



VIKRAMS

AUTHENTIC INDIAN CUISINE



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VIKRAMS
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SOFT DRINKS

AERATED BEVERAGE (300 ml)	R24
(Coke/Coke Light/Tab/Coke Zero/Sprite/Sprite Zero/Cream Soda)	
SODA WATER/TONIC WATER (200ml)	R20
DRY LEMON/GINGER ALE (200ml)	R20
TOMATO COCKTAIL	R25
APPLETISER/RED GRAPETISER	R28
ICE TEA LEMON/PEACH	R26
JUICES	R25
(Orange/Pineapple/Cranberry/Fruit Cocktail)	
MILKSHAKES	R35
(Vanilla/Strawberry/Chocolate)	
MINERAL WATER	500ml R20 1 Litre R36
SPARKLING MINERAL WATER	500ml R20 1 Litre R36
ENERGY DRINK	R36
(Red Bull/Red Bull Sugar Free)	
ROCK SHANDY	R32
LIME & LEMONADE	R30
COLA TONIC & LEMONADE	R30
PASSION FRUIT & LEMONADE	R30
LASSI	R35
(Mango/Masala/Sweet/Salted)	

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BEVERAGES

HOT CHOCOLATE	R28
FILTER COFFEE	R20
CAPPUCCINO	R26
ESPRESSO	R21
DOUBLE ESPRESSO	R25
IRISH COFFEE	R45
KAHLUA COFFEE	R40
DON PEDRO (Kahlua or Jamesons)	R40
TEA (Five Roses Tea)	R20
ROOIBOS / GREEN TEA	R20
MASALA TEA	R30

SOUPS

TOMATO SOUP (Fresh & delectable soup of ripe tomatoes with aromatic herbs & spices)	R45
LENTIL SOUP (Lentil soup flavoured with coriander & cumin seeds)	R45
VEGETABLE SOUP (Garden fresh veggies souped up with herbs & Indian spices)	R45
CHICKEN SOUP (Chicken soup with Indian herbs & spices)	R50

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STARTERS (Vegetarian)

VEGETABLE SAMOSA [The crowd pleaser! Our crispy homemade pastry filled with a delicious mix of vegetables]	R45
ONION BHAJIA / CHILLI BITES [Onion rings mixed with chickpea batter deep-fried till crispy]	R45
PAKORA MIX [Mixed vegetable fritters, crispy & light]	R45
PALAK PATTI CHAAT [Layers of thin crispy spinach leaves dipped in chickpea batter, fried & served with tangy chutneys]	R50
ALOO TIKKI [Potato and lentil patty, spiced and fried to perfection]	R60
PANI PURI [Crispy-fried puffed balls filled with potato, chickpeas, onions, served with sweet and tangy flavoured water]	R50
PANEER PAKORA [Cottage cheese dipped in spiced chickpea batter, fried till golden]	R75
VIKRAMS PANEER TIKKA [Chef's special spice flavoured chargrilled cottage cheese]	R95
CHILLI PANEER [An unusual Indo-Chinese fusion of cottage cheese cubes, peppers, onions, tossed in a blend of Indian spices & Chinese sauces]	R95
TANDOORI BROCCOLI [Florets of broccoli marinated in hung curd & chef's unique blend of spices]	R85
TANDOORI VEGETABLES [An assortment of vegetables & cottage cheese marinated in hung curd & spices, chargrilled]	R85
VEGETABLE SEEKH KEBAB [Vegetables minced with cottage cheese & potatoes, chargrilled]	R85
TANDOORI MUSHROOM [Mushrooms marinated in secret blend of spices, chargrilled]	R85
MUSHROOM CHILLI [Mushrooms, onions & peppers tossed in Indian Chinese blend of sauces]	R85

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STARTERS (Non-Veg)

CHICKEN SAMOSA [Crispy Indian pastry filled with chicken mince]	R50
LAMB SAMOSA [Crispy Indian pastry filled with lamb mince]	R55
CHICKEN TIKKA [Tender pieces of chicken marinated overnight in exotic spices & gradually cooked in a clay oven]	R95
CHICKEN RESHMI KEBAB [Soft and juicy kebab, marinated in thick yogurt & cream delicately spiced]	R95
MALAI TIKKA [Tender pieces of chicken marinated in cheese, cashews and spices]	R95
CHICKEN GARLIC [Hot and spicy with garlic]	R95
CHICKEN SEEKH KEBAB [Minced chicken with fresh coriander, chillies & spices, shaped into kebabs. Grilled!]	R95
CHICKEN HARYALI KEBAB [Marinated with mint & coriander]	R95
CHILLI CHICKEN [Popular Indo-Chinese chicken dish with soya sauce, chilli sauce, peppers, onions, ginger garlic & fried chicken pieces]	R95
TANDOORI CHICKEN [Whole chicken marinated with special blend of spices & yogurt]	R140
HALF TANDOORI CHICKEN [Half portion of whole chicken marinated with special blend of spices & yogurt]	R100
CHICKEN AFGANI [Whole chicken marinated with cheese, cashewnuts & spices]	R175
LAMB SEEKH KEBAB [Minced lamb with fresh coriander, chillies & spices]	R100
TANDOORI PRAWNS [8 queen prawns marinated in tandoori paste]	R165
FRIED PRAWNS [Marinated and deep-fried, 6 pieces]	R145
FISH TIKKA [Fresh kingclip marinated with chickpea flour & carom seeds]	R165
FISH PAKODA [Kingclip marinated & deep-fried, 6 pieces]	R155

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NON-VEGETARIAN (Chicken Dishes)

CHICKEN CURRY [Chicken cooked in a traditional Indian style]	R120
CHICKEN VINDALOO [Chicken prepared with mustard seeds, potatoes and whole red chillies in an exotic gravy]	R120
CHICKEN KORMA [Tender pieces of chicken cooked in a rich cream and crushed cashew nut sauce]	R130
CHICKEN BADAMI [Chicken pieces flavoured with crushed almonds and prepared in a tasty gravy]	R130
CHICKEN PALAK [Boneless chicken pieces prepared with spinach & cream]	R120
BUTTER CHICKEN [Chicken tikka in a tomato-butter sauce]	R120
CHICKEN TIKKA MASALA [Chicken tikka in a tomato, onion & cream curry]	R120
CHICKEN DO PAYAZA [Chicken, green pepper, onion and tomato flavoured with herbs and spices in a tasty gravy. A perfect blend between chicken and green pepper]	R120
CHICKEN MADRAS [South Indian curry with coconut milk & curry leaves]	R120
CHICKEN JALFREZI [Chicken cooked with onion, tomato and green peppers]	R120
CHICKEN KADHAI [Thick masala sauce with peppers]	R120
CHICKEN KALI MIRCH [Creamy cashew nut curry with black pepper]	R120
CHICKEN TIKKA LABABDAR [Tender pieces of chicken cooked in a tangy, thick tomato base in a rich Indian curry]	R130
CHICKEN ROGAN JOSH [Tender pieces of chicken cooked in Indian spices and a tasty masala gravy with rogan on top]	R130

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VEGETARIAN DISHES

ALOO ZEERA [Steamed potatoes tossed in roasted cumin seeds & freshly ground spice mix]	R90
ALOO GOBI MATAR [Potatoes, cauliflower florets & peas cooked in a delicious onion & tomato thick gravy]	R90
DAL MAKHANI [Black lentils simmered overnight over clay oven, flavoured with tomato puree & cream, tempered with cumin seeds, garlic and ginger]	R90
DAL FRY (YELLOW DAL) [Cooked yellow lentils tempered with garlic, browned onions, asafoetida & tomatoes]	R90
CHANA MASALA [Chickpeas cooked with pomegranate seeds, carom seeds & freshly ground whole spices]	R90
MIXED VEGETABLE [A seasonal mix of fresh vegetables cooked in a thick tangy gravy]	R90
VEGETABLE MAKHANI [Fresh vegetables in creamy tomato & butter gravy]	R95
VEGETABLE JALFRAZI [Fresh vegetables mix cooked in onion & tomato gravy]	R95
PANEER LABABDAR [Cubes of cottage cheese in thick, creamy gravy of tomatoes, onions & bell pepper, delicately seasoned]	R95
PANEER MAKHANI [Cottage cheese cubes simmered in smooth tomato gravy enriched with butter]	R95

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VEGETARIAN DISHES

PALAK PANEER

[Cottage cheese cubes simmered in rich & creamy spinach sauce]

R95

PANEER KORMA

[Cottage cheese cubes cooked in a cashewnut & cream gravy. Indulgent!]

R95

PANEER TIKKA MASALA

[Grilled paneer cubes simmered in a masala tikka sauce]

R95

PANEER VINDALOO

[Cottage cheese cubes cooked with mustard seeds, potatoes and whole red chillies in an exotic gravy]

R95

KADHI PAKODA

[Delicious chickpea flour dumplings, simmered in buttermilk gravy, tempered with whole spices]

R95

MATAR MUSHROOM

[Fresh mushrooms & peas cooked to perfection in a tangy gravy]

R95

MUSHROOM DO PAYAZA

[Mushrooms, green pepper, onion & tomatoes flavoured with herbs & spices in a delicious gravy]

R95

NAVRATTAN CURRY

[Mixed vegetables cooked in coconut, cashew & cream sauce]

R110

MALAI KOFTA

[Indulgent cottage cheese balls stuffed with pistachios, cashews & raisins in cashew-cream sauce]

R110

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LAMB DISHES

LAMB CURRY

(Cooked in a traditional Indian style)

R150

LAMB VINDALOO

(Lamb prepared with mustard seeds, potatoes and whole red chillies in an exotic gravy)

R150

LAMB PALAK

(Lamb prepared with spinach & cream)

R150

LAMB KORMA

(Mild with nuts & cream gravy)

R150

LAMB BHUNA GOSHT

(Tender pieces of lamb cooked with tomato & spices, served in an onion gravy)

R150

LAMB DO PYAAZA

(Lamb, green peppers, onions and tomato flavoured with herbs, spices & simmered in a rich cahew nut sauce)

R150

LAMB KEEMA MASALA

(Lamb mince prepared in rare spices & cooked with peas)

R150

LAMB GOSHT BADAMI

(Tender pieces of lamb flavoured with crushed almonds and served in a tasty gravy braised using traditional herbs & spices)

R150

LAMB ROGAN JOSH

(Kashmiri style with traditional spices)

R150

LAMB TIKKA MASALA

(Tender pieces of lamb cooked in a rich buttered tomato gravy)

R150

LAMB KADHAI

(Tender pieces of lamb cooked with onion, tomato & green pepper in a cashew nut & brown gravy)

R150

LAMB MADRAS

(Tender pieces of lamb prepared in the traditional South Indian style with coconut flavour)

R150

LAMB RARA PUNJABI (VIKRAMS SPECIAL)

(Vikram's special lamb & mince marinated in yogurt overnight, cooked in a special gravy)

R175

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SEAFOOD DISHES

FISH CURRY (Kinglip with mustard & spices in a gravy)	R145
FISH TIKKA MASALA (Fish Tikka pieces in spiced onion & tomato curry)	R175
PRAWN MASALA (Prawns in onion & tomato gravy with freshly blended spices)	R175
PRAWN VINDALOO (With mustard seeds, whole red chillies in a hot sauce)	R175
PRAWN CURRY (South Indian style coconut curry)	R175
PRAWN KORMA (Mild with nuts & cream based sauce)	R195
PRAWN TIKKA MASALA (Tikka prawns in a rich tomato-butter sauce)	R175

SALADS & RAITA/YOGURT

GARDEN GREEN SALAD (An assortment of fresh greens sprinkled with special salad spice)	R45
TOMATO, ONION & CHILLIES (Diced & mixed)	R30
RAITA (A lovely combination of creamy yogurt with mild spices, rock salt combined with choice of potato / pineapple / cucumber / tomato & onion & chillies)	R40

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CHAAWAL / RICE

VEGETABLE RICE

(Basmati rice with vegetables)

R60

MUSHROOM RICE

(A fragrant combination of mushrooms & basmati rice)

R50

MATAR PULAO

(Basmati rice with peas)

R50

ZEERA RICE

(Basmati rice with cumin seeds)

R40

LEMON RICE

(South Indian style rice with curry leaves, peanuts & lemon)

R50

VEGETABLE BIRYANI

(A classic, fragrant combination of fresh vegetables, basmati rice with secret blend of spices & saffron)

R95

CHICKEN BIRYANI

(Chicken marinated in herbs & spices cooked to perfection with basmati rice)

R120

LAMB BIRYANI

(Lamb cooked to perfection with basmati rice)

R150

FISH BIRYANI

(Kingklip fish marinated in a special masala paste cooked with basmati rice)

R155

PRAWN BIRYANI

(Prawns cooked delicately with basmati rice & specially blended spices)

R175

SEAFOOD BIRYANI

(Mixed seafood cooked to perfection with basmati rice)

R120

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INDIAN BREADS

(Breads to accompain a Royal Meal)

TANDOORI ROTI (Whole wheat bread thinly rolled & cooked in clay oven)	R20
RUMALI ROTI (Literally means handkerchief bread, very thin & soft)	R20
MISSI ROTI (Chickpea flour bread baked in clay oven)	R25
MASALA ROTI (Our special! Roti seasoned with finely chopped ginger & spices garnished with butter)	R25
NAAN (Leavened bread of enriched refined wheat flour baked in clay oven)	R20
BUTTER NAAN (As the name suggests)	R22
GARLIC NAAN (Naan with garlic & butter)	R22
ROGNI NAAN (Naan with sesame seeds & butter)	R22
PESHWARI NAAN (Naan with minced fresh fruits)	R30
STUFFED KEEMA NAAN (Naan with a stuffing of lamb mince)	R45
PARATHA (Indian multilayered pastry made with butter)	R25
STUFFED ALOO PARATHA (Paratha stuffed with mashed potatoes cooked in clay oven)	R35
PANEER NAAN (Paratha stugged with cottage cheese scramble)	R35
ONION NAAN (Paratha stuffed with minced onion masala)	R35
GOBHI NAAN (Paratha stuffed with minced cauliflower)	R35

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MEETHA / DESSERTS

KULFI (Indian ice cream) VIKRAMS SPECIAL (chocolate / Rose / mango)	R60
ICE CREAM (Chocolate / Vanilla / Strawberry)	R35
TOASTED ALMOND ICE CREAM (Vikram’s Special)	R35
BURFEE ICE CREAM (Ice cream made with coconut flesh & evaporated milk)	R35
RICE PUDDING (Rice cooked with milk, sugar, cashew nuts & raisins)	R40
GULAB JAMUN (2pcs) (Condensed milk balls, fried & soaked in a saffron sugar syrup)	R40

