

VEG ENTREE

Veg Samosa 2 Pcs Deep fried cone shaped pastry stuffed with spiced potato and green peas	\$7.95
Hara Bhara Kebab 4 Pcs Pan fried patties of spinach, potatoes mixed with Authentic spices & fenugreek leaves	\$13.95
Onion Bhaji (4 Pcs) Sliced onions, infused with traditional Indian herbs, coated in gram flour and deep fried	\$11.95
Veg Pakora (Portion) Assorted vegetables individually wrapped in aromatic gram flour batter fried till crisp. Served with chutneys.	\$12.95
Paneer Tikka Specially marinated cottage cheese kebabs with yoghurt & garlic.	\$15.95
Veg Manchurian Indo chinese dish, fried dumplings of mixed vegetables tossed in onion, chilly, garlic, soya and coriander sauce	\$15.95
Chilli Paneer Fresh cheese cooked in chilli garlic tomato & soya sauce	\$17.95
Chilli Garlic Mushroom Fresh mushrooms cooked in chilli garlic tomato & soya sauce	\$15.95

NON VEG ENTREE

Chicken Malai Tikka Chicken thigh in cheesy cream sauce and cooked in traditional tandoori oven served with mint sauce	\$16.95
Chicken Tikka Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce and salad	\$16.95
Fish Amritsari Fish fillet in traditional amritsari style (deep fried)	\$17.95
Fish Chilli	\$17.95
Lamb Chops The sizzled garlic cuts through the richness of lamb and pairs perfectly with lemon and parsley in the sauce.	\$24.95
Chilli Chicken Fresh chicken cooked in chilli garlic tomato & soya sauce	\$17.95
Lamb Seekh Kabab 4pcs Lamb mince blended with herbs and spices cooked in tandoor oven served with mint and tamarind sauce and salad	\$18.95
Tandoori Chicken Tandoori chicken with bone marinated in yoghurt and spices, cooked in tandoori oven served with mint and tamarind sauce and salad	Half \$17.95 Full \$28.95
Prawn Pakora 6 Pcs King tiger prawns marinated in indian spices & deep fried served with mint, tamarind sauce and salad	\$22.95

3 ELEMENTS PLATTER

3 Elements Veg Platter Hara bhara kebab, veg pakora, paneer tikka, samosa	\$23.95
3 Elements Non Veg Platter Seekh kebab, chicken malai tikka, fish amritsari, lamb chops	\$29.95

KIDS MENU

Chicken Nuggets with Chips	\$9.95
Fish Nuggets with Chips	\$9.95

VEG CURRIES

Daal Tadka Yellow lentil cooked in indian spices and herbs	\$16.95
Daal Makhani Black lentils simmered in creamy tomato and onion sauce finished with cream	\$18.95
Mixed Veg Seasonal Combination of seasonal vegetables.	\$18.95
Palak Paneer Ricotta cheese in rich spiced english spinach sauce with touch of cream	\$20.95
Palak Mushroom Fresh mushrooms cooked with spinach & spices	\$20.95
Kadai Paneer Ricotta cheese in onion and tomato based curry with sauteed onion, capsicum finished with fresh coriander	\$20.95
Paneer Tikka Butter Masala Cottage cheese cooked with masala sauce	\$22.95
Malai Kofta A must try mild spiced homemade potato and cheese dumplings cooked in tomato and cashew nut based sauce finished with cream and hint of fenugreek leaves	\$20.95
Mushroom Do Piazza Butter mushroom cooked with lightly caramelized onion, tomatoes and ground spices	\$20.95
Aloo Banarsi Med-potatoes cooked with onion, tomato and capsicum in thick masala sauce	\$17.95
Aloo Gobi	\$17.95

NON VEG CURRIES

Chicken Tikka Masala Chicken cooked in tomato and onion sauce with capsicum finished with ginger and coriander	\$23.95
Butter Chicken Mild tender chicken cooked in creamy tomato sauce	\$23.95
Palak Chicken Chicken in rich spiced english spinach sauce with touch of cream.	\$23.95
Chicken Curry Rustic and luscious chicken curry will certainly remind you	\$23.95
Chicken Vindaloo A goan delicacy for the fans of hot food with fiery hot chefs special sauce	\$23.95
Chicken Madras Tender chicken cooked with curry leaves, black pepper, dry chilli & coconut cream	\$23.95
Kadai Chicken Med pakistani style with a touch of cream	\$23.95
Chicken Korma Boneless chicken cooked in cashew nuts paste finished with touch of cream and fenugreek leaves.	\$23.95

LAMB DISHES

Lamb Rogan Josh Traditional lamb curry cooked with onion, tomato and selected spices finished with fresh coriander.	\$23.95
Lamb Vindaloo A goan speciality, lamb cooked in very hot chefs special sauce	\$23.95
Lamb Korma Lamb cubes cooked in creamy cashew based sauce finished with touch of cream	\$23.95
Lamb Palak	\$23.95
Lamb Madras Cooked with mustard, curry leaves & coconut.	\$23.95

3 ELEMENT SIGNATURE DISHES

Goat Curry Baby goat preparation with a blend of garam masala and exotic indian herb	\$24.95
Tawa Chicken Famous indian chicken dish, originating from punjabi dhabas, overnight marinated and roasted tandoori chicken pieces cooked in tangy and spicy gravy, recommended with butter naan.	\$26.95
Chicken Highway Chicken curry will certainly remind you your favorite dhaba on highway.	\$26.95

SEAFOOD DISHES

Fish Curry Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried red chillie	\$24.95
Fish Madras Cooked with mustard, curry leaves & coconut.	\$24.95
Prawn Butter Masala Shelled prawns cooked in rich creamy tomato sauce, finished with fenugreek leaves	\$26.95
Prawn Korma Cooked in mild creamy sauce with cashews	\$26.95
Prawn Madras Cooked with mustard, curry leaves & coconut.	\$26.95

RICE

Plain Rice	\$4.95
Saffron Rice	\$6.95
Basmati rice cooked with saffron	
Peas Pulao	\$6.95
Basmati rice cooked with garden peas	
Zeera Rice	\$6.95
Basmati rice cooked with cumin seeds	
Kashmiri Pulao	\$9.95
Mild/sweet-saffron rice with nuts and dried fruits	

BREADS

Plain Naan	\$3.95
Leavened bread cooked in tandoor (without butter)	
Garlic Naan	\$4.95
North Indian style bread cooked in tandoor with garlic	
Butter Naan	\$5.95
Plain flour, naturally leavened, cooked in tandoor	
Tandoori Roti	\$3.95
Unleavened wholemeal bread.	
Tandoori Paratha	\$4.95
Flaky wholemeal bread	
Cheese Naan	\$6.95
Filled with ricotta cheese, herbs & Spices	
Chilli Naan	\$5.95
Garlic Chilli Naan	\$5.95
Keema Naan	\$6.95
Bread stuffed with spicy minced lamb	
Aloo Kulcha	\$5.95
Bread stuffed with mashed potatoes and spices cooked in tandoor	
Paneer Kulcha	\$6.95
Bread stuffed with cheese and spices cooked in tandoor	
Kashmiri Naan	\$6.95
Naan stuffed with dry fruits	

BIRYANI

Chicken	\$18.95
Basmati rice cooked in traditional spices with chicken	
Lamb	\$20.95
Basmati rice cooked in traditional spices with lamb	
Goat	\$22.95
Basmati rice cooked in traditional spices with goat	

STREET FOOD

Samosa Chaat	\$10.95
Samosa served with spicy & tangy chickpea drizzled with mint & tamarind chutney	
Dahi Bhala Chaat	\$10.95
Soft lentil fritters drenched in creamy yogurt, topped with sweet and spicy chutney	
Gol Gappe 5 Pcs	\$10.95
Crispy cracker balls stuffed with potatoes, chickpeas, tamarind / mint chutneys served with spiced water) must try	
Aloo Tikki Chaat	\$10.95
Skillet potato & green pea cakes served with freshly chopped onion & coriander served with tamarind & mint chutney on bed of spiced chickpeas	
Veg Noodles	\$16.95
Indo-chinese dish made of stir fired noodles, along with mixed vegetables flavoured with tangy chinese - style sauce	

DESSERTS

Paan Kulfi	\$7.95
Homemade refreshing Betel leaf flavoured ice cream made with reduced milk, gulkand special paste of rose petals & sugar, fennel seed & saffron	
Pista Kulfi	\$6.95
Ice cream made with reduced milk saffron pistacho & hint of cardamon	
Mango Kulfi	\$6.95
Indian version of homemade mango ice cream with thickened milk, Alfonso mango pure and nuts.	
Gulab Jaman 2pcs	\$6.95
Sweet dumpling made from milk dip in sugar syrup	
Kesari Rasmalai 2pcs	\$6.95
A classic Indian dessert made with milk 'chena' soaked in sweet saffron flavoured thickened milk, topped with flakey nuts	
Dakka Kulfi	\$7.95
Fresh Sweet Pan	\$3.95

DRINKS

Soft Drink	\$3.50
Mango Lassi	\$5.95
Sweet Lassi	\$4.95
Plain Namkeen Lassi	\$4.95
Masala Tea	\$ 3.95
Butter Milk	4.95
Lemon Lime Bitters	4.95
Juice	3.95

CONDIMENTS

Papadum	\$ 4.95
Mango Chutney	\$ 2.95
Mint Chutney	\$2.95
Tamarind Chutney	\$2.95
Mixed Pickle	\$2.95
Garden Salad	\$6.95
Red Vinegar Onion	\$ 3.95
Cucumber Raita	\$4.95
Kachumber Salad	\$6.95



**INDIAN RESTAURANT
& FUNCTION CENTER**

TAKEAWAY MENU

Opening Hours
Tue to Sun - 5:00 pm to 9:30 pm

SPECIAL BUFFET

@ \$34.95

35 ITEMS TO CHOOSE FROM
*** BYO WINE ONLY (CORKAGE APPLY)**

**BOOK A TABLE &
GET A COMPLIMENTARY DRINK**

Dine in Menu only

08 6162 9596

**28/386 Wanneroo Rd,
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