



TG's
restaurant

TERRACE GARDENS INDIAN RESTAURANT

Open
Friday - Saturday
6pm-10pm



Stamford Plaza Adelaide

#StamfordPlazaAdelaide



@StamfordPlazaAdelaide

MENU

ENTRÉES

Paneer Tikka ^{V / GF}

Indian cottage cheese Paneer is marinated in a spicy and super flavourful masala & grilled to perfection

Tikki Chaat ^{V / GF}

A crispy Indian potato patty flavoured best accompanied with yogurt and chutneys

Chicken Tikka ^{NV / GF}

Cooked chicken pieces marinated in lemon, spices, and curd

Condiments and Accompaniments

Mango and Sweet Pickles, Raita, chutney and Pappadum

SALADS

Seasonal Leafy Greens and Vegetables ^{V / GF}

A simple seasonal selection of Chef's leafy greens and vegetables available in the Central Market served Vinaigrette

Chana Salad ^{V / VG}

A vegan and Gluten Free Famous Chickpea Salad, with crunchy vegetables and aromatic herbs and spices

GF Gluten Free, DF Dairy Free, LF Lactose Free
V Vegetarian, VG Vegan, NV

MENU

MAINS

Butter Chicken ^{NV / GF}

Also called *Murgh Makhani*, consists of bite-sized pieces of succulent boneless chicken simmered in a creamy and super flavourful spiced tomato and cream sauce

Lamb Rogan Josh ^{NV / GF}

Traditional lamb curry with fresh tomato gravy and aromatic spices

Paneer Masala ^V

Paneer Masala is a rich, creamy and has pieces of paneer tossed in a tomato and cashew-based curry

Seasonal vegetable Korma ^{V / VG}

A creamy Indian vegetable curry with colourful vegetables in a sauce that gets its rich flavour from cashews and coconut cream

Dahl Makhani ^{V / GF}

Creamy and buttery whole black lentils cooked with butter and cream and simmered on low heat for a unique flavour

Kashmir Pulao ^{V / GF}

Kashmiri pulao rice is from Kashmiri cuisine made with nuts, dried fruits and saffron. A pulao rice dish that is flavoured with various spices, stirred up with the addition of vegetables and nuts

MENU

DESSERT

Ghulab Jamun ^V

It is a popular sweet Indian dough recipe made with milk concentrate. The balls made from milk and flour "maida", are deep fried in ghee which is later dipped in sugar syrup and rose water. For a soft and moist texture

Sliced Tropical fruit ^{V / GF / DF / LF / VG}

Sliced and seasonal fruit available from the Central Market and local growers around the hills of Adelaide