

BREADS DF GF NF V

Butter Naan **5** Chilli Naan **6**
Cheese Naan **7** Garlic Naan **5**
Cheesy Garlic Naan **8** Plain Naan **5**
Cheesy Chilli Garlic Naan **9** Tandoori Roti **5**

RICE DF GF NF V

Basmati Rice **4** Jeera Rice **5**

SIDES V

Apple pickle **7** DF GF NF
Dhal Tadka **17** DF GF NF
Kachumbar **7** DF GF NF
Picked red Onion **7** DF GF NF
Plain Yoghurt **5** GF NF
Raita **7** GF NF

DESSERT

GULAB JAMUN **12** V

Deep-fried dumplings

GULAB JAMUN WITH RABRI **19** V

Deep-fried dumplings | Rabri

KULFI **12** GF NF

House made traditional Indian ice-cream

RABRI **14** GF NF V

Milk | Condensed milk | spices

VAKALOLO **16** DF GF NF V

Fijian coconut and cassava sticky cake/pudding steamed in banana leaf

BANQUET (MIN OF 3)

Dietary requirements? Talk to our team and we can try our best to accommodate your group

MY BANQUET **49pp**

Entree: Onion Bhaji | Samosa Chaat
Tandoori Nibbles

Mains: 31 Masala Chicken | Chicken Makhane
Dhal Makhane

Sides: Rice | Naan

Dessert: Kulfi

TASTE OF ASIA PACIFIC TASTING MENU **69pp**

Leave the rest to us and our team will get it organised keeping in mind your groups dietary requirements.

Chef choice of up to 9 different dishes to share plus a dessert for each

(med) (hot) (DF) dairy free (GF) gluten free (NF) nut free (V) Vegetarian

Please advise if you have limited time.

Surcharge applies on public holidays.

Spend limits apply for group of 8+ guests.

Minimum charge one main meal per person.

The management reserve the right to refuse admission.

Groups of over 6, recommend to select banquet or pre-order.

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

NI S A B U L A W E L C O M E

THIRTY ONE

TASTES OF ASIA PACIFIC
FIJI | INDIA | ASIAN FUSION
RESTAURANT | BAR

MENU

Based on healthy choices with no added artificial colours, msg, sweeteners, chilli powder, nuts and less cream.

We cater for all, either it be meat lovers, vegetarian, vegan or gluten free.

MUST TRY

Nasheela Jheenga | Chilli Chicken
Chicken Tikka | Paneer Tikka | Lamb Chops
Cassava Fries

Aubergine | Heart of Palm | Jackfruit
31 Masala Chicken | Jheenga Masala
Masalear Lamb | Prawn Saagwala

Known for our 31 Special Masala, a secret blend of exotic spices lightly toasted and ground into fine powder. All spices are ground fresh on site to give taste of fresh flavours.

Some of the main spices are aniseed, cardamom, cinnamon, cloves, cumin, garlic, ginger, mustard seeds, turmeric etc etc, and are all known of its benefits.

TASTING MENU TASTE OF ASIA PACIFIC

CHEFS CHOICE OF
UP TO 9 DISHES
TO SHARE

+
DESSERT EACH

LEAVE THE REST TO US
AND OUR TEAM WILL GET IT
ORGANISED.

SNACKS

CASSAVA FRIES 13 DF GF NF V

Cassava | spices | special sauce

CHICKEN LOLLIPOP 19 DF GF NF

Frenched chicken winglet | house schetzwan sauce

LOADED FRIES 18 GF NF V

Fries | butter sauce | mozzarella cheese

MIRCHI PRAWNS 22 DF GF NF

Prawns | chickpea flour | herbs | spices

ONION BHAJI 16 DF GF NF V

Onion | pea flour | herbs | spices

PUCHKA 15 DF NF V

Pani puri | chickpea | potato | mint

SAMOSA CHAAT 15 NF V

Deconstructed Samosa | kachumber | yoghurt | mint | tamarind chutney

SPICED POTATO FRITTERS 15 DF GF NF V

Potato | pea flour | herbs | spices

SPICY CHICKEN BITES 18 DF GF NF

Chicken | pea flour | herbs | spices | tamarind chutney

TANDOOR

CHICKEN TIKKA 25 GF NF

Chicken | herbs | spices | mint sauce

LAMB CHOPS 31 GF NF

Lamb Chops | herbs | spices | cassava fries

PANEER TIKKA 22 GF NF V

Paneer | herbs | spices | mint sauce

TANDOORI PRAWNS 26 GF NF

Prawns | herbs | spices

CHASER

CHICKEN CHASER 25 DF GF NF

Chicken tossed with 31 masala | herbs | spices

DUCK CHASER 29 DF GF NF

Muscovy duck on the bone | 31 Masala

GOAT CHASER 29 DF GF NF

Goat on the bone | 31 Masala

SMALL PLATES

CHILLI AUBERGINE 25 DF GF NF V

Aubergine | capsicum | onions | spring onion

CHILLI CHICKEN 25 DF GF NF

Chicken | capsicum | onions | spring onion

CHILLI PANEER 25 GF NF V

Paneer | capsicum | onions | spring onion

MUSSEL MOILEE 24 DF GF NF

Mussel | coconut sauce | herbs | spices

NASHEELA JHEENGA 27 DF GF NF

Grilled prawns | gin | potato | passionfruit | toasted sesame seeds

MAINS

3'PS CURRY 28 GF NF V

Paneer | Peas | Potato | 31 Masala

ALOO MATAR 26 DF GF NF V

Potato | Peas | Spices

AUBERGINE (BAIGAN) 29 DF GF NF V

Aubergine | 31 Masala | garlic | herbs

VEGETARIAN

DHAL MAKHANE 27 GF NF V

Black Lentils | red kidney bean | spices | cream

HEART OF PALM (SEKHO) 29 DF GF NF V

Fiji heart of palm | 31 masala | herbs | spices

JACKFRUIT 29 DF GF NF V

Fiji Jackfruit | 31 masala | herbs | spices

KADAI PANEER 27 GF NF V

Kadai sauce | onion | capsicum

PAPAYA CURRY 28 DF GF NF V

Fiji Papaya | Coconut cream | spices

PANEER SAAGWALA 27 GF NF V

Paneer | Fresh spinach puree | herbs | spices

SCHEZWAN PANEER FRIED RICE 30 GF NF V

Paneer | Schetzwan sauce | rice | vegetables

VEGETABLE HAKA NOODLES 30 DF NF V

Vegetables | soft noodles | herbs

VEGETABLE MOILEE 27 DF GF NF V

Vegetables | coconut sauce | turmeric | herbs

31 MASALA CHICKEN 29 DF GF NF

Chicken | 31 masala | herbs | spices

BRAISED LAMB SHANK 32 DF GF NF

(Slow cooked for 8 hours)

Lamb hind shank | coconut broth | 31 masala

CHICKEN BIRYANI 29 GF NF

Chicken | biryani rice | spices | herbs | raita

CHICKEN CHOPSUEY 29 DF GF NF

Chicken | Bok choy | carrot | celery | capsicum

CHICKEN CHOWMEIN 29 DF NF

Chicken | Soft noodles | bok choy | carrot | celery

CHICKEN MAKHANE 29 GF NF

Chicken | House-made tangy butter sauce

DUCK MASALA 33 DF GF NF

Duck Leg (slow cooked 5hrs) | 31 masala

FISH MOILEE 31 DF GF NF

Fish | coconut sauce | turmeric | herbs

GOAT CURRY 35 DF GF NF

Boneless Goat (slow cooked 4hrs) | 31 Masala

NON VEGETARIAN

JHEENGA MASALA 32 DF GF NF

Prawns | tomato | herbs | spices

LAMB ROGAN JOSH 33 DF GF NF

Lamb | spiced tomato curry sauce | herbs

MASALEDAAR LAMB 33 DF GF NF

Boneless Lamb | herbs | spices (Slow cooked 4hrs)

PRAWN SAAGWALA 32 GF NF

Prawn | Fresh spinach puree | herbs | spices

SCHEZWAN PRAWN FRIED RICE 32 DF GF NF

Prawns | Schetzwan sauce | rice | vegetables