

Riwaz

ā redefined culinary journey of indian cuisine

“The diversity of cooking worldwide is a reflection of the myriad nutritional, aesthetic, agricultural, economic, cultural, social and religious considerations that impact upon it..”

The word Riwarz is an Urdu term for tradition, luxury and style all of which is reflected in the redefined culinary journey with elegance.

Our cuisine has been inspired by the state banquets from the days of yore and from heirloom recipes from the kitchens of India. Each dish is crafted with attention to detail using traditional and nouvelle culinary techniques to ensure tastes remain authentic and awe-inspiring.

Riwaz has been conceptualized as an upscale restaurant serving Indian cuisine with a modern twist.

Our menu uses the freshest of ingredients and authentic herbs and spices to create a modest twist on the traditional Indian cuisine.



Welcome to the world of redefined regional cuisine and gourmet paradise reflecting flavours of India in a contemporary way.

Appetizer


Chicken Tikka  \$12
World known chicken kebab, marinade of yoghurt and spices, baby carrot pickle, cumin crisp

Murgh Malai Kebab \$12
Cheese marinade, cauliflower cream, walnut chutney

Barra Kebab   \$20
New Zealand lamb chops, vinaigrette marinade, red chilli jam

Patthar ka Gosht   \$20
Escalope of lamb, 48 hours marinade, cooked on hot stone, green chilli, cashew

Galouti Kebab \$18
Something that melts in the mouth, seasoned lamb mince patty, mini paratha



Lamb Seekh Kebab  \$16
Cylindrically skewered grounded lamb meat kebab, smoked tomato chutney

Hyderabadi Haleem  \$12
Dish of Holy Ramadan month in India, slow cooked lamb mince, brown onion

Kakkinada Kekda  \$14
Soft shell crab, mango salad, lemongrass granita

Lasooni Jhinga \$18
Tiger prawns, garlic marinade, raspberries relish


Tandoori Lobster   \$34
Rock lobster, yogurt marinade, whole Indian spices

Trio from Tandoor   \$28
Atlantic salmon, chicken drumstick, lamb chop



Malai Broccoli \$12
Broccoli florets, cheese marinade, papaya relish

Sabut Tandoori Aloo \$12
Jacket Potatoes, raisin and spice mix, homemade potato chips

Awadh Hara Kebab \$12
Spinach & lentil kebab, fenugreek, cauliflower espuma

Pudina Paneer Tikka  \$12
Cottage cheese kebab, mint marinade, chili jam

Soup

Nalli Nihari   \$10
Lamb shank soup, brown onion crisp, lime

Mulligatawny Soup \$10
Flavoursome lentil soup, mixed seafood, aromatic Indian spices

Traditional Mains

Dum ka Murgh \$14
Chicken cooked under 'dum' with roasted spices, yogurt, almonds and coconut



Murgh Makhani  \$14
Well-travelled Indian delicacy, chicken tikka cooked with rich and velvety tomato gravy

Lamb Roganjosh   \$15
An aromatic lamb dish of Kashmiri origin in India, ginger & garlic, fennel seeds, onion gravy

Aachari Fish Curry \$14
Pickled sea bass fillet, onion tomato masala, onion seeds

Malabar Prawn \$16
Blue shrimps, ginger, coconut & curry leaves gravy

Kadai Subzi \$10
Mélange of English vegetables cooked in whole Indian spices and velvety tomato gravy

Dhakhani Saag   \$10
Spinach and spring onion blended with aromatic Indian spices and ghee

Subz Abeer \$12
Spinach coarsely chopped with homemade cottage cheese having a fragrance of fenugreek

Dal Makhani \$14
Harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight on charcoal, served with butter

Dal Fry \$14
Yellow lentil cooked with fried onions, ginger, garlic, tomato and aromatic spices


Biryani and Rice

Hyderabadi Murgh Dum Biryani   \$15
Baby chicken marinated overnight, cooked along with fragrant basmati rice in a sealed pot; served traditional along with mirchi ka salan and raita

Steamed Fragrant Basmati Rice \$8

Breads

Bread Basket \$8
One naan, tandoori roti and mint parantha

Olive and Chili Naan  \$5

Cheese Garlic Naan \$5

Tandoori Roti \$3

Laccha Paratha \$3

Mint Paratha \$3

Dessert

Phirni \$8
Tamarind chili tart, mango sorbet

Butter Scotch Shrikhand \$8
Indian sweet dish made of strained yogurt, butter scotch sauce

Indian Trilogy  \$8
Ghevar, qubani-ka-Meetha, gulab jamun

Rasmalai \$10
Rich cheese dumpling, honey jelly, mango mascarpone

Peanut Butter Parfait, Five Spice Macaron, Jaggery Ice Cream \$10
Asian version of French dessert blend with peanut butter, sugar, cream

Chai Fudge Cake \$10
Vanilla ice cream, warm cappuccino

Beverage

Tender Coconut Water \$4

Aaam Panna \$5
A tasty heat-resistant drink, made of raw mango pulp and mint

Badam Milk \$5
Sweetened drink made of milk and almond

Sweet Lassi \$5
Blend of yogurt, sugar and pistachio

Masala Chaas \$5
Refreshing summer coolant, blend of thin yogurt, roasted cumin, ginger and coriander

Masala Ginger Tea \$4

Coke \$3.50

Sprite \$3.50

Ginger Soda \$3.50

Ginger Ale \$3.50

Mineral water \$6

Volvic

Evian

Perrier

Spicy  Chef's Recommendation 

2244272 ext 8873 | 6.30pm - 10.30pm | Closed on Mondays