



PLAN A FLAWLESS EVENT EVERY TIME GEET - REDISCOVER THE ART OF SPICE

Evolving Indian gastronomic cuisine ...come together at Geet
Window of the world in Indian culinary flavours
Food Becomes Beautiful Art.

Creating drama on a plate is achieved through the perfect combination of flavours, colours, tastes, aromas and textures. Excellent ingredients are the starting point. Our chefs delight in procuring original ingredients imported from the country of origin. As a complementary practice, the Geet chefs like to work with local farmers to obtain the local, organic products they need. One of our hotels even has its own nursery to produce the fresh essentials that make all the difference to each dish they serve.

Culinary innovation has always been at the heart of the Geet dining experience. In many instances, it has been a Geet that has introduced the city to exotic cuisines. Even the regional cuisines of India have surpassed their traditional borders. Favourite dishes from all over the subcontinent are reinvented at **Geet** with an emphasis on flavour and freshness, using lighter, healthier cooking techniques further introduces new techniques, organic produce and spices to reinvent Indian food with unusual creations and pairings.

Authenticity is paramount. Which has been custom blended exclusively for our guests, connoisseurs delight in recognizing their favourite sources. Wine aficionados will be torn between choice bottles on our wine lists. Even the chocolates in our desserts have a pedigree. Geet has been instrumental in setting the standards for Indian cuisine not just for the nation but internationally as well.

Winner of numerous accolades and internationally awarded, here Geet has the distinction of being the very first Indian restaurant to be so highly prestigious in society.

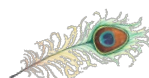
For the better part of 14 years Geet has been responsible for shaping the South African hospitality industry with some of the most successful restaurant concepts and foods.

Geet there is no end to the ways in which one can celebrate. Whether the event is personal or professional, once in a lifetime or once a quarter, we have an array of themes and catering options to make every occasion unique and memorable.

Catering is available for lunch, dinner, meeting breaks and cocktail parties, featuring a range of International and regional cuisines.

Props Used: Geet -scene includes the spice collage, windows of the world that depicts the region from where the cuisine originates,

PLAN A FLAWLESS EVENT EVERY TIME



FIRST IMPRESSIONS -VEGETARIAN

The Essence of Geet is a Journey through India
"SHAKAHARI"

At Geet we always source and utilize organic sustainable products and never source endangered species for our menu. Thus Geet is not a simple meal but a ceremony. First the "TASH-T-NARI" is passed around so that you can wash your hands, and it would be **sacrilege** to use anything but your fingers to eat this meal. People sit in **fours** to eat this meal, which is considered **auspicious**.

RECOMMENDED WINE PAIRING:

RICKETY BRIDGE MERLOT -SPRINGFIELD ESTATE "THE WORK OF TIME" LA MOTTE MILLENNIUM BORDEAUX BLEND, HAUTECABRIERE CHARDONNAY/PINOT NOIR

PUNJABI SAMOOSAS - PUNJAB

Delicate mix vegetables mashed and spiced, stuffed in homemade pastry and deep fried till golden
R45.00

CRISPY VEGETABLE CHILLI – GEET

Garden fresh vegetables sautéed in Schwann sauce
R65.00

SHABNAM KE MOTI DHINGRI

Large button mushrooms stuffed with paneer, marinated in a cheesy mixture, with cashew nuts skewered and grilled to perfection.
R65.00

CORN AND RAJMA TIKKI

Home-made paneer, potato, sweet corn, kidney beans heavenly spiced with herbs and spices rolled in black sesame seeds
R65.00

GADHU TIKKI

Mashed Butternut, sweet potatoes and flavoured with aniseed rolled in a pâté and pan- grilled
R65.00

ONION BEETROOT TANGLE.

Sliced onion and beetroot in chefs specialty spice deep fried and laced with creamy beetroot sauce
R65.00

PESHAWARI CHOLE TIKKI

Peshawar chole is a popular dish marinated with authentic chef's spices
R65.00

ARBI AND BEETROOT KI TIKKI- GEET

Delightful little pan fried rounds of beetroot, sweet potato and corn served with riata
R65.00

OLIVE TIKKI

Black olives marinated in sweet potato and creamy homemade cottage cheese with herbs and spices on olive chutney and chopped shallots.
R70.00

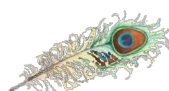
BAISAKHI TIKKI

Beetroot Baisakhi Paneer Tikka Bhurji, Pumpkin Mousse, Roasted on a bed of soil green peas
R75.00

MANGO PANEER TIKKA

Home-made cottage cheese marinated in yogurt and mango chutney with herbs and spices and Char- grilled laced with peas and cumin scented diced potato
R120.00

Prices are subject to change without prior Notice



FIRST IMPRESSIONS - TANDOORI KEBABS

Palate pleases from India a royal delight with gourmet culinary delight
"Maansahari" (non-vegetarian)

The traditional clay oven is truly the heart of all Indian barbeque. All our tandoor's are served on a sizzling bed or onions in a traditional skillet, or perfectly plated. Accompanied with a selection of signature kebab contemporary variations of our signature sauce

RECOMMENDED WINE PAIRING:

SPRINGFIELD "LIFE FROM STONE" SAUVIGNON BLANC LEOPARDS LEAP SAUVIGNON BLANC, SARONSBURG VIOGNIER RICKETY BRIDGE SHIRAZ, DIMERSDALE MERLOT

RECOMMENDED WHISKY PAIRING:

SMOKEY LAGAVULIN, OBAN, DALWHINNIE, AND TALESKAR (SINGLE MALT)

KOKUM RESHMI KEBAB

Chicken yogurts and cream stuffed with pannier and rolled in creamy saffron source
CHICKEN- R75.00

OLIVE CHICKEN TIKKA-GEET

Chicken marinated with herbs and spice with Black olive sorbet,
CHICKEN- R75.00 PRAWN – R155.00

DILLKHUSH KEBAB – LAHORE

Chicken marinated in sweet and sour spicy herbs stuffed with melt in your mouth cheese and char grilled
CHICKEN- R75.00 PRAWN – R250.00

PESTO KEBAB –NORTH INDIA

Basil and pine nut flavoured with silky smooth cashew marinated
CHICKEN- R75.00 LAMB- R95.00 PRAWN – R175.00

ANARKALLI KEBAB – KERELA

Meat kebabs with pomegranate morel flavour napped pawa tempered in mustard seeds
CHICKEN- R75.00 LAMB- R95.00 PRAWN – R175.00

ZAFFRANI TIKKA

Chicken marinated with saffron, spices and hung curd char grilled layered on a bed of beetroot soil
CHICKEN- R75.00 FISH – R145.00 PRAWN – R175.00

DAKHAN IKEBAB -SOUTH INDIA

Marinated in mustard curry leaves, coriander, coconut, ginger and garlic
All kebabs has the price in its own category below
CHICKEN- R75.00 FISH – R145.00 PRAWN – R175.00

KASUNDI - GEET TIKKA

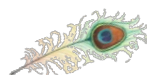
This recipe is all about getting the marinating right. A mix of chillies, masala's, ginger-garlic paste and hung curd infused in tender chicken tikkas that are roasted golden on the grill.
CHICKEN- R75.00 LAMB- R95.00

KHAPTA KEBAB – NOTH INDIA

Boneless meat marinated with herbs and spices –laced with homemade spicy cheese source on a bed of peas
CHICKEN- R75.00 LAMB- R95.00

PEPPER KEBABA – NORTH INDIA

Marinated in mustard mix sweet peppers, coriander, coconut, ginger and garlic and saffron scented and char grilled
CHICKEN- R75.00 LAMB- R95.00 FISH – R140.00 PRAWN – R175.00



TANDOORI KEBABS

AN INDULGENT COLLECTION OF THE BEST QUORUMS, QUALIA'S, SALANS AND KEBABS THAT THIS COUNTRY HAS TO OFFER, THE MENU AT KEBABS AND CURRIES HAS BEEN BROUGHT TOGETHER WITH A GREAT DEAL OF CARE AND ATTENTION TO THE INTRICACIES OF BALANCING FLAVOURS. AT THIS RESTAURANT, YOU ARE BOUND TO FIND YOUR ABSOLUTE FAVOURITES FROM ACROSS INDIA

RECOMMEND WINE PAIRING:

PAUL CLUVER ELGIN MEINERT "THE GERMAN JOB" RIESLING STELLENRUST "TIMELESS" CEDEBERG MERLOT SHIRAZ -RHÔNE STYLE RED BLENDS

RECOMMEND WHISKY PAIRING:

TALISKAR- CLYNELISH-GLEN FIDHICH FULL FAMILY - JOHNNY WALKER FAMILY

NAWABI ARBI KEBAB- DELHI

In times of the Nawabs kebabs is royalty food. This kebab is marinated in old royal spices and char grilled. Napped and tempered in mustard seeds

ALL kebabs has the price in its own category below

CHICKEN- R75.00 LAMB- R95.00 FISH – R140.00 PRAWN – R175.00

CHATPATA KEBAB – MUMBAI

Lemony mint and cashew nut paste, tempered with herbs and char grilled
Napped with Sautéed onions and seasonal Corn and organic greens

ALL kebabs has the price in its own category below

CHICKEN- R75.00 LAMB- R95.00 FISH – R140.00 PRAWN – R175.00

MIELIE JULIE SEEKH KEBAB

Chicken or lamb and mince marinated mixed herbs and mixed peppers and char-grilled.
CHICKEN- R75.00 LAMB- R95.00

TAWE KEE CHAMPEN LAKHNAWI

Mulwarra lamb chops in fennel and pepper marinade, meat pulao, korma sauce, Bombay bhajji
Lamb chops Pot- roasted and braised slowly in well balanced spices.
Infused spices with cardamom, cinnamon and bay leaves marinated in hung curd.
LAMB - R129.00

JAL TARANG TIKKA- GOA

Calamari, crab, mussels, and prawn marinated with sweet potato heavenly spiced with chefs specialty and deep fried topped with seafood mashed pate with mustard seed
SEAFOOD Mix - R109.00

BHATTI DA MURGA PINDI -WALA- PUNJAB

Bhatti da Murg is a gem from the streets of Punjab where the chicken is cooked on a charcoal grill. These chicken legs marinated overnight in fine spices will just melt in your mouth.
CHICKEN - R85.00

BANJARA KEBAB- GEET

A marriage of chicken and lamb pre-marinated with jalapeno, herbs and spices, steamed in a bag. Char-grilled with cheese and then cooked in the tandoori oven
COMOBO – KEBAB R75.00

TOMATO-OLIVE CHICKEN

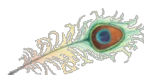
Chicken marinated tikka, black olives, tamarind sauce with creamy, ginger, garlic paste.
CHICKEN - R75.00

GEET KHUSH KEBAB

Chicken marinated in creamy ginger, garlic paste, stuffed with paneer rolled in white creamy sauce
CHICKEN - R75.00

SABZI KI BAHAR

Let food be your medicine and medicine be your food.



MAIN COURSE - VEGETARIAN- SHAAKHAR

"There is more pleasure in making a garden than in contemplating a paradise."
In Peshawar, the Tandoori cuisine of the north-west frontier of India, finds a new meaning.
The haunt of every celebrity passing through.

RECOMMENDED WINE PAIRING:

BOSHANDAL RED - VERGELEGEN "RESERVE" SEMILLION SARONSBERG VIOGNIER - BOSCHENDAL CLASSIC
BLANC DE NOIR - GRAHAM BECK "THE GAME RESERVE"

KOLHAPURI VEGETABLES

Kolhapur vegetables as the name suggest, is a popular dish of Kolhapur city which is located in the South-west corner of Maharashtra. It's an eclectic mix of vegetables with desiccated coconut and is traditionally known to be spicy.

R90.00

KHATTI SUBZI KA SALAN

Hyderabad's 400-year-old culinary history, like its culture, is unmatched by any other state in India. Of all the cuisines, Hyderabad is the only one in the sub-continent that can boast of a major vegetarian section

R90.00

PESHAWARI CHOLE- PUNJAB

Peshawar chole is a popular chickpea curry.

R90.00

CHAINSOO – NOTHERN INDIA

Chainsoo is a traditional pahadi recipe made using ground kali (black) dhal and butter- nut with a strong taste of coriander and garlic.

R90.00

MALAI CHENA – PUNJAB

Home-made chena balls with mushrooms simmered in a methi malai pyaze gravy

R90.00

DHAL PANJRANTJI – GEET FUSION

Combination of lentils and yellow dhal fussed braised in garlic and spinach puri

R90.00

KATLI - PUNJAB

Pan fried aubergine stuffed with homemade cottage cheese and butter -nut; smoked chilli chutney
This Punjab dish is simple, healthy and yet has its own fascination.

R90.00

GOLI MASALA - PUNJAB

Organic greens steamed and mashed stuffed with home-made cheese in saffron sauce

R90.00

ALOO TAMATAR JHOL- NORTH INDIA

Aloo jhol is a dish from the uttar pradesh cuisine

R90.00

AWADI KOFTA MASALA – AMRITSAR

Creamy cottage cheese dumplings, stuffed with vegetables, nuts and raisin gravy

R115.00

DAL MAASH QILA MUALLA

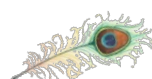
Split green moong lentils, slow cooked with spinach, fresh ginger, green chillies and tempered with white cumin seeds. A recipe dating back to the kitchens of Begum Zeenat.

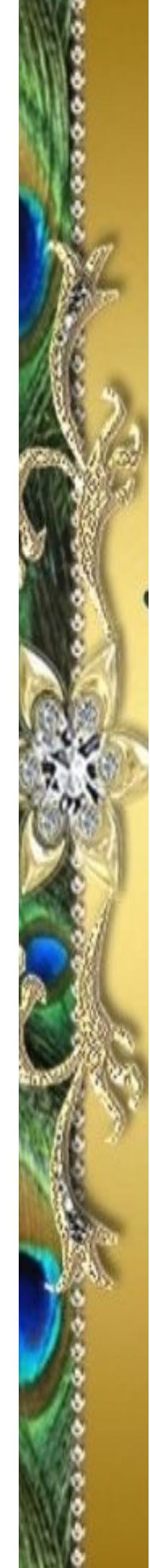
R90.00

RECOMMENDED WINE PAIRING:

SPRINGFIELD "WHOLE BERRY" - - VREDE EN LUST THE RED LADY - GUARDIAN PEAK FRONTIER
NEETHLINGSHOF SIX FLOWERS - NEETHLINGSHOF GEWURTZTRAMINER

DAHI ALOO - MUMBAI





Sharing a family recipe of Punjabi dhai aloo a delicious potato dish
R90.00

AMRITSAR APRICOT KOFTAS IN KORMA SAUCE

Juicy apricots stuffed with a melange of spices and nuts in potato and paneer, to render a spell binding aroma. Its exotic taste will linger on in your senses.

R115.00

MUSHROOM DUXELLE- MUMBAI

Mushrooms stuffed with pannier and cashew nut, laced in a makhni sauce.

R125.00

PANEER NIMBU PAYZA – BENGALI

Cottage cheese in lemon, lime scented with delicate onion and tomato gravy.

R125.00

GAJALI MASOORI - HIMALAYA

Spinach puree, homemade cottage cheese and green peas

Most exotic of the herbal India, traditionally ever green state warm lashes of vegetables.

R125.00

SHABNAM MALAI PANEER MASALA – AMRITSAR

Mushroom and cottage cheese pannier with delicate blend of clotted cream and herbs.

R125.00

PATALASHAIHI KHADIA PANEER

Homemade cottage cheese simmered in onion and tomato gravy accentuated with coriander, seeds and pounded black peppercorns

R125.00

PANEER LAVANG LATIKA

Cottage cheese escallops stuffed with creamy khoya and mixed nuts, finished in a smooth fresh tomato and cashew nut based gravy.

R125.00

KHUBANI AUR SUBZ KOFTE KA SALAN

Dry apricot dumpling's cooked in light yoghurt, red chilli and cashew nut based gravy

R125.00

SAUNFIA CHAMAN - KASHMIR

, Dish up pieces of fried pannier in slow cooked tomato gravy flavoured with aniseed.

R125.00

RISTA SHAM SAVERA GREENS – DEHRADHUN

Chef's speciality homemade cottage cheese cooked in tomato saffron, creamy gravy and spinach.

R90.00

SOUPS

BASIL TOMATO SOUP

SAFFRON CHICKEN SHORBA

GINGERY LAMB SHANK REDUCTION SHORBA

BROCCOLI, STAR ANISE SCENTED PRAWN CORN SOUP

LIGHT SHADES – VEGAN

RAJASTHAN

JEEMAN MAIN COURSES FROM RAJASTHAN

In Rajasthan, the Maharajas referred to main courses as Jeeman which is always characterized by a unique flavour drawn from the simplest and the most basic ingredient transformed into flavourful delicacies.

RECOMMENDED WINE PAIRING:

RICKETY BRIDGE MERLOT -SPRINGFIELD ESTATE"THE WORK OF TIME" LA MOTTE MILLENNIUM BORDEAUX BLEND - SARONSBURG SHIRAZ

KASHMIRI DUM ALU

Potato cubes cooked in a tomato cream base and flavoured with coriander.

R90.00

KABULI CHANA MASALA

Chick peas cooked in an onion and tomato based sauce with garam masala

R90.00

DHAL MAKHNI

Black lentils cooked with fresh herbs and spices, sautéed and finished with fresh coriander

R90.00

VEGETABLE BEGAM BEHAR

Delicate with mashed mixed vegetable balls cooked in tomato sauce.

R90.00

MALAI DAR SAAG

Spinach puree simmered in lashings of green, chilli and garlic finished with fresh coriander.

R90.00

BRINJAL WITH ALOO OR PEAS OR MUSHROOM

A potent fusion of potatoes and aubergines simmered in a flavour some curry gravy

R90.00

CHAINSOO – NORTHERN INDIA

Chainsoo is a traditional pahadi recipe made using ground kali (black) dhal and butter nut with a strong flavour of coriander and garlic.

R90.00

GAJALI MASOORI - HIMALAYA

Spinach puree, home-made cottage cheese and green peas

Most exotic of the herbal India, traditionally ever green state warm lashes of vegetables

R115.00

DHAL SULTANI – MULTAN

Yellow lentils tempered in zesty garlic and herbs and spices, to perfection.

R85.00

MILONI TARKARI

Seasonal vegetables cooked with onion, tomatoes and tempered with mustard seeds

R90.00

RAJMAH MASALA

Punjabi specialty of red kidney bean cooked with onion and tomato

R90.00

AUBERGINE AND GREEN CHILI SALAN- GEET

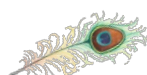
A twist to the Hyderabad mirch ka salan, this one is made with aubergines, coconut and poppy seeds.

R90.00

MASTER PIECES -THE WORLD OF CURRY LOVERS

QORMA, QALIYAN, SALAN, NEHARI & DO PYAZA

In Awadhi cuisine main courses are referred to as korma, qaliyan, salan, nehari & do pyaza, where Qorma is gravy with a dominant base of nuts . Salan, means cooking of vegetables and meat together. Meat which is simmered overnight in its own stock is known as Nihari, whereas in Do Pyaza preparation, onions are used twice during the different phases of cooking and Qaliyan has a strong flavour of nuts.



“ALL NEW INTRODUCTIONS”

RECOMMENDED WINE PAIRING:

SPRINGFIELD ESTATE “THE WORK OF TIME” LA MOTTE MILLENNIUM BORDEAUX BLEND - NEIL ELLIS
“GROENEKLOOF” SAUVIGNON BLANC, HAUTECABRIERE CHARDONNAY/PINOT NOIR

MAIN COURSES - FROM AWADH

LABABDAR- UTRACHAL

Traditional Mughlai meats in creamy tomato with fenugreek.

PATIALASHAHI - PATIALA'

One of the popular dishes from Patiala's repertoire is Patiaslashahi meat. Boneless chunks of meat are cooked in tandoor then cooked on tawa with a curry. Result is a flavourful semi dry lamb preparation with flavours from tandoor.

GHASSI- RAJASTHAN

Coriander seeds, cumin seeds, peppercorns and fenugreek seeds are sautéed till fragrant. Switch off the heat and cool down to room temperature.

AMBOTIK - GOA

Prawns in vodka sauce recipe - Prawns sautéed in butter and lemon flavoured vodka added for that special touch. Cooked in a flavourful spicy ambotik masala.

DALCHA - HYDERABAD

A famous meat curry from Hyderabad. It is made with yellow lentil of host of spices.

JAISALMAR - NORTHERN INDIA

Traditional northern India, deboned meat spiced with ground chilli and coriander; simmered in reduced Creamy gravy

MEIN MOLI - GOA

CHADNI CHOK - DEHLI

Free range chicken fillet in onion, tomato, garlic and creamy gravy, served on spiced tossed julienne seasonal vegetables

AANGARA ALU - FUSION

Mashed potatoes marinated in herbs and spices tossed in meats of your choice and served with a satin gravy

SINGAMPURI MASALA - HYDERABAD

Version of Hyderabad tawa meat pieces marinated in curd, cream and freshly ground garam masala. Topped with a sizzling tempering of red chillies and coriander laced on olive penne

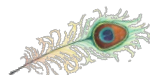
CHICKEN- R135.00 LAMB - R175.00 OSTRICH - R135.00 PRAWN - R175.00 FISH -R175.00


All the above choices are in the price above, please ask your server for the variety of meat

KHORMA, SHORVA, KALIYA, MURGH AUR MACCHLI MAIN COURSES FROM HYDERABAD

In Hyderabad cuisine main courses are referred to as khorma, shorva, kaliya, murgh aur machli, where Korma means sautéing of meat with brown onion and nuts. Shorva is a curry with a very thin consistency made with raw onions. Kaliya is gravy which consists of fenugreek, mustard oil and turmeric. Chicken is referred to as Murgh and fish as Machli.

RECOMMENDED WINE PAIRING:





WARWICK "THE FIRST LADY" CABERNET SAUVIGNON DIEMERSDAL SYRAH SHIRAZ MEINERT "PRINTERS INK" SHIRAZ
ANTHONI RUPERT "OPTIMA" VREDE EN LUST MOCHOLATE MALBEC

BALCHAO – KERELA

Traditional spices with coconut cream. The recipe originates from the Royal kitchens of Kerela.

KASUNDI – KASHMIR

A popular ingredient in Bengali cuisine, Kasundi mustard and a tinge of yogurt.

GONGURA MAMSAM - ANDHRA PRADESH

Venture into the heart of Andhra Pradesh to unearth a cuisine which is reputed to be the spiciest of all! A spicy Andhra mutton curry

MALVANI MASALA - MALVAN

Meat cooked in coconut gravy and a spicy malvani masala. A stimulating curry made malvani style.

LEKALI – NEPAL

Meat cooked to perfection amid sizzling hot spices with beautiful golden, crown of with apricots and shallots

DUERELI – NEPAL

Slow - cooked meat in saffron and onion gravy with a trio of peppers

LAL MAAS KA MOKUL- RAJASTHAN

A creative chef's recipe where it is first roasted and then the shreds are tossed with a host of spices, yoghurt and almonds

CHUKKANDAR – NORTHERN INDIA

Traditional northern India, deboned meat spiced with ground chilli and coriander; simmered in reduced gravy with shredded beetroot and caramelised shallots.

KHASMIRI NALLY GOSHT- NORTH INDIA

Chef's delicacy of lamb on the bone cooked in thick onion gravy with saffron and roasted garlic
LAMB– R175.00-

SIKHANDARI RAAN - LACKHNOW

Lamb shank marinated in Kashmiri chilli, ground coriander, and yoghurt and garam masala, lightly smoked and roasted slowly over night, served with creamy black lentils.

R180.00

NAWABI TAVA

Chicken and prawns cooked with tomatoes, onions and aromatic spices, served sizzling

R180 .00

CHICKEN- R145.00 LAMB – R175.00 OSTRICH – R135.00 PRAWN – R175.00 FISH - R175.00

All the above choices are in the price above, please ask your server for the variety of meats

Prices is subject to change without notice

TAWA TAK- KA- TAK

All meals has the price in its own category below

TAWA TAK-A-TAK dishes cooked on the griddle (The Tawa). The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favourite, these dishes are all served to your table on a traditional tawa. We employ the iron griddle for cooking, using the Tak-a-Tak method- One of the finest techniques of cooking in Indian Cuisine

"GOLDEN OLDIES CURRIES MASTERED AND NEVER FORGOTTEN"

RECOMMEND WINE PAIRING:

WARWICK "THE FIRST LADY" CABERNET SAUVIGNON - MEERLUST RUBICON- RUST EN VERDE ESTATE VINEYARD
MERLOT - ANTHONIJ RUPERT CABERNET SAUVIGNON - SPRINGFIELD ESTATE "THE WORK OF TIME"



TAK- KA- TAK KA ALLEPY CURRY-- KERELA

A South Indian style preparation of meat cooked in coconut milk tempered with mustard seeds, curry leaves, soured with amchur (sundried mango powder) and tamarind

TAK- KA- TAK KA KOLMINA PATIO

A Parsi shrimp's curry with sharp chillies, sweet jaggery, tamarind and a lemon squeeze.

TAK- KA- TAK KA VAISHAKI CHAPLA KOORA

Spicy fish curry with chillies and sesame seeds. An Andhra delicacy.

TAK- KA- TAK KA AACHARI MASALA-- MULTAN

Charcoal oven grilled morsels of meat pre marinated with special pickling spices Cooked in tomato onion gravy

TAK- KA- TAK KA KANYAKUMARI - KANYAKUMAR

Boneless meat cooked in tomato gravy, layered with paneer in basil gravy and in cheese. Multan is known as the City of Saint. Multan is famous for its sugar cane, mangoes, citrus and fruits

TAK- KA- TAK KA SALAN - SIALKOT

Classic curry with yoghurt, chillies and ground lentils

TAK- KA- TAK ANDHRA MADRAS - TAMIL NADU

Simmered in coconut cream and finished in fresh coriander and coconut

TAK- KA- TAK BUTTER MAKHNI - NORTH INDIA

Char grilled boneless meats cooked in butter and satin smooth tomato creamy gravy

TAK KA TAK MASALA- SOUTH INDIAN

Piquant taste of boneless of meat cooked with green pepper and mushrooms

TAK- KA- TAK ROGAN JOSH - DELHI

Succulent pieces of meats cooked in a saffron and onion gravy

TAK- KA- TAK BADAMI -MULTAN / HYDRABAD

Tender boneless meat cooked in crushed almond and cashew nut cream sauce tenderly spiced North Indian cuisine centres on meat dishes much more than any region in India

TAK- KA- TAK MALAI MILAN CHELLO - MULTAN

Mouth melting morsels of boneless meats laced with cream, cardamom and cheddar

TAK- KA- TAK CORIANDER SCENTED CURRY WITH APRICOTS- KERELA

Authentic yellow curry paste used in a wide variety of dishes simmered in curry leaves, cooked with apricots

TAKA -KA -TAK CHOLE,

Boneless chicken cooked with cheek pea's aubergine in almond paste

CHICKEN- R145.00 LAMB- R175.00 OSTRICH- R145.00 PRAWN- R175.00 FISH - R175.00

All the above choices are in the price above, please ask your server for the variety of meats Kindly Note due to inflation and market price some ingredients could be so prices in menu could vary from time to time .Prices is subject to change without notice

TAWA TAK- KA- TAK

“At Geet we always source and utilize organic sustainable products and never source endangered species for our menu.” Thus Geet is not a simple meal but a ceremony, first the "TASH-T-NARI" is passed around so that you can wash your hands, and it would be **sacrilege** to use anything but your fingers to eat this meal. People sit in **fours** to eat this meal, which is considered **auspicious**

RECOMMENDED WINE PAIRING:

RUPERT & ROTHSCHILD "CLASSIQUE" - STELLENRUST "TIMELESS" PAUL CLUVER "VILLAGE" KEN FORRESTER "PETIT"
GHOST CORNER

RECOMMEND WHISKY PAIRING:

SMOKY LAGAVULIN, OBAN, DALWHINNIE, AND TALESKAR (SINGLE MALT)

TAK KA TAK RAARIYHA LAMB SHANK

Marrow filled lamb cooked with mince stock, flavours and char-grilled onions rich in cloves, black cardamom and cinnamon which is added in minuscule quantities to bring out rare
R180.00

TAK KA TAK DHOI – DELHI

Tender boneless cubes braised in cumin, mustard seeds with thick yoghurt and pungent saffron. Flattered paneer kofta in a onion gravy and dressed with roasted nuts

TAK -KA -TAK SEYAL- MAHARASHTRA

Cubed meat cooked slowly in its own juices with caramelised onions and ripe tomatoes, spiced with ground coriander, cumin and ajwain. This is a speciality from Maharashtra, a signature dish of the Sindhi community.

TAK -KA -TAK ROLMOL – NORTH INDIA

Meat cooked in special tomato gravy, and fig and honey combination.

TAK- KA- TAK KALUNJI AND SESAME - MAHARASHTRA

Meat cooked in special tomato gravy, and sensuous sesame paste combination.

TAK KA TAK NOORGEHANI - LAKHNOWI

Boneless chicken cooked in onion and tomato with red wine and spiced with coriander.

TAK- KA- TAK KOLIWADA MASALA - MAHARASHTRA

An authentic Maharashtra dish cooked in a light onion, garlic and ginger and tomato homemade gravy.

TAK KA TAK NADAN CHEMEEN CURRY – KERELA

Malabar shrimp curry with coconut, curry leaf, ginger and fennel.

TAK KA TAK MOONGDHANI – MULTAN

Juicy apricots, apple and coconut make these pieces of mouth-watering meats with lashing are of cream. Multan is known as the City of Saints. Multan is famous for its sugar cane and mangoes

ALL TAKA -KA -TAK

CHICKEN- R145.00 LAMB- R175.00 OSTRICH- R145.00 PRAWN- R165.00 FISH – R165.00

All the above choices are in the price above, please ask your server for the variety of meats. Kindly Note due to inflation and market price some ingredients could be so prices in menu could vary from time to time **Prices is subject to change without notice**

KING OF BRYANIS

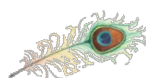
BIRANJ - BIRYANI


Biranj is a term referred to as 'Biryani', which means fried before cooking. It was brought to India by 'Taimur the Lame' in the 14th century from Persia. The humble rice dish made its way to the shahi bawarchi khana, where it combined with the Indian pulao to transform into the stately biryani eaten all over the world.

RECOMMENDED WINE PAIRING:

WARWICK "THE FIRST LADY" CABERNET SAUVIGNON SIMONSIG –KAAPSE VONKEL BRUT NV
ATARAXIA SAUVIGNON BLANC – SIMONSIG GEWÜRZTRAMINER STEENBERG MERLOT

DUM KI BIRYANI





Meat and basmati rice cooked together in a sealed pot with yoghurt and mint.
Scented with cardamom in Dum masala served with raita.

VEG- R120.00 CHICKEN- R135.00 OSTRICH- R145.00 LAMB- R165.00
PRAWN- R175 .00 FISH- R155.00

AWADH BIRYANI

Choice of your meat marinated in chef's northern Indian herbs and spices and cooked to perfection

VEG- R120.00 CHICKEN- R135.00 OSTRICH- R145.00 LAMB- R165.00
PRAWN- R175 .00 FISH - 155.00

NEPALESE BIRYANI

Succulent, lamb, Chicken and prawns cooked in saffron. Basmati scented, rice served with raita
In India Hyderabad is the food lover paradise, and Dum Biryani is one of the most popular dishes in this paradise.

R185.00

GARDEN OF GEET SALAD - VEGETABLE NIRVANA

How can you tell a chilli bean from a regular bean? The chilly one wears a shawl.
Vegetables; be tender and sweet, for tomorrow I may have to eat them. When is a cucumber like a strawberry? When one is in a pickle and the other is in a jam.

GREEK SALAD

A rough country salad of juicy tomatoes, crisp cucumber, sliced onions, green pepper,
Feta cheese and black olives.

R40.00

PAPAYA SALAD

Geet's famous papaya salad, tossed in date and tamarind sauce with crunchy cashew nuts,
Fresh lemon grass and sesame seeds

R40.00

SOFT HUES -TONGUE TEASERS

Riata is a side dish in Indian cuisine which is made by blending thick yoghurt with various fruits,
vegetables, and spices. Riata is both cooling and spicy, with the yoghurt soothing the mouth while
eating spicy food, while the chillies which are frequently used in Riata keep the taste buds on their
toes.

CUCUMBER RIATA

Yoghurt, with garden fresh cucumber lightly spiced with chat masala.

R30.00

APPLE, POMEGRANATE AND ALMOND RIATA

Yoghurt, with garden fresh apple, almonds and pomegranate juice spiced with chat masala.

Kindly Note due to inflation and market price some ingredients could be so prices in menu could
vary from time to time **Prices is subject to change without prior notice**

FROM THE RICE FIELD

COCONUT PULAO

Aromatic basmati rice sprinkled with toasted coconut and fresh fragrant coriander

R 30.00

LEMON PULAO

This rice is inspired by the South Indians. Soft basmati rice drizzled in lemon and mustard seeds

R 30.00

CORIANDER PULAO

Basmati rice cooked and laced with coriander and curry leaves

R30.00

MUSHROOM PULAO

An excellent marriage of soft rice cooked in mushroom and spices “excellent”
R 50.00

BURNT GARLIC PULAO

Basmati rice cooked and laced with coriander and curry leaves and olive oil burnt garlic
R 40.00

PESHAWARI PULAO SIGNATURE

Basmati rice cooked with sweet tutti fruity, dried fruit and nuts
R 40.00

MOTI PILOE

Rice cooked with green garden peas and cheek pea’s coriander scented
R 40.00

SAFFRON PULAO SIGNATURE

Basmati rice cooked and laced with coriander and saffron
R45.00

CRISPY VEG FRIED RICE - SIGNATURE

Basmati rice cooked and laced with coriander with seasonal crispy vegetable’s in schwezan.
R55.00

PANEER PILOE RICE - GEET

Basmati rice cooked and laced with coriander with seasonal creamy cottage cheese in malia sauce with apricot
R55.00

AMRITSARI PULAO

Basmati rice cooked with seasonal paneer, tutti fruity and ginger
R50.00

BASIL/ DILL / ROSEMARY PULAO SIGNATURE

Rice cooked and laced with one of your choice of herbs (basil/dill/rosemary)
R 45.00

All the above dishes can be tailored as per request

Please note the following sharing charges will be at R45.00 per person.

All rice is ordered separately, some dishes may contain traces of nuts. Please ask your server, If there are any dietary requirements please inform us. All foods are strictly hallal.

Prices are inclusive of 14% VAT. A discretionary 10% service charge will be added to your bill for tables over 6 and above and 15% for tables of 14 and above. Prices are subject to change prior notice. Please note that from time to time certain dishes or ingredients are restricted due to market. Prices is subject to change without prior notice

BAKED CANVAS BASKET - NAAN BREAD

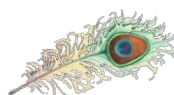
Let food be your medicine and medicine be your food.

Naan is an essential accompaniment to hot meals. It is considered as a staple food in South and Central Asia. During Mughal times, Naan was a popular breakfast food and was eaten with kebabs. Geet’s Naan bread is baked in a beehive shaped clay oven and it comes in a large variety of flavours.

KHAMIRI NAAN

Homemade bread made from fermented dough layered in almond, raisin and cashew nut.
R30.00

KEBABERIGE NAAN





Fresh fluffy bread from fermented dough stuffed with cheese, garlic, kalunji and coriander.
R 30.00

CHURI NAAN

Homemade bread made from fermented dough layered flavoured with coconut.
R 30.00

ROGNI NAAN

Enriched homemade bread from fermented dough flavoured in sesame seeds.
R 30.00

GARLIC & OLIVE NAAN

Unleavened bread topped with olives and garlic, baked to perfection.
R 30.00

HONEY & CORIANDER KULZZA

Fresh fluffy bread topped with a sweet spread of honey, coriander and onion seeds, baked crisp
R 30.00

PESHAWARI NAAN

Unleavened bread stuffed with dried fruits and raisins baked to a succulent sweetness
R 40.00

JALAPEÑO NAAN

Enriched homemade bread from fermented dough and flavoured with jalapeño.
R 30.00

MASALA CHEESE & TOMATO NAAN

Unleavened bread stuffed with cheese and tomato and onion.
R 40.00

RUMALI ROTI

The name rumali roti means handkerchief bread. Extremely thin bread, served folded “excellent”
R 30.00

SAFFRON NAAN

Enriched homemade bread from fermented dough and flavoured coriander and saffron
R 30.00

MIX PEPPER AND FETA OLIVE NAAN

Enriched homemade bread from fermented dough and flavoured coriander and feta and olives
R 40.00

CHEESE CHILLI AND CORN

Enriched homemade bread from fermented dough and flavoured with coriander laced with chilli corn and cheese with coriander
R 30.00

BADAMI NAAN

Enriched homemade bread from fermented dough and flavoured crushed almonds and raisins
R 30.00

MEETHA - DESSERTS

The Indian royals referred to Desserts as Meetha. They were an indulgent lot and quite naturally, their penchant for luxury extended to their cuisine. Most of them had a prominent sweet tooth and unlike their western counterparts, they did not eat their sweets to close their meal, but instead ate at the beginning or alongside.

GOOLUB JAMMON

Home-made reduced milk flavoured with cardamom and milk deep fried slip in saffron syrup.
R45.00

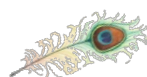
APRICOT GOOLUB JAMMON

Homemade reduced milk flavoured with cardamom and milk deep fried slip in saffron syrup.
R45.00

CHOCOLATE GOOLUB JAMMON

Homemade reduced milk flavoured in cardamom and milk deep fried slip in saffron syrup.

The above Desserts can be served with malai kulfi ice cream ask your server



R45.00

CHOCOLATE SAMOOSAS

Pastry stuffed with chocolate and nuts and raisins served with a choice of ice creams.

R45.00

GAJRELLA

Home-made carrot halwa rolled in, cinnamon pancake, reduced milk, scented saffron served with choc-chunk ice-cream

R45.00

“INDIAN ICE CREAMS”

Ask your server for availability as these desserts are made in house so can be limited

RABARI MALIA ICE CREAM

MANGO CARDAMOM SCENTED

CARDAMOM BLACK CURRANT SCENTED

PISTACHIO AND SAFFRON SCENTED

ROSE SCENTED WITH ROSE ESSENCE

“SWINGING WITH FLAVOURS OF SWEET – DESSERTS”

APRICOT MAM-POER SORBET.

CHAMPAGNE SORBET.

CHARDONNAY FIG & HONEY SORBET.

GIN & TONIC SORBET, MERLOT & BLUEBERRY SORBET.

MANGO & CHILLI.

ICE-CREAM -CUSTOM MADE FLAVOURS GELATO,

VANILLA & CHOC CHIP GELATO'S

COFFEE & PECAN NUT,

CHOCOLATE & NOUGAT

HAZELNUT,

WHITE CHOCOLATE

VANILLA

SERVED WITH THE FLOWING CHOICES OF: LIQUEURS:

CHOCOLATE GRAPPA, GALLIANO, BLACK CURRANT ZAPPA, LEMON BOTTEGA, GINGER LIQUOR, HAZELNUT, COCONUT

Kindly Note due to inflation and market price some ingredients could be so prices in menu could vary from time to time Prices is subject to change without prior notice

“BOLLYWOOD MOCKTAILS”

A rendezvous with Mocktails while various Indian mock tails will wash up ashore with a Full celebration

All Mocktails (R45.00)

BOMBAY CRUSH FALOODA

PASSIONATE LASSI

Who Says That Healthy Can't Taste Good? Keeping With Indian Tradition, We Present Our Version of the Lassi: Natural Yoghurt Mixed With Passion Fruit, or Mango Juice or Cumin, Salted, Sweet, Mango, and Fruit Cocktail Homemade Yogurt Whipped With A Choice Of Chilli And Coriander Cumin, Salted, Sweet And Mango.

STRAWBERRY DAIQUIRI

Fresh strawberry juice, crushed ice with a dash of lime.

DATE DRINK

Mango juice, pineapple, orange juice, Grenadine.

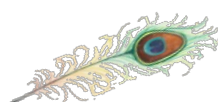
PINACOLADA

Pineapple juice, coconut cream, fresh cubes of pineapple.

AFTER GLOW

Pineapple juice, orange juice and

dash of grenadine.





APPLE INDIAN PUNCH

APPLE Juice, mango purée, cinnamon orange syrup, cloves.

RED PASSION

Lychee puree, cranberry juice and grenadine syrup.

CARDAMOM BUBBLES

Champagne brut, cardamom syrup, bitters, spiced white chocolate truffle

SESAME VANILLA

Lassi Sesame seed oil, vanilla and maple syrup, yoghurt.

THE FORAGER

Champagne brut, acorn liqueur, black walnut bitters.

ORANGE CURACAO,

Pineapple juice, fresh lemon juice, vanilla syrup and tea lemon juice, vanilla syrup and tea

Every accomplishment decision starts with a decision to try

HEALTH COCKTAILS R55.00

APPLE CRISP

Crushed appetizer, with crushed orange pulp stalk of celery

Optional - can add Chaining blanc wine

GINGER VANILLA ZEN

Un-sweeten Milk, crushed almonds coconut cream with ginger and villa extract

Can add Coconut liqueur and almond liqueur

MINTY CANTALOUPE REFRESHER

Crushed ice melon and cantaloupe

ARTERY SCRUBBER

Crushed ice, pineapple, green apple, cucumber.

COCOA GUILT

Banana dates coconut, crushed ice, crushed almonds coco.

Optional - Shiraz wine can be added

BERRY BLUE BERRY

Pitted dates, crushed mix blueberry, almonds and vanilla extract

Optional - Merlot wine can be added

GEET.... THE GOOD WIFE

THE GOOD SPRIT- THE GOOD FOOD - THE GOOD VIBES – THE GOOD LIFE

TEAS AND COFFEES

DESSERTS TEA SELECTION

All our teas are hand selected by tea experts

JING TEA. MAOJIAN

Premium grade green tea, soft and refreshing.

EARL GREY CEYLON

Made from a base of whole leaf Ceylon, scented with bergamot and sprinkled with cornflowers.

ASSAM

From India's famous Assam region. Renowned for its depth and full body.

SILVER NEEDLE

Silver needle white tea is the most famous tea in the world. Sweet and mellow melon.

JASMINE PEARLS

Composed of the most perfectly balanced spring green tea, repeatedly hand-scented

Fresh jasmine flowers (and nothing else!).

VARIETY OF TEAS

ROOIBOS TEA

INDIAN MASALA TEA

GINGER TEA
 TULSI OR HOLY BASIL TEA
 LEMON TEA
 MINT TEA
 NORMAL FIVE ROSE BLACK TEA
 Served With Honey or Sugar

COFFEE SELECTION

Our Musetti coffee is produced by Italy's winning exclusive coffee roaster. Roasting and blending in strict line with principle. Flame-roasted, ethically sourced and supported by top coffee roasters.

award-
 the artisan
 fair-trade



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 Café Latte
 Cardamom Coffee
 Masala coffee
 Bengali coffee



For the full list of dessert wines and digestives, please refer to our wine list.
 Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. Prices include VAT @ 14%
 A10% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. Please note that from time to time certain dishes or ingredients are restricted due to market availability Prices are subject to change prior Notice

