

SOUTH INDIAN

Plain Dosa Crispy fermented rice crepe served with chutney and sambar.	\$10.0
Masala Dosa Filled with spiced potato masala, served with coconut chutney and sambar.	\$12.0
Curry Dosa (Chicken /Lamb) Crispy dosa topped with spicy South Indian curry.	\$15.0
Cheese Dosa Filled with melted cheese, served with coconut chutney and sambar.	\$12.0
Rava Dosa Thin, crispy semolina dosa infused with spices, with chutney and sambar.	\$12.0
Egg Dosa Soft, thick dosa topped with seasoned egg, onions, and green chillies.	\$14.0
Plain Uthappam Fluffy fermented rice and lentil pancake served with chutney and sambar.	\$10.0
Masala / Onion Uthappam Topped with fresh onions or spiced potato masala, chillies and coriander.	\$12.5
Kothu Parotta Flaky layered flatbread served with chicken or lamb curry, Saalna.	\$15.0
Idly (3pcs) + Vada (1pc) Steamed rice cakes and fried lentil doughnuts served with chutney.	\$12.5
Poori with Potato Peas Deep-fried bread served with spiced potato and peas curry.	\$12.5
Madurai Mutton Chukka Deep-fried bread served with spiced potato and peas curry.	\$23.0
Lamb Madras South Indian-style lamb curry with bold spices and coconut flavours.	\$23.0
Chicken Chettinad Spicy South Indian chicken curry with roasted spices and coconut.	\$20.0
Guntur Chicken Masala Fiery Andhra-style chicken curry with chilli-forward masala.	\$20.0
Malabar Prawn Curry Kerala-style prawn curry cooked in coconut milk and spices.	\$25.0
Nellai Meen Kulambu Traditional South Indian fish curry with tamarind and spices.	\$22.5

RICE & NOODLES

Jeera Rice Basmati rice tempered with cumin seeds and mild spices.	\$8.0
Basmati Rice Plain steamed long-grain basmati rice.	\$4.0
Veg Pulav Fragrant rice cooked with mixed vegetables and whole spices.	\$8.0
Veg Fried (Rice/Noodles) Stir-fried rice/noodles with vegetables, garlic, and soy seasoning.	\$12.0
Chicken Fried (Rice/Noodles) Stir-fried rice/noodles with chicken, vegetables, and Asian spices.	\$15.0

DESSERTS

Gulab Jamun Soft milk dumplings soaked in warm sugar syrup.	\$5.0
Rasmalai Cottage cheese patties soaked in saffron-flavoured milk.	\$7.0
Ice Cream Classic creamy ice cream served chilled. (Chocolate/Vanilla/Butterscotch)	\$3.0
Mango Lassi Refreshing yoghurt drink blended with ripe mango.	\$6.0
Falooda Layered dessert with vermicelli, milk, basil seeds, and ice cream.	\$8.0
Affogato Vanilla ice cream topped with hot espresso shot.	\$8.0

Chai & Coffee available*

RS FOODS D SALT INDIAN RESTAURANT

SINCE 2022

TASTE OF
SOUTH INDIA

Let us know your spice level, you can feel the magic
Let our staff know your dietary requirements

Most
Popular

STARTERS

Gobi Manchurian Crispy cauliflower tossed in spicy Indo-Chinese sauce.	\$10.0
Onion Pakoda Deep-fried onion fritters seasoned with Indian spices.	\$6.0
Samosa (2pcs) Crispy pastry filled with spiced potato and peas.	\$6.0
Kuzhi Paniyaram (5pcs) Soft rice dumplings cooked in a special pan.	\$8.0
Vada (2pcs) Lentil doughnuts with coconut chutney.	\$6.0
Dahi Vada (2pcs) Soft vada soaked in seasoned yoghurt.	\$6.0
Veg Cutlet (2pcs) Crispy fried vegetable patties with mild spices.	\$6.0
Chicken Lollipops (6pcs) Spiced chicken wings fried until crispy.	\$12.0
Chilli Chicken Chicken tossed in spicy chilli garlic sauce.	\$15.0
Chicken Manchurian Fried chicken pieces coated in tangy Manchurian sauce.	\$15.0
Chicken Tandoori (H/F) Chicken marinated in yoghurt and spices, roasted in tandoor.	\$15.0/28.0
Mutton Varuval Dry-style mutton fry with roasted South Indian spices.	\$18.0
Madurai Prawn Fry Spicy prawn fry inspired by Madurai street flavours.	\$20.0

DUMPLINGS (10pcs)

Steam

Fried

Vegetable	\$13.0	\$13.0
Chicken	\$15.0	\$15.0

MAIN MENU

Lamb Saagwala Tender lamb cooked in a mildly spiced spinach-based gravy.	\$24.5
Lamb Rojan Josh Classic Kashmiri-style lamb curry with aromatic spices and rich gravy.	\$24.5
Bhuna Gosht Slow-cooked lamb in thick roasted onion and spice masala.	\$24.5
Butter Chicken Tandoori chicken simmered in a creamy tomato butter sauce.	\$22.5
Pepper Chicken Stir-fried chicken tossed with cracked black pepper and spices.	\$22.5
Chicken Korma Mild chicken curry cooked with cashew, coconut, and aromatic spices.	\$22.5
Prawn Butter Masala Prawns cooked in creamy tomato butter sauce.	\$25.0
Fish Masala Pan-fried fish finished in thick onion-tomato masala.	\$25.0

*All curries will be served with rice

BIRYANI

Veg Biryani Fragrant basmati rice cooked with mixed vegetables and spices.	\$13.0
Chicken Biryani Basmati rice layered with spiced chicken, herbs, and saffron aroma.	\$15.0
Lamb Biryani Slow-cooked lamb layered with aromatic rice and traditional spices.	\$17.0
Special Biryani Chef's special biryani with premium meat and rich spice blend.	\$18.0

VEGETARIAN

Kofta Curry Vegetable dumplings cooked in a mildly spiced tomato gravy.	\$20.0
Palak Paneer Soft paneer cubes cooked in smooth spinach gravy.	\$20.0
Paneer Butter Masala Paneer cooked in rich, creamy tomato-based butter sauce.	\$20.0
Aloo Gobhi Classic potato and cauliflower stir-fry with Indian spices.	\$17.0
Mushroom Matar Mushrooms and green peas cooked in spiced onion-tomato gravy.	\$17.0
Dal Makhni Slow-cooked black lentils in buttery, creamy sauce.	\$20.0
Dal Tadka Yellow lentils tempered with garlic, cumin, and spices.	\$17.0

NAAN BREADS

Butter Naan Soft leavened bread brushed with butter.	\$4.0
Garlic Naan Naan topped with fresh garlic and herbs.	\$5.0
Roti Whole wheat flatbread cooked on a hot griddle.	\$4.0
Cheese Naan Naan stuffed with melted cheese.	\$5.0
Garlic & Cheese Naan Naan filled with cheese and topped with garlic.	\$6.0
Parotta (2pcs) with Curry Flaky layered flatbread served with chicken or lamb curry, Saalna.	\$20.0/22.0
Paneer Paratha Whole wheat flatbread filled with spiced paneer and roasted to perfection.	\$7.0
Aloo Paratha Whole wheat flatbread stuffed with spiced potatoes and pan-roasted until golden.	\$6.0