

Lamb Do Piazza	\$18.95
Tender juicy lamb pieces cooked with Indian spices onions, ginger and eggs	
Lamb Saagwala	\$18.95
Finely chopped garden fresh spinach cooked with lamb in an authentic spicy Indian herbal sauce	
Lamb Chili Masala	\$18.95
Finely chopped lamb pieces cooked with a touch of vegetables in an authentic Indian spicy herbal sauce. A delight for spicy food lovers	
Lamb Korma	\$18.95
Pieces of lamb cooked in a mild sauce of yogurt, cashew paste and fresh green coriander	
Lamb Rogan Josh	\$18.95
Tender juicy lamb pieces cooked in a traditional Kashmiri style with Indian spices on a low heat and garnished with onions	
Lamb Bhindi	\$18.95
Pieces of Lamb cooked with fresh fried okra with authentic indian spices	

Samundary Khazana (Seafood)

Fish Curry	\$19.95
Spicy fish filets cooked in aromatic Indian curry.	
Fish Masala	\$19.95
A fillet of salmon fish cooked in gravy with fresh herbs and spices	
Fish Kadai	\$19.95
Tender spices of fish, bell pepper, onion tossed with fresh herbs and spices cooked in kadai	
Shrimp Curry	\$19.95
Shrimp cooked in an authentic Indian curry	
Shrimp Saag	\$19.95
Fresh water shrimp cooked in pureed fresh garden spinach flavored with fresh herbs. A gourmet's delight	
Shrimp Vindaloo	\$19.95
Fresh water shrimp marinated with Indian spices with potatoes cooked on low heat garnished with onions	
Shrimp Masala	\$19.95
Fresh water shrimp cooked in an authentic spicy Indian sauce	
Shrimp Korma	\$19.95
fresh water shrimp cooked in a mild sauce of yogurt, cashew paste and garnished with fresh green coriander	
Shrimp Kadai	\$19.95
fresh water shrimp, bell pepper, onion tossed with fresh herbs and spices cooked in kadai	

Basmati Khazana (Biryani Dishes)

Egg Biryani	\$15.95
Basmati rice cooked with pieces of boiled eggs	
Kashmiri Vegetable Biryani	\$15.95
Basmati rice cooked with seasonal vegetables and Indian herbs served with raita	
Shahi Chicken Biryani	\$17.95
Long grained basmati rice, cooked with succulent pieces of chicken and blended with exotic ndian herbs and served with raita	
Goat Biryani	\$18.95
Succulent pieces of goat (with bone) cooked in basmati rice, over a low fire with Indian herbs and served with raita	
Lamb Biryani	\$18.95
Succulent pieces of lamb cooked in basmati rice, over a low fire with Indian herbs and served with raita	
Shrimp Biryani	\$19.95
Fresh water shrimp cooked with rice on a low fire with Indian herbs	
Royal Rasoi Special Biryani	\$20.95
Long grain basmati rice, cooked with succulent pieces of chicken, lamb, goat and shrimp blended with exotic ndian herbs and served with raita	

Saath (Accompaniments)

Mango Pickle	\$1.95
Papad	\$1.95
Chutney	\$1.95
Yogurt	\$2.95
Raita	\$3.95
A beaten yogurt preparation spiced lightly	
Plain Basmati Rice	\$3.95
Green Salad	\$5.95
Fresh Green salad of lettuce, tomatoes, cucumber with fresh lemon	

Mitha (Desserts)

Rasmalai	\$5.95
Cottage cheese puffy with reduced sweetened milk, flavored with cardamom and pistachio	
Gulab Jamun	\$5.95
Dried milk flour pastry with cardamom, sugar and honey syrup	
Kheer	\$5.95
Authentic homemade rice pudding	
Ice Cream	\$5.95
mango, vanilla, pistachio and choclote	
Kulfi Falooda	\$7.95
Rich creamy kulfi, topped with falooda and rose syrup. Garnished with nuts	
Gajar Halwa	\$7.95
Indian dessert made with grated carrots, whole milk, dried fruit, and nuts. Has a delicious, light fudgey texture	

Kutch Thanda (Cold Beverages)

Soda	\$2.95
Your choice of soda	
Ice Tea	\$2.95
Tea with lemon flavor served chilled	
Nimbu Pani	\$3.95
Fresh lime juice served with soda or water	
Mango Juice	\$3.95
Your choice of flavor	
Pineapple Juice	\$3.95
Orange Juice	\$3.95
Mango Lassi	\$5.95
Mango based sweet yogurt drink	
Sweet Lassi	\$5.95
Chilled Indian yogurt served sweet	
Salt Lassi	\$5.95
Chilled Indian yogurt served salted	
Mango Milk Shake	\$5.95
Combination of mango and milk served chilled	
Rose Milk	\$5.95
An exotic combination of rose and milk served chilled	
Fruit Punch	\$5.95
Exotic mixed fruit Juices	\$4.95
Pina Colada	\$6.95
Virgin. A coconut pineapple delight	

KIDS MENU

Chicken Nuggets	\$6.95
Mac & Cheese Bites	\$6.95
Fries	\$6.95

LUNCH BOX TO GO

\$14.95	\$13.95
Non Vegetarian lunch box	Vegetarian lunch box
Two chicken dishes of the day or combination of chicken and vegetable of the day,naan bread,rice and salad	Two daily vegetables, naan bread, basmati rice and salad
Chef's choice of dessert	Chef's choice of dessert

Dear Customer,
Please be advised that many of our products may contain allergens including peanuts, milk, eggs, wheat, soybeans & dairy products.



Royal Rasoi

INDIAN CUISINE



WE SERVE HALAL FOOD

Lunch Hours:

MON, WED, THURS, FRI 11:30 AM - 3:00 PM
SATURDAY - SUNDAY 11:30 AM - 3:30 PM

Dinner Hours:

MON 5:00 PM - 10:00 PM
WED to SUN 5:00 PM - 10:00 PM

CLOSED TUESDAY

3821 Lake Emma Rd., Lake Mary FL 32746

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Corporate & Catering Service: Contact Ashok: 201-647-7630

www.royalrasoirestaurant.com • royalrasoilakemary@gmail.com



Shorba (Soup)

Tomato Soup A traditional tomato soup prepared with fresh tomato and herbs	\$5.95
Sweet Corn Soup Vegetarian. Fresh vegetable stock with kernel corn	\$5.95
Chicken Soup A traditional chicken soup delicately spiced	\$5.95
Non Vegetarian Sweet Corn Soup Diced chicken with kernel corn and chicken stock	\$5.95
Hot and Sour Soup Diced chicken with kernel corn and chicken stock	\$5.95

Shuruvat (Appetizer)

Masala Papad 2 piece fried papad topped with a mixture of tomato, onion, spices, and masala	\$3.95
Vegetarian Spring Rolls Shredded sauteed mixed vegetables	\$6.95
Samosa Choley Crispy, deep fried vegetable patties stuffed with potato sand green peas. Flavored with fresh spices and served with chickpeas sauteed and cooked in mild spices.	\$7.95
Allo Tikki Choley Fried mashed potatoes patties flavored with spices served with chickpeas, fresh tamarind sauce and special Indian rock salt	\$7.95
Aloo Papri Chaat A delicious combination of crispers, boiled potatoes, chickpeas and topped with yogurt, fresh tamarind sauce and special Indian rock salt	\$7.95
Bhel Puri A delectable combination of Papadis,puffed rice, sev, onions, potatoes, and a tangy sauce	\$7.95
Vegetable Pakora Spiced combination of vegetable fritters with fresh mint sauce	\$7.95
Non Vegetarian Spring Rolls Shredded sauteed rolls with mixed vegetables and chicken	\$7.95
Chili Pakora Fresh chili stuffed with potatoes and spicesand fried in fryer served with fresh sauce.	\$7.95
Paneer Pakoras Crisp deep fried homemade cottage cheese stuffed potato fritters served with a delicately flavored fresh mint sauce	\$8.95
Samosa Chat Two pieces of samosa served with chickpeas and topped with yogurt, fresh tamarind sauce and special Indian rock salt	\$8.95
Chicken Pakodas Butter fried tender pieces of chicken and served with ,fresh mint sauce	\$8.95
Pani Puri Round fried crisp filled with mixture of chickpeas,potatoes and mint flavored water	\$8.95
Royal Rasoi Pakoras Assortment An assortment of vegetable pakoras. Chef's choice	\$9.95
Vegetable Kabab Mixed vegetable fritters served with sauces. Chef's special	\$9.95
Non Veg Royal Rasoi Pakoras Assortment An assortment of non veg pakoras. Chef's choice	\$10.95
Gobi Manchurian Fried patties of chopped cauliflower cooked in manchurian sauce.	\$12.95
Chili Paneer Fried homemade cheese with diced bell pepper, onion and chili sauce.	\$12.95
Chili Chicken Fried boneless chicken with bell pepper, onion and chili with light vegetables.	\$12.95

Jain Appetizer (no onion & no garlic)

Paneer Pakora Crispy deep fried chunks of cottage cheese dipped and coated with Indian spicy gram flour batter served with fresh mint sauce	\$6.95
Aloo Papdi Chaat A delicious combination of crispy flat puris, boiled potatoes, and chickpeas. Topped with yogurt, fresh tangy tamarind sauce, and Indian spices	\$6.95
Paneer Tikka Chunks of paneer mannated in spiced yoghurt and veggies grilled to perfection in a tandoor	\$16.95

Vaishnav Bhojan (Vegetable Exotic)

Aloo Gobi Fried cauliflower and potatoes cooked with fresh Indian spices	\$14.95
Amritsari Choley Chickpeas sauteed and cooked in mild spices, garnished with coriander and tomatoes	\$14.95
Bhindi Masala Okra cooked with Indian spices, onion and peppers	\$14.95
Aloo Mutter Potatoes and peas cooked with fresh Indian spices	\$14.95
Dal Makhani Creamed lentils delicately cooked on low heat and garnished with fresh cream	\$14.95
Dal Tadka Simmered yellow lentils tempered with ginger, garlic and cumin seeds	\$14.95
Jeera Aloo Potatoes cooked with Indian spices and cumin seeds.	\$14.95
Aloo Saag Nutritious spinach combined with soft potatoes and Indian spices	\$16.95

Kadhai Mushroom Mushroom and capsicum cooked in spicy, tangy tomato based semi-dry gravy. Indian style	\$16.95
Punjabi Kadhi Pakora Made with yogurt, chickpeas, flour, Indian herbs, dumpling and vegetable fritters	\$16.95
Corn Saag Finely cut garden fresh spinach cooked with corn	\$16.95
Mixed Vegetable Jalfrazi Fresh garden vegetables marinated in ginger and garlic then cooked with Indian spices	\$16.95
Navratan Korma Mixed vegetables cooked in mild curry sauce and garnish with dry fruits	\$16.95
Saag Paneer Finely cut garden fresh spinach cooked with homemade cottage cheese	\$16.95
Chana Saag Cut garden fresh spinach, mustard and broccoli cooked with chickpeas	\$16.95
Malai Kofta Soft creamy homemade cottage cheese dumplings stuffed with dry fruits and cooked in a mild sauce	\$16.95
Baigun Bhurta Baked eggplant cooked in onion, fresh tomatoes and variety of spices	\$16.95
Paneer Makhani Homemade cottage cheese cubes cooked in a chef's special sauce	\$16.95
Paneer Tikka Masala Homemade cottage cheese cubes, bell pepper, onion and tomatoes cooked in kadai with chef's special sauce	\$16.95
Sham Savera Exotic combination of spinach and cottage cheese dumplings cooked with Indian spices in creamy tomato sauce	\$16.95
Dum Aloo Potatoes dumplings stuffed with vegetables and dried fruits cooked in a traditional Indian sauce	\$16.95
Methi Malai Mutter Fenugreek leaves, green peas cooked in creamy sauce	\$16.95
Mushroom Mutter Royal Rasoi special. Mushroom and green peas cooked in onion, tomato gravy with creamy and butter	\$16.95
Khoya Kaju Cashews nuts mixed with Indian cream cheese cooked delicately in creamy sauce	\$16.95
Paneer Bhurji Dry. Homemade cottage cheese and green peas tempered with onions, tomatoes and cooked in mild spice	\$16.95
Mutter Paneer Curried peas cooked with homemade cottage cheese in light sauce	\$16.95

Bhatti Di Roti (Fresh Tandoori Bread)

Naan White flour dough with milk and butter baked in clay oven	\$3.95
Roti Whole wheat dough baked in clay oven	\$3.95
Puri Deep fried lightly puffed bread	\$3.95
Paneer Naan Fresh dough stuffed with homemade cheese	\$4.95
Aloo Paratha Whole wheat dough prepared with potatoes and coriander	\$4.95
Ajwain Paratha Whole wheat bread prepared with taste of tyrool seeds	\$4.95
Onion Kulcha Finely chopped onions mixed with spices and baked with fresh dough	\$4.95
Garlic Naan Fresh dough topped with chopped garlic	\$4.95
Chilli or Chilli Garlic Naan Fresh dough topped with chopped chilli	\$4.95
Pudina Paratha Whole wheat dough prepared with fresh mint leaves and coriander	\$4.95
Lachha Paratha Whole wheat layered bread	\$4.95
Keema Naan White bread stuffed with spiced minced goat meat	\$4.95
Royal Rasoi Special Masala Naan Fresh dough topped with onion, garlic and chopped chili	\$4.95
Royal Rasoi Tikka Paratha Chicken. Whole wheat flour bread stuffed with taste of shredded chicken cooked in clay oven.	\$4.95
Kashmiri Naan Sweet. Fresh sweet dough stuffed with almond, kishmish, cashew nuts, pista, tutti frutti and baked in clay oven	\$4.95
Royal Rasoi Bread Basket Your choice of four tandoori breads	\$15.95

Jain Main Course (no onion & no garlic)

Jeera Aloo Potatoes cooked with Indian spices and cumin seeds	\$14.95
Bhindi Masala Okra cooked with Indian spices	\$14.95
Mutter Paneer Curried peas cooked with homemade cottage cheese in light sauce	\$14.95
Malai Kofta Soft and creamy homemade cottage cheese dumplings cooked in a mild sauce	\$16.95
Sham Savera Spinach and cottage cheese dumplings cooked with Indian spices and creamy sauce	\$16.95
Paneer Makhni Homemade cottage cheese cooked in chef's special sauce	\$16.95

Tandoori Khazana (Treasure from Indian Oven)

Haryali Chicken Boneless chicken pieces marinated in green paste of mint, coriander, and curd with flavorful spices grilled in a tandoor	\$17.95
Half Tandoori Chicken A chicken delicately marinated oven right in fresh aromatic Indian spices and herbs cooked in clay oven	\$17.95
Shahi Chicken Tikka Boneless juicy chunks of chicken marinated in aromatic Indian herbs	\$17.95
Nawabi Chicken Tikka Mouth watering, succulent pieces of chicken marinated with sour cream and Indian spices cooked in clay oven	\$17.95
Reshmi Kabab Boneless chicken pieces marinated in special masala and cooked in clay oven	\$17.95
Paneer Tikka Cubes of cottage cheese marinated in yogurt with bell pepper, onion and cooked in clay oven	\$17.95
Pudina Paneer Tikka Grilled cottage cheese cubes marinated in a flavorful green paste and cooked in the tandoor	\$17.95
Vegetable Tandoori Khazana Assortment of paneer mushroom, cauliflower, broccoli, onion, bell pepper, tomato marinated with special herbs and cooked in clay oven	\$17.95
Lamb Sheekh Kabab A delicious combination of minced lamb with almond paste flavored with fresh herbs cooked on a low heat in clay oven	\$19.95
Fish Tikka Cubes of fresh salmon seasoned in yogurt and herbs	\$19.95
Tandoori Shrimp Fresh water shrimp seasoned with authentic spices and herbs and roasted in clay oven	\$19.95
Royal Rasoi Platter An assortment of the tandoori khazana. Lamb chops not included	\$24.95

Murg Ki Shaan (Chicken Special)

Egg Makhani Boiled eggs cooked in a chef's special sauce	\$14.95
Egg Curry Boiled eggs cooked in masala sauce with spices	\$14.95
Chicken Curry Chicken cooked in authentic Indian curry	\$17.95
Chicken Saagwala Juicy boneless pieces of chicken in pure fresh garden spinach flavored with fresh herbs. A gourmet delight	\$17.95
Chicken Dansik Pieces of chicken marinated in vinegar and spices cooked with lentils	\$17.95
Chicken Vindaloo A delicious combination of vinegar marinated chicken cubes and potatoes in a coconut flavored sauce garnished with green coriander	\$17.95
Chicken Shahi Korma Chicken pieces cooked in a mild sauce of yogurt, cashew paste and garnished with fresh green coriander	\$17.95
Aachari Chicken Chicken cooked in special Indian special with pickle. Desi Chicken pieces with bone cooked in traditional Indian style	\$17.95
Desi Chicken Chicken pieces with bone cooked in traditional Indian style	\$17.95
Chicken Makhani Tender, boneless succulent pieces of chicken cooked in rich tomato based, fresh herbs flavored sauce finished with butter and topped with cream	\$17.95
Chicken Tikka Masala Tender, boneless pieces of chicken, bell pepper, onion cooked in a hot and spicy tomato based sauce flavored with fresh Indian herb	\$17.95
Balti Chicken Tender pieces of chicken, bell pepper, onion tossed in fresh herbs and spices cooked in kadai	\$17.95
Royal Rasoi Chicken Special Chicken breast marinated in yogurt and spices then broiled in the tandoor and cooked with tomatoes, onion and butter sauce and served with hard boiled egg	\$17.95

Gosht Ki Shaan (Goat and Lamb)

Goat Saag Tender goat pieces cooked in spicy, creamy spinach-based gravy	\$18.95
Goat Korma A spicy curried dish of braised goat meat, made with aromatic rich fried onion paste gravy	\$18.95
Goat Curry Tender pieces of goat (with bone) cooked in an authentic Indian curry	\$18.95
Goat Kadai Tender pieces of goat (with bone), bell pepper, onion tossed with fresh herbs and spices cooked in kadai	\$18.95
Goat Bhuna Tender pieces of goat (with bone) and cooked in oven in Indian curry	\$18.95
Goat vindaloo A delicious combination of vinegar marinated chicken cubes and potatoes in a coconut flavored sauce garnished with fresh coriander	\$18.95
Lamb Curry Lamb cooked in authentic Indian curry	\$18.95
Lamb Kadai Tender pieces of lamb, bell pepper, onion, tomato with herbs and spices cooked in kadai	\$18.95
Lamb Vindaloo Finely cut lamb marinated in vinegar and Indian spices with potatoes cooked on low heat and garnished with onions	\$18.95