

4 flames

modern
Indian



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 corporate meeting.

4Flames utilises Indian herbs and spices with New Zealand produce and 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 to help with your choices. Please talk with our friendly staff if you have any questions. All our dishes are made fresh to order.

Enjoy.

Support us on
social media



All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion. Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot. Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements. We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames Indian fusion restaurant

4 flames

modern
Indian



APPETIZERS TANDOORI

CHAAT PAPDI 12

Chaat Papdi is a yummy snack assorted with a crunchy base of Papdi (crisp puris) which is topped with lip-smacking chutneys along with curd (yoghurt).
FROM INDIAN STREET

VEGE MANCHURIAN 12

Tasty Indo Chinese dish of fried veggie balls in a sweet and tangy sauce.
INDO CHINESE, SWEET AND TANGY

GUNJAO KIMA 14

Deep fried cauliflower sauté with almond sauce, crispy wonderful starter.
BEST SELLING

SUBJ SHEEK 16

A delicious snack cum starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices.
NEW IN MENU - MUST TRY

DAHI KE SOLE 12

Shallow fried kebabs made in Indian curd, gram flour, paneer, spices and herbs.
NEW IN MENU

CHILLY PANEER 16

An Indo-Chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce.
NEW IN MENU - MUST TRY

TANDOORI MALAI BROCCOLI 14

A fusion appetizer prepared by marinating broccoli in a spiced yogurt-based marinade and grilled in tandoor.
NEW IN MENU - FROM TANDOOR

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames

modern
Indian



APPETIZERS TANDOORI

LAMB SEEKH KEBAB 16

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

CHILLY CHICKEN 16

A sweet, spicy and slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce & soya sauce.
SWEET AND SOUR

BEEF POTLI KEBAB 14

The triangular shaped flaky pastry filled with beef mince and Indian spice.
MUST TRY

CHICKEN TILL TIKKA 16

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

CHICKEN MALAI TIKKA 17

Chicken thigh piece marinated in Indian spices, sesame seeds and cooked in a tandoor oven.
MUST TRY

TANDOORI PRAWNS 18

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

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames

modern
Indian



LAMB DISHES

LAMB MADRAS 24.50

Lamb 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.

LAMB KORMA 24

Lamb korma with a rich gravy of cashew nuts, cream, almond paste, yogurt and spices. A mouth watering lamb recipe to relish at festive and special occasions or dinner parties.

LAMB ROGANJOSH 24

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

LAMB SAAGWALA 24

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

LAMB CHETTINAD 24

A hot and spicy speciality of Southern India. Great blend of yoghurt, tomato, fresh coconut, herbs and spices. we can make it to mild, med, kh, med hot hot or Indian hot.

LAMB RARA GOSHT 25

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

MUST TRY

DO-PIYAZA LAMB 24

A beautiful Indian lamb curry, full of aromatic flavours and spices, with yogurt and lots of onions.

NEW IN MENU

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames

modern
Indian



BEEF DISHES

BEEF CURRY 23

Boneless beef diced pieces cooked in curry sauce.

BEEF KORMA 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.

BEEF VINDALOO 23.50

Beef cooked in a medium spicy traditional goanstyle sauce.

BEEF RARA MASALA 24

Beef Rara is a very unique beef recipe as it combines the beef pieces along with the beef keema or Beef mince in it. This recipe is absolutely lip-smacking.

MUST TRY

BHUNA / BEEF 24

A masala is any of the many spice mixes used in Indian cuisine. The flavour combination of the spices and “warming” effect of the garam masala makes this beef masala curry the perfect dish any time of the year - comfort food!

BEEF SAAG 24

A beautiful dish from the Royal repertoire of Indian cuisine combines cubed beef cooked in a spice-laced spinach sauce.

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames

modern
Indian



CHICKEN DISHES

BUTTER CHICKEN 23

Butter chicken originated from Northern India in 1948. Created by Kundan Lal Gujral, known as murgh makhani - chicken with butter. Prepared in a buttery gravy with the addition of cream which gives the curry sauce a silky smooth rich texture.

BHUNA CHICKEN 23

Chicken Bhuna is a “dry curry” which means the masala clings onto the chicken. Bhuna is a method of cooking where you cook onions, tomatoes and meat over a high heat - stirring until all the liquid dries up.

CHICKEN MALAI KORMA 23

Chicken Korma is a traditional Indian dish that is a light and flavourful almond curry made with brown onion, tomato and cashew paste, plenty of spices and cream that is buttery and completely delicious.

LABABDAR CHICKEN 23.50

Boneless chicken cooked in onion tomato and cashew gravy with a hint of Kasoori Methi. Chicken lababdar is a delightful treat with succulent chicken chunks, perfect for a weekend dinner.

CHICKEN JALFREZI 23.50

Chicken cooked with juliennes of onions, tomato and capsicum tempered with pounded coriander seeds. Jalfrezi was one of the supreme dishes created during the days of the Raj.

“Jhal” - hot and “freeze” and stir fried.

CHICKEN TIKKA MASALA 23

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

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames

modern
Indian



CHICKEN DISHES

CHICKEN MADRAS 23

An authentic chicken curry from Southern region of India. Famous as Chicken Madras, this Indian chicken curry has the delicious flavours of madras curry powder, tamarind and coconut milk.

CHANGEZI CHICKEN 24

A rich, mild creamy gravy-based dish specially prepared with milk, cashews, fresh cream, tomatoes, and garam masala.

NEW IN MENU

KOLHAPURI CHICKEN MASALA 24

Kolhapuri cuisine is known to be spicy and full of flavour. This dish is no less, chicken curry cooked with a special Kolhapuri masala that uses bold flavours of peanut oil, bay leaf, black peppers and cloves. The unique flavour in this chicken curry comes from the fresh ground spices and grated coconut.

MUST TRY

CHICKEN SAAGWALA 23

Chicken Saagwala is a light curry dish common in Northern India. Cooked in a light sauce made flavourful with turmeric, cinnamon, garam masala and fresh spinach with lightly browned pan-fried chicken.

MANGO CHICKEN 23

Boneless chicken pieces cooked in a delicately spiced creamy mango sauce flavoured with green cardamom.

METHI CHICKEN 23.50

A classic dish cooked to perfection with fenugreek and spices in a traditional fashion.

MUST TRY

KHUBANI CHICKEN MASALA (APRICOT) 23.50

A delicious chicken recipe with blend of a host of spices with dried apricots.

MUST TRY

4 flames

modern
Indian



SEAFOOD

PRAWN LABABDAR 25.50

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

PRAWN MAKHNI 25

Prawn cooked with chef's special all time hit butter sauce.

PRAWN SAAGWALA 25

Prawns cooked with spinach sauce, ginger, garlic, onion sauté in cumin seeds and fenugreek leaves.

PRAWN MALAI CURRY 26

Chingri malai curry, also known as prawn malai curry, is a Bengali curry made from tiger and king prawns, coconut milk and flavoured with spices. The dish is popular throughout Bengal and is served during weddings and celebrations.

FISH SALAN 27

Salan is a nutty, tangy and aromatic Hyderabadi dish. Fish cooked with peanuts, sesame seeds, dried coconut, tamarind and spices.

PRAWN SALAN 27

Salan is a nutty, tangy and aromatic Hyderabadi dish. Prawn cooked with peanuts, sesame seeds, dried coconut, tamarind and spices.

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames

modern
Indian



HOUSE SPECIAL

KERALA STYLE DUCK 27

Delicious Kerala style duck curry spiced with pepper, capsicum and onion smothered in a gravy. This Kuttanadan style curry is lip-smacking! Duck curry is a popular dish from the hearts of Kuttanad, a region which is fondly referred to as the “Nellara” of Kerala (rice bowl of the Kerala state).

GOAT MASALA 26

The most popular Goat curry from Indian sub-continent. Goat is cooked in intense spices in brown onion gravy with ginger, garlic, cloves, cardamom, cinnamon, spices tomato and yogurt.

GARLIC SCALLOPS MASALA 27

A chefs special for 4 flames' with scallops cooked inhouse with a special butter sauce with lemon and garlic.

DAKSHIN GOAT 26

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

PRAWN KOLAPURI MASALA 27

Kolhapuri cuisine is known to be spicy and full of flavour. This dish is no less, chicken curry, cooked with a special Kolhapuri masala that uses bold flavours of peanut oil, bay leaf, black pepper and cloves. The unique flavour in this chicken curry comes from the fresh ground spices and grated coconut.

KOLAPURI DUCK 27

Kolhapuri cuisine is known to be spicy and full of flavour. This dish is no less, chicken curry, cooked with a special Kolhapuri masala that uses bold flavours of peanut oil, bay leaf, black peppers and cloves. The unique flavour in this chicken curry comes from the fresh ground spices and grated coconut.

CHICKEN TILL KUT 27

Dice chicken cooked inhouse in the chef's special gravy.

4 flames

modern Indian



VEGETARIAN

OKRA MASALA 22

Bhendi Fry is stir fried Okra that is slit and stuffed with a spice mix such as garam masala and other locally available ground spices. It is one of the most popular and nutritious vegetables and can be served as a side dish with steamed rice and dal or with roti as a form of sabji.

ALOO GOBI 21

Aloo gobi (potatoes and cauliflower) is a popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices.

VEGETABLE KORMA 21

A superb example of royal cuisine from India with a total of nine types of seasonal vegetables and nuts braised in a rich and creamy sauce with subtle spice.

PALAK METHI PANEER 22

Paneer palak methi dry sabzi is a delicious recipe prepared with fresh spinach saag, fenugreek leaves and paneer. This tantalising sabzi is full of minerals and proteins.

PANEER LABABDAR 22

Homemade cottage cheese cooked with bell pepper and tomato gravy finished with cream.

DAL 4 FLAME 22

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

KADAI PANEER 22

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

TADKA DAL 21

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

4 flames

modern
Indian



RICE / SIDES

BIRYANI RICE

CHICKEN 24 / **LAMB** 25 / **PRAWN** 27 / **VEG** 24

Biryani is a classic Indian mixed rice dish that is a part of the Indian Mughalai cuisine, which traces the roots to central Asia and the rice fusion with the Indian flavours and techniques.

ZEERA RICE 7

Rice cooked in cumin seeds.

COCONUT RICE 7

Rice cooked with coconut milk and coconut flakes.

CAULIFLOWER RICE 8

Rice cooked with cauliflower, mustard seeds and curry leaves.

PEAS PULAO 6

Rice cooked with cumin seeds and green peas.

RAITA 4

PICKLE 4

MANGO CHUTNEY 4

PAPADUMS 4

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames

modern
Indian



BREAD

NAAN 4

Leavened bread made of refined flour and baked in the tandoor.

GARLIC NAAN 5

Leavened bread sprinkled with crushed garlic and baked in the tandoor.

CHEESE NAAN 6

Naan stuffed with cheese and spices.

CHEESE & GARLIC NAAN 6

Naan sprinkled with crushed garlic and stuffed with cheese.

PANEER KULCHA 6.50

Naan stuffed with home made Indian cottage cheese and spices.

KEEMA NAAN 7

Naan with a stuffing of spiced lamb mince.

CHICKEN NAAN 6

Naan with a stuffing of mildly spiced chicken.

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.

4 flames

modern
Indian



BREAD

TANDOORI ROTI 4.50

Unleavened wholemeal flour bread baked in the tandoor.

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.

ALOO KULCHA 6

Unleavened wholemeal flour bread stuffed with potatoes and spices.

MINT PRANTHA 6

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

CHOCOLATE NAAN 6

Naan stuffed with coco chips.

All main dishes are served with one portion of basmati rice. Any extra rice will be charged at \$4 per portion.
Good things take time, if you are in a hurry please let our friendly staff know

All dishes can be served Mild, Medium, K Hot, Medium Hot or Hot.
Gluten free (GF), dairy free and vegan available on request.

Please advise staff of any special dietary requirements.
We are happy to discuss and set a Special menu to suit your needs for a special occasion.