

# Jewel

## on the bay

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.

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### JEWEL HOUSE SPECIALTIES

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#### 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

*Unusual delicious flavour with king prawns and pepper .....28.5*

#### LAMB KHADA MASALA (GF) (DF)

*Khada masala means "whole spices" Wok roasted Lamb with whole spices, black cumin (shahi jeera) powder, coarsely 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

An Assorted tandoori platter with Lamb Seekh kebab, Chicken tikka, Vege samosa and Chicken Tikka Chettinaad served with dipping sauce ..... **27.9**

#### 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

Tandoori Salmon, King Prawns, Fish Tikka and Amritsari Fish Fry in a Sharing platter for 2 served with mint sauce ..... **29.9**

#### JEWEL PAKORA PLATTER

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

#### CHICKEN TIKKA PLATTER

Three versions of Chicken Tikkas on a sharing platter: Star Anise Chicken Tikka, Chicken Tikka Chettinaad and Murgh Khandahari Tikka served with salad greens and mint sauce ..... **27.9**



# Entrees

## FROM THE TANDOOR

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)

*Spicy lean lamb chops marinated in Mustard, spices and aromatic herbs, coriander and cumin and roasted in the tandoor. Served with mint sauce* ..... E **19.5** | M **29.9**

### SMOKEY TANDOORI CHICKEN HALF (GF)

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

### MUSHROOM TIKKA (GF)

*Button Mushroom marinated in hung yoghurt and authentic spices tandoori cooked to give it a smoky flavour* ..... **15.9**

### PANEER SIZZLER SKEWER AJWAINI (GF)

*Paneer Cheese marinated in traditional spices, fenne, 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)

*Tasmanian Salmon marinated with spice rub of cumin, coriander, paprika, turmeric & cayenne teamed with fresh ginger & garlic smoke grilled. With lemon & salad* ..... **23**

### 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)

*A delicious whole snapper marinated and cooked in the Tandoori oven, served with salad greens and a mint sauce* ..... **29.9**



# Mains

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## CHICKEN

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### 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..... **27.9**

### CHICKEN TIKKA MASALA (MEDIUM) (GF)

Tender pieces of chicken tikka cooked in a tomato and onion based aromatic sauce, garnished with fresh coriander..... **27.9**

### SAFFRON CHICKEN KORMA (MILD))

Regal princely dish of chicken simmered with saffron strands, cardamoms, cashew and yoghurt..... **27.9**

### CHICKEN CHETTINAAD (MEDIUM) (GF) (DF)

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

### 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..... **25.9**

### BHOONA CHICKEN (GF) (DF)

Tender Pieces of chicken marinated in garlic, ginger and spices, roasted with Capsicum, onion and tomatoes..... **26.9**

### CHICKEN KOLHAPURI (GF) (DF)

Bold and spicy aromatic dish from Kolhapur, vibrant, rich, Spicy with flavours of coconut and chilli..... **26.9**

### HYDERABADI MURGH SALAN (GF) (DF)

Medium Chicken curry with onion, tomato, green chilli, coriander and mint sauce..... **26.9**

### GOAN COCONUT CHICKEN (GF) (DF)

Garlic ginger and fresh grated coconut in a mildly spicy aromatic curry..... **26.9**

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## LAMB

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### LAMB ROGAN JOSH (GF) (DF)

A traditional North Indian diced lamb curry with Kashmiri red chillies and garam masala..... **29.9**

### LAMB SAAG ALOO (GF) (DF)

A perfect blend of Pureed spinach, Diced Potato and Punjabi Lamb curry..... **28.5**

### FIRST CLASS RAILWAY CANTEEN GOAT CURRY (GF) (DF)

Goat meat slowly simmered in a rich sauce of Tomato, Ginger Garlic, yoghurt & coriander..... **29.9**

### PESHAWARI LAMB KARAH (GF) (DF)

A hot and spicy lamb curry with ginger, garlic and fat chilli in a tomato and onion based sauce..... **29.5**

### LAMB KHADA MASALA (GF) (DF)

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



# Mains

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## BEEF

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### BEEF VINDALOO (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..... **26.9**

### BEEF DO PYAZA (GF) (DF)

Beef cubes in a deliciously thick sauce, garnished with fried onions and fresh coriander..... **26.9**

### BHOONA BEEF (GF) (DF)

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..... **26.9**

### BEEF SHAHI KORMA (GF)

Beef Cooked in a delicious Cashew sauce with sultanas and sliced almonds..... **26.9**

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## SEAFOOD

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### GOAN FISH CURRY (GF) (DF)

Fish cooked in traditional Goan style with coconut and exotic spices..... **27.9**

### GRILLED KING PRAWN BHOONA (GF) (DF)

Unusual delicious flavour with king prawns & pepper..... **28.5**

### SPICED COCONUT SEAFOOD TREASURE (GF) (DF)

Ocean Prawns, fish fillets and Scallop in a spicy coconut sauce with garlic, ginger and garam masala dressed with chopped Coriander and coconut shavings..... **29.9**

### 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 flavour..... **28.5**

### TANDOORI WHOLE SNAPPER (GF)

A delicious whole snapper marinated and cooked in the Tandoori oven, served with salad greens and a mint sauce..... **32**

### JHINGA DO PIAZA (GF) (DF)

Ocean Prawns in a deliciously thick sauce, garnished with fried onions and fresh coriander..... **28.5**

### PONDICHERRY PRAWNS (GF) (DF)

Succulent Prawns cooked with mustard Seeds, Curry Leaves and Coconut milk... **28.5**

### SALMON TANDOORI TIKKA (GF)

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 salad..... **26.9**

### KERALAN TODDY SHOP FISH CURRY (GF)

Meen curry with mustard fenugreek, ginger garlic, spices and kokum star..... **27.9**



# Mains

## VEGETARIAN

### PALAK PANEER (GF)

A perfect blend of spinach and homemade Indian cheese in a mild sauce ..... **24.5**

### SHAHI PANEER (GF)

Regal princely dish of Indian Cheese simmered with saffron strands, cardamoms, cashew and yoghurt ..... **24.5**

### PANEER KHURCHAN (GF)

Med Spiced paneer tikka strips slow cooked 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 ..... **27.9**

### MIXED VEGETABLE KORMA (GF) (DF)

Mixed seasonal vegetables in a delicious mild, creamy sauce ..... Side **11.9** | Main **20.9**

### CHARRED SMOKED EGGPLANT BHARTHA (GF) (DF)

Eggplants roasted on the dying embers of a charcoal fire cooked with onions, tomatoes and blended with spices ..... Side **12.9** | Main **21.9**

### EGGPLANT POTATO (GF) (DF)

Chef's Special cumin scented aubergine and Potato Curry Cooked in his legendary masala ..... **20.9**

### BADAMI KOFTA (GF)

Indian Paneer, Almonds and Potato koftas in a cashew onion & yoghurt sauce with hints of saffron & cardamom ..... **21.9**

### SPICED MASALA OKRA (GF) (DF)

Bhindi or Ladies Finger stir fried with onion, ginger, garlic and Masala spices in a deep Kadhai Indian wok ..... Side **19.9** | Main **22.5**

### SAAG ALOO (GF) (DF)

Potatoes in a medium spiced curry of Spinach pureed with garlic, chilli and Dried Fenugreek leaves. .... **20.5**

### PUNJABI SPICED CHICKPEA CURRY (GF) (DF)

Chickpeas and potatoes in authentic North India'n style curry garnished with ginger and coriander ..... **20.5**

### YELLOW DHAL TADKA (GF) (DF)

the most popular of all lentil dishes, slow cooked with onion, ginger, garlic and tempered with whole spices ..... Side **11.9** | Main **19.5**

### BLACK LENTIL DAL BUKHARA (GF)

A rich, creamy black lentil Dal slow cooked overnight with tomato puree, butter and cream. Must have accompaniment to every meal ..... **20.5**

### PUNJABI MIXED VEGETABLE KARAHI

Potato, carrots, cauliflower, peas in a tomato based wok fried curry sauce ..... **22.5**

### VEGETABLE PANEER MAKHANI (GF)

mixed vegetables and paneer simmered in makhani sauce with tomato, cream, chilli powder and cumin seeds ..... **24.5**



# Maharaja's Banquet for 2

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

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## FIRST COURSE

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### MIXED ENTRÉE PLATTER FOR 2 WITH:

*Cocktail Samosas*

*Chicken Tikka*

*Hyderabadi*

*Seekh Kebab*

*Chicken Tikka Chettinaad*

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## SECOND COURSE

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### 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*

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## DESSERT

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*Gulab Jamun or*

*Kulfi on a Stick*



# Breads

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## NAAN, ROTI, PARATHA CLASSIC OR WITH A TWIST

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

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### TANDOORI CLASSIC NAAN

Plain flour leavened hand stretched bread  
baked fresh in the tandoor ..... 4

### BUTTER NAAN

Classic Naan topped with Butter ..... 4.5

### LACCHA BUTTER NAAN

Multi layered Naan topped with butter ..... 5.5

### GARLIC AND HERB NAAN

Naan bread topped with garlic and coriander  
baked fresh in the tandoor ..... 4.5

### PESHAWARI NAAN

Naan bread with a filling of Almonds, Sultanas  
and Desiccated coconut ..... 5.5

### KHEEMA NAAN

Naan bread with a filling of minced lamb ... 5.5

### CHEESE NAAN

Naan bread with a filling of tasty cheese ..... 5

### TANDOORI WHOLEMEAL ROTI

Flattened wholemeal bread ..... 4.5

### LACCHA PARATHA

Wholemeal multi layered bread ..... 5.5

### ALOO PARATHA

Naan with a filling of mildly spiced potatoes  
and cumin ..... 6.5

### CHICKEN AND CHEESE NAAN

Naan with a combined filling of Chicken  
Tandoori and Tasty Cheese ..... 6.5

### MUSHROOM AND CHEESE NAAN

Naan with a filling of chopped Mushrooms  
and Tasty Cheese ..... 6.5

### CHILLI CHEESE NAAN

Naan with a filling of Mozzarella and Gruyere  
Cheese topped with Chilli Flakes ..... 5.5

### OLIVE ROSEMARY NAAN

Naan with Sliced Olives and topped with  
Rosemary baked in the tandoor ..... 6

### NUTELLA NAAN

Naan bread with a filling of warm Nutella .. 6.9



# Sides

## DELICIOUS ADDITIONS

### THE PERFECT ACCOMPANIMENT

#### MASALA PAPPADUM FOR 2

*Crispy spicy pappadum topped with chopped tomato onion coriander sambal, chat masala and lemon juice* ..... **6.9**

#### PAPPADUM WITH DIP

*4 Crispy Pappadum served with a dipping mint and yoghurt dipping sauce* ..... **3.5**

#### CHUTNEY TRAY

*Sweet Mango Chutney, Cucumber and Yoghurt Raita and Banana Coconut* ..... **8**

ONION LACCHA ..... **4.5**

#### SIDE DISH PLATTER

*A combination Platter of all 7 side dishes listed below* ..... **12.5**

SWEET MANGO CHUTNEY ..... **3.5**

CUCUMBER AND YOGHURT RAITA ..... **3.5**

HOT MANGO PICKLE ..... **3.5**

MINT AND YOGHURT SAUCE ..... **3.5**

TAMARIND CHUTNEY ..... **3.5**

TOMATO ONION KATCHUMBER ..... **3.5**

## RICE

BASMATI STEAMED RICE ..... Sml **3.5** | Lg **4.9**

SAFFRON RICE PULAO ..... **6**

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**



# Desserts

## 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

Warm Rose Syrup dumplings served with  
Vanilla Icecream ..... **9.9**

### BADAMI RAS MALAI

Creamy milk dessert cakes enriched with  
Almonds and Pistachios ..... **9.9**

### WARM NUTELLA NAAN

Bread with jaggery plantains and  
Icecream ..... **12.9**

### KULFI

A sweet creamy treat. Perfect after a hot  
curry. Ask for flavours ..... **5.9**

### SEASONAL TRIO OF KULFI

Mango, Pistachio and Saffron Cardamom  
Kulfi ..... **14.5**

**TURKISH DELIGHT** ..... (each) **2.5**

### LEBANESE BAKLAVA

Paper thin layers of filo pastry with pistachio  
nuts and honey ..... **3.9**

### ASK OUR FRIENDLY WAIT STAFF FOR WEEKLY CAKE AND DESSERT SPECIALS

### LIQUEUR COFFEE

Ask our friendly wait staff for full list including  
Irish, Kalhua, Frangelico and lots more ..... **9.5**

### LASSI

Alphonso Mango Lassi ..... **6.5**  
Strawberry Rose Lassi ..... **6.5**

### PORT

Grandfathers Tawny port ..... **8.9**

### SHERRY

Harvey's Bristol Cream ..... **8.9**

### DESSERT WINE