

## Starters

Tandoori chicken wings	55
marinated in yoghurt and tandoori spices	

### **Selection of samosas** 42

Choice of chicken, mince, potato or cheese and corn

Dhal (yellow split pea soup) / Moong Dhal	45
---	----

## Dosas

### **Pancake filled with:**

Prawn curry	85
Lamb curry	75
Paneer (homemade cottage cheese in a tomato base curry sauce)	65

## Main Course

Chicken Korma	125
---------------	-----

Chicken fillet braised in onion and cashew nut sauce with fresh cream

Chicken and Prawn Vindaloo	135
----------------------------	-----

Chicken fillet and de-shelled prawn meat in a spicy traditional sauce

Lamb Curry	149
------------	-----

Lamb cubes marinated in yoghurt and coriander cooked with

Cumin seeds, ginger and garlic

Jungle Curry	159
--------------	-----

Trio of meats, venison, ostrich and beef in a traditional Indian curry sauce

Cape Malay Seafood Curry	139
--------------------------	-----

Selection of seafood cooked in a coconut cream sauce

Vegetable Curry	85
-----------------	----

Red lentil and butternut curry with roasted mustard seeds

Naan Bread	19
------------	----

Curries are served to your chosen strength

Mild, medium, hot or extra hot

All curries served with basmati rice, poppadum and homemade roti

Accompanied with sambals, chutney, cucumber and dhania raita

**The Brass bell Curry House has an authentic Indian cuisine with  
Mr. Kevin Nair as your host**