

Coriander's

Ethnic Indian Restaurant

Welcome to Coriander's, a premier establishment serving authentic ethnic Indian cuisine designed by experienced Indian chefs. We are committed to superior fresh ingredients, excellent service, and a fun atmosphere.

Coriander's has been operating in Christchurch since 2006 and has become known as Canterbury's top Indian dining experience.

Talk about heat!

All of our meals can be made mild, medium, hot or extra hot on request.



MILD

For those who like the easy road



MEDIUM

Packs a comfortable kick of heat



HOT!

Prepare to sweat! Not for the faint of heart



EXTRA HOT!

Caution: Spontaneous combustion highly possible!

Something for everyone

All mains are served with plain basmati rice.

Most of our meals are gluten free and we have a dedicated vegan menu. Many other dishes can be made vegetarian or vegan - see the icons below which are shown next to dishes on the menu.

Note: Our chicken is marinated in yoghurt sauce before cooking.

Please ask the duty manager to request vegan or dairy free options.



DAIRY FREE AVAILABLE



VEGETARIAN AVAILABLE



VEGAN AVAILABLE



NO ADDED GLUTEN



JAIN MEALS

Disclaimer: Our gluten free items are made with gluten free ingredients in a shared kitchen that prepares allergen containing ingredients. While we take steps to minimise the likelihood of exposure to flour, our gluten free items are not recommended for guests with celiac or any other gluten sensitive disorder.



BANQUETS

Coriander's Gold Banquet

(per person) **60.00**

Starters

One samosa, one onion bhaji, one lamb chop, lamb tikka and Coriander's special tikka.

Main course

Each person can choose one main from the menu (excludes lamb shank curry).

Served with basmati rice, plain naan bread, popadoms and mango chutney.

Dessert

Your choice from our desserts menu.

Coriander's Silver Banquet

(per person) **50.00**

Starters

One samosa, one onion bhaji and Coriander's special tikka.

Main course

Each person can choose one main from the menu (excludes lamb Shank Curry)

Served with basmati rice, plain naan bread.

Coriander's Kids Banquet

(per person) **30.00**

Two pieces of chicken tikka.

Kids portion of butter chicken or mango chicken.

One chocolate naan bread.

Dessert

Your choice from our desserts menu.

Coriander's Vegetarian Banquet

(per person) **50.00**

Starters

One samosa, one onion bhaji, one vegetable pakora, and one cheese pakora.

Main course

Each person can choose one main from the menu. Served with basmati rice, plain naan bread, popadoms and mango chutney.

Dessert

Your choice from our desserts menu.

Coriander's Vegan Banquet

(per person) **50.00**

Starters

One samosa, one onion bhaji, one cauliflower pakora, and crispy potato.

Main course

Each person can choose one main from the Vegan menu. Served with basmati rice, tandoori roti, popadoms and mango chutney.

Dessert

Your choice from our desserts menu.

Conditions apply.

DID YOU KNOW?

This banquet is available to order for one person right through to a group of 60.



DID YOU KNOW?

India is the world's largest democracy, with 1.4 billion people.



A SPICY FACT

70% of all the world's spices come from India.





STARTERS

Chef's Special Sizzling Tandoori Platter (for two) **40.00**

Includes two lamb chops, two tandoori king prawns, lamb tikka, two fish amritsari tikka and two Coriander's special tikka.

Coriander's Vegetarian Sizzling Platter (for two) **32.00**

Includes two malai chaap, two tandoori mushrooms, two paneer tikka and two vegetable pakora.

Coriander's Platter (for two) **38.00**

Includes two samosa, two onion bhaji, two lamb chops and two chicken tikka.

Coriander's Vegetarian Platter (V) (for two) **30.00**

Includes two samosa, two onion bhaji, two vegetable pakora, and two cheese pakora. A must for all vegetarians.

Coriander's Vegan Platter (VG) (for two) **30.00**

Includes two samosa, two onion bhajis, cauliflower pakoras and crispy potato.

Vegetable Samosa (VG) (V) **10.00**

A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a homemade flaky pastry, deep-fried.

Two pieces per portion.

Onion Bhaji (VG) (V) **10.00**

Crispy onion fritters made with fresh herbs and chickpea batter, deep fried. Three pieces per portion.

Vegetable Pakora (VG) (V) **10.00**

Selection of mixed vegetables, dipped in a chickpea batter, finished in hot oil. Six pieces per portion.

Tandoori Mushrooms (V) **20.00**

Mushrooms marinated in garlic and yoghurt, cooked in the tandoor. Eight pieces per portion. **To request vegan, please speak to the Duty Manager.**

Cheese Pakora (V) **18.00**

Indian cheese layered with spinach, lightly dipped in chickpea batter and finished in hot oil. Six pieces per portion.

PLATTERS

Any of these platters can be ordered for two people, right through to a group of 60.



DRINK UP

India is the largest milk producing country in the world.





STARTERS

Paneer Tikka



22.00

Homemade Indian cheese marinated in yoghurt and spices, skewered and cooked in tandoor. Six pieces per portion.

Chicken Tikka

24.00

Chicken marinated in spices and yoghurt, cooked on a skewer over flaming charcoal in the tandoor. Five pieces per portion.

Lamb Tikka

26.00

Lamb marinated in spices, cooked on a skewer over flaming charcoal in the tandoor. Five pieces per portion.

Lamb Chops

30.00

Fresh ginger flavoured young lamb cutlets, marinated in yoghurt and tandoor masala roasted in the tandoor. Four pieces per portion.

Tandoori King Prawn

25.00

King prawns marinated aromatically with fresh herbs, spices and a touch of cream, cooked delicately in the tandoor. Eight pieces per portion.

Tandoori Chicken Half - one leg, one breast

20.00

Tandoori Chicken Full - two legs, two breasts

35.00

Tender spring chicken marinated in traditional Indian masala with fresh herbs and freshly-ground spices and yoghurt, skewered and cooked in the tandoor.

Tandoori Chicken Wings

20.00

Chicken wings marinated in yoghurt with fresh herbs and freshly ground spices. Skewered and cooked in the tandoor. Eight pieces per portion.



NUTRITIOUS NUTMEG

Nutmeg is a highly effective stress reliever.



HOT STUFF

India is home to the 'ghost chilli', one of the hottest in the world.





STARTERS

Fish Tikka

23.00

Chunks of gurnard fish marinated in a yoghurt sauce with herbs and spices, cooked in the tandoor. Five pieces per portion.

Prawn Pakora

23.00

Prawns dipped in a chickpea flour with herbs and spices, then deep-fried. Eight pieces per portion.



GAME TIME

The game Snakes and Ladders was created by an Indian poet in the 13th century, the game represented virtues and vices.

Chilli Cauliflower



20.00

Marinated cauliflower with mustard and spices deep fried in maple syrup.

Malai Chaap



20.00

Soya bean pastry marinated in ginger, garlic, spices, creamy yoghurt and cooked in the tandoor.

VEGAN STARTERS

Harabhara Kebab



20.00

Green vegetable kofta with coriander and tomato chutney.

Cauliflower Pakora



20.00

Cauliflower pieces dipped in a chickpea flour with herbs and spices, then deep-fried.

LARGE GROUP?

We can cater for a group of up to 60 people in the Bollywood room at our St Asaph Street restaurant.

More starters available on our Chef's Specials page.

Look for symbol.



CHEF SPECIALS

Choose from a decadent selection of light nibbles.

STARTERS

Coriander's Crispy Chicken 🍗 18.00

Chicken pieces dipped in a paste of ginger, garlic, flour, deep fried and served with a creamy sauce that will make your mouth water.

Chilli Chicken 🍗 25.00

Chicken pieces mixed with egg, cornflour, ginger garlic paste and soy sauce and fried.

Tandoori Broccoli VG V 23.00

Florets marinated in yoghurt, fenugreek and fresh ground spices, then cooked in tandoor.

Cheese Chilli 23.00

Paneer pieces mixed with egg, cornflour, ginger garlic paste and soy sauce and fried.

Crispy Fish Pakora 23.00

Fish fillets dipped in a paste of ginger, garlic, flour, deep fried and served with a creamy sauce that will make your mouth water.

Fish Amritsari 23.00

Fish fillets marinated overnight in ginger garlic paste, white pepper, dipped in a chickpea flour with herbs and spices, then deep-fried. Five pieces per portion.

Crispy Potatoes VG V 15.00

Deep fried and salted chunky potatoes.

Coriander's Special Tikka 23.00

Filletts of chicken marinated in yoghurt, fenugreek and fresh ground spices, then cooked in the tandoor. Five pieces per portion.

Coriander's Special Kebabs 🍗 25.00

Chicken and lamb mince, flavoured with herbs and spices, cooked in the tandoor on a skewer. Our chefs highly recommended this dish.



OUR CHEF'S
RECOMMENDATIONS





CHEF SPECIALS

CHICKEN MAINS

Murj Hara Pyaz Masala 30.00

Boneless chicken cooked with cashew, tomato-based sauce, spring onions and freshly ground spices.

Chettinad Chicken 30.00

A classic South Indian recipe made with a unique blend of spices along with ginger, garlic, onions and tomatoes.

FAMILY FRIENDLY
Talk to our staff about children's portion meals.

LAMB MAINS

Lamb Shank Curry 40.00

Lamb shank marinated overnight with fresh ground spices, slow cooked in vegetable gravy, crushed tomatoes, herbs, onions and fresh coriander. Served with stir fried seasonal veges and saffron rice.

To request dairy free, please ask the Duty Manager.

Lamb Pudina Masala 30.00

Diced lamb cooked with fresh mint, onion, tomato-based sauce and fresh spices.

Daal Gohst 30.00

Lamb pieces marinated with yellow lentils. Tempered with vegetable gravy, herbs and spices and cream. To request dairy free, please ask the duty manager.

PRIVATE EVENTS
Enquire now to book your private function.

VEGETARIAN MAINS

Baduri Kofta (contains gluten) 26.00

Grated cottage cheese, freshly chopped spinach and potato dumpling stuffed with cashew nuts and simmered in a creamy sauce.

Paneer Butter Masala 26.00

Homemade cottage cheese cooked in a butter and curry sauce, capsicum, onions and crushed tomatoes with a touch of fenugreek and fresh coriander.



CHICKEN DISHES

All mains are served with plain basmati rice.

Butter Chicken



29.00

The most popular Indian dish, cooked in a mild butter sauce with a touch of fenugreek.

Chicken Tikka Masala



29.00

Marinated chicken tikka cooked in the tandoor then prepared in the pan with a selection of spices and cream.

Chicken Korma



29.00

Small chunks of chicken cooked in the tandoor and simmered in a creamy sauce with herbs and spices.

Mango Chicken



29.00

Chicken cooked in an aromatic mango sauce, then tempered with cream, herbs and spices.

Murg Akbari



29.00

Chunks of chicken cooked in a mild creamy sauce, then finished with vegetable gravy and egg.

Chicken Bhuna Masala



29.00

A dry dish of diced chicken, stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and curry masala.

To request dairy free, please ask the duty manager.

Chicken Vindaloo



29.00

A hot dish. It is cooked with vinegar, capsicum, spices and coriander.

To request dairy free, please ask the duty manager.

Bombay Chicken



32.00

Diced chicken fillets cooked in a vegetable gravy with freshly ground herbs and spices, cream and fresh coriander.



CURIOUS CINNAMON

Is known to help lower blood sugar levels and reduce the risk of heart disease.

NOTE

Our chicken is marinated in a yoghurt sauce. Please ask the duty manager if you would like a dish cooked dairy free.



RAIN OR SHINE

India experiences six seasons: summer, autumn, winter, spring, summer monsoon, and winter monsoon.





CHICKEN DISHES

Chicken Madras

  29.00

A dish for those who enjoy a hot curry. Diced chicken cooked in a lamb gravy with onion, herbs and spices, garlic and ginger.

To request dairy free, please ask the duty manager.

Chicken Posht

 29.00

Tender cubes of chicken sautéed in a vegetable gravy with garlic, ginger, herbs and spices, tomatoes and poppy seeds.

Chicken Saag

  29.00

Tender pieces of chicken cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream.

To request dairy free, please ask the duty manager.

Murg Kadai

 29.00

Chicken cooked in vegetable gravy with crushed onions, garlic, ginger and cream with fresh coriander.

Chicken Jalfreze

  29.00

Diced chicken cooked with capsicum, herbs and spices, coconut milk and tomatoes.

To request dairy free, please ask the duty manager.

Balti Dansak Chicken

  29.00

Chicken pieces simmered with black lentils. Tempered with vegetable gravy, herbs and spices and cream.

To request dairy free, please ask the duty manager.

Chicken Do Payaza

 29.00

Cubes of chicken tossed with chunks of onion in a vegetable gravy along with herbs, spices and cream.



GROW A MO

Police officers in one state in India are given a slight pay upgrade for having a moustache.



POWERFUL PEPPER

Pepper is known to fight against colds and is particularly effective against throat infections.





LAMB DISHES

Lamb Vindaloo

  30.00

Diced lamb chunks cooked with freshly ground spices, vinegar, capsicum and herbs. An all-time favourite hot dish.

To request dairy free, please ask the duty manager.

Lamb Saag Meat

  30.00

Tender pieces of lamb cooked in a spinach gravy with fresh tomatoes, herbs and spices, finished with cream.

To request dairy free, please ask the duty manager.

Lamb Rogan Josh

  30.00

Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala.

To request dairy free, please ask the duty manager.

Meat Bhuna Masala

  30.00

A dry dish. Lamb chunks stir fried with onion, ginger, garlic, herbs and spices, crushed tomatoes, fresh coriander and curry masala.

To request dairy free, please ask the duty manager.

Lamb Kadai

 30.00

Chunks of lamb cooked in a vegetable gravy with crushed tomatoes, herbs and spices, onions and fresh coriander.

Lamb Tikka Masala

 30.00

Lamb pieces simmered in a curry masala sauce and prepared in the pan with a selection of spices and cream.

Lamb Jalfreze

  30.00

Lamb pieces cooked with fresh herbs and spices, capsicum, coconut milk and tomatoes.

To request dairy free, please ask the duty manager.

Lamb Korma

 30.00

Lamb pieces simmered in a creamy sauce with a curry masala and herbs and spices.



VERSATILE CORIANDER

Coriander is a great source of dietary fibre and is also very high in protein.



A TEAM EFFORT

India broke a Guinness World Record by planting nearly 50 million trees in 24 hours to raise awareness of conservation.



LAMB DISHES

Lamb Madras

  30.00

Lamb pieces cooked with herbs and spices, onion, garlic, ginger, and fenugreek tossed in a lamb gravy.

To request dairy free, please ask the duty manager.

Lamb Posht

 30.00

Tender cubes of lamb sautéed in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spices.

Lamb Do Payaza

 30.00

Lamb pieces tossed with chunks of onion, in a vegetable gravy along with herbs and spices, cream and fresh coriander.

Lamb Bombay

 32.00

Chunks of lamb cooked in a vegetable gravy with freshly ground spices, cream and fresh coriander.

Lamb Balti

 30.00

Chunks of lamb cooked with herbs and spices to give an exotic aroma of cardamom, ginger, garam masala, cumin seeds and tomatoes.

Lamb Achari

 30.00

Diced lamb tempered with spices, onion, herbs and finished with homemade pickle mix.



CURING CUMIN

Cumin is a great aid for digestion and boosts the immune system.



VEGAN LOVERS MENU

Our innovative vegan dishes are cooked with soy pieces prepared to taste and feel 'just like chicken'.
Vegan dishes are cooked without ghee.

Vegan Jalfreezee 28.00

Large, firm soy pieces cooked with herbs and spices, coconut milk and capsicum.

Vegan Do Pyaza 28.00

Large, firm soy pieces cooked with fancy onions and tomato along with ginger, garlic, spices and fresh coriander.

Vegan Vindaloo 28.00

Diced soy pieces cooked with freshly ground spices, vinegar, capsicum and herbs. An all-time favourite hot dish.

Vegan Achari 28.00

Large marinated soy pieces, prepared in a pan with ginger, garlic, onion seeds, Indian spices and Indian pickle.

Vegan Bhuna Masala 28.00

A dry dish of soy pieces, stir fried with onion, ginger, garlic, herbs and spices, capsicum, fresh coriander and curry masala.

Vegan Saag 28.00

Tender soy pieces cooked in a spinach gravy with fresh tomatoes, herbs, spices and fresh coriander.

Vegan Madras 28.00

Tender soy pieces cooked in a fresh tomato gravy, fenugreek powder, ginger, garlic, herbs, spices and fresh coriander.

Vegan Butter "Chicken" 30.00

Chunky soy pieces flavoured with fresh capsicum juice, soy milk, cashew gravy, tomato, fresh herbs and spices.

More vegan dishes available on request from throughout the menu.

VEGAN FRIENDLY
MENU



VEGETARIAN DISHES



VEGES FOR ALL

India has the world's lowest meat consumption per person, with 40% of the population being vegetarian.

Palak Paneer



25.00

Homemade cottage cheese cooked in a spinach gravy with fresh tomatoes, herbs and spices, then finished with cream.

Paneer Makhni



25.00

Homemade cottage cheese cooked in a butter sauce with a touch of fenugreek.

Kadai Paneer



25.00

Homemade cottage cheese cooked in a vegetable gravy with crushed onions, ginger, garlic and fresh coriander.

Vegetable Posht



25.00

Vegetables cooked in onions, garlic, ginger, fresh coriander and tomato, then cooked with poppy seeds and spices.

Malai Kofta

(contains gluten)

25.00

Grated cottage cheese and potato dumplings stuffed with cashew nuts and raisins, simmered in a creamy sauce.

Mushroom Masala



25.00

Mushrooms and green peas cooked in a vegetable gravy with garlic.
To request dairy free, please ask the duty manager.

Mushroom Do Payaza



25.00

Mushrooms cooked with chunks of onion and tomato along with ginger, garlic, spices and fresh coriander.

Mixed Vegetables



25.00

Vegetables cooked with a rich blend of spices, green herbs and cheese. **To request dairy free or vegan please ask the duty manager.**

Vegetable Jalfreze



25.00

Vegetables cooked with herbs and spices, coconut milk and capsicum.
To request dairy free or vegan please ask the duty manager.



TASTY TURMERIC

Known as golden spice of India, turmeric purifies the blood and prevents coughs and colds.





VEGETARIAN DISHES

Vegetable Korma



25.00

Vegetables cooked with homemade cheese simmered in a creamy sauce.

Butter Vegetables



25.00

Vegetables cooked in a mild butter sauce and a touch of fenugreek.



SPLENDID SAFFRON

Saffron is actually more valuable by weight than gold. It is rich in both vitamin C and vitamin A.

Aloo Gobi



25.00

Potatoes and cauliflower cooked with cumin seeds, turmeric, coriander and spices. **To request dairy free, please ask the duty manager.**

Aloo Jeera



25.00

Diced potatoes cooked with cumin seeds and spices.
To request dairy free, please ask the duty manager.

Daal Makhni



25.00

Black lentils and kidney beans cooked over a low heat with special herbs and spices and cream.
To request dairy free, please ask the duty manager.

Tarka Daal



25.00

Specially prepared lentil tempered with cumin seeds and garlic.
Full of flavour and nutrition.
To request dairy free, please ask the duty manager.

Baigan Bharta (seasonal)



25.00

Eggplant roasted in tandoor, then mashed and cooked with green peas, garlic and ginger. and seasoned with herbs and spices.
To request dairy free, please ask the duty manager.



SEAFOOD DISHES

Butter Prawns

 33.00

Prawns cooked in a mild butter sauce with a touch of fenugreek.

Goa Prawns

 33.00

A classic Goan specialty. Cooked with coconut, capsicum, tomato, cream and an assortment of spices.

Prawn Handi Masala

 33.00

Prawns cooked in a vegetable gravy with curry masala, capsicum, finished with herbs and spices and a touch of cream.

Prawn Jalfreze

  33.00

Prawns prepared with ginger, garlic, capsicum, coconut milk, tomatoes, fresh chillies and coriander.

To request diary free, please ask the duty manager.

Kadai Prawns

 33.00

Prawns cooked in vegetable gravy with crushed onions, garlic, ginger and cream with fresh coriander.

Prawn Saagwala

 33.00

Prawns cooked in a spinach gravy with herbs and spices, fresh tomatoes and cream. To request diary free, please ask the duty manager.

Prawn Do Payaza

 33.00

Prawns tossed with chunks of onion in a vegetable gravy along with herbs and spices and cream.

Fish Curry

  32.00

Fillets of gurnard fish cooked with onion, tomatoes, ginger, garlic and exotic Indian herbs and spices.

To request diary free, please ask the duty manager.

Goa Fish Malabari

 32.00

A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum.

Fish Madras

  32.00

A hot dish. Gurnard fish cooked in a lamb gravy with freshly ground herbs and spices, onion, garlic and ginger.

To request diary free, please ask the duty manager.



FASCINATING FENUGREEK

Fresh fenugreek helps reduce both internal and external inflammation.



RICE DISHES

NOTE

All other mains are served with a side of basmati rice.

Saada Chawal



7.00

Steamed basmati rice.

Kashmiri Pulao



8.50

Basmati rice with almonds, cashew nuts, raisins and coconut.

Vegetable or Vegan Biryani



28.00

Basmati rice cooked with fresh seasonal vegetables.

Chicken or Lamb or Prawn Biryani



32.00

Chicken or lamb pieces or prawn cutlets sautéed in garlic and ginger, then cooked with basmati rice in a vegetable gravy.

Jeera Rice

8.00

Steamed premium basmati rice tempered with cumin seeds.

Peas Pulao

8.00

Basmati Rice with roasted cumin, green peas and spices.

Cauliflower Rice

20.00

Sautéed grated boiled cauliflower. Popular with the Keto diet.



GOAL!

The most popular sport in India is cricket but the national sport is hockey.



BREADS

Naan 5.00

Leavened bread made of refined flour and baked in the tandoor.

Garlic Naan 6.00

Naan bread coated with fresh crushed garlic.

Onion Kulcha 8.00

Flatbread stuffed with crispy onion, tomatoes, coriander and spices.

Paneer Kulcha 8.00

Flatbread stuffed with grated cottage cheese and spices.

Kashmiri Naan 8.00

Flatbread stuffed with nuts and raisins.

Vegetable Kulcha 8.00

Naan bread stuffed with mashed seasonal vegetables.

Chicken Naan 8.00

Flatbread stuffed with diced chicken and spices.

Keema Naan 8.00

Flatbread stuffed with lamb mince, herbs and spices, onions, and coriander.

Tandoori Roti 5.00

Bread made with wholemeal flour.

Aaloo Prantha 8.00

Naan stuffed with potatoes, herbs and spices, onions, and coriander.

Tandoori Prantha 7.00

Wholemeal flourbread with lashings of ghee (clarified butter) and fenugreek.

Cheese and Garlic 8.00

Flatbread stuffed with grated mozzarella, crushed garlic and parsley.

Paneer Kulcha with Garlic 8.00

Flatbread stuffed with grated cheese and spices, coated with fresh crushed garlic and parsley.

Chocolate Naan 8.00

Leavened bread stuffed inside with crispy flakes of chocolate.



SPECIAL DELIVERY

India has the largest postal network in the world, with over 150,000 post offices.



CARDAMOM

Helps prevent kidney stones forming and can combat nausea.





ACCOMPANIMENTS

Side Dish Platter



15.00

Selection of raita, mango chutney, kechumber and mixed pickle.

Papadom (4 pieces)

4.00

Seasoned crispy flatbread made from peeled black gram flour, cooked in the tandoor.

Raita



7.00

Yoghurt mixed with cucumber, tomatoes and onion. This is a great option to cut the heat out of spicier dishes.

Mint Chutney



5.00

A delish dip made from herbs and spices, mint leaves and yoghurt.

Mixed Pickle



5.00

A selection of mixed pickles to complement your meal.

Coriander's Hot Pickle



5.00

Mango Chutney



5.00

Kechumber



8.00

Diced onions, tomatoes, cucumber and coriander with lemon juice and spices.

Garden Salad



12.00

A fresh salad with onions, tomatoes, cucumber with mixed masala and lemon.



CLOVES

Cloves are known to temporarily treat toothache and are great anti-inflammatories.



CHECKMATE

Chess originated in India in the 6th century.





DESSERT MENU

Vegan Ice Cream 7.00

Please ask your waiter for available options.

Gulab Jamun 10.00

A decadent, delicious milk doughnut soaked in sugar syrup.

Kulfi and Falooda (Available at St Asaph Street branch only) 15.00

A very refreshing traditional Indian dessert served with vermicelli rice noodles and rose syrup on top of kesar and pistachio flavoured ice cream.

Rum and Raisin Gelato Ice Cream (two scoops) 12.00

Traditional flavour contains a classic blend of rum and raisins, ensuring an indulgent treat for all.

Mango Ripple Ice Cream (two scoops) 12.00

Smooth and refreshing.

Boysenberry Ice Cream (two scoops) 12.00

Fresh boysenberries mixed with cream and sugar. This dessert has won gold medals for best manufactured boysenberry ice cream.

Dark Chocolate Ice Cream (two scoops) 12.00

Traditional, velvety smooth, rich dark chocolate ice cream.

French Vanilla Ice Cream (two scoops) 12.00

Vanilla infused ice cream with lashings of chocolate syrup.

Chocolate Naan 8.00

Leavened bread stuffed inside with crispy flakes of chocolate.

Sizzling Chocolate Brownie 15.00

Chocolate brownie served with vanilla ice cream on hot sizzling plate.

Download the
Corianders App

