

GOAN FISH CURRY (A succulent fish cooked with mustard seeds, tamarind, curry leaf and hint of coconut cream)	\$21.90
MASALA PRAWN (Prawn cooked with onions, tomatoes & array of spices simmered in an aromatic masala sauce)	\$21.90
PRAWN JALFREZI (Prawn simmered with julienne capsicum and onion finished with tomatoes and fenugreek leaves)	\$21.90
PRAWN MALABAR (Prawn cooked with roasted mustard seeds, a touch of coconut milk and fresh curry leaves)	\$21.90
PRAWN VINDALOO – HOT (Prawn cooked in an aromatic hot gravy, certain to leave the plate tingling)	\$21.90
PRAWN MALAI (A mild creamy prawn dish cooked with cashew nuts, tomato and favoured creamy sauce)	\$21.90
CHILLY PRAWN (A favourite amongst the lovers of hot food, Prawns simmered with onion, tomatoes and chilly)	\$22.00
NAAN BREADS	
PLAIN NAAN (Leavened bread baked in charcoal tandoor and lightly touch of butter)	\$3.00
GARLIC NAAN (Leavened bread enriched with youghurt, topped with garlic, baked in tandoor to perfection then lightly brushed with ghee)	\$4.00
BUTTER NAAN (Freshly baked leavened bread baked till golden and buttered for delicious taste)	\$3.50
CHEESE NAAN (Our famous naan bread, stuffed with cheese and cooked in tandoor to perfection)	\$4.00
HARA BHARA NAAN (Leavened bread enriched with youghurt, topped with sprinkel of herbs, baked in tandoor to perfection)	\$3.50
KASHMIRI NAAN (A wonderfull bread stuffed with sultana, almond, cashew nuts and coconut)	\$4.50
KEEMA KULCHA / TANDOORI ALU KULCHA (Freshly baked leavened naan bread stuffed with minced lamb or spices potatoes)	\$4.50
TANDOORI ROTI (Fresh wholemeal Naan Bread Baked in tandoor)	\$2.50
PESAWARI NAAN (A wonderful bread stuffed with dried fruits)	\$5.50
PRATHA Layered buttery and crunchy whole meal bread	\$4.00
RICE AND BIRYANI	
JEERA & PEAS PULAO (Basmati rice cooked with cumin Seeds, onion and Peas)	\$4.90
VEGETABLE BIRYANI Rice cooked in selected vegetable and herbs	\$12.00

CHICKEN BIRYANI / LAMB BIRYANI (All time favorite from royal family, Chicken/Lamb cooked with basmati rice, fries mint and herbs)	\$17.90
GOAT BIRYANI	\$19.90
STEAM BASMATI RICE	\$2.90
CONDIMENTS AND SIDES	
PAPPADAM (4pcs)	\$2.50
CUCUMBER RAITA (Refreshing and cooling side dish with every Indian meal, Yoghurt mixed with cucumber and spices)	\$3.50
PLAN NATURAL YOGHURT	\$3.00
GREEN SALAD / ONION SALAD	\$4.90 / \$3.50
MINT & CORRIANDER/ MANGO/TAMARIND CHUTNEY	\$2.00
MIXED PICKLE	\$2.00
MIX PLATE OF CHUTNEY	\$6.00
DESSERTS	
PISTACHIO KHEER [Served cold or warm] (An innovative dessert of traditional - Basmati rice simmered in milk flavoured with cardmon and garnished with pistachio)	\$4.90
GULAB JAMUN[Served cold or warm] (Found in every street corner in India - This classic dessert is served in a warm liquor flavoured syrup)	\$4.90
KULFI Classic exotic and famous dessert - Delicious home-style Indian ice cream flavoured with either mango or pistachio.	\$4.90
THALI	
VEGETARIAN (4 chef choice veg. curries, raita, rice, salad, one naan, pickle and sweet)	\$19.50
NON- VEGETARIAN (Chef choice 2 veg curries , 2 non veg curries, raita, rice, salad, one naan, pickle and sweet)	\$21.50
SEAFOOD THALI (Chef choice 2 seafood curries, 2 veg curries, raita, rice, salad, pickle, sweet , serve with plan naan)	\$24.50
FRESHLY MADE LASSI	
MANGO LASSI / SALT LASSI / SWEET LASSI	\$3.90
SOFT DRINKSI	
COKE, DIET COKE, SPRITE, FANTA, LEMONADE(Can)	\$2.50
COKE, DIET COKE, SPRITE, FANTA, LEMONADE 600ml	\$3.90
COKE, LEMONADE 1.5LTR	\$5.50
LEMON, LIME AND BITTERS	\$4.50
100% JUICE – APPLE, PINEAPPLE OR ORANGE	\$3.90

Take Away - Dine In - Home Delivery - B.Y.O

FREE DELIVERY

within 5km, Minimum order \$30
Surcharge apply if more than 5km



King of Taste

Indian Restaurant

6/115 Cambridge Street,
West Leederville 6007
Email: kingoftaste@live.com

CALL: 9382 4004

Open 7 Days

Lunch : 11:00Am - 2:30Pm
Dinner: 5:00Pm - 10:00Pm
BYO (Beer and wine only)

STARTERS

VEG SAMOSA (3pcs) (Delicious mix of spicy potato and peas wrapped in crispy deep fried pastry, served with tamarind chutney)	\$7.90
MEAT SAMOSA(3pcs) (Delicious mix of spices, lamb mince wrapped in crispy deep fried pastry)	\$9.00
HARA BHARA KABAB (4pcs) (Delicious deep fried patties made from spinach, cottage cheese, nuts and fenugreek leaves)	\$7.90
ONION BHAJI (4pcs) (Crispy deep fried onions battered with spices and chickpea flour)	\$7.90
MIXED VEG PAKORA (4pcs) (Mixed fresh vegetables lightly battered with chickpea flour, fresh herbs and spices, then deep crispy fried)	\$8.50
MUSHROOM TIKKA (Whole fresh mushrooms stuffed with paneer, cheddar and pickle, marinated in spices and cooked in a clay oven served with mint chutney)	\$13.50
PANEER TIKKA (Cubes of home made cottage cheese, capsicum and onion marinated in yogurt, lightly spiced to preserve its delicate taste, skewered and roasted in clay oven)	\$12.50
TANDOORI CHICKEN	Entrée (2 pieces) \$8.90 Half (4 pieces) \$13.90 Full (8 pieces) \$19.90
CHICKEN TIKKA (An all time favorite. Tender pieces of boneless chicken marinated in youghurt and spices then roasted in tandoor)	Entrée size(4 pieces) \$13.90
LAMB CHOP (Extraordinary kebab of premium lamb cutlets marinated till succulently tender and roasted in tandoor)	\$18.90
LAMB SHEEK KABAB (A delicacy of minced lamb flavored with ginger, garlic and aromatic herbs cooked on a skewer in tandoor)	\$12.00
FISH TIKKA (Fresh juicy fish pieces marinated with lime juice, ginger, garlic, cumin, chilly powder, fresh coriander and turmeric powder then slowly grilled in tandoor)	\$12.90
PLATTERS (SERVES 2)	
VEG PLATTER (An assortment of Samosa, Hara Bhara kabab, Onion bhaji and Mixed Pakora, served with mint and tamarind chutney)	\$16.90
TANDOORI PLATTER (A ideal platter from our clay oven with assorted Chicken Tikka, Seekh Kabab, Fish tikka and Lamb chop)	\$27.90
MIXED PLATTER (A assorted platter of Samosa, Onion bhaji, Chicken tikka & Seekh kabab)	\$20.90
MAINS VEGETARIAN	
SHAHI PANEER (A Cottage cheese pieces prepared in rich creamy sauce of cashews and almonds – infused with cardamom & cinnamon)	\$15.50

PANEER MAKHNI (Traditional and all time favourite cottage cheese pieces cooked in authentic creamy tomato sauce)	\$13.50
MATAR PANEER (Cubs of fresh cottage cheese cooked with green peas and North Indian spices)	\$13.50
MALAI KOFTA (A delight dumpling koftas made of cottage cheese , stuffed with dry fruit and simmered in nuts cream and tomatoes gravy)	\$14.90
SABZI JHALFREZI (Mixed vegetable curry cooked with julienne capsicum and onion,finished with tomatoes and fenugreek leaves)	\$14.50
VEGETABLE KORMA (Mixed fresh vegetables curry cooked in creamy sauce of caramelised onions, cashews, almonds and pistachios- infused with cardamom and cinnamon)	\$14.50
CHOLE MASALA A tangy tribute to chick peas cooked with fresh herbs and spices.	\$14.50
BOMBAY POTATO Stir fry potatoes with cumin seeds and fresh coriander. A favorite from northern India region. / Potato cooked with spicy masala sauce and herbs	\$13.50
PANEER MASALA (Fresh cottage cheese sautéed with onions, tomatoes & array of spices simmered in an aromatic masala sauce)	\$13.50
SAAG PANNEER / SAAG ALOO (A classic combination of creamed english spinach cooked with fresh tomatoes,mild spices and homemade cottage cheese or potato)	\$14.50
DHAL MAKHANI (Black lentils slowly cooked in rich creamy sauce, garnish with fresh coriander)	\$13.50
DHAL TARKA (Yellow lentils slowly simmered with ground spices - sautéed with a onion, butter and fresh herbs)	\$13.50
MUSHROOM MATAR (Fresh mushroom cooked with green peas and north Indian spices)	\$14.50
BAGAN MASALA (Eggplants cooked with tomatoes, onion and north Indian spices)	\$14.50

MAINS CHICKEN

BUTTER CHICKEN (A delicious preparation of boneless tandoori chicken cooked in a rich creamy tomato and butter sauce)	\$18.90
CHICKEN VINDALOO (Hot curry from the south part of India, a delicious combination of Chicken cooked in ginger garlic& aromatic red chillies sauce, certain to leave the plate tingling)	\$18.90
CHICKEN KORMA (Mild Indian classic - Chicken pieces prepared in a creamy sauce of caramelised onions, cashews, almonds and pistachios- infused with cardamom & cinnamon)	\$18.90
CHICKEN MADRAS (Chicken cooked with roasted mustard seeds, a touch of coconut milk and fresh curry leaves)	\$18.90

CHICKEN CURRY (A Indian favorite chicken curry cooked in garlic, ginger,onion, tomatoes and chef selected spices)	\$18.90
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CHICKEN TIKKA MASALA (All over world favourite Indian dish, Grilled chicken tikka pieces sautéed with onions, tomatoes, capsicum and finished in a thick & tangy masala sauce with fresh coriander)	\$18.90
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CHICKEN SAAG (Succulent Chicken pieces Cooked in fresh spinach puree with fresh tomatoes and mild spices)	\$18.90
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CHICKEN JHALFREZI (Dice chicken simmered with julienne capsicum and onion finished with tomatoes and fenugreek leaves)	\$18.90
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GOAT CURRY(Chef's Special) (Goat on the bone, slow cooked with fresh tomatoes, yoghurt and chef selected spices)	\$20.90
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MAINS LAMB

LAMB ROGAN JOSH (A traditional style curry - Lamb pieces slowly cooked in traditional Kashmir spices and herbs with chef special onion gravy)	\$18.90
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LAMB SAAG (A classic combination of lamb and creamed English spinach cooked with fresh tomatoes, mild spices and herbs)	\$18.90
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LAMB KORMA Mild Indian classic - Lamb pieces prepared in a creamy sauce of caramelised onions, cashews,almonds and pistachios- infused with cardamom and cinnamon)	\$18.90
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LAMB MADRAS (Lamb cook with roasted mustard seeds, a touch of coconut milk and curry leaves)	\$18.90
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LAMB VINDALOO (A favourite amongst the lovers of hot food, lamb cooked in an aromatic hot gravy, certain to leave the plate tingling) Delicacies from the west- coast of India: Goa.)	\$18.90
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LAMB BHUNA (Lamb pieces sautéed in pan with ginger, onions, tomatoes, lemon juice, herbs and spices)	\$18.90
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MAINS BEEF

BEEF ROGAN JOSH (Beef pieces slowly cooked in traditional Kashmir spices and herbs with chef special onion gravy)	\$18.90
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BEEF VINDALOO (Hot curry from the south part of India. A delicious combination of beef cooked in ginger, garlic and aromatic red chillies sauce, certain to leave the plate tingling)	\$18.90
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BEEF KORMA (Beef pieces prepared in a creamy sauce of caramelised onions, cashews, almonds and pistachios- infused with cardamom and cinnamon.)	\$18.90
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BEEF MADRAS (Special dish of beef - Beef cooked with coconut milk, mustard seeds and fresh curry leaves)	\$18.90
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MAINS SEAFOOD

FISH TIKKA MASALA (Fish pieces sautéed with onions, ginger, garlic, capsicum and finished in a thick & tangy masala sauce with fresh coriander).	\$21.90
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