



***FIVE SPICE
PALACE***

Fine Dining Menu

Welcome to FIVE SPICE PALACE

A Culinary Journey Awaits

I'm Chef Ram Kalla (Chef Ram), and my passion for cooking has taken me around the globe. From the vibrant kitchens of Dubai and London to the culinary heart of New York City and Chicago, I've honed my craft in some of the world's finest establishments.

At Five Spice Palace, we offer a **family-friendly fine dining experience** that combines **delicious food with exceptional service**. Using **fresh, locally sourced ingredients and traditional Indian cooking techniques**, we strive to create **authentic flavors** that will transport your taste buds.

Indulge in our signature dishes, such as the rich and aromatic Biryani, the spicy but tangy Chicken 65, or the tender Phatar ka Gosht. Each dish showcases the unique blend of flavors, spices, and cooking methods passed down through generations.

Join us at Five Spice Palace and embark on a culinary adventure where **authentic Indian cuisine** is **crafted with care** and **served with pride**.

Serving Hours:

LUNCH

Tue–Fri: 11:30 AM – 3:00 PM

Sat–Sun: 10:30 AM – 3:00 PM

DINNER

Tue–Thu: 5:30 PM – 10:00 PM

Fri–Sun: 5:30 PM – 11:00 PM

Closed on Monday

Food Allergy Notice:

Please be advised that food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, or fish. Inform our staff of any allergies or dietary restrictions, and we will do our best to accommodate your needs.

Evening Tiffin's & Snacks

Mysore Bajji

Deep-fried savory fritters made from spice self rising flour and yogurt

🟢🌿 \$16.00

Mirchi Bajji

Spicy and tangy stuffed chilli peppers, coated in a crispy chickpea flour batter.

🟢🌿 \$19.00

Egg Bajji

Hard-boiled eggs dipped in spiced chickpea flour batter and deep-fried until crispy

🟠🌿 \$19.00

Aloo Bajji

Slices of potato dipped in seasoned chickpea flour batter and deep-fried to crispy and golden.

🟢🌿 \$16.00

Tomato Bajji

Slices of tomato dipped in a spiced chickpea flour batter and deep-fried to crispy and golden.

🟢🌿 \$16.00

Vankaya Bajji (Egg Plant)

Deep-fried brinjal (eggplant) slices coated in a spicy chickpea flour batter

🟢🌿 \$16.00

Chicken Kheema Bajji

Crispy fritters made with spicy minced chicken coated in a flavorful chickpea flour batter

🟠🌿 \$20.00

Idly with Chicken Curry

Idly with chicken curry soft and spongy steamed rice fivespi lentils cakes along with chicken curry.

🟠🌿 \$21.00

Medu Vada with Chicken Curry

Crispy, savory lentil donuts served with a flavorful and spicy chicken curry.

🟠🌿 \$23.00

Dosa with Chicken Kheema

Crispy South Indian fivespi lentils cakes along with spicy minced chicken

🟠🌿 \$21.00

Chaat Flavours

Samosa Chaat

Crispy samosas topped with spiced chickpeas, yogurt, and tangy tamarind sauce.

🟢🌿 \$16.00

Aloo Tikki Chaat

Crispy potato patties served with chickpeas, yogurt, and tangy tamarind sauce

🟢🌿 \$16.00

Dahi Bhalla

Soft lentil dumplings soaked in creamy yogurt, topped with tangy tamarind chutney, spicy mint chutney, and a sprinkle of cumin and cilantro.

🟢🌿 \$16.00

Kale Palak Chaat

Crispy kale and spinach topped with yogurt, tamarind sauce, and a blend of spices

🟢🌿 \$18.00

Papdi Chaat

Crispy semolina wafers layered with tangy yogurt, spicy tamarind chutney, fresh onions, tomatoes, and a dash of chaat masala

🟢🟢 \$16.00

Veg Appetizer

Chilli Paneer

Crispy fried cottage cheese cubes in a sweet, spicy, and tangy sauce

🟢🔪 \$23.00

Jack Fruit Cutlet

Crispy patties made from tender jackfruit blended with spices and herbs

🟢🔪 \$23.00

Paneer Tikka

Marinated paneer cubes grilled to smoky perfection with spices and herbs

🟢🔪 \$26.00

Gobi 65

Crispy, spiced cauliflower florets fried to golden perfection

🟢🔪 \$23.00

Tawa Tofu

Pan-fried tofu cubes tossed with vibrant spices and vegetables

🟢🔪 \$23.00

Chilli Mushrooms

Spicy, stir-fried mushrooms with bell peppers in a tangy chili sauce

🟢🔪 \$21.00

Non Veg Appetizer Chicken

Chilli Chicken

Crispy chicken sautéed with bell peppers, onions, and green chilies in a tangy and spicy sauce

🔴🔪 \$23.00

Chicken 65

Spicy and crispy fried chicken bites seasoned with curry leaves, chili, and aromatic spices

🔴🔪 \$23.00

Chicken Tikka

Tender pieces of chicken marinated in yogurt and spices, grilled to perfection

🔴🔪 \$25.00

Chicken Malai Kebab

Tender chicken pieces marinated in a creamy mixture of yogurt, cream, and spices, grilled to perfection

🔴🟢 \$25.00

Tangdi Kebab

chicken drumsticks marinated in a blend of spices, yogurt, and herbs, grilled or roasted to tender perfection

🔴🔪 \$25.00

Tandoori Chicken

Juicy chicken marinated in yogurt and spices, cooked to perfection in a clay oven

🔴🔪 \$26.00

🟢 Vegetarian 🔴 Non Vegetarian 🟢 Medium Spicy 🔴 Hot Spicy

Tandoori Wings

Chicken wings marinated in a spicy yogurt-based mixture with Indian spices, cooked in a clay oven

🔴🔪 \$25.00

Non Veg Appetizer Lamb/Goat

Baby goat 65

Tender baby goat pieces marinated in a blend of aromatic spices, then fried to a crispy perfection, garnished with fresh curry leaves and green chilies

🔴🔪 \$29.00

Chilli lamb

Succulent lamb chunks stir-fried with bell peppers, onions, and a spicy, tangy sauce made from soy sauce and chili paste, finished with a hint of garlic and ginger

🔴🔪 \$29.00

Lamb Kali Mirch

Tender lamb cooked in a rich, peppery sauce with black peppercorns, garlic, and aromatic spices, garnished with fresh cilantro

🔴🔪 \$29.00

Goat chops

Juicy goat chops marinated in a blend of herbs and spices, grilled to perfection, and served with a side of tangy mint chutney

🔴🔪 \$29.00

Phatar Ka Gosht (lamb)

Slow-cooked meat in a rich, spicy gravy with a blend of traditional spices and tender chunks of lamb

🔴🔪 \$29.00

Goat Dilruba Ribs

Tender goat ribs marinated in a sweet and spicy blend of tamarind, honey, and aromatic spices, then grilled to perfection

🔴🔪 \$29.00

Goat Mumtaz

Succulent goat pieces simmered in a rich, creamy sauce with a blend of exotic spices, yogurt, and a hint of saffron

🔴🔪 \$25.00

Non Veg Appetizer Sea Food

Fish Paturi

Tender fish fillets marinated in a fragrant blend of mustard seeds, coconut, and spices, wrapped in banana leaves and steamed

🔴🔪 \$26.00

Apollo Fish

Delicate fish fillets seasoned with a blend of spices and herbs, then pan-fried until crispy and golden, served with a fresh lemon wedge

🔴🔪 \$26.00

Chilli Fish

Crispy fish pieces tossed in a spicy, tangy sauce with bell peppers, onions, and a touch of garlic, garnished with fresh cilantro

🔴🔪 \$26.00

Bengali Chingri

Sweet & succulent shrimp cooked in a rich, aromatic curry with mustard seeds, coconut, & a hint of turmeric, capturing the essence of traditional Bengali flavors

🔴🔪 \$27.00

🟢 Vegetarian 🔴 Non Vegetarian 🟢 Medium Spicy 🔴 Hot Spicy

Amritsari Fish

Fish fillets marinated in a blend of spices and gram flour, then deep-fried to crispy perfection.

🔴🔪 \$29.00

Golden Shrimps

Crispy, golden-brown shrimp coated in a light, crunchy batter and lightly seasoned

🔴🔪 \$27.00

Chilli Shrimps

Juicy shrimp stir-fried in a spicy, tangy sauce with bell peppers, onions, and garlic

🔴🔪 \$27.00

Pepper Shrimps

Tender shrimp sautéed with cracked black pepper, garlic, and a hint of lemon

🔴🔪 \$27.00

Curries - Veg

Palak Paneer

Tender cubes of paneer (Indian cottage cheese) cooked in a rich, spiced spinach gravy

🟢🔪 \$22.00

Paneer Butter Masala

Tender cubes of paneer (Indian cottage cheese) simmered in a rich, buttery tomato sauce

🟢🔪 \$22.00

Matar Paneer

Soft paneer (Indian cottage cheese) and sweet green peas simmered in a spiced tomato-based gravy

🟢🔪 \$22.00

Mix Veg Handi Kolhapuri

Kolhapur Dish, featuring a medley of seasonal vegetables cooked in a rich, aromatic gravy with a blend of traditional spices

🟢🔪 \$22.00

Malai Kofta

Curry of soft, creamy kofta balls (made from paneer and potatoes) simmered in a rich and velvety tomato-based sauce

🟢🔪 \$22.00

Kadai Aloo

Potatoes cooked with bell peppers, onions, and a blend of spices in a kadai (wok)

🟢🔪 \$22.00

Kadai Paneer

Cubes of paneer (Indian cottage cheese) cooked with bell peppers, tomatoes, and a blend of spices in a kadai (wok)

🟢🔪 \$22.00

Kaju Masala

Rich and creamy curry made with cashew nuts simmered in a spiced tomato and onion gravy

🟢🔪 \$22.00

Curries - Chicken

Chicken Maharani with Bone

Pieces of chicken on the bone, cooked in a rich and aromatic gravy with a blend of spices and herbs

🔴🔪 \$23.00

Butter Chicken Boneless

Tender boneless chicken pieces simmered in a creamy, buttery tomato sauce

🔴🟢 \$23.00

Andhra Chicken Curry

Curry from Andhra Pradesh, featuring chicken cooked in a robust, tangy sauce with a blend of regional spices

🔴🔪 \$23.00

Chicken Korma

Tender chicken pieces simmered in a mildly spiced sauce with yogurt, cream, and a blend of aromatic spices

🔴🔪 \$23.00

Chicken Kali Mirch

Aromatic chicken curry cooked with black pepper and a blend of spices

🔴🔪 \$23.00

Chicken Tikka Masala

Tender chunks of chicken marinated in yogurt and spices, then grilled and simmered in a rich, spiced tomato-based sauce

🔴🟢 \$26.00

Curries - Lamb/Goat

Kashmiri Lamb Korma

Tender pieces of lamb simmered in a rich, aromatic gravy made with yogurt, cream, and a blend of exotic spices

🔴🟢 \$29.00

Goat Curry Home Style

Tender pieces of goat meat simmered in a flavorful, spiced gravy.

🔴🔪 \$29.00

Goat Stew with Bone

Goat meat on the bone, slow-cooked with vegetables and spices in a hearty broth

🔴🔪 \$29.00

Goat Korma Hyderabadi Style

Tender goat pieces cooked in a fragrant sauce of yogurt, cream, and aromatic spices

🔴🔪 \$29.00

Bhuna Goat

Goat meat are sautéed with onions, tomatoes, and a blend of spices until the gravy thickens and coats the meat

🔴🔪 \$29.00

Pepper Goat Masala

Tender goat meat cooked with a generous amount of black pepper and a mix of spices

🔴🔪 \$29.00

Curries - Sea Food

Ajwaini Fish Masala

Fish marinated with ajwain (carom seeds) and spices, then simmered in a rich masala sauce

🔴🔪 \$26.00

Kadai Fish

Fish curry cooked in a kadai (wok) with bell peppers, tomatoes, and a blend of spices

🔴🔪 \$26.00

Fish Tikka Masala

Fish marinated in yogurt and spices, grilled to perfection, and then simmered in a creamy, spiced tomato sauce

🔴🟢 \$29.00

Prawns Masala Curry

Tender prawns cooked in a rich and spicy masala gravy with a blend of aromatic spices

🔴🔪 \$29.00

Kadai Prawns

Prawn curry cooked in a kadai (wok) with bell peppers, tomatoes, and a mix of spices

🔴🔪 \$29.00

Breads

Tandoori Roti

🟢 \$6.00

Achari Paratha

🟢 \$6.00

Butter Naan

🟢 \$6.00

Butter Roti

🟢 \$6.00

Kottimeera Paratha

🟢 \$6.00

Laccha Paratha

🟢 \$6.00

Masala Kulcha

🟢 \$6.00

Biryani's

Veg Dum Biryani

🟢🔪 \$23.00

Jackfruit Dum Biryani

🟢🔪 \$25.00

Paneer Dum Biryani

🟢🔪 \$25.00

Tofu Mushroom Dum Biryani

🟢🔪 \$25.00

Egg Dum Biryani

🔴🔪 \$25.00

Chicken Dum Biryani (bone in)

🔴🔪 \$26.00

Chicken Dum Biryani (boneless)

🔴🔪 \$28.00

Goat Dum Biryani

🔴🔪 \$29.00

Lamb Koftha Dum Biryani Kolkata style

🔴🔪 \$29.00

















Bezawada Boneless Chicken Biryani

🔴🔪 \$26.00


🟢 Vegetarian 🔴 Non Vegetarian 🟢 Medium Spicy 🔴 Hot Spicy

Fish Dum Biryani	  \$29.00
Shrimp Dum Biryani	  \$29.00

Kids Special

Mac& Cheese Rolls	  \$16.00
Veg Spring Rolls	  \$16.00
Cheese Sticks	  \$16.00
Chicken Strips	  \$19.00
Fish Fingers	  \$19.00
Baby Naan	  \$6.00
Butter Chicken Boneless Served with Rice/Baby Naan	  \$21.00
Pappannam (Dal Rice with Ghee)	  \$19.00

Lunch Specials

 11:30 AM to 3:00 PM

Unlimited Veg Thali Vegetarian dishes, including fresh curries, dal, rice, roti, and more. Served with pickles, salad, and dessert for a Wholesome rice	  \$28.00
Unlimited Non-Veg Thali Platter featuring a variety of flavorful non-vegetarian dishes, including chicken, mutton, and fish curries, paired with rice, roti, dal, and sides	  \$37.00
Executive Veg Thali Limited Vegetarian dishes including flavorful curries, dal, rice, roti, and seasonal sides. Served with salad, pickles, and a sweet dessert	  \$20.00
Executive Non-Veg Thali Limited Non Vegetarian dishes including chicken, mutton, and fish curries, complemented by fragrant rice, soft roti, dal, and sides	  \$24.00

Dessert

Royal Carrot Halwa with Rum & Raisin Ice Cream

Carrot halwa infused with ghee and cardamom, paired with a scoop of creamy rum and raisin ice cream

■ \$19.00

Mulberry Malai

Dessert of velvety malai (cream) infused with the tangy sweetness of fresh mulberries

■ \$16.00

Khubani-ka-Meetha

Hyderabadi dessert made with dried apricots stewed to perfection, served with a layer of creamy malai

■ \$19.00

Umm Ali with Gulab Jamun

Egyptian bread pudding is layered with nuts and raisins, topped with syrup-soaked gulab jamun

■ \$16.00

China Grass Pudding with Ice Cream

Delicate china grass (agar-agar), offering a smooth, jelly-like texture, perfectly paired with a scoop of creamy ice cream

■ \$16.00

Double-ka-Meetha

Hyderabadi dessert featuring bread soaked in rich milk, sweetened with sugar, and flavored with cardamom, saffron, and nuts

■ \$16.00

Fruit-ka-Meetha

Dessert made with a medley of seasonal fruits, gently cooked in a spiced sugar syrup with a touch of cardamom

■ \$16.00

Falooda with Saffron Kulfi

Treat combining the refreshing layers of falooda—sweet basil seeds, rose syrup, and vermicelli—topped with creamy saffron kulfi

■ \$16.00

■ Vegetarian ■ Non Vegetarian ■ Medium Spicy ■ Hot Spicy



Biryani

A Fragrant Journey Through Ancient India

Biryani is a legendary rice dish, a symphony of flavors and textures born in the royal kitchens of ancient India. This layered masterpiece features fluffy basmati rice, slow-cooked with succulent meat (chicken, lamb, or seafood), aromatic spices (think saffron, cardamom, and cloves), and sometimes vegetables or nuts. The result? A captivating aroma that fills the air and a burst of flavor in every bite.

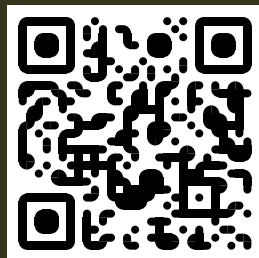
More than with a meal, Biryani is an experience. The slow-cooking process allows the spices to infuse the rice and meat, creating a depth of flavor unlike any other. Each region in India boasts its own unique Biryani variation, reflecting the rich culinary tapestry of the country. From the rich Hyderabadi Biryani, cooked in a sealed pot for a truly luxurious experience, to the coastal flavors of Kerala's Prawn Biryani, there's a Biryani waiting to tantalize your taste buds.

Embark on a culinary adventure through time. Biryani's origins can be traced back to the Mughal Empire, a period known for its cultural and artistic brilliance. As the empire flourished, so did Biryani, evolving with regional traditions and ingredients. Today, Biryani transcends borders, enjoyed and celebrated by people worldwide.

So, are you ready to experience the magic of Biryani? Take a bite and be transported to the vibrant streets of India, a land steeped in history and culinary artistry. Biryani is more than just a meal; it's a cultural ambassador, inviting you to explore the ancient wonders of India, one flavorful mouthful at a time.



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1069 NJ-18, East Brunswick, NJ 08816, United States.