

## BREADS DF GF NF V

Butter Naan <b>5</b>	Chilli Naan <b>6</b>
Cheese Naan <b>7</b>	Garlic Naan <b>5</b>
Cheesy Garlic Naan <b>8</b>	Plain Naan <b>5</b>
Cheesy Chilli Garlic Naan <b>9</b>	Tandoori Roti <b>5</b>

## RICE DF GF NF V

Basmati Rice <b>4</b>	Jeera Rice <b>5</b>
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## SIDES V

Apple pickle <b>7</b>	<span>DF</span> <span>GF</span> <span>NF</span>
Dhal Tadka <b>17</b>	<span>DF</span> <span>GF</span> <span>NF</span>
Kachumbar <b>9</b>	<span>DF</span> <span>GF</span> <span>NF</span>
Picked red Onion <b>7</b>	<span>DF</span> <span>GF</span> <span>NF</span>
Plain Yoghurt <b>5</b>	<span>GF</span> <span>NF</span>
Raita <b>7</b>	<span>GF</span> <span>NF</span>

## DESSERT

### GULAB JAMUN **12** V

Deep-fried dumplings

### GULAB JAMUN WITH RABRI **19** V

Deep-fried dumplings | Rabri

### KULFI **12** GF NF

House made traditional Indian ice-cream

### RABRI **14** GF NF V

Milk | Condensed milk | spices

### VAKALOLO **16** DF GF NF V

Fijian coconut and cassava sticky cake/pudding steamed in banana leaf

## BANQUET (MIN OF 3)

Dietary requirements? Talk to our team and we can try our best to accommodate your group

### MY BANQUET **45pp**

Entree: Onion Bhaji | Channa Chaat  
Tandoori Nibbles

Mains: 31 Masala Chicken | Lamb Biryani  
Dhal Makhane

Sides: Rice | Naan

## TASTE OF ASIA PACIFIC TASTING MENU **69pp**

Leave the rest to us and our team will get it organised keeping in mind your groups dietary requirements.

Chef choice of up to 8 cuisines around Asia Pacific to share plus a dessert each

(med) (hot) DF dairy free GF gluten free NF nut free V Vegetarian

Please advise if you have limited time.

Surcharge applies on public holidays.

Spend limits apply for group of 8+ guests.

Minimum charge one main meal per person.

The management reserve the right to refuse admission.

Groups of over 6, recommend to select banquet or pre-order.

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

NI S A B U L A  
W E L C O M E

THIRTY ONE

TASTES OF ASIA PACIFIC  
FIJI | INDIA | ASIAN FUSION  
RESTAURANT | BAR

# MENU

Based on healthy choices with no added artificial colours, msg, sweeteners, chilli powder, nuts and less cream.

We cater for all, either it be meat lovers, vegetarian, vegan, nut free or gluten free.

### MUST TRY

Cassava fries | Chilli Aubergine  
Chilli Chicken | Chicken Tikka  
KSpicy Chicken | Lamb Chops  
Nasheela Jheenga

Aubergine | Heart of Palm | Jackfruit  
Kadai Paneer | Vegetable Moilee  
31 Masala Chicken | Jheenga Masala  
Masaledaar Lamb | Prawn Saagwala

Known for our 31 Special Masala, a secret blend of exotic spices lightly toasted and ground into fine powder. All spices are ground fresh on site to give taste of fresh flavours.

Some of the main spices are aniseed, cardamom, cinnamon, cloves, cumin, garlic, ginger, mustard seeds, turmeric etc etc, and are all known of its benefits.

**TASTING MENU**  
**TASTE OF ASIA PACIFIC**

**CHEFS CHOICE OF**  
**UP TO 8 DISHES**  
**TO SHARE**

**+**  
**DESSERT EACH**

**LEAVE THE REST TO US**  
**AND OUR TEAM WILL GET IT**  
**ORGANISED.**

## SNACKS

### CASSAVA FRIES 13

Cassava | spices | special sauce

### CHANNA CHAAT 15

Chickpea | kachumber | yoghurt | mint | tamarind chutney

### CHICKEN LOLLIPOP 19

Frenched chicken winglet | house scheszwan sauce

### LOADED FRIES 18

Fries | butter sauce | mozzarella cheese

### MIRCHI PRAWNS 22

Prawns | chickpea flour | herbs | spices

### ONION BHAJI 16

Onion | pea flour | herbs | spices

### PUCHKA 15

Pani puri | chickpea | potato | mint

### SAMOSA CHAAT 15

Deconstructed Samosa | kachumber | yoghurt | mint | tamarind chutney

### SPICED POTATO FRITTERS 15

Potato | pea flour | herbs | spices

### SPICY CHICKEN BITES 18

Chicken | pea flour | herbs | spices | tamarind chutney

## TANDOOR

### CHICKEN TIKKA 25

Chicken | herbs | spices | mint sauce

### LAMB CHOPS 31

Lamb Chops | herbs | spices

### PANEER TIKKA 22

Paneer | herbs | spices | mint sauce

## CHASER

### CHICKEN CHASER 25

Chicken tossed with 31 masala | herbs | spices

### DUCK CHASER 29

Muscovy duck on the bone | 31 Masala

### GOAT CHASER 29

Goat on the bone | 31 Masala

## SMALL PLATES

### CHILLI AUBERGINE 25

Aubergine | capsicum | onions | spring onion

### CHILLI CHICKEN 25

Chicken | capsicum | onions | spring onion

### CHILLI PANEER 25

Paneer | capsicum | onions | spring onion

### KSPICY CHICKEN 25

Chicken nibbles | house Korean inspired spicy sauce

### MUSSEL MOILEE 24

Mussel | coconut sauce | herbs | spices

### NASHEELA JHEENGA 27

Grilled prawns | gin | potato | passionfruit | toasted sesame seeds

## MAINS

### 3'PS CURRY 28

Paneer | Peas | Potato | 31 Masala

### ALOO MATAR 26

Potato | Peas | Spices

### AUBERGINE (BAIGAN) 29

Aubergine | 31 Masala | garlic | herbs

## VEGETARIAN

### DHAL MAKHANE 27

Black Lentils | red kidney bean | spices | cream

### HEART OF PALM (SEKHO) 29

Fiji heart of palm | 31 masala | herbs | spices

### JACKFRUIT 29

Fiji Jackfruit | 31 masala | herbs | spices

### KADAI PANEER 27

Kadai sauce | onion | capsicum

### PAPAYA CURRY 28

Fiji Papaya | Coconut cream | spices

### PANEER SAAGWALA 27

Paneer | Fresh spinach puree | herbs | spices

### SCHEZWAN PANEER FRIED RICE 30

Paneer | Scheszwan sauce | rice | vegetables

### VEGETABLE HAKA NOODLES 30

Vegetables | soft noodles | herbs

### VEGETABLE MOILEE 27

Vegetables | coconut sauce | turmeric | herbs

### 31 MASALA CHICKEN 29

Chicken | 31 masala | herbs | spices

### BRAISED LAMB SHANK 32

(Slow cooked for 8 hours)

Lamb hind shank | coconut broth | 31 masala

### CHICKEN BIRYANI 29

Chicken | biryani rice | spices | herbs | raita

### CHICKEN CHOPSUEY 29

Chicken | Bok choy | carrot | celery | capsicum

### CHICKEN CHOWMEIN 29

Chicken | Soft noodles | bok choy | carrot | celery

### CHICKEN MAKHANE 29

Chicken | House-made tangy butter sauce

### DUCK MASALA 33

Pekin Duck Leg (slow cooked 5hrs) | 31 masala

### FISH MOILEE 31

Fish | coconut sauce | turmeric | herbs

### GOAT CURRY 35

Boneless Goat (slow cooked 4hrs) | 31 Masala

## NON VEGETARIAN

### JHEENGA MASALA 32

Prawns | tomato | herbs | spices

### LAMB ROGAN JOSH 33

Lamb | spiced tomato curry sauce | herbs

### MASALEDAAR LAMB 33

Boneless Lamb | herbs | spices (Slow cooked 4hrs)

### PRAWN SAAGWALA 32

Prawn | Fresh spinach puree | herbs | spices

### SCHEZWAN PRAWN FRIED RICE 32

Prawns | Scheszwan sauce | rice | vegetables