WELCOME TO

ASEES
INDIAN RESTAURANT
ROUSE HILL

Good Food Brings People Together





ABOUT US

Authentic Indian flavours, quality ingredients and warm hospitality, creating a memorable dining experience.

Asees, named after the owner's daughter, means *"a blessing from heaven."*

For over 15 years, our family has proudly shared the rich traditions of Indian cuisine across New South Wales.

OUR RESTAURANTS

GOLDEN WATTLE
INDIAN RESTAURANT
Eastwood, NSW
Postcode: 2122
EST. 2013

SYLVANIA
INDIAN RESTAURANT
Sylvania, NSW
Postcode: 2224
EST. 2015

ASEES
INDIAN RESTAURANT
WOLLONGONG CENTRAL
Wollongong Central, NSW
Postcode: 2500
EST. 2022

ASEES
INDIAN RESTAURANT
HARRIS PARK
Harris Park, NSW
Postcode: 2150
EST. 2024

ASEES
INDIAN RESTAURANT
ROUSE HILL
Rouse Hill, NSW
Postcode: 2150
EST. 2026

WE LOOK FORWARD TO WELCOMING YOU SOON

THALI MEALS

LUNCH MONDAY TO FRIDAY ONLY
12:00 PM TO 4:00 PM

VEG THALI — $ 24.90
A chef's selection of three seasonal vegetarian curries, served with fragrant rice, fresh bread, crisp salad, cooling raita and a sweet finish.



NON - VEGETARIAN THALI — $ 26.90
Three signature meat curries paired with rice, warm bread, raita, salad and dessert – the true essence of Indian comfort dining



AMRITSARI KULCHA — $ 22.90
Crispy stuffed Punjabi bread served with traditional spiced accompaniments.

PANEER KULCHA — $ 24.90



PINDI CHOLE AUR BHATURE — $ 20.90
Spiced chickpeas served with soft and fluffy fried bhature.



- *Takeaway Containers Extra Each $0.50.*
- *Thali Will Not Sharable or not pack*

INDO – CHINESE

- **SCHEZWAN GARLIC PRAWNS** (CG/NF/DF) — $26.90
  Tiger prawns tossed with garlic, chillies & soy – fiery yet balanced.
- **CHICKEN MANCHURIAN (SEMI-DRY OR GRAVY)** (CG/NF/DF) — $26.90
  Crispy chicken bites glazed in tangy garlic-soy chilli sauce.
- **CHILLI CHICKEN (SEMI-DRY OR GRAVY)** (CG/NF/DF) — $26.90
  Juicy chicken fillets wok-tossed in a garlic-chilli chef's sauce.
- **SCHEZWAN NOODLES (VEG/CHICKEN)** (CG/NF/DF) — $25.90 / $28.90
  Soft noodles wok-tossed with fiery Schezwan sauce, celery & dry chillies
- **VEG / EGG / CHICKEN FRIED RICE** (CG/NF/DF) — VEG $21.90 / EEG $22.90 / CHICKEN $25.90
  Classic Indo-Chinese fried rice with soy, vegetables & bold spices.
- **VEG / CHICKEN HAKA NOODLES** (CG/NF/DF) — VEG $21.90 / CHICKEN $24.90
  Wok-fried noodles with soy, spice & a choice of vegetables or chicken.
- **VEG MANCHURIAN (SEMI-DRY OR GRAVY)** (CG/NF/DF) — $24.90
  Crisp vegetable dumplings in a spicy garlic-soy sauce
- **CHILLI PANEER (SEMI-DRY OR GRAVY)** (CG/NF/DF) — $24.90
  Golden paneer cubes tossed with peppers, onion & green chillies.
- **CHICKEN 65 POPCORN (SPICY)** (CG/NF/DF) — $24.90
  Crispy, bite-sized Chicken 65 with spicy South Indian flavours.
- **CHILLI GOBI (SEMI-DRY OR GRAVY)** (CG/NF/DF) — $22.90
  Crispy cauliflower florets in a sweet-sour chilli garlic glaze.
- **CHICKEN LOLLIPOP** (CG/NF/DF) — $22.90
  Popular chicken wings shaped like lollipops, crispy and full of flavour.

GHALLIWALA KHANNA
Indian Street Food Speciality

VEG ENTRÉE

- **MASALEDAR BUTTA – CORN RIBS** $19.90
  Crispy corn ribs tossed in bold Indian spices for a smoky, tangy kick.
- **SAMOSA CHAAT** $17.90
  Crispy samosas smashed with chickpeas & drizzled in chutneys
- **ALOO TIKKI CHAAT** $17.90
  Potato patties topped with chickpeas, mint & tamarind chutneys
- **PALAK PATTA CHAAT** (6PCS) $17.90
  Crispy spinach leaves topped with yoghurt, chutneys and aromatic spices.
- **DAHI PURI** $14.90
  Crispy shells filled with spiced potato & chickpeas, topped with yoghurt & chutneys
- **PAPDI CHAAT** $14.90
  Golden wafers layered with potato, chickpeas, yoghurt & tangy chutneys.
- **GOLGAPPA** (6PCS) $9.90
  Crisp water balls with spiced potato, tangy water & chutney

VEG ENTRÉE

- **ASEES VEGETARIAN PLATTER** (CG/CN/CD) $26.90
  A trio of tandoori soya chaap, stuffed mushrooms & beetroot tikki.
- **PANEER MALAI TIKKA** (4PC) (GF/CN/CD) $23.90
  Soft paneer marinated in creamy yoghurt with peppers & onions
- **PANEER TIKKA** (4PCS) (GF/NF/CD) $23.90
  Spiced yoghurt paneer skewers roasted in the tandoor.
- **VEG SEEKH KEBAB** (CG/CN/CD) $22.90
  Spiced mixed vegetables shaped on skewers and cooked until smoky and tender.
- **SOYA MALAI CHAP** (CG/NF/CD) $22.90
  Soya chaap simmered in a creamy yoghurt & spice sauce
- **TANDOORI MUSHROOMS** (4PCS) (GF/CN/CD) $21.90
  Cheese & corn–stuffed mushrooms with a smoky charred finish
- **TANDOORI SOYA CHAPS** (6PCS) (CG/NF/CD) $20.90
  Clay oven–smoked soya chaap in a spiced yoghurt marinade.
- **BEETROOT TIKKI** (CG/NF/CD) $19.90
  Crispy beetroot patties with chef's secret aromatic spices and herbs
- **DAHI KE KEBAB** (CN/CD) $19.90
  Silky hung-curd patties with aromatic spices, grilled to perfection
- **ZAFFRANI ALOO TIKKI** (3PCS) (GF/NF/CD) $16.90
  Potato patties infused with saffron, mint & tamarind chutneys.
- **SHADIWALE PAKORA** (GF/NF/CD) $16.90
  Crisp seasonal vegetable fritters with chutneys.
- **PUNJABI SAMOSA** (2PCS) (CG/CN/CD) $15.90
  Golden pastries filled with spiced potato & peas, served crisp

NON-VEG ENTREE

- **ASEES NON-VEG PLATTER** (CG/NF/CD) — $36.90
  Chef's trio of tandoori lamb chops, chicken tikka & crispy fish pakora.
- **TANDOORI LAMB CHOPS** (3 pcs) (GF/NF/CD) — $33.90
  Frenched lamb cutlets marinated overnight in aromatic spices and char-grilled for a rich, smoky flavour.
- **TANDOORI CHICKEN HALF/FULL** (GF/NF/CD) — $19.90 / $31.90
  Classic clay oven chicken, marinated overnight in yoghurt, lemon & spices for smoky tenderness.
- **PEPPER LAMB SHANKS FRY** (GF/NF/CD) — $26.90
  Tender lamb shanks tossed with cracked pepper, spices and aromatic herbs.
- **TANDOORI PRAWN** (6PCS) (GF/CN/CD) — $26.90
  Tiger prawns marinated in spiced yoghurt, grilled until smoky, juicy & golden.
- **MURGH MALAI TIKKA** (GF/CN/CD) — $24.90
  Tender chicken pieces in a creamy cashew-almond marinade, gently smoked in the tandoor.
- **KURKURE PRAWNS** (6PCS) (GF/NF/CD) — $24.90
  Prawns coated in spiced chickpea crispies and fried until crunchy, golden and moreish
- **CHICKEN DAKNI KEBAB** (4pic) — $24.90
  Tender spiced chicken, char-grilled for a smoky finish
- **CHICKEN TIKKA** (4PCS) (GF/NF/CD) — $22.90
  Boneless chicken thigh fillets in spiced yoghurt, skewered & charred to perfection.
- **FAZILKA MACHI PAKODA** (6PCS) (CG/NF/DF) — $22.90
  Punjabi-style fish fritters – crispy on the outside, tender & spiced within
- **LAMB SEEKH KEBAB** (4PCS) (GF/NF/CD) — $20.90
  Royal Mughlai-style minced lamb skewers, infused with spices, ginger & garlic, roasted over flame.

SEAFOOD MAIN COURSE

- **MALABAR CURRY FISH / PRAWNS** (GF/CN/DF) — $28.90 / $31.90
  A coastal South Indian delicacy: fish or prawns simmered in coconut milk with tamarind, curry leaves & mustard seeds.
- **TAWA MASALA FISH / PRAWN** (GF/CN/DF) — $28.90 / $31.90
  Pan-seared fish or tiger prawns with onions, tomato & green chillies in a spiced masala.
- **CHETTINAD FISH / PRAWNS** (GF/CN/DF) — $28.90 / $31.90
  A fiery Tamil Nadu classic with curry leaves, roasted coconut & a bold Chettinad spice blend.
- **SALMON MOILEE** (GF/CN/DF) — $31.90
  Salmon cooked in a light coconut curry with mustard, curry leaves and gentle spices.
- **MIXED SEAFOOD MOILEE** (GF/CN/DF) — $31.90
  A selection of seafood simmered in a fragrant coconut curry with mild spices.
- **SALMON TIKKA MASALA** (GF/CN/DF) — $31.90
  Tandoori salmon pieces finished in a creamy tomato and aromatic masala sauce.

VEGETABLE MAIN COURSES

- **PANEER TIKKA MASALA** (GF/CN/CD)..... $25.90
  Charred paneer cubes in a tangy onion-capsicum masala.
- **KHOYA KAJU MASALA** (GF/CN/CD)..... $24.90
  Cashew nuts in a rich, creamy khoya-based curry with subtle spice.
- **PANEER BHURJI** (GF/NF/CD)..... $24.90
  Scrambled paneer with onion, tomato & green chillies
- **PANEER LABABDAR** (GF/CN/CD)..... $24.90
  Paneer cubes in a rich tomato-butter cream, delicately spiced.
- **PANEER CHETTINAD** (GF/NF/CD)..... $24.90
  Paneer simmered with coconut, peppercorn & Chettinad spices – South meets North.
- **PALAK PANEER** (GF/NF/CD)..... $24.90
  Soft paneer cubes in a velvety spinach purée, gently tempered with garlic & spices.
- **METHI MALAI MATTAR** (GF/CN/CD)..... $24.90
  Paneer, peas & fresh fenugreek leaves in a creamy yoghurt sauce.
- **DIL KUSH KOFTA** (CG/CN/CD)..... $24.90
  Paneer & potato dumplings in a rich creamy gravy.
- **KADHAI PANEER** (GF/CN/CD)..... $24.90
  Paneer, onion & capsicum tossed with chef's house-ground kadai spices.
- **DAL MAKHANI** (GF/NF/CD)..... $24.90
  Slow-cooked black lentils & kidney beans in buttery tomato cream.
- **MIX VEG KORMA** (GF/CN/CD)..... $24.90
  Seasonal vegetables in a mild, creamy onion-tomato gravy.
- **MASALADAR SOYA CHAP** (CG/CN/CD)..... $24.90
  Soya chaap in a tangy tikka masala–style gravy
- **MUTTER PANEER** (GF/CN/CD)..... $24.90
  Cottage cheese & green peas simmered in a tomato-onion curry
- **PANEER BUTTER MASALA** (GF/CN/CD)..... $24.90
  Paneer in a buttery tomato-cashew gravy, finished with cream.
- **SHAHI PANEER** (GF/NF/CD)..... $23.90
  Cottage cheese cooked in a rich, creamy cashew and aromatic royal-style gravy.
- **BHINDI DO PYAZA** (OKRA) (GF/NF/DF)..... $23.90
  Okra stir-fried with double onions in a tangy masala
- **TAWA BAINGAN FRY** (GF/CD/DF)..... $23.90
  Baby eggplant pan-fried with chef's spices, onions & tomatoes
- **PUNJABI CHOLE** (GF/NF/CD)..... $22.90
  Slow-cooked chickpeas in a spiced onion-tomato masala
- **BOMBAY POTATO** (GF/NF/CD)..... $22.90
  Potatoes sautéed with cumin, turmeric & onions
- **YELLOW DAL TADKA** (GF/NF/CD)..... $21.90
  Yellow lentils tempered with garlic, cumin & ghee.
- **MIXED VEGETABLE STEW** (GF/NF/CD)..... $21.90
  Seasonal vegetables gently cooked in a mild, creamy coconut-based curry.

MAIN COURSES (NON VEG)

- **NALLI NIHARI LAMB SHANK** (CG/NF/CD) — $33.90
  Slow-braised lamb shank enriched with long pepper & ginger, finished with fresh lime.
- **PAPER LAMB SHANK** (CG/NF/CD) — $33.90
  Slow-braised lamb shank enriched with long pepper & ginger, finished with fresh lime.
- **LAMB SHANKS KORMA** (GF/NF/CD) — $33.90
  Slow-cooked lamb shanks in a rich, creamy and delicately spiced korma sauce.
- **RARA GHOST** (GF/CN/CD) — $31.90
  A royal lamb dish from Punjab - slow - cooked meat with minced lamb, rice & indulgent.
- **BHUNA CHICKEN / GOAT - CHEF'S SPECIAL** (GF/CN/CD) — $28.90 | $30.90
  A bold, braised North Indian specialty, served sizzling with robust spices.
- **DELHIWALA BUTTER CHICKEN WITH BONE** (GF/CN/CD) — $28.90
  The original Delhi classic: bone-in chicken, smoky from the tandoor, bathed in rich butter sauce
- **BOMBAY KHEEMA GHOTALA** (GF/ CN/ CD) — $28.90
  Kheema ghotala is a very popular dish in street of Bombay
- **DESI KORMA CHICKEN, LAMB** (GF/CN/CD) — $27.90 | $28.90
  Slow-cooked in creamy cashew-onion gravy, delicately spiced & fragrant
- **PALAK CHICKEN, LAMB, GOAT** (GF/NF/CD) — $26.90 | $28.90 | $28.90
  Spinach purée simmered with your choice of meat, garlic & spices – rustic & wholesome
- **VINDALOO CHICKEN, LAMB, GOAT** (GF/NF/DF) — $26.90 | $27.90 | $27.90
  Goan-style fiery curry with vinegar, garlic & red chillies – bold & tangy
- **LAMB MADRAS CURRY** (GF/NF/DF) — $27.90
  South Indian–style lamb curry with coconut cream, aromatic spices & balanced heat.
- **GOAT CURRY** (GF/NF/CD) — $27.90
  Tender goat on the bone, slow-cooked with yoghurt, onion, garlic & spices.
- **LAMB ROGAN JOSH** (GF/NF/DF) — $27.90
  Kashmiri-style lamb curry, slow-braised in aromatic spices for depth & richness.
- **CHICKEN CHETTINAD** (GF/NF/DF) — $26.90
  A fiery Tamil Nadu specialty with curry leaves, roasted spices & coconut.
- **BUTTER CHICKEN - BONELESS** (GF/CN/CD) — $26.90
  Tandoor-grilled chicken simmered in a velvety tomato-butter cream sauce
- **ASEES STYLE CHICKEN CURRY** (GF/CN/CD) — $26.90
  Home-style chicken curry with spiced onion-tomato gravy & a touch of ghee.
- **TARI WALA MURGH - WITH BONE** (GF/NF/CD) — $26.90
  A thin, rustic chicken curry – just the way it's cooked in Punjabi homes.
- **CHICKEN TIKKA MASALA** (GF/CN/CD) — $26.90
  Char-grilled chicken pieces in a tangy, spiced onion-capsicum masala.
- **TARI WALA MURGH** (on bone) — $26.90
  Slow-cooked lamb shank curry with deep spices and a rich, aromatic gravy.
- **MANGO CHICKEN** (GF/NF/CD) — $24.90
  Chicken fillets cooked in sweet mango pulp, finished with cream & cardamom.

NAAN BREADS

- **ASEES BREAD BASKET** (CG/NF/CD) — $16.90
  A selection of roti, garlic naan & plain naan – perfect for sharing.
- **DELHI WALA KULCHA** (CG/NF/CD) — $9.90
  Stuffed with spiced potato, fenugreek & green chillies – Delhi street style
- **CHEESE CHILLI GARLIC NAAN** (CG/NF/CD) — $8.90
  Cheese-stuffed naan topped with garlic, chilli & coriander.
- **CHEESE & GARLIC NAAN** (CG/NF/CD) — $8.90
  Cheese-filled naan finished with garlic & coriander.
- **LACCHA PARATHA** (CG/NF/CD) — $8.50
  Flaky, layered paratha with a buttery finish.
- **METHI PARATHA** (CG/NF/CD) — $8.50
  Layered bread with fresh fenugreek leaves, cooked in tandoor.
- **BUTTER NAAN** (CG/NF/CD) — $7.50
  Fluffy layered naan glazed generously with butter.
- **CHEESE NAAN** (CG/NF/CD) — $6.90
  Stuffed with gooey melted cheese, soft & indulgent.
- **CHILLI NAAN** (CG/NF/CD) — $6.90
  Topped with fresh green chillies for a fiery kick.
- **GARLIC NAAN** (CG/NF/CD). — $6.50
  Classic naan with garlic & butter for a fragrant finish.
- **TANDOORI ROTI** (CG/NF/DF) — $5.50
  Wholemeal flatbread, baked crisp in the clay oven.
- **PLAIN NAAN BREAD** (CG/NF/CD) — $5.50
  Soft, fluffy tandoor-baked bread brushed with butter.

RICE

- **BIRYANI VEG / CHICKEN / GOAT / LAMB** (CG/CN/CD)
  The royal layered rice dish – fragrant basmati, spiced meat or vegetables, slow-cooked under a sealed lid for depth & aroma.

Veg	CHICKEN	GOAT	LAMB
$23.90	$25.90	$26.90	$27.90

- **BIRYANI RICE** (CG/CN/CD) — $14.90
  Spiced basmati rice cooked with herbs, without meat or vegetables
- **STEAMED RICE** (GF/NF/DF) — $6.00
  Steamed long basmati rice.
- **JEERA RICE** (GF/NF/CD) — $8.50
  Basmati rice tempered with cumin & finished with coriander.

KIDS MENU

Kids Meals under 7 years

- **PANEER BUTTER MASALA + RICE + NAAN BREAD OR CHIPS** (CG/CN/CD) — $19.90
  A mild, creamy paneer curry served with rice or naan bread.
- **BUTTER CHICKEN + RICE + NAAN BREAD OR CHIPS** (CG/CN/CD) — $19.90
  Our famous butter chicken, paired with rice or naan bread.
- **MANGO CHICKEN + RICE + NAAN BREAD OR CHIPS** (CG/CN/CD) — $19.90
  Sweet mango chicken curry served with rice or naan bread.
- **CHICKEN NUGGETS + CHIPS** (CG/NF/DF) — $12.90
  Golden nuggets served with crispy chips & tomato sauce.
- **FISH FINGER N CHIPS** (CG/NF/DF) — $12.90
  Crispy crumbed fish fillets with chips & tomato sauce.
- **CHIPS** (CG/NF/DF) — $6.90
  Crispy golden potato fries.

SIDES AND SALADS

- **GREEN SALAD** (CG/NF/DF) — $10.90
  Cucumber, carrots & onion rings with lemon dressing.
- **PEANUT MASALA** (CG/CN/DF) — $8.90
  Roasted peanuts tossed with onion, tomato, chilli & lemon.
- **MASALA PAPAD** (CG/NF/DF) — $7.90
  Crisp lentil wafer topped with onions, tomatoes & spices
- **KACHUMBER** (CG/NF/DF) — $7.90
  Fresh chopped salad of cucumber, onion & tomato with spices
- **LACHA PYAZ CHAT** (ONION SALAD) (CG/NF/DF) — $ 7.90
  onion rings with lemon, coriander and tangy seasoning
- **RAITA** (CG/NF/CD) — $4.90
  Creamy yogurt with cucumber and mild spices.
- **MIXED PICKLE** (GF/NF/DF) — $4.90
  A spicy, tangy blend of pickled vegetables.
- **MANGO CHUTNEY** (GF/NF/DF) — $4.90
  Sweet mango relish with spices & a touch of vinegar.
- **PAPPADUMS WITH MINT SAUCE** (4PC) (CG/NF/DF) — $5.90
  Crispy lentil wafers, light & crunchy.
- **MINT SAUCE** (GF/NF/CD) — $4.90
  Fresh mint, coriander & yoghurt – cooling & vibrant.

DESSERTS

- **KULFI MANGO, PISTACHIO, ROSE KULFI, MILK BADAM KULFI** (GF/CN/CD)..... $8.90
  Traditional Indian frozen dessert, slow-set with milk, nuts & cardamom.
- **RASMALAI** (2PCS) (CG/CN/CD)..... $8.90
  Soft cottage cheese dumplings in chilled saffron milk
- **GULAB JAMUN** (2PCS) (CG/CN/CD)..... $8.90
  Golden fried milk dumplings soaked in warm sugar syrup.

TAKEAWAY CATERING MENU

AUTHENTIC INDIAN FLAVOURS FOR EVERY OCCASION

BIRTHDAYS | WEDDINGS | CORPORATE EVENTS | PRIVATE FUNCTIONS

DELICIOUS FOOD GREAT MEMORIES

Deal No. 1 — $28 Per Person

Choose 3 Main Courses

- 1 Paneer Dish – any paneer curry
- 1 Dal – any dal dish
- 1 Dry Sabji – any dry vegetable dish

INCLUDES: Mixed Naan, Plain Naan, Garlic Naan, Tandoori Roti, Rice, Raita, Mixed Pickle, Salad & Papadum.

DESSERT: Choose 1: Gulab Jamun, Ras Malai, or Gajar Ka Halwa.

Deal No. 2 — $32 Per Person

Choose 3 Main Courses

- 2 Non-Veg Dishes – any two non-vegetarian main courses
- 1 Veg Dish – any one vegetarian main course

INCLUDES: Mixed Naan, Plain Naan, Garlic Naan, Tandoori Roti, Rice, Raita, Mixed Pickles, Salad & Papadum.

DESSERT: Choose 1: Gulab Jamun, Ras Malai, or Gajar Ka Halwa.

Deal No. 3 — $35 Per Person

Two-course Meal

Shared Entrées:

- 1 Veg Entrée
- 1 Non-Veg Entrée

Shared Main Courses:

- 1 Veg Curry
- 1 Non-Veg Curry

- All dishes are served in sharing portions for the table, based on the number of guests.
- Includes: Mixed Naan, Plain Naan, Garlic Naan, Tandoori Roti, Rice, Raita, Mixed Pickle, Salad & Papadum.
- Dessert – Choose 1: Gulab Jamun, Ras Malai, or Gajar Ka Halwa.

Deal No. 4 — $42 Per Person

Three-course Meal

Entrées:

- 2 Non-Veg Entrées
- 1 Veg Entrée

Main Courses:

- 2 Non-Veg Curries
- 1 Veg Curry

- Includes: Mixed Naan, Plain Naan, Garlic Naan, Tandoori Roti, Raita, Mixed Pickles, Salad & Papadum.
- Dessert – Choose 1: Gulab Jamun, Ras Malai, or Gajar Ka Halwa.

Deal No. 5 — $49.99 Per Person

Takeaway Four-course Meal

Entrées:

- 2 Veg Entrées
- 2 Non-Veg Entrées

Main Courses:

- 2 Veg Main Courses
- 2 Non-Veg Main Courses

- Includes: Mixed Naan, Plain Naan, Garlic Naan, Tandoori Roti, Raita, Mixed Pickle, Salad & Papadum.
- Dessert – Choose 1: Gulab Jamun, Ras Malai, or Gajar Ka Halwa.
- Takeaway Catering – $44.99 per person.

FRESHLY PREPARED | SUITABLE FOR ALL OCCASIONS | VEGETARIAN & NON-VEG OPTIONS | CUSTOM MENUS AVAILABLE | DELIVERY & PICK-UP OPTIONS

Good Food Brings People Together