

4flames

Welcome to 4flames.

We are Feilding's best Indian Restaurant located in the CBD at 69 Kimbolton Road. 4Flames serves authentic Indian food that is brilliantly presented. Our Chefs conjure up innovative delights and elevate Indian cuisine to a new dining level.

4Flames is an ideal venue for a romantic dinner or a corporate meeting.

4Flames utilises Indian herbs and spices with New Zealand produce, the freshest seafood, meat and vegetables. As per the Indian tradition, vegetarians and vegans are well catered for.

4Flames also offers many gluten-free (coeliac) and halal dishes. Please see our food key below and don't hesitate to talk to our friendly staff if you have any questions. All our dishes are made fresh to order.



*"A guest is the most important visitor on our premises.
He is not dependent on us. We are dependent on him.
He is not an interruption of our work.
He is the purpose of it.
He is not an outsider of our business.
He is part of it.
We are not doing him a favour by serving him.
He is doing us a favour by giving us the opportunity to do so".*

Mahatma Gandhi, 1890



We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

V = Vegetarian | N = Contains Nuts
DF = Dairy Free | GF = Gluten Free

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.



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FROM STREET
DESIGNED FOR 2

CHAAT PAPDI V \$12

A crunchy base of Papdi (crisp puris) topped with a lip-smacking tamarind and mint chutney along with curd (yoghurt).

GUNJAO KIMA V.N \$14

Deep-fried cauliflower sauté with almond sauce.

Machli (FISH) kebab \$14

Deep-fried crumbed fish fingers, cream cheese, fresh coriander and garam masala.

CHILLY CHICKEN \$16

A sweet, spicy and slightly sour crispy appetiser made with chicken bites, capsicum, garlic, chilli and soya sauce.

BEEF POTLI KEBAB \$14

The aromatic parcel shaped flaky pastry filled with beef mince and Indian spice.

VEGE MANCHURIAN V \$12

Fried mixed veggie balls in a sweet and tangy sauce.

STREET SAMOSA CHAAT V \$15

Crushed samosa topped with yoghurt and sweet-tangy chutneys.

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FROM TANDOOR
DESIGNED FOR 2

LAMB SEEKH KEBAB N/GF \$16

Minced lamb with onion, coriander and spices cooked in tandoor.

CHICKEN TIKKA N/GF \$16

Chicken boneless pieces marinated in yoghurt and spices, cooked in a tandoor and served with dhaba chutney.

CHICKEN GALAFI SHEEKH KEBAB \$16

Chicken minced sheekh, chopped bell pepper and garam masala served with mint chutney.

TANDOORI PRAWNS N/GF \$18

Jumbo prawns marinated and cooked on skewers in a tandoor oven.

PANEER TIKKA V \$18

Paneer Tikka is made in-house with stuffed cottage cheese that is soft and picks up flavours wonderfully. Marinated with herbs, then gently charred with fresh tandoori masala.

TANDOORI CHICKEN N/GF \$18

Juicy on the bone, marinated in traditional Indian tandoori spices served with a zesty green salad.

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MAINS / LAMB

LAMB KORMA N/GF \$24

Diced lamb leg with a rich gravy of cashew nuts, cream, almond paste and spices.

LAMB MADRAS GF/DF \$24.50

Lamb meat simmered in coconut cream, curry leaf, mustard seeds and coconut flakes.

KASHMIRI LAMB ROGANJOSH GF/DF \$24

Popular traditional Kashmiri dish in brown onion gravy enhanced with aromatic Indian spices.

LAMB RARA GF/DF \$25

Lamb Rara is a very unique lamb recipe as it combines the lamb pieces along with the lamb keema. This recipe is absolutely lip-smacking.

LAMB SAAGWALA GF \$24

Lamb Saag is a delicious lamb curry with big tastes of spinach, green chillies, garlic, onion, tomato and ginger.

LAMB PEPPER FRY GF/DF \$24

Tender lamb cooked in tamarind and rich spices to create that searing Goan curry.

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MAINS /CHICKEN

BUTTER CHICKEN GF/N \$23

Known as Murgh Makhani - This dish is prepared in a buttery gravy with the addition of cream which gives the curry sauce a silky smooth rich texture.

CHICKEN MALAI KORMA GF/N \$23

Light and flavourful almond curry made with brown onion, tomato and cashew paste.

BHUNA CHICKEN GF \$23

Chicken Bhuna is a "dry curry" which means the masala clings onto the chicken.

LABABDAR CHICKEN GF/N \$23.50

Boneless chicken cooked in onion, tomato and cashew gravy with a hint of fenugreek.

MALAI CHICKEN SELANA GF/N \$26

Stuffed chicken breast, cheese, mint and pistachio muglai korma sauce.

KOLHAPURI CHICKEN MASALA GF/N \$24

Chicken cooked with a special Kolhapuri Masala that uses bold flavours of peanut oil, black peppers and cloves.

CHICKEN SAAGWALA GF \$23

Chicken cooked in a light sauce made flavourful with turmeric, cinnamon, garam masala and fresh spinach.

CHICKEN MADRAS GF/DF \$23

An authentic chicken curry from the Southern region of India, coconut, mustard seed and curry leaf.

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MAINS / BEEF

BEEF KORMA GF/N \$23

Tender, boneless juicy beef pieces cooked in a rich cashew nut gravy. Not a hint of colour is added to this dish and it has a subtle, but assertive flavour.

BHUNA BEEF GF/DF \$23

Beef Bhuna is a "dry curry" which means the masala clings onto the beef.

Bhuna is a method of cooking where you cook onions, tomatoes and meat over a high heat - stirring until all the liquid dries up.

BEEF RARA MASALA DF/GF/N \$24

Beef rara is a unique beef recipe that combines beef pieces with beef keema or beef mince. This recipe is absolutely lip-smacking.

BEEF MADRAS DF/GF \$24.50

Madras curry is originally from the Southern part of India. A madras curry has most of its flavour and aromas from the spice mix, coconut cream, curry leaf mustard seeds and coconut flakes.

Beef PEPPER FRY DF/GF \$24

Tender beef cooked in tamarind and rich spices to create that searing Goan curry.

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MAINS / SEAFOOD

MALAI CURRY DF/GF \$28

King prawns cooked in coconut milk and flavoured with spices.

PRAWN LABABDAR GF \$28

Succulent prawns cooked in aromatic spices with a sweet & sour sauce.

GARLIC SCALLOPS MASALA GF \$27

A Chef's special for 4flames - Where scallops are cooked with butter and garlic sauce.

MACHI CURRY JHOL GF \$26

For fish lovers, market fish, tomato, onion, coriander, curry leaf and mustard seeds.

MALAI FISH GF/DF \$26

Fish cooked in Bangoli style malai curry sauce, onions, coconut milk and cinnamon.

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MAINS / VEG

MASALA DAHI OKRA GF \$24

Okra, yoghurt, rajasthani red chilli, cumin seeds and fresh coriander.

LABABDAR PANEER GF/N \$25

Homemade cotton soft cottage cheese immersed in a rich yet tangy tomato onion sauce.

PANEER PASANDA GF/N \$25

In-house cottage cheese, stuffed khoa immersed in addictive onion and cashew gravy.

PANEER METHI PALAK GF \$25

Soft, homemade paneer and palak (spinach), fenugreek, tomato and onion.

DAL 4 FLAME GF \$22

A harmonious combination of black lentils, ginger and garlic simmered overnight on the tandoor and finished with cream and butter - a specialty of 4flames!

VARANASHI KOFTA GF/N \$24

Soft, homemade paneer and chesee kofta, sautéed in Varanasi style and tangy khoya mixed gravy.

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HOUSE SPECIAL

GOAT MASALA GF \$26

Goat cooked in a mix of intense spices and a brown onion gravy with ginger, garlic, cloves, cardamom, cinnamon, tomato and yoghurt.

DAKSHIN GOAT GF \$26

Goat cooked with homemade South Indian style fresh masala, coriander, mint, fresh tomatoes, shallots, fresh coconut and tamarind.

CHICKEN TIKKA MASALA \$23

A popular Northern Indian dish that ironically originated in Great Britain. Chicken marinated in yoghurt and spices, roasted in a clay oven, then cooked in a tomato gravy with ginger, garlic, onions, spices and a touch of fresh cream.

KADAI PANEER GF \$22

Homemade Indian cottage cheese cooked with capsicum, onions, tomatoes and spices.

KASHMIRI SHANK *(Contains rum)* GF \$26

Lamb shanks marinated overnight in light spices, finished in a subtle stock gravy.

KOLAPURI DUCK GF/N \$27

Roasted duck breast cooked with a special Kolhapuri masala that uses bold flavours of peanut oil, bay, black peppers and cloves.

TADKA DAL GF/DF \$21

Also commonly known as yellow lentils.
Cooked with tomato and onion gravy.

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BREAD

NAAN \$4

GARLIC NAAN \$5

CHEESE NAAN \$6

CHEESE & GARLIC NAAN \$6

PANEER KULCHA \$6.50

Naan stuffed with homemade Indian cottage cheese and spices.

KEEMA NAAN \$7

Naan with a stuffing of spiced lamb mince.

TANDOORI ROTI \$4.50

Wholemeal flour bread.

LACHA PRANTHA \$6

Unleavened wholemeal flour bread layered with lashings of ghee.
Baked in the tandoor.

SHAHI NAAN \$6

Naan topped with nuts and sultanas.

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RICE / SIDES

BIRYANI RICE

CHICKEN \$24 / LAMB \$25 / PRAWN \$27

Biryani is a classic Indian mixed rice dish that is a part of the Indian Mughlai cuisine. This dish traces the roots to Central Asia and the rice is infused with Indian flavours.

ZEERA RICE \$7

Rice, cumin seeds.

COCONUT RICE \$7

Rice, coconut milk and coconut flakes.

CAULIFLOWER RICE \$8

Cauliflower, mustard seeds and curry leaves.

PEAS PULAO \$6

Rice, cumin seeds and green peas.

RAITA \$4

PICKLE \$4

MANGO CHUTNEY \$4

PAPADUMS \$4

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