

GRILLS | SIZZLERS | TANDOOR

Ajwaini Fish Tikka <i>Fish Cubes marinated overnight in Indian spices and cooked in clay oven</i>	30 F D
Chicken Tangdi Kebab TBP special <i>Chicken leg marinated overnight in Indian spices and cooked in clay oven</i>	30 D
Black Pepper Crusted Creamy Chicken Tikka <i>Chicken thigh marinated overnight in Indian spices, Cream and cooked in clay oven</i>	28 N D
Classic chicken Tikka <i>Chilli spice flavoured chicken kebabs, a staple of the regal hunting camps</i>	28 D
Lemongrass chicken Tikka <i>Lemongrass & Kaffir lime marinated chicken thigh and cooked in clay oven</i>	28 D
Barrah Lamb Chops - Must try <i>48 hours marinated lamb chops with special Punjabi Spice</i>	30 D
Adana lamb kebabs <i>Tender lamb sheesh kebabs served with a hand pounded special punjabi salsa</i>	26 D E
Paneer Tikka <i>Tandoori spice marinated Cottage cheese kebabs cooked in Clay oven</i>	20 D
Soya malai chaap <i>Tandoori spice marinated Minced soya kebabs cooked in Clay oven</i>	20 D
Tandoori Broccoli <i>Tandoori spice marinated Broccoli cooked in Clay oven</i>	20 D

SMALL BITES

Onion Bhaji with mint chutney	18 VG
Vegetable Samosa	16 G D
Cauliflower Poppers with Gunpowder sprinkle	16 D
Crunchy Corn Paneer Potato Kebab	18 D
Biryani Arancini cheese stuffed	16 D
Ambarsari Papad Paneer Satay	16 D
Chicken 65	22 E
Indo - Chin chicken wings	16 G N D
Kerala Prawn Fry	22 G N D
Nadaan Beef Fry	22 G N D
Cheese Stuffed Lamb Meat Balls	22 G N D
Bombay chicken Lollipops	18 G N D

TBP CLASSICS

Fish n Chips <i>Royal spiced fish with chips and tartare</i>	20 N F
Goan fish curry <i>Fish fillet cooked in tomato & coconut gravy with hint of spices</i>	20 N F
Prawn masala curry <i>Prawns cooked in chefs special gravy with spices</i>	20 N F
Rib Eye Steak (Rare / Medium / Well) <i>chips, lachha onions, kerala pepper sauce</i>	35 D
Classic butter chicken <i>Black prince signature, best in Town</i>	30 N D
Lahori kadhai chicken <i>All-time favorite all over the world, impossible to ignore</i>	30 N D
Madras chicken curry <i>Chicken cooked with peanut, cashew nut, coconut gravy</i>	30 N D
Vindaloo 🌶️ Chicken/Goat/Lamb <i>Sauce prepared with whole spices ,Vinegar and chillis</i>	30/32/32 N D
Korma -- Veg/Chicken / Lamb <i>Creamy rich Korma gravy prepared with cashew nut paste & cream</i>	26/30/32 N D
Punjabi Parmy - TBP special <i>The Black Prince's take on the Aussie parmy Chips Salad</i>	26 D G E
Rogan Josh curry - GOAT On-bone <i>Kashmir style aromatic goat curry - Must try</i>	32 D
Lamb rarha patiala <i>Favourite dish of black prince. Mince lamb & cubes cooked with spices to perfection</i>	32 D
Lamb balti curry - TBP special <i>Spices & aromatic fragrant base curry - A Must try</i>	32 D
VEG	
Daal Tadka <i>Yellow lentils slow cooked and tempered with chilli & cumin</i>	20 VG
Patiala Daal Makhani - Must try <i>Our special recipe, overnight cooked on a mild tandoor for the extra smoky effect</i>	25 N D
Paneer Tikka Masala <i>Clay oven cooked Paneer in a tangy tomato and onion masala</i>	25 N D
Palak Paneer <i>Soft Paneer simmered in a garlyc spinach gravy with spices</i>	25 N D
Mattar Paneer <i>North indian dish consisting Paneer & peas based gravy made of tomato onion with spices</i>	25 N D
Bhindi do Pyaza <i>North Indian made with okra, spices, herbs & caramelized onions</i>	25 N D
Aloo Gobi Adraki masala <i>Cauliflower & potato cooked tempered ginger, tomato & onion sauce</i>	25 N D
Veg Jalfrezi - Mix veg <i>Mix vegetables cooked as you like - A Must try</i>	25 N D
Soya chaap masala - TBP special <i>Minced soyabean chaap brings zing back into your meal with chunky taste & texture</i>	25 N D
Punjabi chole masala <i>Chickpeas dish made in punjabi style with specific spices</i>	25 N D

KATHI ROLLS

Pulled Lamb Patiala with Pickle Onion <i>Pulled Panjabi spiced lamb with chopped Sirka onion and Greens</i>	24 N D E G
Chicken Kadhai Khurchan <i>Kadhai spiced chicken with peppers, onion and Greens</i>	20 N D E G
Butter Paneer Masala <i>Paneer tikka butter tossed with Peppers, onion and Greens</i>	18 N D G
Kolkata Chicken Biryani	22 D
Lahori Goat Biryani	26 D
Saffron Pulao/ Peas Pulao / Jeera Rice	10 VG
Veg Biryani <i>(Biryani comes along with raita, Mint Chutney)</i>	20 VG

BIRYANIS

BREADS

Tandoori Roti <i>Butter Hari Mirchi</i>	6 VG G
Garlic naan/ Cheese naan	8 D E
Naan <i>plain naan / Butter naan</i>	6 D E
Stuffed Kulcha <i>Onion / Lamb keema</i>	10 D E
Lachha Parantha	8 D G

CHUTNEYS / RAITA / SIDES

Red chilli & Roasted pineapple Chutney	3 VG
Roasted beetroot chutney	3 VG
Classic Mint chutney	3 VG
Punjabi Yoghurt raita	6 D
Nowshera Spice Masala Peanuts	10 N
Poppadum Basket with three dips	12 N
Gun Powder French fries	14 VG
Papdi chaat street style	18 D
Green salad - Healthy chakhna	12 VG
Chicken Tikka Caesar salad - TBP style	16 D
Curried Coriander Potatoes	22 VG G

DESSERTS

Kesar Rasmalai <i>Indian eggless dessert made with curdled milk, sugar, saffron</i>	20 D
Gulab Jamun With Kulfi Ice Cream <i>Home made gulab jamuns with hand churned kulfi ice cream</i>	18 N D
Brownie with Vanilla Ice cream	18 N D

ALLERGEN ADVICE

Seafood - SF / Fish-F / Milk - D / Dairy Vegan - VG / Cashews/Nuts - N / Shell fish - SH / EGG - E / Gluten - G / Crustaceans - C

SIGNATURE COCKTAILS

Kings Fashion	23
<i>Premium whiskey, Orange tea concoction, Bitters, Orange. Clean, potent, and refreshing.</i>	
Green Mango more	20
<i>Our take on Mango martini, Vodka infused with raw green Mango & candys, citrus & natural honey</i>	
No Scandal Please	22
<i>Beautiful Fragrant cocktail to lift your mood with the hint of sandalwood, Spice rum & Citrus</i>	
Lets go Macxigo	22
<i>This might take you to Mexico in Indian flight. Tequila, homemade tamarind & Date syrup, citrus, chili salt</i>	
My Gulaabo	22
<i>This Gin sour is a most enjoyable signature cocktail. Gin, red rose marmalade, citrus & Egg white.</i>	
Kind Prince	22
<i>Classic whiskey high ball, Tall bubbly and all about the spirit. Whiskey with the essence of ginger & Elderflower.</i>	
TBP SIGNATURE Negroni	25
<i>To have a perfect negroni all you need is to be in TBP. Spice gin, Campari & vermouth.</i>	
Bhatinda Bull	25
<i>Looking for a high-octane electric blue cocktail that packs a punch? 64 white spirits, Malibu, Spice cordial & Red Bull</i>	

CLASSIC COCKTAILS

Aperol Spritz	17
<i>We're going to Italy this summer, so iam celebrating with this classic drink. Aperol & Sparkling wine</i>	
Espresso Martini	17
<i>Dangerously drinkable with a good slog of liquor, this coffee cocktail is made with Espresso, Vodka & Kahlua.</i>	
Mojito - Ask for Flavors	17
<i>We know for sure, that it is the perfect refreshing cocktail and is a crowd favorite no matter the occasion. Rum, Mint, Lime & lemonade</i>	
Moscow Mule	17
<i>The Moscow mule is a spectacular mixed drink that is also incredibly simple. there are no big secrets to making a great Moscow mule. Vodka, Ginger beer and Lime wedges</i>	

MOCKTAILS

Punjabi Guava	13
<i>The combination of flavors creates a deliciously sweet and Tropical taste. Pine-apple, Guava, Spice & citrus.</i>	
Aam Panna Fizz	13
<i>A homemade blend of mango juice reduction and spices like cardamom, cumin & black salt topped up with fizz</i>	
Your Desi Pommy	13
<i>A healthy selection of hand picked ingredients from our own kitchen to the delicious mocktail. there no added sugar and nothing artificial. Fresh pomegranate juice, Black salt, cumin powder & citrus</i>	
Melbourne mint cooler	13
<i>Intense with mint & lemon flavor, frothy and extremely refreshing. You will love this limonana</i>	

WHISKY

	NIKKA / 30ml	VADDA 60ml	PATIALA / 90ml
Glenlivet 12 yrs	16	30	46
Glenfiddich 12 yrs	16	30	46
Glenmorangie	20	38	58
Amrut Single Malt	20	38	58
Indri Indian Single Malt	16	30	46
Rampur Malt	16	30	46
Jameson 12 yrs	15	28	43
Ballantine's Finest	14	22	41
Black Label	14	22	41
Gold Label	16	30	46
Blue Label	21	40	61
Chivas Regal 18 yrs	20	38	58
Macallan Whisky 18	28	54	82
Hibiki	29	56	85
Yamazaki	20	38	58

VODKA

Grey Goose	16	30	46
Absolute	14	26	41
Smirnoff	14	26	41

GIN

Jaiselmer Indian	16	30	46
Gin Four Pillars	16	30	46
Hendricks	16	30	46
Bombay Sapphire	16	30	46
Roku	16	30	46

RUM

Bacardi White	14	26	41
Old Monk	14	26	41
Spice Rum	14	26	41

BRANDY

Hennessey VSOP	16	30	46
Remy Martin XO	23	44	67

BOTTLED BEER

Corona Extra	12
Kingfisher Premier	13
Bira 91	14

TAP BEER

	SCHOONER	PINT
Asahi Super Dry	9	14
Balter XPA	10	15
Carlton Draught	10	15
Great Northern Super Crisp	10	15

TEQUILA

	NIKKA / 30ml	VADDA 60ml	PATIALA / 90ml
Al Patron	13	24	37
Al Jimador	13	24	37
Casamigos	10	18	28
Casamigos	10	18	28
Anejo	10	18	28

LIQUEURS SHOT

Jägermeister	12
Bailey's Irish Cream	12

WINES

	BY GLASS	BOTTLE
A by Arras premium Cuvee	12	48
Yarra Burn Prosecco	12	48
Swanning Around Rose	12	48
Swanning Around Pinot Gris	12	48
Second Blooming Chardonnay	12	48
Eddy stone point Reisling	12	48
Mudhouse Sauvignon blanc	12	48
Goundrey Homestead unwooded Chardonnay		60
Swanning Around Pinot Noir	12	48
St. Halett Barossa Shiraz	12	48
Coonawarra Merlot	12	48
Jam Shed Malbec	12	48
Berry Estates Cabernet Sauvignon		60

SOFT BEVERAGES

Red Bull Energy Drink / Sugarfree / Tropical Edition	7
Ginger Ale / Tonic Water / Club Soda / Coke / Diet coke / Coke Zero / Fanta / Sprite	4
Fresh Lime Soda	4
Juice - Orange, Apple, Pine-Apple	2.5
Sparkling Water / Mineral Water	4
House Masala Chai	4.5
Lemon Lime Bitter	8
Mango Lassi Smoothie	10
Masala Chaas / Spice Butter Milk	10
<i>A probiotic drink of churned yoghurt and special digestive spices mix</i>	