

- 1991 American Express Restaurant Awards – *Best Restaurant*
- 1992 American Express Restaurant Awards – *Best Restaurant*
- 1993 American Express Restaurant Awards – *Best Restaurant*
- 1994 American Express Restaurant Awards – *Hall of Fame*
- 1995 American Express Restaurant Awards – *Hall of Fame*
- 1996 American Express Restaurant Awards – *Best Restaurant*
Restaurant & Catering Association Awards for Excellence
– *Winner Best Indian Restaurant in South Australia*
- 1997 American Express Restaurant Awards – *Best Restaurant*
Restaurant & Catering Association Awards for Excellence
– *Winner Best Indian Restaurant in South Australia*
- 1998 American Express Restaurant Awards – *Best Restaurant*
Restaurant & Catering Association Awards for Excellence
– *Winner Best Indian Restaurant in South Australia*
- 1999 American Express Restaurant Awards – *Hall of Fame*
Restaurant & Catering Association Awards for Excellence
– *Winner Best Indian Restaurant in South Australia*
- 2000 American Express Restaurant Awards – *Hall of Fame*
Restaurant & Catering Association Awards for Excellence
– *Winner Best Indian Restaurant in South Australia*
- 2001 American Express Restaurant Awards – *Hall of Fame*
Restaurant & Catering Association Awards for Excellence
– *Winner Best Indian Restaurant in South Australia*
Mietta's and Diners Club Restaurant Guide
– *Two Glasses and included in Australia's Top 100 Restaurants*
- 2002 American Express Restaurant Awards – *Best Restaurant*
(this was the last year American Express presented Restaurant awards)
Restaurant & Catering Association Awards for Excellence – *Finalist*
Mietta's and Diners Club Restaurant Guide
– *Two Glasses and included in Australia's Top 100 Restaurants*
- 2003 Restaurant & Catering Association Awards for Excellence – *Finalist*
- 2004 Restaurant & Catering Association Awards for Excellence – *Finalist*
Restaurant & Catering Association Awards for Excellence
– *Mrs. Singh included in the Hall of Fame*
- 2005 Restaurant & Catering Association Awards for Excellence – *Finalist*
- 2006 Restaurant & Catering Association Awards for Excellence – *Finalist*
Galaxy Restaurant Guide – *Best Restaurant 10yrs or more*
Galaxy Restaurant Guide – *Best Chef 10yrs or more*
The Advertiser Good Food Awards – *Best Indian Restaurant*
- 2007 Restaurant & Catering Association Awards for Excellence – *Finalist*
The Advertiser Good Food Awards – *Best Indian Restaurant*
The Advertiser Good Food Awards – *Best Service*
- 2008 Restaurant & Catering Association Awards for Excellence
– *Winner Best Indian Restaurant in South Australia*
Restaurant & Catering Association Awards for Excellence
– *Restaurant Best Indian Restaurant in Australia*
The Advertiser Good Food Awards – *Best Indian Restaurant*
- 2009 Restaurant & Catering Association Awards for Excellence – *Finalist*
Recommended in both the Sydney Morning Herald
and The Melbourne Age 2010 Good Food Guides
- 2010 Restaurant & Catering Association Awards for Excellence – *Finalist*
Restaurant & Catering Association Awards for Excellence
– *Lifetime Achiever Award Amrik Singh*
- 2011 The Advertiser Good Food Awards – *Best Indian Restaurant*
Restaurant & Catering Association Awards for Excellence – *Finalist*
- 2012 Restaurant & Catering Association Awards for Excellence – *Finalist*
Trip Advisor Certificate of Excellence
- 2013 Restaurant & Catering Association Awards for Excellence
– *Winner Best Indian Restaurant in South Australia*
Recommended in both the Sydney Morning Herald
and The Melbourne Age 2013 Good Food Guides
Trip Advisor Certificate of Excellence
- 2014 Restaurant & Catering Association Awards for Excellence – *Finalist*
Trip Advisor Certificate of Excellence
- 2015 Restaurant & Catering Association Awards for Excellence – *Finalist*
Trip Advisor Certificate of Excellence
Australian Financial Review Top 500 Restaurants in Australia
- 2016 Trip Advisor Certificate of Excellence
Australian Financial Review Top 500 Restaurants in Australia
- 2017 The Advertiser Good Food Awards – *Best Indian Restaurant*
- 2018 The Advertiser Good Food Awards – *Finalist*
- 2019 The Advertiser Good Food Awards – *Finalist*
- 2020 The Advertiser Delicious Top 100 Restaurants in Australia
- 2021 The Advertiser Delicious Top 100 Restaurants in Australia
- 2022 The Advertiser Delicious Top 100 Restaurants in Australia



J a s m i n
Indian Restaurant



J a s m i n
Indian Restaurant

**31 HINDMARSH SQUARE
ADELAIDE S.A. 5000
P: 8223 7837**

www.jasmin.com.au

TAKE-AWAY MENU

**LUNCH - Thursday to Friday
DINNER - Tuesday to Saturday**

**31 HINDMARSH SQUARE
ADELAIDE S.A. 5000
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Take-Away Menu

Phone: 8223 7837

J a s m i n
Indian Restaurant

Entrees

Vegetable Pakoras <i>Bite size pieces of in-season vegetables crisp fried in a light batter.</i>	\$11.00
Prawn Pakoras <i>Prawns in a crisp, spicy batter.</i>	\$14.00
Samosa <i>Mildly spiced beef keema, wrapped in a light pastry. A specialty of the house.</i>	\$12.90
Fish Tikkas <i>Succulent cubes of fish, delicately marinated.</i>	\$12.20
Alu Tikkis <i>Potato and cheese patties prepared to Mrs. Singh's classic recipe.</i>	\$11.50
Mixed Entree <i>An assortment of the above entrees.</i>	\$17.90
Tandoori Mushroom <i>A large marinated mushroom cooked in the tandoor.</i>	\$14.00
Chicken Tikka <i>Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild to medium dish.</i>	\$14.50
Punjabi Lamb Tandoori <i>Cutlets of lamb marinated in yoghurt, coriander, chilli and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the tandoor. A mild to medium dish.</i>	\$21.00
Main Courses <i>Each main course is served with an individual portion of fragrant basmati rice at no extra cost.</i>	
Beef Vindaloo <i>One of Mrs. Singh's most outstanding creations. A favourite with those who like it hot.</i>	\$24.50
Malabari Beef Curry <i>A mild beef curry cooked in cream, onions, a touch of ginger and garlic and mild spices.</i>	\$24.50
Bhoona Gosht <i>A full-flavoured medium to hot lamb curry prepared to an old family recipe.</i>	\$24.90
Lamb Korma* <i>Tender cubes of lamb in a delicious medium thick gravy with a distinctive coriander and cumin flavour. A mild dish that contains almond meal. *Please note, almond meal is used in this dish</i>	\$24.90
Punjabi Lamb Tandoori <i>Cutlets of lamb marinated in yoghurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the tandoor. A mild to medium dish served with dhal.</i>	\$33.00

Chicken Tindaloo <i>A fiery hot curry of boneless pieces of chicken cooked in spices, ginger and fresh ground chillies. A must for those who find the Vindaloo 'Tame'.</i>	\$23.80
Chicken Tandoori <i>Delicately seasoned in rare spices and yoghurt and baked in the tandoor to enhance its subtle flavour. Served with dhal.</i>	\$24.50
Butter Chicken* <i>Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular mild dish served from the kitchen. *Please note, almond meal is used in this dish</i>	\$23.80
Chicken Tikka <i>Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild to medium dish.</i>	\$23.80
Chicken Masala <i>A typical North Indian home-style boneless chicken curry in a mild sauce blended with select herbs and spices to produce a delicate flavour.</i>	\$23.80
Prawn Sambal <i>A medium hot dish. Prawns served in a spicy sauce flavoured with fresh onions, ginger, tomatoes and herbs. A real treat.</i>	\$25.50
Fish Curry <i>Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce.</i>	\$25.90
Tandoori Fish <i>A fillet of Barramundi lightly marinated in a delicious blend of mild herbs and spices cooked in the tandoor. Accompanied with an eggplant chutney and a coconut, potato curry. A mild to medium dish.</i>	\$25.90
Vegetarian Thali <i>A platter of rice, served with in-season vegetables, raita, alu ghobi and dhal.</i>	\$23.50
Breads	
Chappatis <i>Flat discs of unleavened bread with a chewy texture.</i>	\$3.00
Paratha <i>Another type of pan-fried bread, more filling than chappatis.</i>	\$4.00
Egg Paratha <i>The addition of egg and onions add taste and texture to this bread.</i>	\$12.50
NAAN <i>Freshly Baked</i>	Plain & Garlic \$4.50 each Cheese \$5.90 each Chilli Cheese \$5.90 each Blue Cheese \$9.00 each
Papadams <i>Crispy lentil wafers which complement all curries.</i>	\$3.00

All Prices Inclusive of GST

Salads & Chutneys

Raita <i>A cooling combination of yoghurt, sultanas and cucumber.</i>	\$6.00
Kachumber Salad <i>Served with homemade dressing</i>	\$8.00
Chutney <i>A traditional accompaniment to a curry. Hot date or sweet mango.</i>	\$3.80
Lemon Pickle <i>A hot and tangy accompaniment made by our chef.</i>	\$3.80

Side Dishes

Palak Paneer <i>Mildly spiced cottage cheese cooked in creamed spinach.</i>	\$12.50
Eggplant Curry <i>Eggplant cooked with capsicum, onions and spices.</i>	\$12.50
Peshawri Alu <i>Potatoes cooked with onions, tomatoes and lemon juice.</i>	\$12.00
Seasonal Vegetables <i>In season vegetables cooked in a light coconut sauce.</i>	\$12.50
Alu Ghobi <i>A traditional North Indian dish of cauliflower and potatoes.</i>	\$12.50
Tarka Dhal <i>Lentils in a thick gravy flavoured with onion, ginger and garlic.</i>	\$10.50
Liver Piaz <i>Stir-fried slivers of chicken liver cooked in chilli, coriander and tumeric.</i>	\$16.00

Sweets

Gulab Jamun <i>An Indian sponge cake in rich syrup served alongside Kulfi, a traditional homemade ice cream.</i>	\$10.00
Zephis Orange Cake <i>luscious orange sponge cake made to the recipe of a very old friend.</i>	\$10.00

P: 8223 7837

Lunch Thursday - Friday 12 - 2:00 p.m.
Dinner Tuesday - Saturday 5:30 p.m. - Onwards