

Mumbai
Hakka
INDIAN
CHINESE &
TANDOOR

CHINESE

 Chilli  Chef's Recommendation

SOUPS

SWEET CORN SOUP ~ Veg / Chicken / Prawns 5.5 / 6 / 7.5
Thick cream of corn soup with chopped vegetables or meat of your choice.

MANCHOW SOUP ~ Veg / Chicken / Prawns  5.5 / 6 / 7.5
A dark brown soup prepared with various vegetables.

HOT & SOUR SOUP ~ Veg / Chicken / Prawns    5.5 / 6 / 7.5
A spicy soup prepared with seasonal vegetables.

LEMON PEPPER SOUP ~ Veg / Chicken / Prawns 5.5 / 6 / 7.5
A tangy broth flavoured with lemon and white pepper.

LUNGFUNG SOUP ~ Veg / Chicken / Prawns 5.5 / 6 / 7.5
A broth spiced with garlic and ginger served with whipped egg white.

TOM YUM SOUP ~ Veg / Chicken / Prawns  5.5 / 6 / 7.5
Spicy Thai soup with seasonal vegetables.

CORIANDER SOUP ~ Veg / Chicken / Prawns 5.5 / 6 / 7.5
A mildly spiced broth flavoured with coriander root.

WONTON SOUP ~ Veg / Chicken / Prawns 5.5 / 6 / 7.5
A mildly spiced broth with your choice of dumplings.



SPICY CRABMEAT SOUP    7.5
A spicy soup with crabmeat and ground fresh chillies.

CREAM OF MUSHROOM SOUP 6

TOMATO SOUP 6

ENTREES

SPRING ROLLS ~ Veg / Chicken / Prawns / Egg  12 / 13.5 / 15.5 / 11
Stuffed with stir-fried vegetables and/or meat of your choice.

LOLLIPOP ~ Chicken   13.5
Mumbai Hakka's Special deep fried marinated chicken wings served with a spicy sauce.

CHILLY DRY ~ Veg, Paneer / Chicken / Prawns, Fish  11 / 13.5 / 15.5
Vegetables or meat stir-fried with soy, capsicum and chillies.

MANCHURIAN DRY ~ Veg, Paneer / Chicken / Prawns, Fish / Cauliflower 11 / 13.5 / 15.5 / 11
Vegetables or meat stir-fried with chef's special sauce.

KUNG POW ~ Veg, Paneer / Chicken / Prawns, Fish 11 / 13.5 / 15.5
Soy-based with cashew nuts and tangy sauce.

BUTTER GARLIC SAUCE ~ Prawns, Fish 15.5
A burnt butter garlic sauce with bamboo shoots and mushrooms.

PEPPER SAUCE ~ Chicken / Prawns, Fish, Lamb 13.5 / 15.5
Combination of black and white pepper with reduced stock and dark soy.

65 ~ Veg / Chicken / Prawns, Fish  11 / 13.5 / 15.5
Vegetables or meat stir-fried with curry powder and curry leaves.

CRISPY ~ Veg / Chicken   11 / 13
Crispy vegetables or meat mixed with a tangy schetzwan sauce.

DIM SIM ~ Veg / Chicken / Prawns 12 / 13.5 / 15.5
Delicately spiced minced in pastry steamed or pan fried.

MOMOS ~ Veg / Chicken 🍲 12.5 / 13.5
Chef's special treat of fresh mince and spices finished off in a steamer.

CHILLY SOY LAMB 15.5
Lamb stir-fry in soy, capsicum and chillies.

CRACKLING SPINACH 12
Crispy Spinach tossed in garlic, fresh chillies and sugar.

CHINESE BHEL 🌶️🌶️ 11
Crispy noodles with fresh jullian of vegetables with chilli and shezwan sauce finished with lemon juice.

THREAD PANEER 🌶️ 🍲 12
Cottage cheese wrapped in shredded pastry and deep fried.

CHILLY POTATO 🌶️🌶️ 11
Spiced diced potato stir-fry in the homemade shezwan sauce.

CHILLI POTATO HOT GARLIC 🌶️🌶️ 11
Diced potato and corn stri-fry in a spicy and tangy sauce.

SAUCES

MANCHURIAN SAUCE ~ Veg, Paneer / Chicken / Prawns, Fish, Lamb 12.5 / 14.5 / 16.5
Chef's special soy based sauce for people with a mild palate.

CHILLY SAUCE ~ Veg, Paneer / Chicken / Prawns, Fish, Lamb 🌶️ 12.5 / 14.5 / 16.5
Soy based stir-fry with capsicum and chillies.

HOT GARLIC SAUCE ~ Veg, Paneer / Chicken / Prawns, Fish, Lamb 🌶️🌶️ 🍲 12.5 / 14.5 / 16.5
Shezwan based red spicy sauce with garlic.

CHILLY BLACK BEAN SAUCE ~ Veg, Paneer / Chicken / Prawns, Fish, Lamb 12.5 / 14.5 / 16.5
Stir-fry with black bean sauce.

HUNAN SAUCE ~ Veg, Paneer / Chicken / Prawns, Fish, Lamb 🌶️🌶️🌶️ 12.5 / 14.5 / 16.5
This is for the chilli lovers. Packed with dry red chilli sauce.

HOT BLACK SAUCE ~ Veg, Paneer / Chicken / Prawns, Fish, Lamb 🍲 12.5 / 14.5 / 16.5
Medium to taste, with ginger and garlic soy sauce.

SCHEZWAN SAUCE ~ Veg, Paneer / Chicken / Prawns, Fish, Lamb 🌶️🌶️ 12.5 / 14.5 / 16.5
Spicy shezwan sauce prepared in house by our famous chef.

HOT & SPICY SAUCE ~ ~ Veg, Paneer / Chicken / Prawns, Fish, Lamb 🌶️🌶️ 12.5 / 14.5 / 16.5
Tangy sauce served with bamboo shoots and mushrooms.

BUTTER GARLIC SAUCE ~ Prawns, Fish 16.5
Mild white sauce with bamboo shoots, mushrooms and spring onions.

RICE

FRIED RICE ~ Veg / Chicken / Prawns, Crab 9 / 10 / 12
Long grain rice with seasonal vegetables.

SCHEZWAN FRIED RICE ~ Veg / Chicken / Prawns, Crab 🌶️🌶️ 9.5 / 11 / 12.5
Fried rice with chef's special shezwan paste.

TSINGTU RICE ~ Veg / Chicken / Prawns, Crab 9.5 / 11 / 12.5
Fried rice with Sichuan pepper oil.

COMBINATION RICE ~ Veg / Chicken, Prawns, Crab 11.5 / 12.5
A perfect mix of fried rice and noodles.

SPICY CRABMEAT RICE 🌶️🌶️🍲 12.5
Long grain rice with shredded crabmeat and crushed chillies.

NOODLES

HAKKA NOODLES ~ Veg / Chicken / Prawns, Crab 9.5 / 10.5 / 11
Noodles tossed with seasonal vegetables, soy sauce and white pepper.

SCHEZWAN NOODLES ~ Veg / Chicken / Prawns, Crab 🌶️🌶️ 10 / 11 / 12
Hakka Noodles with our special shezwan sauce.

CHILLI GARLIC NOODLES ~ Veg / Chicken / Prawns, Crab 🌶️🍲 10 / 11 / 12
Hakka Noodles with burnt garlic and crushed chillies.

CANTONESE NOODLES WITH RICE ~ Veg / Chicken / Prawns, Crab 11 / 12.5 / 13.5
Combination of Rice and Noodles.

PLATTERS

AMERICAN CHOP SUEY ~ Veg / Chicken / Prawns 🌶️ 10 / 11.5 / 13.5
Chinese cabbage, seasonal vegetables, bamboo shoots in a red sweet & spicy sauce over a bed of fried noodles.

CHINESE CHOP SUEY ~ Veg / Chicken / Prawns 10 / 11.5 / 13.5
Chinese cabbage, seasonal vegetables, bamboo shoots in a black sauce over a bed of fried noodles.

CHOW MEIN ~ Veg / Chicken / Prawns 10 / 11.5 / 13.5
Chinese cabbage, seasonal vegetables, bamboo shoots in a black sauce over a bed of steamed noodles.

TRIPLE SCHEZWAN ~ Veg / Paneer / Chicken / Prawns, Fish 🌶️🌶️🍲 18.5 / 19 / 22.5 / 24.5
Mumbai Special, rice and noodles mix cooked in the chef's special shezwan sauce with your choice of vegetable or meat on top.

TRIPLE MANCHURIAN ~ Veg / Paneer / Chicken / Prawns, Fish 18.5 / 19 / 22.5 / 24.5
Mumbai Special, rice and noodles mix cooked in the chef's special soy based sauce with your choice of vegetable or meat on top.

DESERT

SIZZLING BROWNIE 🍲 8
Chocolate Brownie topped with home made chocolate sauce and a dollop of ice-cream served on a sizzling plate.

LYCHEE WITH ICE CREAM 6
Vanilla ice-cream topped with chunks of lychee.

HONEY FRIED NOODLES WITH ICE CREAM 7
Fried noodles with a dollop of ice-cream and drizzled with Australian honey.

INDIAN

JALJEERA 4

TANDOOR

Red, Yellow, White & Green

RED

KHAAS-EM-KHAAS CHOOZA (TANDOORI CHICKEN) - FULL / HALF 16 / 9
The traditional spiced, succulent chicken, roasted in a clay oven.

SHAN-E-MURG TIKKA 🍴 13
All time favourite, juicy chicken breast marinated in tandoori paste and spices grilled in a clay oven.

BARRAH KEBAB (LAMB CHOPS) 14
Juicy lamb chops flavoured with ginger and aromatic spices, roasted in a clay oven.

LAHORI SHEEKH KEBAB 12
Minced lamb, mixed with herbs and aromatic spices, skewered to perfection.

SHAN-E-JINGHA 14
Succulent prawns, marinated and scorched in a clay oven.

TANDOORI PHOOL (CAULIFLOWER) 10
Florets of cauliflower marinated in tandoori masala and baked in a clay oven.

PANEER ACHARIA 11
Marinated pickled chunks of homemade cottage cheese, grilled to perfection.

MUSHROOM TANDOORI 11
Fresh mushrooms, marinated, spiced and finished off in a clay oven.

YELLOW

NAWABI MURG TIKKA 14.5
Chicken breast stuffed with mashed vegetables, spices and cheese then marinated in Indian spices, cooked in a clay oven.

KALMI KABAB (DRUMSTICK) 12.5
Chicken legs cooked with a creamy yogurt & herbs, rich in taste.

RESHAMI MAHI TIKKA 13.5
Boneless chunks of fish cooked to succulent perfection using yogurt & yellow spices.

JINGHA AJWANI 🍴 14
Prawns marinated with yogurt spices with carom seeds and finished in the clay oven.

NAWABI PANNER TIKKA 12.5
Fresh cottage cheese stuffed with cheese, saffron and grilled vegetables marinated in Indian spices, cooked in a clay oven.

NOORANI ALOO 10
Marinated potatoes, baked in a clay oven.

WHITE

MURGH MAKHMALI KEBAB 🍴 13
Mouth melting pieces of chicken breast, laced with a marinade made out of cheese, cream and spices, grilled in a clay oven.

KULFI KEBAB 12.5
Leg of chicken marinated in cream, cashew nut paste, yogurt and Indian spices, char grilled in the clay oven.

AFGHANI PANEER TIKKA 11
Home made cottage cheese marinated in a creamy marinade, grilled in the clay oven.

GREEN

HARYALI MURG TIKKA 13
Boneless breast of chicken marinated and flavoured with fenugreek and coriander, finished in a clay oven.

PUDINA CHOPS 🍴 14
Mint infused lamb cutlets, grilled to perfection.

JAL PARI 13.5
Chunks of boneless fish, flavoured with fresh ginger, coriander and mint, roast in a clay oven.

HARYALI PANEER 11
Home made cottage cheese marinated and flavoured with fenugreek and coriander, finished in a clay oven.

MUMBAI SPECIAL

CHICKEN BAIDA ROTI 8.5
Crispy pancake stuffed with chicken and egg.

LAMB BAIDA ROTI 9
Crispy pancake stuffed with lamb and egg.

KHEEMA PAO 🍴 12
An all time favourite, minced lamb cooked with onions and aromatic spices and served with toasted bread.

CURRIES

(Please advice HOT, MEDIUM or MILD)

NON-VEG

MUGHAL DARBAR SE ~ Chicken, Lamb, Beef 🍴 14.5
Rich creamy cashew nut gravy with onions and fresh yogurt.

LABABDARI ~ Chicken, Lamb, Beef / Fish 12.5 / 14
Thick golden brown gravy made from onions, tomato and traditional spices.

MASSALEDARRRRR ~ Chicken, Lamb / Fish / Prawn 12.5 / 14 / 15.5
Chunky pieces of onion and capsicum cooked through the traditional brown gravy.

LAAL MASALA (VINDALOO) ~ Chicken, Lamb, Beef / Fish / Prawn 12.5 / 14 / 15.5
Spicy gravy which originated from the Goan region of India.

PAHADI ~ Chicken, Lamb	12.5
Meat cooked in a creamy smooth spinach gravy.	
VIRASATI MURG MAKHANI (BUTTER CHICKEN)	13
A traditional butter chicken with oven roasted chicken pieces cooked in a rich gravy.	
NARGISI KOFTE (LAMB)	13.5
Spiced lamb meat balls in a red gravy with chosen spices and herbs.	
DAAL GHOSHT	13
A wholesome dish with meat cooked with lentils and spices.	
METHI MURGH	13
Mild spice chicken slow cooked with fenugreek and creamy gravy.	
CHEF'S SPECIAL - RAAN-E-PHUKTAAN (LAMB SHANK) 🍴	15.5
One of its kind, leg of lamb with medium gravy and special spices.	
VEG	
PANEER MAKHANWALA	11.5
Chunky pieces of cottage cheese cooked in a rich butter gravy.	
RAJWADI PANEER 🍴	12.5
Cottage cheese cooked in a rich and creamy cashew nut, yogurt and onion gravy served in a clay-pot.	
PAHADI PANEER (PALAK)	11.5
Cottage cheese pieces cooked in a creamy smooth spinach gravy.	
NAVRATNA KORMA	11.5
Seasonal vegetable cooked in a rich and creamy cashew nut, yogurt and onion gravy served in a clay-pot.	
MALAI KOFTE	11.5
Vegetable and cheese dumplings cooked in a rich creamy gravy.	
MUSHROOM-E-MUMTAAZ (PEAS)	11.5
Mushroom delicately stir-fried with peas tossed in a mild curry.	
LANGARWALI DAAL (BLACK)	11
The traditional black bean lentil, simmered overnight on a clay oven finished with cream and butter.	
DAAL MAHARANI (YELLOW) 🍴	11
Yellow lentils simmered on a lazy fire, tempered with spices on pure ghee.	
BREADS	
NAAN	2
ROTI	2
GARLIC NAAN OR ROTI	2.5
PARATHA (WHOLEMEAL)	3
MUGHLAI PARATHA	3
ALOO PARATHA	3.5
CHEFS SPECIAL - ROTI	3.5

RICE

PLAIN RICE 4

BOMBAY BIRYANI ~ Chicken, Lamb / Veg 12 / 10
The good old pilaf, only Bombay style.

DESSERT

GULAB JAMUN 6.5
Made In-house.

KULFI FALOODA 🍷 7.5
Made In-house.

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