

“GEET”

REDISCOVER THE SPICE ROUTE - COME TOGETHER WINDOW OF THE WORLD in Indian Culinary Flavours *Let food be your medicine and medicine be your food.*

Creating drama on a plate is achieved through the perfect combination of flavours, colours, tastes, aromas and textures. Excellent ingredients are the starting point. Our chefs delight in procuring original ingredients imported from the country of origin. As a complementary practice, the Geet chefs like to work with local farmers to obtain the local, organic products they need. One of our hotels even has its own nursery to produce the fresh essentials that make all the difference to each dish they serve.

Culinary innovation has always been at the heart of the Geet dining experience. In many instances, it has been a Geet that has introduced the city to exotic cuisines. Even the regional cuisines of India have surpassed their traditional borders. Favourite dishes from all over the subcontinent are reinvented at **Geet** with an emphasis on flavour and freshness, using lighter, healthier cooking techniques further introduces new techniques, organic produce and spices to reinvent Indian food with unusual creations and pairings.

Authenticity is paramount. Which has been custom blended exclusively for our guests, connoisseurs delight in recognizing their favourite sources. Wine aficionados will be torn between choice bottles on our wine lists. Even the chocolates in our desserts have a pedigree. Geet has been instrumental in setting the standards for Indian cuisine not just for the nation but internationally as well.

Winner of numerous accolades and internationally awarded, here Geet has the distinction of being the very first Indian restaurant to be so highly prestigious in society.

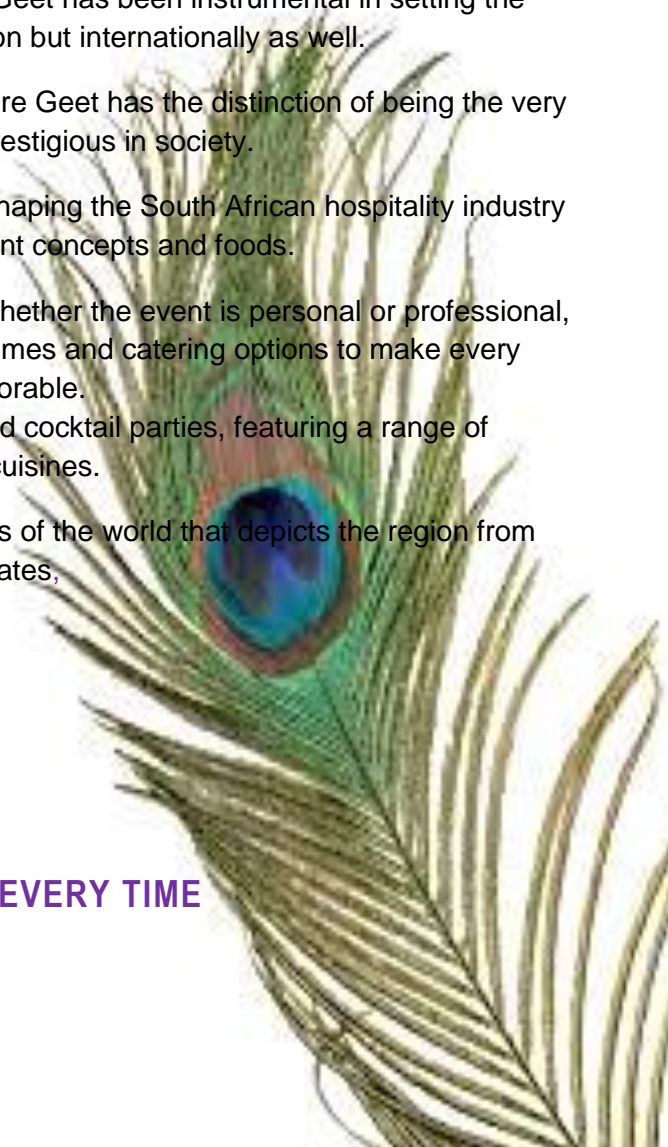
For the better part of 14 years Geet has been responsible for shaping the South African hospitality industry with some of the most successful restaurant concepts and foods.

Geet there is no end to the ways in which one can celebrate. Whether the event is personal or professional, once in a lifetime or once a quarter, we have an array of themes and catering options to make every occasion unique and memorable.

Catering is available for lunch, dinner, meeting breaks and cocktail parties, featuring a range of International and regional cuisines.

Props Used: Geet -scene includes the spice collage, windows of the world that depicts the region from where the cuisine originates,

PLAN A FLAWLESS EVENT EVERY TIME



FIRST IMPRESSIONS-VEGETARIAN

“SHAKAHARI”

“At Geet we always source and utilize organic sustainable products and never source endangered species for our menu.” Thus Geet is not a simple meal but a ceremony, first the **"TASH-T-NARI"** is passed around so that you can wash your hands, and it would be **sacrilege** to use anything but your fingers to eat this meal. People sit in **fours** to eat this meal, which is considered **auspicious**

ARBI AND BEETROOT KI TIKKI-GEET

Delightful little pan fried rounds of beetroot, sweet potato and corn served with riata

R55.00

NAVRATTAN KHAAS KI TIKKI – GEET

Beautiful patties made out of veggies, nuts and spices, served with apple chutney riata

R55.00

BASIL TIKKI –GEET

Mashed potatoes marinated in cashew nut, basil, herbs, cheese, cream and sweet corn served with Mint riata

R65.00

MALIA DHINGRI –NORTH

Mushroom mastered in chef's special – cheese cottage and chargrilled

R55.00

PUNJABI SAMOOSAS - PUNJAB

Delicate mix vegetables mashed and spiced stuffed in thick homemade pastry and deep fried golden

R35.00

CRISPY VEGETABLE CHILLI – GEET

Garden fresh vegetables sautéed in Schwan sauce

R55.00

RAJMA SIRCOT TIKKA - UTTARAKHAND

Mashed potatoes elegantly stuffed cottage cheese, and tutti fruits deep fried with red mint chutney

R65.00

TRIO TIKKI PE TIKKA -GEET

*A selection of the day three flavours of vegetable tikka
Smoked tangy tamarind peanut chaat served with date and tamarind chutney*

R70.00

JALAPENO ALOO POTHOHARI – RAJAHSTAN

Drum shaped kebab culled from potatoes mashed with herbs and cheese, filled with chopped jalapeño. A gift from the chefs of Pothohar, this kebab is deep fried golden

R55.00



DHINGRI BHOOL BHOOL- GEET

Mushroom stuffed with cottage cheese and cashew nut and chargrilled

R55.00

TIL-E-PANEER

Sesame and yogurt marinated paneer cubes baked in an oven. Served with chutney

R80.00

OLIVE, PANEER AND MUTTER WITH APPLE CHUTNEY

Homemade olive paneer with sautéed garden peas with mustard seed yogurt and apple chutney

R90.00

CORN TIKKI

Homemade paneer, potato, spiced with corn flour, sweetcorn heavenly spiced with herbs and spices

R55.00

FIRST IMPRESSIONS - TANDOORI KEBABS

“Maansahari” (non-vegetarian)

The traditional clay oven is truly the heart of all Indian barbeque. All our tandoor's are served on a sizzling bed of onions in a traditional skillet, or perfectly plated. Accompanied with a selection of signature kebab contemporary variations of our signature sauce

Recommend wine pairing: Springfield “Life From Stone” Sauvignon Blanc
Hermanuspieterfontein Sauvignon Blanc
Rickety Bridge Shiraz, Dimersdale Merlot

VILAYATI KEBABS

Succulent chicken stuffed with apricots and olives, skewer cooked over a charcoal grill.

R65.00

CHICKEN BADAAM ROLL

Experience the juiciness of chicken pieces with an added crunch of aromatic almonds and flavourful spices...

R65.00

SAGAR RATAN SCALLOPS - MALABAR

Seared scallops in white sesame seeds and coriander, tamarind pan fried with olive oil
A tangy dish perfect example fragrant found in Southern India

R75.00

DILKHUSH KEBAB – LAHORE

Chicken marinated in sweet and sour spicy herbs stuffed with melt in your mouth cheese and chargrilled

R65.00

BANJARA KEBAB- GEET

A marriage of chicken and lamb pre-marinated with jalapeno and herbs spices, Steamed in a bag Chargrilled with cheese and then in the tandoori oven

R65.00



PATANGA KEBAB

Marinated and stuffed with creamy cashew nut, cheese, egg, ginger, garlic and cardamom flavour

ALL kebabs has the price in its own category below

CHICKEN- R70.00

ANARKALLI KEBAB – KERELA

Meat kebabs with pomegranate morel flavour napped powa tempered in mustard seeds

ALL kebabs has the price in its own category below

CHICKEN- R70.00 LAMB- R85.00 FISH – R140.00 PRAWN – R175.00

NAWABI ARBI KEBAB– DEHLI

In times of the Nawabs kebabs is royalty food this kebab is marinated in old royal spices and chargrilled.
Napped and tempered in mustard seeds

ALL kebabs has the price in its own category below

CHICKEN- R70.00 LAMB- R85.00 FISH – R140.00 PRAWN – R175.00

DAKHANI KEBAB -SOUTH INDIA

Marinated in mustard curry leaves, coriander, coconut, ginger and garlic

ALL kebabs has the price in its own category below

CHICKEN- R70.00 LAMB- R85.00 FISH – R140.00 PRAWN – R175.00

RONIKI SEEKH KEBAB – LACKNOWNI

Minced meat, marinated in crushed Kashmiri chilli, ginger, garlic and laced with cheese

ALL kebabs has the price in its own category below

CHICKEN- R50.00 LAMB- R60.00

KAWARI KEBAB- UTRAKHAND

In the royal times with a marination of onion, garlic, ajwan paste, spices in nutty yoghurt

ALL kebabs has the price in its own category below

CHICKEN- R70.00 LAMB- R85.00 FISH – R140.00 PRAWN – R175.00

ORANGE BASIL KEBAB

Orange puree, yogurt, cream, sesame paste, herbs with honey and chargrilled flavored in basil

ALL kebabs has the price in its own category below

CHICKEN- R70.00 LAMB- R85.00 FISH – R140.00 PRAWN – R175.00

BASIL/ DILL / ROSEMARY KEBAB

One of the following of your choice tender meat refreshingly marinated in enticing rosemary in a blend of cardamom and grilled golden in the tandoor Served with chaat

ALL kebabs has the price in its own category below

CHICKEN- R70.00 LAMB- R85.00 FISH – R140.00 PRAWN – R175.00



SABZI KI BAHAR

MAIN COURSE - VEGETARIANS- SHAAKHARI

"There is more pleasure in making a garden than in contemplating a paradise."
In Peshawar, the Tandoori cuisine of the north-west frontier of India, finds a new meaning.
The haunt of every celebrity passing through

CHHOLIA PANEER RASEDAAR – GEET

Paneer pieces blended with an aromatic mix of spices, cholia, green peas, turmeric and coriander
R80.00

APRICOT KOFTAS IN KORMA SAUCE

Juicy apricots stuffed with a melange of spices and nuts stuffed in potato and paneer to render a spell binding aroma. Its ecstatic taste will linger on in your senses
R115.00

CHAINSOO – NOTHERN INDIA

Chainsoo is a traditional pahadi recipe made using ground kali (black) dhal and butter nut with a strong taste of coriander and garlic.
R80.00

DHAL MAKNI – DEHLI

*Black lentils slow cooked overnight on charcoal
Creamy black lentils slow cooked for several hours on charcoal creamy and earthy*
R80.00

MUSHROOM KOFTA HARA PIAZ – PUNJAB

Chopped spinach and mushrooms and fresh green peas tempered in homemade paste of spring onion, tomatoes with herbs and spiced
R80.00

AWADI KOFTA MASALA – AMIRITSAR

Creamy cottage cheese dumplings, stuffed with vegetables, nuts and raisins Dressed in cream, herbs and saffron
R115.00

KATLI - PUNJAB

*Pan fried aubergine stuffed with homemade cottage cheese and butter nut, smoked chilli chutney
This Punjab dish is simple, healthy and yet is own fascination*
R80.00

PANEER NIMBU PAYZA – BENGALI

Cottage cheese in lemon, lime scented with delicate onion and tomato gravy
R115.00

RISTA SHAM SAVERA GREENS – DEHRADHUN

Chef's speciality homemade cottage cheese cooked in tomato saffron creamy gravy and spinach
R80.00



GAJALI MASOORI - HIMALAYA

Spinach puree, homemade cottage cheese and green peas
Most exotic of the herbal India, traditionally ever green state warm lashes of vegetables

R115.00

AUBERGINE AND GREEN CHILI SALAN- GEET

A twist to the Hyderabad mirchi ka salan, this one is made with aubergines, coconut and poppy seeds.

R80.00

SABZI PUNCH MASALA- GEET

Seasonal vegetables tempered in homemade delight of dry seeds and chopped onion with Chef's spices and gravies

R80.00

HANDI KHURCHAN SABZI – GEET

A Muglia speciality of garden corn, button mushrooms, zucchini, Patti pans and runner beans in three colour peppers cooked in tomato and smooth khurchan gravy

R80 00

GOLI MASALA- PUNJAB

Organic greens steamed and mashed stuffed with homemade cheese slipped in a saffron creamy sauce

R80.00

BANARASI ALU- BANARAS

Baby potatoes tempered in cumin, and mustered with curry leaves sprinkled with crushed Kashmiri chilli

R80.00

BASIL/ DILL / ROSEMARY

Baby mix vegetable tempered in cumin, and mustered with curry leaves sprinkled with crushed herbs of choice
Kashmiri chilli in cashew nut gravy

R115.00

HANDI SUBZI JAIPURI – JAIPUR

Cottage cheese, beans, peas, capsicum, cocktail cabbage cooked in rich onion gravy in Rajestani style garnished with poppadum

R80.00

HANDI AACHARI PANEER- MUMBAI

Cottage cheese cooked in herbs and spices in tomato pickling flavour

R115.00

PANEER TAWA MASALA - LUCKNOW

Paneer, simmered in satin smooth tomato gravy with three colour bell peppers spiced

R115.00

OLIVE PANEER MAKHNI –GEET

Homemade olive cottage cheese lightly sautéed in creamy butter makhni gravy or cashew nut gravy

R115.00

AMIRITSARI MALAI PASANDA – AMIRITSAR

Creamy potato paneer dumplings, stuffed with delicate blend of clotted cream and herbs

R115.00



LIGHT SHADES - VEGAN

KASHMIRI DUM ALU

Potato cubes cooked in a tomato cream base and flavoured in coriander

R80.00

KABULI CHANA MASALA

Chick peas cooked in an onion and tomato based sauce with garam masala

R80.00

DHAL MAKHNI

Black lentils cooked with fresh herbs and spices, sautéed and finished with fresh coriander

R80.00

VEGETABLE BEGAM BEHAR

Delicate with mashed mix vegetables balls cooked in tomato sauce

R80.00

YELLOW TALDKEWALI DHAL

Yellow lentils braised in cumin and curry leaves flavoured and cooked to perfection

R70.00

MUSHROOM MATTER

Fresh mushroom and green peas, onions and tomato gravy

R80.00

MALAI DAR SAAG

Spinach puree simmered with lashings of green chilli and garlic finished with fresh coriander

R80.00

BRINJAL WITH ALOO OR PEAS OR MUSHROOM

A potent fusion of potatoes and aubergines simmered in a flavour some curry gravy

R80.00

VEGETABLE JALFREZI

Mixed vegetables cooked in a sweet and sour spicy sauce

R80.00

All the above dishes can be tailored as per request

Please note the following sharing charges will be at R45.00 per person.

All rice is ordered separately, some dishes may contain traces of nuts, please ask your server, if any dietary requirements please inform us. All foods are strictly hallal.

Prices are inclusive of 14% VAT. A discretionary 10% service charge will be added to your bill for tables over 6 and above and 15% for tables of 14 and above. Prices are subject to change prior notice.

Please note that from time to time certain dishes or ingredients are restricted due to market availability.



PLATINUM DUMPHUKT CURRY

NEW STONE SLOW CHARCOAL EARTH COOKING CONCEPT

DUM BOORANI – NORTHERN INDIA

Boneless meat cooked with potli masala served with raita.

CHICKEN- R115.00 OSTRICH- R130.00 LAMB- R150.00 PRAWN- R145.00 FISH –R145.00

DUM KHUSHIK PURDAH- NORTHERN INDIA

A resplendent dish of boneless meat cured with star aniseed and scented marinade, grilled in with seasonal vegetables, sprinkle mace behind a pastry purdah of puff pastry

CHICKEN- R115.00 OSTRICH- R130.00 LAMB- R150.00 PRAWN- R145.00 FISH –R145.00

DUM HYDRABADI KA SAALAN

Your selection of meat in bone marrow gravy – “Chefs Speciality”

CHICKEN- R115.00 OSTRICH- R130.00 LAMB- R150.00 PRAWN- R145.00 FISH –R145.00

DUM PHUKT MASALA- DELHI

Meat marinated in herbs and spices with yogurt cooked with course spinach rolled with raw rice

CHICKEN- R115.00 OSTRICH- R130.00 LAMB- R150.00 PRAWN- R145.00 FISH –R145.00

DUMPHUKT BIRYANI

CUISINE COOKED IN CHARGRILL - KING OF BIRYANI

Biryani is originally a Royal dish, and it is especially popular and famous in traditional areas of India.

Placing Hyderabad Biryani in the top of the list in all the varieties of Biryanis.

Dum Biryani means the steam-cooked rice with the different rich spices, chicken and ghee.

DUM KI BIRYANI

Meat and basmati rice cooked together in a sealed pot with yoghurt and mint

Scented with cardamom in dum masala served with raita

VEG- R90.00 CHICKEN- R115.00 OSTRICH- R130.00 LAMB- R150.00 PRAWN- R145.00 FISH –R145.00

AWADH BIRYANI

Choice of your meat marinated in chefs northern Indian herbs and spices and cooked with Basmati scented rice served with raita

VEG- R90.00 CHICKEN- R115.00 OSTRICH- R130.00 LAMB- R150.00 PRAWN- R145.00 FISH –R145.00



MASTER PIECES - THE WORLD OF CURRY LOVERS

Select one of the following options with our preferred sauce below. Should you wish to try any of our dishes in its most authentic form? The recipe originates from the royal kitchens of India; the meats are cooked in the tandoor offering a rich smokiness to support the depth of flavour

All meals has the price in its own category below

“All new Introductions”

Recommend wine pairing: Rickety Bridge Merlot

Glen Carlou Cabernet Sauvignon, La Motte Millennium Bordeaux Blend

Neil Ellis “Groenekloof” Sauvignon Blanc, Haute Cabriere Chardonnay/Pinot Noir

MOHABBAT – GEET SPECIALITY

Meat of your choice mince in kofta style spiced with garlic, ginger, mashed potatoes rolled in raw rice steamed and laced in satin smooth tomato gravy

LAMB– R155.00 CHICKEN- R120.00

YAKHNI

Succulent pieces of meat infused with cardamom, cinnamon, bay leaves and a host of other Kashmiri flavours and balanced out in thick yogurt based gravy.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

NALLY GOSHT- NORTH INDIA

Chef's delicacy of lamb on the bone cooked in thick onion gravy with saffron and roasted garlic essence.

LAMB– R155.00

DALCHA – HYDERABAD

A famous meat curry from Hyderabad. It is made with yellow lentil dhal and a host of spices.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

HARI MIRCH - MUMBAI

Lemon, yogurt, masalas and green chilli infused curry.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

BASIL/ DILL / ROSEMARY –GEET

Tempered in cumin, and mustard seeds sprinkled with crushed herbs of choice, Kashmiri chilli in cashew nut gravy

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

AANGARA ALU – FUSION

Mashed potatoes marinated in herbs and spices tossed in meats of your choice relayed with meat of choice and served with a satin gravy

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

MEIN MOLI – GOA

Meats cooked in coconut cream tempered in banana and tomatoes with curry leaves thin gravy

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

BALCHAO – KERELA

Traditional spices with coconut cream. The recipe originates from the Royal kitchens of Kerela

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00



AFGANI MASALA – AFGHAN

Chargrilled meat cooked in cashew nut and onion gravy tempered in cardamom gravy, layered with egg white froth and chargrilled

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

ALLEPY CURRY-KERELA

A South Indian style preparation of meat cooked in coconut milk tempered with mustard seeds, curry leaves, soured with amchur (sundried mango powder) and tamarind

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

CHUKKANDAR – NORTHERN INDIA

Traditional northern India, deboned meat spiced with ground chilli and coriander; simmered in reduced gravy with shredded beetroot and caramelised shallots.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

KUNJU XACUTTI – XACUTTI

Traditional curry; meat simmered with potatoes in a poppy seed, roasted coconut and Kashmiri chilli masala with whole cloves of garlic and whole Keralan peppercorns.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

SEYAL- MAHARASHTRA

Cubed meat cooked slowly in its own juices with caramelised onions and ripe tomatoes, spiced with ground coriander, cumin and ajwain. This is a speciality from Maharashtra, a signature dish of the Sindhi community.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

ELAICHI – KASHMIR

Boneless meat braised overnight, marinated in Kashmiri spies served with black cardamom cashew nut gravy.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

DOPIAZA – KOLKATA

Meat slow braised and roasted supreme marinated in chilli and served with caramelised shallots, wilted onion gravy.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

REZALA –BAY OF BENGAL

A Bengali curry made in luscious creamy white gravy. Meat infused with deep, rich flavours of cashew nut, cream, khoya (reduced milk) and coconut.

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

VINDALOO – GOA


Meats cooked in a margination of vinegar, fresh ginger, spices and potato

LAMB– R155.00 CHICKEN- R120.00 OSTRICH– R125.00 PRAWN– R155.00 FISH -R160.00

CHETTINAND CRAB- MADRAS

Fresh crab sections flavoured with 'Chettinand' spices, pan seared to perfection

R175.00



TAWA TAK- KA- TAK

All meals has the price in its own category below

TAWA TAK-A-TAK dishes cooked on the griddle (The Tawa). The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favourite, these dishes are all served to your table on a traditional tawa. We employ the iron griddle for cooking, using the Tak-a-Tak method- One of the finest techniques of cooking in Indian Cuisine

“GOLDEN OLDIES CURRIES MASTERED AND NEVER FORGOTTEN”

Recommend wine pairing: Warwick “The First Lady” Cabernet Sauvignon
Glen Carlou Cabernet Sauvignon, Neil Ellis “Groenekloof” Sauvignon Blanc

TAK KA TAK NAWABI TAVA

Chicken and prawns cooked with tomatoes, onions and aromatic spices, served sizzling
R160.00

TAK KA TAK RAARIYHA LAMB SHANK

Marrow filled lamb cooked with mince stock, rich in cloves, black cardamom and cinnamon which is added in minuscule quantities to bring out rare flavours and char grilled onions
R160.00

SIKHANDARI RAAN - LACKHNOW

Lamb shank marinated in Kashmiri chilli, ground coriander, and yoghurt and garam masala, lightly smoked and roasted slowly over night, served with creamy black lentils.
LAMB- R160.00

TAK- KA- TAK KA SALAN – SIALKOT

Classic curry with yoghurt, chillies and ground lentils

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK- KA- TAK ANDHRA MADRAS – TAMIL NADU

Simmered in coconut cream and finished in fresh coriander and coconut

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK- KA- TAK BUTTER MAKHNI – NORTH INDIA

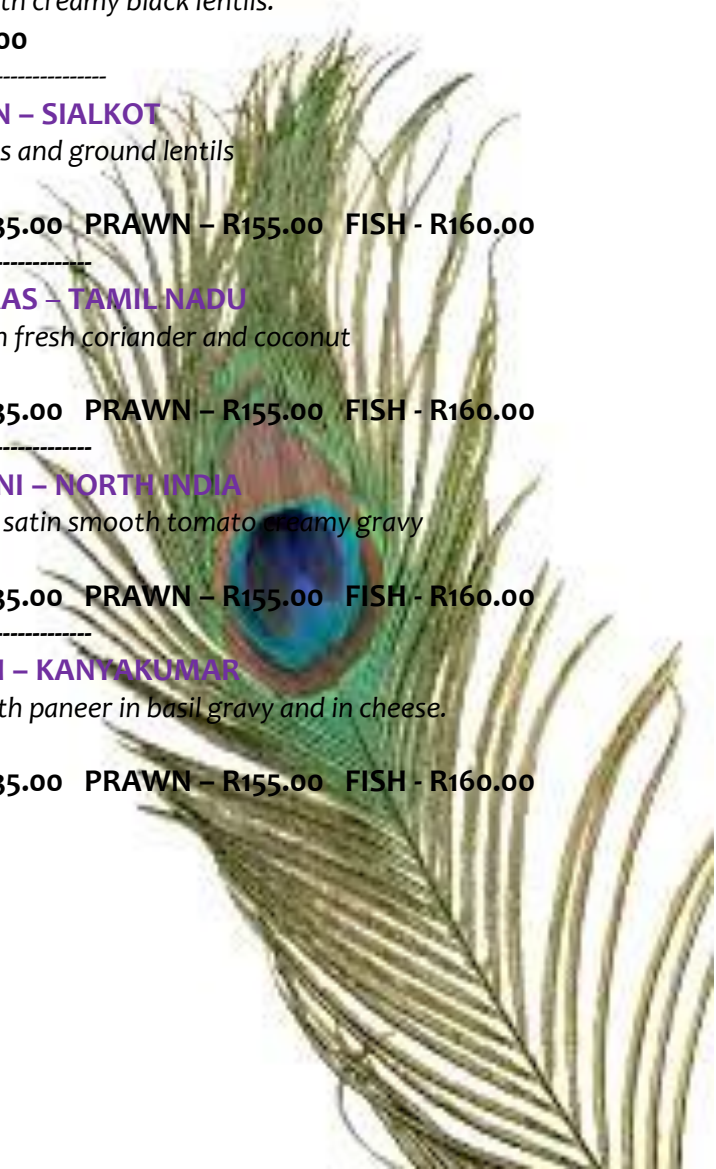
Chargrilled boneless meats cooked in butter and satin smooth tomato creamy gravy

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK- KA- TAK KANYAKUMARI – KANYAKUMAR

Boneless meat cooked in tomato gravy, layered with paneer in basil gravy and in cheese.

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00



TAK KA TAK –MASALA

Piquant taste of boneless of meat cooked with green pepper and mushrooms

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK- KA- TAK ROGAN JOSH - DELHI

Succulent pieces of meats cooked in a saffron and onion gravy

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK- KA- TAK BADAMI –MULTAN / HYDRABAD

*Tender boneless meat cooked in crushed almond and cashew nut cream sauce tenderly spiced
North Indian cuisine centres on meat dishes much more than any region in India*

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK- KA- TAK CORIANDER SCENTED CURRY WITH APRICOTS- KERELA

Authentic yellow curry paste used in a wide variety of dishes simmered in curry leaves, cooked with apricots

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK- KA- TAK AACHARI MASALA - MULTAN

Charcoal oven grilled pieces of meat pre marinated with special pickling spices cooked in tomato onion gravy

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK KA TAK DHOI

*Tender boneless cubes braised in cumin, mustard seeds with thick yoghurt and pungent saffron.
Flattered paneer kofta in a onion gravy and dressed with roasted nuts*

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK KA TAK JALFREZI

Boneless chicken cooked with all julienne style peppers and onion

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00

TAK KA TAK KOLAPURI

Boneless meats cooked in Punjabi garam masala with peppercorn and coconut

CHICKEN- R125.00 LAMB – R160.00 OSTRICH – R135.00 PRAWN – R155.00 FISH - R160.00



FROM THE RICE FIELD

In India Hyderabad is the food lover paradise, and Dum Biryani is the one of the popular dish in this paradise.

COCONUT PULAO

Aromatic basmati rice sprinkled with toasted coconut and fresh fragrant coriander

R 25.00

LEMON PULAO

This rice is inspired by the South Indians. Soft basmati rice flavoured drizzled in lemon and mustard seeds

R 25.00

CORIANDER PULAO

Basmati rice cooked and laced with coriander and curry leaves

R25.00

MUSHROOM PULAO

An excellent marriage of soft rice cooked in mushroom and spices “excellent”

R 35.00

BURNT GARLIC PULAO

Basmati rice cooked and laced with coriander and curry leaves and olive oil burnt garlic

R 35.00

PESHAWARI PULAO SIGNATURE

Basmati rice cooked with sweet tutti fruity, dried fruit and nuts

R 35.00

BASIL/ DILL / ROSEMARY PULAO SIGNATURE

Rice cooked and laced with one of your choice of herbs (basil/dill/rosemary)

R 35.00

SAFFRON PULAO SIGNATURE

Basmati rice cooked and laced with coriander and saffron

R40.00

CORN PULAO SIGNATURE

Basmati rice cooked and laced with corn and olive oil

R 35.00

CRISPY VEG FRIED RICE - SIGNATURE

Basmati rice cooked and laced with coriander with seasonal crispy vegetable in schwezan sauce

R55.00

AMRTISARI PULAO

Basmati rice cooked with seasonal paneer, tutti fruity and ginger

R40.00



GARDEN OF GEET SALAD - VEGETABLE NIRVANA

How can you tell a chili bean from a regular bean? The chilly one wears a shawl.
Let my words, like vegetables; be tender and sweet, for tomorrow I may have to eat them. When is a cucumber like a strawberry? When one is in a pickle and the other is in a jam.

GREEK SALAD

A rough country salad of juicy tomatoes, crisp cucumber, sliced onions, green pepper, Feta cheese and black olives.

R35.00

PAPAYA SALAD

Geet's famous papaya salad, tossed in date and tamarind sauce with crunchy cashew nuts, Fresh lemon grass and sesame seeds

R35.00

TANDOORI CHARGILLED CHICKEN TIKKA SALAD

Fresh garden mix lettuce and micro herbs, with chef's tangy chicken and spicy creamy dressing

R65.00

SOFT HUES - TONGUE TEASERS

Riata is a side dish in Indian cuisine which is made by blending thick yogurt with various fruits, vegetables, and spices. Riata is both cooling and spicy, with the yogurt soothing the mouth while eating spicy food, while the chilies which are frequently used in riata keep the taste buds on their toes.

CUCUMBER RIATA

Yogurt, with garden fresh cucumber lightly spiced with chat masala

R20.00

APPLE, POMEGRANATE AND ALMONDS RIATA

Yogurt, with garden fresh apple, almonds and pomegranate juice spiced with chat masala

R20.00

MIX SPICY RIATA

Mint homemade yogurt, with garden fresh chopped onion, cucumber, tomato and spiced chat masala

R20.00


All the above dishes can be tailored as per request

Please note the following sharing charges will be at R45.00 per person.

All rice is ordered separately, some dishes may contain traces of nuts, please ask your server, if any dietary requirements please inform us. All foods are strictly hallal.

Prices are inclusive of 14% VAT. A discretionary 10% service charge will be added to your bill for tables over 6 and above and 15% for tables of 14 and above. Prices are subject to change prior notice.

Please note that from time to time certain dishes or ingredients are restricted due to market availability.



BAKED CANVAS BASKET - NAAN BREAD

Let food be your medicine and medicine be your food.

Naan is an essential accompaniment to hot meals. It is considered as a staple food in South and Central Asia. During Mughal times, Naan was a popular breakfast food and was eaten with kebabs. Geet's Naan bread is baked in a bee hive shaped clay oven and it comes in a large variety of flavours.

KHAMIRI NAAN

Homemade bread made from fermented dough layered in almond, raisin and cashew nut
R30.00

KEBABERIGE NAAN

Fresh fluffy bread from fermented dough stuffed with cheese, garlic, kalunji and coriander
R 20.00

CHURI NAAN

Homemade bread made from fermented dough layered flavoured in coconut
R 25.00

ROGNI NAAN

Enriched homemade bread from fermented dough flavoured in sesame seeds
R 20.00

GARLIC & OLIVE NAAN

Unleavened bread topped with olives and garlic baked to perfection
R 25.00

HONEY & CORIANDER KULZZA

Fresh fluffy bread topped with a sweet spread of honey, coriander and onion seeds, baked crisp
R25.00

PESHAWARI NAAN

Unleavened bread stuffed with dried fruits and raisins baked to a succulent sweetness
R 25.00

JALAPEÑO NAAN

Enriched homemade bread from fermented dough and flavoured with jalapeño
R 25.00

MASALA CHEESE & TOMATO NAAN

Unleavened bread stuffed with cheese and tomato and onion
R25.00

RUMALI ROTI

The name rumali roti means handkerchief bread. Extremely thin bread, served folded "excellent"
R25.00

BASIL/ DILL / ROSEMARY

Enriched homemade bread from fermented dough and flavoured with a choice of your herbs
R25.00

AMRITSARI KULCHA

Crispy homemade bread stuffed potato, paneer and coriander
R 30.00

