 24 piece