

Welcome to Jewel on the Bay where we have been serving sensational flavours for breakfast, lunch and delicious Indian dinners in the laid back surrounds of Rose Bay since 2002.

We invite you to sit back on our daybeds in the verandah across the bay and watch the world go by sipping unique cocktails, tasting authentic street foods, entrée platters, Royal Banquets, Tandoori delicacies, sharing curries and sweet desserts with friends and loved ones.

The team at Jewel on the Bay are delighted to serve you with a smile. Thank you.

JEWEL HOUSE SPECIALTIES

TANDOORI MIXED GRILL

Combination platter with two pieces each of Chicken Tikka, Tandoori Lamb Cultets & Tandoori King Prawns with mint raita 27.9

CHICKEN CHETTINAAD (GF) (DF)

A distinct curry from Chettinaad region of southern India made with coconut, whole red chillies, mustard seeds and curry leaves . 26.9

GRILLED KING PRAWN BHOONA

LAMB KHADA MASALA (GF) (DF)

Khada masala means "whole spices" Wok roasted Lamb with whole spices, black cumin (shahi jeera) powder, coarsly ground whole coriander seeds, red chillies, black peppercorn. 29.5

Street Food

ROADSIDE SNACKS

OUR SPECIALTY

STREET FOOD IS EVERYWHERE IN INDIA & THE VARIETY OF DELICIOUS ROADSIDE SNACKS AVAILABLE THROUGHOUT THE COUNTRY ARE SIMPLY TOO HARD TO RESIST. SOME OF THE POPULAR SNACKS FROM THE STREETS OF OLD DELHI, KOLKATA AS WELL AS THE SANDY SHORES OF MUMBAI ARE PRESENTED IN THIS MENU.

SAMOSA CHAAT (V)

Deconstructed samosa with Potato & Pea topped with curried Chickpeas, Yoghurt, Mint Sauce, Date & Tamarind Chutney with crushed pappadum & green coriander.... 13.9

VEGETABLE SAMOSA TRIANGLES

Crispy pastry triangles with a gently spiced
Potato & pea filling served with Mint Raita.... 10.5

ONION BHAJI BITES WITH MINT DIPPING SAUCE (GF) (DF)

Crispy fried patties of sliced onions in chickpea flour batter served with tamarind sauce....14.5

ASSORTED VEGETABLE PAKORA (GF) (DF)

Lightly battered vegetables, deep fried & served with a spicy mint yoghurt sauce.... 14.5

CAULIFLOWER PAKORA POPS (GF) (DF)

Cauliflower florets served as fritters with a Sweet & sour dipping sauce 13.9

AMRITSARI FISH FRY (GF) (DF)

A spiced batter fried fish originating from the streets of Amritsar served with lemon slices & green chutney E 17.5 | M 28.9

Sharing Platters for Two

MIXED PLATTER

TANDOORI MIXED GRILL

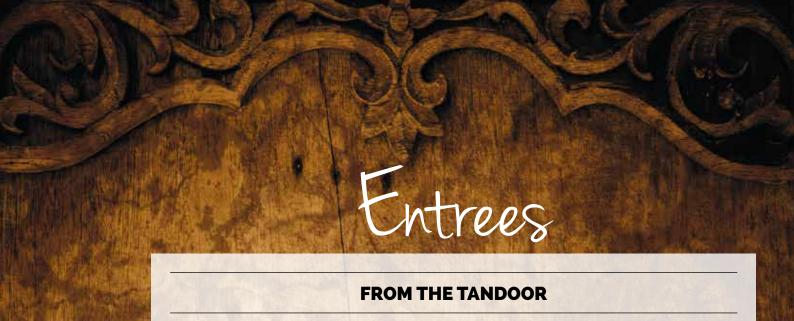
A combination platter with 2 pieces each of Chicken Tikka, Tandoori Lamb Cultets and Tandoori King Prawns with mint raita 27.9

SEAFOOD MIXED PLATTER

JEWEL PAKORA PLATTER

Onion Bhaji, Cauliflower pops and paneer pakora with date tamarind chutney...... **18.9**

CHICKEN TIKKA PLATTER



THE SHOWPIECE OF INDIAN CULINARY ART IS THE TANDOORI STYLE OF COOKING AND GRILLING MEATS ON HOT CHARCOAL IN A CLAY OVEN THAT INFUSES A DELICATE SMOKY FLAVOUR EVER SO POPULAR WITH THE MAHARAJAS AND THE ROYALS.

STAR ANISE CHICKEN TIKKA (GF)

Tender pieces of chicken marinated in traditional spices and smoke roasted in the tandoor...... E 17.5 | M 29

CHICKEN TIKKA CHETTINAAD (GF)

Hot pepper flavoured Chicken Tikka E 17.5 | M 29

MURGH KHANDAHARI TIKKA (GF)

Chicken tikka with pomegranate molasses and dried pomegranate seeds. . E 17.9 | M 29.9

LAMB SEEKH KEBAB PESHAWARI (GF) (DF)

Minced lamb flavoured with exotic spices hand pressed onto the skewer and cooked in the tandoor...... E 18.9 | M 28.9

LAMB CHOPS MUSTARD MASALA (GF)

SMOKEY TANDOORI CHICKEN HALF (GF)

Tender chicken marinated in traditional spices and yoghurt, smoke roasted in a fiercly hot tandoori oven, served with mint sauce and salad E 17.5 | M 29

MUSHROOM TIKKA (GF)

PANEER SIZZLER SKEWER AJWAINI (GF)

Paneer Cheese marinated in traditional spices, fenne, I garlic, smoke roasted E 17.9 | M 28.9

AJWAINI FISH TIKKA (GF) (DF)

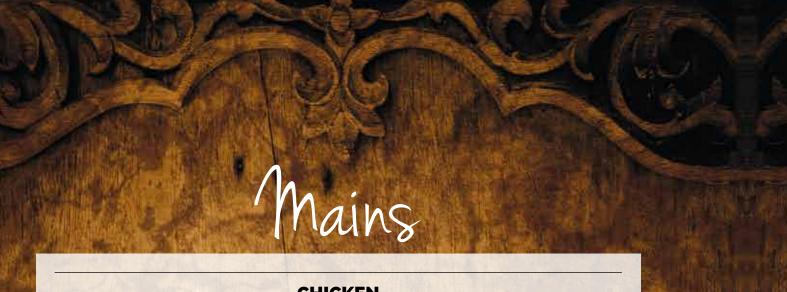
Boneless ling fillets marinated in yoghurt and spices and grilled to perfection.. E 19.5 | M 31.9

SALMON TANDOORI TIKKA (GF)

KING PRAWN TANDOORI (GF)

Tender king prawns in a chefs special Tandoori masala flavoured with mild spices indian herbs and hung yoghurt gently cooked in the traditional clay oven E 19.9 | M 29.9

TANDOORI WHOLE SNAPPER (GF)



CHICKEN		
JEWEL BUTTER CHICKEN (MILD) (GF) Tender pieces of boneless chicken marinated overnight and cooked in the tandoori oven, then smothered in a creamy tomato flavoured sauce	DHABA STYLE CHICKEN CURRY (MEDIUM) (GF) (DF) Rustic and Flavoursome Chicken curry, a speciality of the dhabas [roadside diners] lining the highways in northern India 25.	
CHICKEN TIKKA MASALA (MEDIUM) (GF)	BHOONA CHICKEN (GF) (DF)	
Tender pieces of chicken tikka cooked in a tomato and onion based aromatic sauce, garnished with fresh coriander	Tender Pieces of chicken marinated in garlic ginger and spices,roasted with Capsicum, onion and tomatoes 26	
SAFFRON CHICKEN KORMA (MILD))	CHICKEN KOLHAPURI (GF) (DF)	
Regal princely dish of chicken simmered with saffron strands, cardamoms, cashew and yoghurt27.9	Bold and spicy aromatic dish from Kolhapur, vibrant, rich, Spicy with flavours of coconut and chilli	
CHICKEN CHETTINAAD (MEDIUM) (GF) (DF)	HYDERABADI MURGH SALAN (GF) (DF)	
A distinct curry from Chettinaad region of southern India made with coconut, whole red chillies, mustard seeds and curry leaves 26.9	Medium Chicken curry with onion, tomato, green chilli, coriander and mint sauce 26	
	GOAN COCONUT CHICKEN (GF) (DF) Garlic ginger and fresh grated coconut in a mildly spicy aromatic curry	
LAI LAMB ROGAN JOSH (GF) (DF)	МВ	
A traditional North Indian diced lamb	PESHAWARI LAMB KARAHI (GF) (DF)	
curry with Kashmiri red chillies and garam masala 29 . 9	A hot and spicy lamb curry with ginger, garlic and fat chilli in a tomato and onion based sauce29	
LAMB SAAG ALOO (GF) (DF)		
A perfect blend of Pureed spinach, Diced	LAMB KHADA MASALA (GF) (DF)	
Potato and Punjabi Lamb curry 28.5	Khada masala means "whole spices" Wok roasted Lamb with whole spices, black cum	
FIRST CLASS RAILWAY CANTEEN GOAT	(shahi jeera)powder and coarslyground	
CURRY (GF) (DF)	whole coriander seeds, red chillies, black peppercorn. 29	
Goat meat slowly simmered in a rich sauce of Tomato, Ginger Garlic, yoghurt &	poppercorr2	



BEEF VINDALOO (GF) (DF)	BHOONA BEEF (GF) (DF)
A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour	Tender pieces of beef marinated in garlic, ginger and spices roasted with capsicum, onion and tomatoes in a thick-bottomed pan to seal in all the natural juices
BEEF DO PYAZA (GF) (DF)	BEEF SHAHI KORMA (GF)
Beef cubes in a deliciously thick sauce, garnished with fried onions and fresh coriander26.9	Beef Cooked in a delicious Cashew sauce with sultanas and sliced almonds 26.9
SEAF	FOOD
GOAN FISH CURRY (GF) (DF)	JHINGA DO PIAZA (GF) (DF)
Fish cooked in traditional Goan style with coconut and exotic spices	Ocean Prawns in a deliciously thick sauce, garnished with fried onions and fresh coriander28.5
GRILLED KING PRAWN BHOONA (GF) (DF)	
Unusual delicious flavour with king prawns & pepper	PONDICHERRY PRAWNS (GF) (DF) Succullent Prawns cooked with mustard Seeds, Curry Leaves and Coconut milk 28.5
SPICED COCONUT SEAFOOD TREASURE (GF) (DF)	20045, 64,77 254765 474 2006/14:77/16:1
Ocean Prawns, fish fillets and Scallop in	SALMON TANDOORI TIKKA (GF)
a spicy coconut sauce with garlic, ginger and garam masala dressed with chopped Coriander and coconut shavings29.9	Tasmanian Salmon marinated with a spice rub of cumin, coriander, paprika, turmeric and cayenne teamed with fresh ginger and garlic smoke grilled. Served with lemon and

KERALAN TODDY SHOP FISH CURRY (GF)

Meen curry with mustard fenugreek, ginger

garlic, spices and kokum star..... 27.9

PRAWN VINDALOO HOT (GF) (DF)

A spicy dish from the exotic beaches of Goa

made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive



VEGETARIAN		
PALAK PANEER (GF)	SPICED MASALA OKRA (GF) (DF)	
A perfect blend of spinach and homemade Indian cheese in a mild sauce 24.5	Bhindi or Ladies Finger stir fried with onion, ginger, garlic and Masala spices in a deep Kadhai Indian wokSide 19.9 Main 22.5	
SHAHI PANEER (GF)		
Regal princely dish of Indian Cheese	SAAG ALOO (GF) (DF)	
simmered with saffron strands, cardamoms, cashew and yoghurt 24.5	Potatoes in a medium spiced curry of Spinach pureed with garlic, chilli and Dried Fenugreek leaves	
PANEER KHURCHAN (GF)		
Med Spiced paneer tikka strips slow cooked	PUNJABI SPICED CHICKPEA CURRY (GF) (DF)	
with capsicum, onion, tomato and Red chillies with hints of ghee and garam masala 24.9 Served with a Laccha Butter Naan to soak up the Gravy	Chickpeas and potatoes in authentic North India ^o n style curry garnished with ginger and coriander 20 .5	
u le Gravy27.9	YELLOW DHAL TADKA (GF) (DF)	
MIXED VEGETABLE KORMA (GF) (DF)	the most popular of all lentil dishes,	
Mixed seasonal vegetables in a delicious mild, creamy sauce Side 11.9 Main 20.9	slow cooked with onion ginger, garlic and tempered with whole spicesSide 11.9 Main 19.5	
CHARRED SMOKED EGGPLANT BHARTHA	30003	
(GF) (DF)	BLACK LENTIL DAL BUKHARA (GF)	
Eggplants roasted on the dying embers of a charcoal fire cooked with onions, tomatoes and blended with spices Side 12.9 Main 21.9	A rich, creamy black lentil Dal slow cooked overnight with tomato puree, butter and cream. Must have accompaniment to every meal	
EGGPLANT POTATO (GF) (DF)		
Chefs Special cumin scented aubergine	PUNJABI MIXED VEGETABLE KARAHI	
and Potato Curry Cooked in his legendary masala20.9	Potato, carrots, cauliflower, peas in a tomato based wok fried curry sauce 22.5	
BADAMI KOFTA (GF)	VEGETABLE PANEER MAKHANI (GF)	
Indian Paneer, Almonds and Potato koftas in a cashew onion & yoghurt sauce with hints of saffron & cardamom	mixed vegetables and paneer simmered in makhani sauce with tomato , cream, chilli powder and cumin seeds	

Maharaja's Banquet for 2

(65 PER PERSON) INCLUDES BASKET OF PAPPADUMS WITH SIDE DISH PLATTER OF DIPS

ON ARRIVAL

FIRST COURSE

MIXED ENTRÉE PLATTER FOR 2 WITH:

Cocktail Samosas

Chicken Tikka

Hyderabadi

Seekh Kebab

Chicken Tikka Chettinaad

SECOND COURSE

SELECTION OF CURRIES RICE AND NAAN INCLUDE:

Jewel Butter Chicken

Lamb Rogan Josh

Mix Veg Korma

Beef Vindaloo

Aromatic Basmati Rice

Traditional Hand stretched

Tandoori Naan Bread

DESSERT

Gulab Jamun or

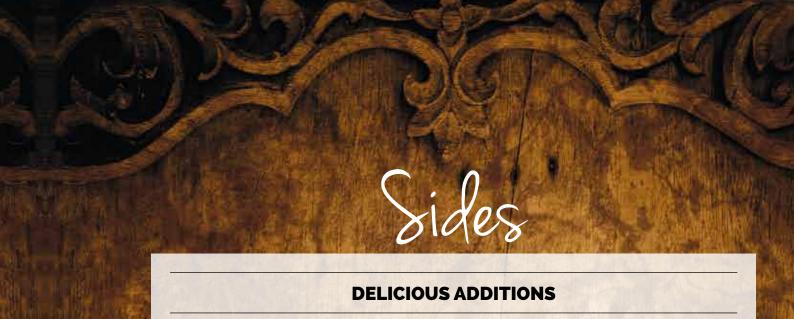
Kulfi on a Stick



NAAN, ROTI, PARATHA CLASSIC OR WITH A TWIST

FINGERS ASSISTED BY A VARIETY OF BREADS ARE BEST TO ENJOY INDIAN FOOD.

TANDOORI CLASSIC NAAN	LACCHA PARATHA
Plain flour leavened hand stretched bread baked fresh in the tandoor4	Wholemeal multi layered bread 5.5
	ALOO PARATHA
BUTTER NAAN	Naan with a filling of mildly spiced potatoes
Classic Naan topped with Butter4.5	and cumin6.5
LACCHA BUTTER NAAN	CHICKEN AND CHEESE NAAN
Multi layered Naan topped with butter 5.5	Naan with a combined filling of Chicken Tandoori and Tasty Cheese
GARLIC AND HERB NAAN	
Naan bread topped with garlic and coriander	MUSHROOM AND CHEESE NAAN
baked fresh in the tandoor45	Naan with a filling of chopped Mushrooms and Tasty Cheese
PESHAWARI NAAN	
Naan bread with a filling of Almonds, Sultanas	CHILLI CHEESE NAAN
and Desiccated coconut	Naan with a filling of Mozzarella and Gruyere Cheese topped with Chilli Flakes 5.5
KHEEMA NAAN	
Naan bread with a filling of minced lamb 5.5	OLIVE ROSEMARY NAAN
	Naan with Sliced Olives and topped with
CHEESE NAAN	Rosemary baked in the tandoor6
Naan bread with a filling of tasty cheese 5	NUTELLA NAAN
TANDOORI WHOLEMEAL ROTI	Naan bread with a filling of warm Nutella 6.9
Flattened wholemeal bread45	



THE PERFECT ACCOMPANIMENT

MASALA PAPPADUM FOR 2	ONION LACCHA
Crispy spicy pappadum topped with chopped comato onion coriander sambal, chat masala and lemon juice	SIDE DISH PLATTER A combination Platter of all 7 side dishes listed
PAPPADUM WITH DIP	below 12.5
	SWEET MANGO CHUTNEY
4 Crispy Pappadum served with a dipping	CUCUMBER AND YOGHURT RAITA 3.5
mint and yoghurt dipping sauce 3.5	HOT MANGO PICKLE
CHITNEYTDAY	MINT AND YOGHURT SAUCE 3.5
CHUTNEY TRAY	TAMARIND CHUTNEY
Sweet Mango Chutney, Cucumber and Yoghurt Raita and Banana Coconut	TOMATO ONION KATCHUMBER 3.5

RICE

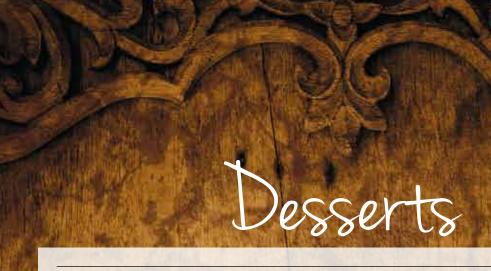
BASMATI STEAMED RICE Sml 3.5 Lg 4.9
SAFFRON RICE PULAO6
CUMIN INFUSED PEAS PULAO 6

MASALA VEGETABLE BIRYANI

Tasty Indian style fried rice made with imported basmati rice, green beans, carrots & green peas sautéed with onions, tomatoes, spices & seasonings. Serving of Raita, Katchumber and Pappadum on the side "18.9"

CHOWPATTI MUMBAI CHICKEN BIRYANI

Tasty Indian style Chicken fried rice consisting imported basmati rice, green beans, carrots & green peas that is sautéed w/ onions, tomatoes, spices & seasonings. Serving of Raita, Katchumber and Papadum on the side .. 24.9



A GREAT ENDING

NO INDIAN MEAL IS COMPLETE WITHOUT A SWEET DISH. A SELECTION OF POPULAR DESSERTS, SOME WITH PISTACHIO, SAFFRON, ALMONDS OR EVEN ROSE SYRUP.

GULAB JAMUN	LEBANESE BAKLAVA
Warm Rose Syrup dumplings served with	Paper thin layers of filo pastry with pistachio
Vanilla Icecream	nuts and honey39
BADAMI RAS MALAI	ASK OUR FRIENDLY WAIT STAFF FOR
Creamy milk dessert cakes enriched with	WEEKLY CAKE AND DESSERT SPECIALS
Almonds and Pistachios99	
	LIQUEUR COFFEE
WARM NUTELLA NAAN	Ask our friendly wait staff for full list including
Bread with jaggery plantains and	Irish, Kalhua, Frangelico and lots more 9.5
lcecream12.9	
	LASSI
KULFI	Alphonso Mango Lassi
A sweet creamy treat. Perfect after a hot	Strawberry Rose Lassi
curry. Ask for flavours59	
	PORT
SEASONAL TRIO OF KULFI	Grandfathers Tawny port
Mango, Pistachio and Saffron Cardamom	
Kulfi	SHERRY
	Harvey's Bristol Cream
TURKISH DELIGHT(each) 2.5	DESSERT WINE