



khana premo Restaurant

Gemini Resort
Unit 4/49, Landsborough Pde
Golden Beach QLD

Milkshakes & Lassi

Milkshake

(Strawberry/Chocolate/Vanilla/Mango)

7.95

Maharaja Lassi

7.95

Mango Lassi

5.95

Buttermilk / Chaas

4.95

Sweet/ Salted Lassi

6.95



Soft Drinks & Juice (all \$4.95)

Coke / Sprite

Tonic water

Diet Coke/Coke No sugar

Orange/Apple/Mango Juice

Fanta / Sunkist

Jaljeera Coke / Fanta

(Sweet/salted/Jaljeera)

5.95

Ginger Ale

Lemon, Lime & Bitters

5.95

Mocktails

Blue Lagoon

6.95

Fresh Lemon Soda

(Sweet/salted/Jaljeera)

4.95

Mango Mojito

7.95

Pina Colada

7.95

Thenga Manga Sarbath

7.95



Soup

Chaat & Entree

Soup



Hot and Sour Soup

(Indo chinese style soup)

6.95

Manchow Soup

(Indo chinese style soup with fried noodles)

6.95

Rasam

(South Indian thin lentil soup)

7.95

Hot and Sour Chicken Soup

(Indo Chinese style chicken soup)

7.95

Chicken Manchow Soup

(Indo Chinese style chicken soup with fried noodles)

7.95

Chaat

Aloo Tiki Chaat

(Fried mashed potato patties mixed with spices, yogurt and veggies)

11.95

Gol Guppa / Pani Puri

(puffed balls stuffed with mint/cilantro water served with dates chutney, potato, black chickpeas and chaat masala)

9.95

Papadi Chaat

(Crispy fried dough wafers stuffed with black chickpeas, potato, yoghurt, dates and coriander)

11.95

Dahi Puri

(puffed balls stuffed with sweet yoghurt, date chutney, potato, black chickpeas, tomato, sey bhujiya and chaat masala)

11.95

Samosa Chaat

(Golden triangular savoury pastry filled with spiced potatoes, green peas fresh tempered and coriander)

11.95

Samosa Chole Chaat

(Golden triangular savoury pastry filled with spiced potatoes, green peas, chickpeas, fresh tempered with coriander, sweet yoghurt & dates chutney)

13.95

Entree



Chips 'N' Chips

(French Fries with Milagai podi / Plain / salted)

6.95

Peanut Masala

(sauted peanuts coated with home made spices)

7.95

Samosa (2 nos)

7.95

Beef Cutlet (2 nos)

(Minced beef & potato mix with spices & coated in breadcrumbs and deep fried.)

9.95

Paneer Tikka

(chunks of cottage cheese, marinated in Yoghurt and aromatic Indian spices, cooked in clay oven)

12.95

Kozhi Sukka

(Pepper tempered chicken in semi-dry gravy)

17.95

Chicken Tikka

(succulent pieces of boneless chicken, marinated with red chilli paste, yoghurt and barbecued)

15.95

Chicken Seekh Kebab

(Spiced minced chicken cooked in tandoor, chef special spices)

15.95

Tandoori Chicken - Half

(Traditional tandoori chicken marinated in yoghurt and chef's special spices)

14.95

Tandoori Chicken - Full

(Traditional tandoori chicken marinated in yoghurt and chef's special spices)

24.95

Pal Konju

(tiger prawns grilled with coconut milk and virgin coconut oil, sautéed with curry leaves, mustard seeds and crush pepper)

24.95

Fish Amritsari

(A battered fried fish Amritsari style)

15.95

Kerala Fish Fry

(Spiced fish, pan fried)

19.95

Tandoori Prawns

(Tandoori marinated tiger prawns grilled in tandoor oven)

25.95

Non-vegetarian BBQ sizzler

(An assortment of barbequed chicken tikka, tandoori chicken, fish Amritsari, chicken seekh kebab, tandoori prawns and chips served in hot sizzler with mint sauce)

25.95

Indo-Chinese Delicacies

Veg/Gobi Manchurian (Dry / Gravy)

(Mixed Vegetables dumplings cooked in ginger garlic, dark hot and sour gravy)

15.95

Paneer Chilli (Dry / Gravy)

(Crispy cottage cheese cubes cooked in strong soy chilli sauce with sprinkles of onions & bell peppers)

15.95

Chilli Chicken (Dry / Gravy)

(Fried chicken chunks cooked perfectly & finished with tangy soy chilli sauce)

16.95

Chicken 65

(Fried Chicken, curry leaves, pepper served with schezwan sauce)

16.95

Noodles (Veg/Egg/Chicken/Mix)

(Veg+Egg+chicken+shrimps)

(Stir fried in Chinese wok with vegetables, garlic and soy sauce)

16.95

17.95

18.95

19.95

Fried Rice (Veg/Egg/Chicken / Mix)

(Veg+Egg+chicken+shrimps)

(Steamed rice cooked with seasonal veggies with home made red sauce)

16.95

17.95

18.95

19.95

Egg Bhurji

(Indian style spiced scrambled eggs)

17.95

Egg Curry

(Boiled Egg cooked with chef's special spices)

18.95



Idli & Dosas

A south Indian Treat

Idli Littles

(Mini rice cakes)

7.95

Butter Idli / Ghee Idli

(Mini rice cakes topped with butter / ghee)

9.95

Rasam Idli

(Mini idlis dipped in spicy Indian soup)

9.95

Idli Vada

(A combination of 4 pc mini rice cakes with 2 pc fried lentil doughnuts)

9.95

Vaghar Idli

(Mini idlis tempered with Chef's special masala)

9.95

Masala vegetable Idli

(Tangy little idlis flavoured with garlic and south Indian Masala)

9.95

Medu Vada

(Deep fried lentil doughnuts)

9.95

Rasam Vada

(Vada dipped in spicy Indian soup)

11.95

Ghee Roast

(Simple tastier & favourite dosa)

14.95

Super Paper Dosa

(The crispy long paper thin dosa)

15.95

Onion Dosa

(Dosa with chopped onion & garlic chutney)

15.95

Nilgiri Special Dosa

(Mint flavoured dosa)

15.95

Nilgiri Onion Dosa

(Minty dosa with onions in the layer)

16.95

Traditional Masala Dosa

(Special dosa with potato filling)

15.95

Mysore Chatpata Dosa

(Spicy dosa with authentic Mysore and garlic chutney)

15.95

Cheese Dosa

(Dosa with a generous helping of cheese)

17.95

Spring Dosa

(Special dosa with vegetable filling)

17.95

Cheesey Spring Dosa

(Dosa loaded with spring vegetables and cheese)

18.95

Spicy Schezwan Dosa

(A Chinese twist to the traditional Dosa-the Chinese affair)

18.95

Paneer Dosa

(Dosa with a filling of spicy paneer)

18.95

Cheese Chilli Garlic Dosa

(Famous cheese dosa with chilli & garlic chutney)

18.95

Special Pav Bhaji Dosa

(Dosa with a special filling of Bombay pav Bhaji mix)

18.95

Kara Mura Dosa

(Butter paper dosa with a spread of milagai podi)

17.95

Curry Chicken Dosa

(Dosa filled with minced chicken curry, served with garlic chutney)

20.95

Tandoori Chicken Dosa

(Chicken pieces marinated with traditional tandoori masala in Dosa)

20.95

Egg Podi Dosa

(Whipped egg spread on dosa with mulgai podi)

16.95



Mains

Chicken



Butter Chicken

(Traditional butter chicken-boneless pieces of bar-be-que chicken cooked in tomato gravy finished with dry fenugreek leaves, cream & butter)

21.95

Chicken Tikka Masala

(Succulent pieces of boneless chicken, marinated with spiced red chilli pasta, curd and barbeque & cooked in tomato gravy)

21.95

Kadai Chicken

(Chicken kadai as popularly known- succulent pieces of chicken, simmered in tomato rich gravy, flavoured with pounded coriander seeds and ginger tossed with cubes of onion garnished with green coriander)

21.95

Kozhi Varutharacha Curry

(A popular chicken curry in Kerala, South India, prepared by adding roasted coconut with spices)

21.95

Chicken Mushroom Masala

(Boneless pieces of chicken with dices of mushroom, cooked in brown gravy flavoured with dry fenugreek leaves and cream garnished with coriander leaves)

21.95

Chicken Chettinadu

(A special spiced chicken preparation famous from chettinad region from Tamil Nadu, India)

21.95

Chicken Madras

(Chicken with Indian spices - south Indian style)

21.95

Chicken Vindaloo

(Chicken curry cooked with vindaloo sauce)

21.95

Mango Chicken

(Chicken cooked in mango puree)

21.95

Chicken Pistachio Korma

(chicken cooked in pistachio and creamy curry sauce, garnished with cream)

21.95

Chicken Palak

(Boneless pieces of chicken cooked with spinach base gravy garnished with coriander leaves)

21.95

Chicken Methi Garlic

(Boneless pieces of chicken cooked in tomato based gravy with fenugreek leaves garnished with coriander leaves)

21.95

Chicken Korma

(Chicken cooked in cream and onion gravy garnished with fresh cream)

21.95

Bhuna Chicken

(Succulent pieces of chicken, cooked in onion and tomato gravy flavoured with coriander and ginger tossed with cubes of onion and capsicum)

21.95

Chicken Rogan Josh

(A traditional chicken delicacy garnished with coriander and ginger julienne)

21.95

Chicken Kanthari

(Chicken cooked with fresh birds eye chilli sauce and chef's special spices)

21.95

Chicken Stew

(Chicken cooked with vegetables, coconut cream and spices)

21.95

Lamb & Goat

Lamb Rogan Josh

(A traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne)

24.95

Lamb Korma

(Tender lamb cooked in creamy onion sauce and garnished with fresh cream)

24.95

Lamb Vindaloo

(Lamb curry cooked with vindaloo sauce)

24.95

Lamb Madras

(Spiced lamb in tomato sauce, coconut cream, & south Indian spices)

24.95

Bhuna Lamb

(Succulent pieces of lamb, cooked in onion and tomato gravy flavoured with coriander and ginger tossed with cubes of onion and capsicum)

24.95

Lamb Milagu Curry

(Lamb cooked in special masala with black pepper)

24.95

Lamb Palak

(Succulent pieces of lamb, cooked in spinach gravy garnished with coriander and ginger julienne.)

24.95

Goat laal Mass

(baby goat with born cooked in Rajasthani laal mass sauce)

24.95

Goat Chettinadu

(A special spiced goat preparation, famous from Chettinad region of Tamilnadu, India)

24.95

Desi Goat Curry

(Goat meat seasoned with thick sauce of scallion, garlic, ginger, onions and special jodhpuri spices)

24.95

Goat Stew

(Goat cooked with vegetables, coconut cream and spices)

24.95

Beef

Beef Fry

(Chunks of beef cooked till tender and sautéed with spices)

23.95

Beef Rogan Josh

(A traditional beef delicacy garnished with coriander and ginger julienne)

23.95

Beef Roast

(diced beef cooked till tender and sautéed with spices)

23.95

Beef Korma

(Tender beef cooked in creamy onion sauce and garnished with fresh cream)

23.95

Beef Madras

(Spiced beef in tomato sauce, coconut cream and south Indian spices)

23.95

Beef Chettinad

(A special spiced tender beef preparation famous from Chettinad region of Tamilnadu, India)

23.95

Beef Vindaloo

(Tender beef cooked with spicy vindaloo sauce)

23.95



Vegetarian



Paneer Butter Masala

(Paneer tossed in tomato gravy, our speciality)



Paneer Kadai

(Batons of cottage cheese, onion, tomatoes & capsicum tossed in tomato gravy with whole spices, finished with cream garnished with ginger juliennes & coriander leaves)

20.95

Paneer Tikka Masala

(Barbequed cottage cheese with capsicum & onion pieces simmered in tomato gravy, finished with cream, garnished with coriander leaves)

20.95

Paneer Bhurji

(Semi dry preparation of shredded cottage cheese in tomato gravy along with onion and capsicum)

20.95

Paneer Tawa Masala

(Marinated paneer with tawa style preparation served on tawa)

20.95

Paneer Lababdar

(Luscious paneer cubes dunked in a creamy and delicious cashew-based onion tomato gravy)

20.95

Shahi Mutter Paneer

(Sautéed paneer cubes, green peas, creamy onions/tomato gravy & north Indian spices)

20.95

Paneer Vindaloo

(Paneer cooked in vindaloo sauce)

20.95

Veg Jaipuri

(Mixed seasonal vegetables & roasted papad, simmered in cashew brown gravy, garnished with cream & papad)

19.95

Paneer Methi Garlic

(Cottage cheese delicacy cooked in rich tomato gravy with fresh fenugreek & garlic)

20.95

Palak Paneer

(Mildly spiced cottage cheese preparation in spinach & onion gravy, garnished with coriander leaves, ginger julienne and cream)

20.95

Veg. Makhanwala

(Cubes of fresh vegetables & shredded cottage cheese cooked in tomato gravy enriched with butter and cream, flavoured with fenugreek leaves)

Vegetable Madrass

(Spiced Veg tomato sauce, coconut cream & special chef in South Indian spices)

19.95

Mushroom Mutter Masala

(sautéed luscious mushrooms, creamy thick gravy of onions/tomatoes, spices)

19.95

Dal Tadka

(Yellow lentils tempered with butter, cumins and red chillies)

16.95

Dal Makhani

(Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter)

19.95

Aloo Gobi

(Golden fried potato and cauliflower mix with spices)

19.95

Baingan Bharta

(minced egg plant mix with tomato, onion, herbs and spices)

19.95

Kaju Curry

(Cashew nuts cooked in spicy enriched creamy tomato gravy)

21.95

Malai Kofta

(Golden fried balls made of potato & cottage cheese simmered in creamy tomato gravy, garnished with cream & coriander)

20.95

Chana Peshawari

(A piquant chick peas preparation with cubes of potatoes in brown and tomato gravies garnished with pomegranate coriander leaves)

19.95



Fish & Prawns



Kerala Fish Curry

(Kottayam style fish curry is one of the popular fish curries in Kerala otherwise known as "Meen Mulakittathu")

24.95

Fish Nirvana

(Fish pan fried in coconut oil and poached in coconut milk and raw mango paste)

24.95

Goan Fish Curry

(Fish cooked with brown gravy and coconut milk))

24.95

Bengal Fish Curry

(Chunks of fish, cooked in tomato gravy, flavoured with mustard seeds and curry leaves)

24.95

Prawn Malai

(Tiger prawns cooked in creamy onion sauce and garnished with fresh cream)

25.95

Balti Prawn Masala

(Spiced prawns, fenugreek seeds, stone flower, garlic, onions / tomato)

25.95

Prawn Madrass

(spiced prawn cooked in tomato sauce, coconut cream, pepper & South Indian spices)

25.95

Prawn Vindaloo

(cooked with chefs special vindaloo sauce)

25.95



Indian Bread

Roti
(Plain / Butter)

4.95

Naan
(Plain / Butter)

4.95

Garlic Naan

5.95

Cheese Naan

6.95

Chilly Naan

5.95

Cheese Garlic Naan

6.95

Cheese Chilly Garlic Naan

6.95

Cheese and Spinach Naan

6.95

Lachha Paratha

6.95

Peshwari Naan
(Dry fruit Naan)

7.95

Cheese and Onion Naan

6.95

Keema Naan (Minced Chicken Naan)

7.95

Kerala Porotta

5.95

Palappam (2 nos)

7.95



Rice & Biryani

Saffron Rice
(Rice with saffron touch)

6.95

Steamed Rice

4.95

Jeera Rice

(Seasoned boiled rice tossed in butter and cumin seeds)

6.95

Special Vegetable Pulao

(Fresh Vegetable pulao prepared with Indian spices, served with veg.raita)

13.95

Dum Biryani

Chicken Biryani

(Sufi recipe of chicken biryani served with raita and papadum)

20.95

Thalassery Dum Chicken Biryani

20.95

Goat Biryani

(An authentic dum styled goat biryani served with raita and papadum)

23.95

Tawa Biryani



Beef Biryani

(An authentic beef biryani served with raita and papadum)

22.95

Prawns Biryani

(An authentic prawns biryani served with raita and papadum)

23.95

Egg Biryani

(An authentic egg biryani served with raita and papadum)

19.95

Lamb Biryani

(An authentic lamb biryani served with raita and papadum)

23.95

Chicken 65 Biryani

(Sufi recipe of chicken biryani served with raita and papadum)

20.95

Veg. Biryani

(Long grained rice cooked with aromatic spices and herbs with fresh vegetables & served with raita)

17.95

Combo Meals

Ney Choru with Ellu Curry

(Ghee rice with beef spare ribs curry)

23.95

Kappa Biryani

(Cassava cooked with beef spareribs and spices)

20.95

Pal Kappa with beef Roast

(Cassava cooked with coconut milk and mustard seeds with beef roast)

23.95

Palappam with Stew (chicken/goat/beef)

(2 x palappams + A special kerala curry)

23.95

Kerala Porotta with Beef Roast

(All time favourite of Kerala) (2x nos porotta)

23.95

Family / Jumbo Packs



(Family packs serves upto 5-6 people & Jombo pack serves 8-10 people)

Chicken Biryani

90

160

Chicken 65 Biryani

90

160

Goat Biryani

110

180

Fried Rice

(Veg / egg/chicken /mix)

90

160

Noodles

(Veg / egg/chicken /mix)

90

160

(Served with raita , pappadam and gravy)

Accompaniments

Papadum

2.95

Green Salad

(Slices of cucumber, tomato & onion served in a dish)

5.95

Masala Papad

(Fried papadum garnished with tomatoes, onions, and secret recipeis)

4.95

Yoghurt

2.95

Raita - Vegetable

4.95

Pickle

2.95

Onion Salad

3.95

Mango Chutney

3.95

Ice Creams & Desserts

Gulab Jamun

(Soft, melt-in-your-mouth, fried dumplings that are traditionally made of thickened or reduced milk and soaked in sugar syrup)

7.95

Neyappam Falooda

12.95

Ras Malai

(The sugary yellow coloured balls of chenna soaked in rich milk cream flavoured with saffron, cardamom, and pistachios)

9.95

Kulfi Falooda

12.95

Kulfi

(Pistachio / Mango)

7.95

Ada Pradhaman

9.95

Falooda

(An Indian-Persian drink made from rose syrup, sweet basil seeds, lots of dry fruits and served with ice-cream)

9.95

Vanila Ice cream

6.95

Rasmalai Falooda

12.95

Strawberry Ice cream

6.95



khana preeti

THE FOOD LOVER

