

Breads from the Thava

Plain Naan	3 ea.
Butter Naan	3 ea.
Garlic Naan	4 ea.
Makki ke Roti (Corn Roti: Gluten-Free)	6 ea.
Thava Roti	3 ea.

Rice & Biryani

Biryanis are topped with coconut, cashews, and almonds.

Basmati Steamed Rice	6
Pulao Rice	8
Rice cooked with peas and carrots.	
Vegetable Biryani	16
Vegetables cooked with rice. Topped with coconut, cashews, and almonds.	
Chicken Biryani	18
Cubes of chicken cooked with rice.	
Goat Biryani	18
Goat with bone cooked with rice.	
Lamb Biryani	18
Boneless lamb cooked with rice.	
Beef Biryani	18
Boneless beef cooked with rice.	

Sides

Raita	6
Onions & Green Chillies	4
Achar	4
Chutney	4
Sweet, mint, or mango.	

Beverages

Soft Drinks	3
Coca Cola, Diet Coke, Sprite, Ginger Ale, Root Beer, Iced Tea	
Masala Chai	5
Mango Lassi	8
Sweet or Salty Lassi	8

For Kids

Fish & Chips	14
Chicken Strips & Fries	14
French Fries	6

Combination Meals

Dinner for One	22
1 Butter chicken, 1 plain naan, and 1 plain rice.	
Dinner for One Veg.	22
1 Shahi paneer, 1 plain naan, and 1 plain rice.	
Dinner for Two	44
1 Butter chicken, 1 beef curry, 2 plain naan, and 1 plain rice.	
Dinner for Two Veg.	42
1 Shahi paneer, 1 veg sabji, 2 plain naan, and 1 plain rice.	

Indian Breakfast Paratha

Served all day. Does not include raita, onions, or green chillies.

Butter Paratha	7
Aloo Paratha	7
Gobi Paratha	7
Mixed Veg. Paratha	8

Please advise your spice preference when ordering:

🔥 Mild 🔥 Medium 🔥 Hot

Please alert your server of any allergies.

All of our curries are gluten-free.
Curries do not include any breads or rice.
Prices are subject to change without notice.
Prices do not include any taxes.



ROYAL-KING
INDIAN RESTAURANT

140 Esplanade Ave.
Harrison Hot Springs, BC
V0M 1K0

(604) 491-3368

Business Hours:
11:00 am - 9:00 pm
7 days a week

We cater for all types
of small & large events!

We deliver in Harrison
& to all hotels & motels!

Appetizers

Vegetable Pakoras	14
Deep-fried, lightly battered vegetables. Served with sweet chutney.	
Paneer Pakoras	16
Deep-fried, battered paneer. Served with mint chutney.	
Fish Pakoras	16
Deep-fried, tandoori masala-battered fish. Served with mint chutney.	
Chicken Pakoras	16
Cubes of chicken breast battered in light spices and deep fried. Served with mint chutney.	
Vegetable Samosa	4 ea.
Samosa stuffed with vegetables. Served with sweet chutney.	
Aloo Tikki	4 ea.
A lightly battered potato patty, deep fried. Served with sweet chutney.	
Butter Chicken Samosa	6 ea.
Samosa stuffed with butter chicken filling. Served with sweet chutney.	
Beef Samosa	5 ea.
Samosa stuffed with ground beef. Served with sweet chutney.	
Aloo Tikki & Channa	15
2 aloo tikkis served with chickpeas, sweet chutney, and onion.	
Vegetable Samosas & Channa	15
2 vegetable samosas served with chickpeas, sweet chutney, and onion.	
Gol Gappai	10 /6 pcs.
Indian street food. Crisp panni puri with filling.	
Chole Bhaturaa	17
Served with 2 bhaturaa (fried bread) and a side of chickpea curry, sweet chutney, and raita. – 1 extra bhaturaa: + \$3 ea.	

Have you tried an Indian-style burger?

Aloo Tikki Burger	14
A popular street food, this Indian-style burger is made with a fried potato patty (Aloo Tikki) and topped with lettuce, onions, and mayo. Includes a side of french fries.	

Royal's Tandoori Chicken

Tandoori Chicken	22
Tandoori-marinated chicken served with onions, bell peppers, and lemon & mint chutney.	

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Chicken Curries

Butter Chicken	17
Cooked in a rich, creamy, tomato-based sauce.	
Chicken Curry	17
Cooked in our traditional masala sauce.	
Mango Chicken	17
Cooked in a creamy, mango-flavoured sauce.	
Chicken Tikka Masala	17
Cooked with onions and bell peppers in a tandoori-flavoured sauce.	
Chicken Korma	17
Cooked in a rich, creamy sauce with coconut, cashews, and almonds.	
Palak Chicken	17
Chicken cooked in a spinach-based curry sauce.	
Chilli Chicken	17
Cooked with green peppers and onions in a curry sauce.	

Beef Curries

Beef Curry	17
Cooked in our traditional masala sauce.	
Beef Korma	17
Cooked in a rich, creamy sauce with coconut, cashews, and almonds.	
Palak Beef	17
Cooked in a spinach-based curry sauce.	

Lamb Curries

Lamb Curry	17
Cooked in our traditional masala sauce.	
Lamb Korma	17
Cooked in a rich, creamy sauce with coconut, cashews, and almonds.	
Palak Lamb	17
Cooked in a spinach-based curry sauce.	

Goat Curries

Goat Curry	17
Cooked in our traditional masala sauce.	
Goat Korma	17
Cooked in a rich, creamy sauce with coconut, cashews, and almonds.	
Palak Goat	17
Cooked in a spinach-based curry sauce.	

Vegetarian Curries

Shahi Paneer	16
Cooked in a rich, creamy sauce.	
Butter Paneer	16
Cooked in a rich, creamy, tomato-based sauce.	
Paneer Butter Masala	16
Cooked with onions and bell peppers in a tandoori-flavoured sauce.	
Mutter Paneer	16
Homemade cheese and green peas in our traditional curry sauce with light herbs.	
Palak Paneer	16
Homemade cheese cooked in a spinach-based curry sauce.	
Malai Kofta	16
Koftas cooked in a creamy sauce.	
Aloo Gobi	16
Potatoes and cauliflower cooked with onions and light masala.	
Channa Masala	16
Chickpeas cooked in a traditional masala sauce.	
Daal Makhni	16
Lentils cooked in a creamy sauce.	
Mixed Veg. Sabji	16
Vegetables cooked together with light herbs.	
Veg. Korma	16
Vegetables cooked in a creamy sauce, topped with coconut, almonds, and cashews.	
Sarso ka Saag	16
A spinach-based curry sauce.	

Seafood Curries

Prawn Curry	19
Cooked in our traditional masala sauce.	
Prawn Korma	19
Cooked in a rich, creamy sauce with coconut, cashews, and almonds.	
Fish Curry	19
Cooked in our traditional curry sauce.	
Fish Korma	19
Cooked in a rich, creamy sauce with coconut, cashews, and almonds.	

Please advise your spice preference when ordering:

 Mild  Medium  Hot