

WELCOME TO SYLVANIA INDIAN RESTAURANT

ABOUT US

Welcome to Sylvania, where authentic Indian flavours, warm hospitality, and quality ingredients come together to create a memorable dining experience.

For over 15 years, our family has proudly shared the rich traditions of Indian cuisine across New South Wales. Our journey began with a passion for great food and genuine hospitality, bringing together traditional recipes, aromatic spices, and a touch of modern Indian fusion to delight every guest.

Today, we are proud to serve our customers through five restaurants, each offering the same commitment to quality, freshness, and exceptional service.

Asees, named after the owner's daughter, means "a blessing from heaven." It reflects our gratitude for the opportunity to serve our community with authentic Indian cuisine, enhanced by a modern fusion twist and heartfelt hospitality.

OUR RESTAURANTS



GOLDEN WATTLE
INDIAN RESTAURANT

Eastwood, NSW
Postcode: 2122

EST. 2013



SYLVANIA
INDIAN RESTAURANT

Sylvania, NSW
Postcode: 2224

EST. 2015



ASEES
INDIAN RESTAURANT
WOLLONGONG CENTRAL

Wollongong Central, NSW
Postcode: 2500

EST. 2022



ASEES
INDIAN RESTAURANT
HARRIS PARK

Harris Park, NSW
Postcode: 2150

EST. 2024



ASEES
INDIAN RESTAURANT
ROUSE HILL

Rouse Hill, NSW
Postcode: 2155

EST. 2026

WE LOOK FORWARD TO WELCOMING YOU AGAIN SOON

Good
Food
Brings
People
Together



•VEGETARIAN Entrées•

Sylvania Vegetarian Platter (CG/CN/CD) **\$24.90**

A curated vegetarian tasting of Nawabi Mushroom, Aloo Makkai ki Tikki and Desi Paneer Pakoda with mint chutney.

Malai Paneer Tikka (4 pcs) (GF/CN/CD) **\$21.90**

Soft paneer finished in a mild, creamy marinade for a rich and delicate tandoori bite.

Vegetable Manchurian CG/NF/CD **\$20.90**

Vegetable dumplings tossed in a garlicky Indo-Chinese soy chilli sauce.

Nawabi Mushroom (4pc) (GF/CN/CD) **\$19.90**

Button mushrooms stuffed with cheese, corn, peas and paneer, then roasted in the tandoor.

Malmali Soya Tikka Chaps (4pc) (CG/CN/CD) **\$19.90**

Tender soya chap marinated in creamy yoghurt, cheese, nuts and aromatic spices, smoked in the tandoor.

Paneer Tikka (4pc) (GF/NF/CD) **\$19.90**

Cubes of paneer marinated in spiced yoghurt and charred in the tandoor with capsicum and onion.

Desi Paneer Pakoda (4 pcs) (GF/NF/CD) **\$18.90**

Paneer pieces dipped in a spiced chickpea batter and fried golden for a crisp, comforting bite.

Beetroot Tikki (4 pcs) CG/NF/CD **\$17.90**

Earthy beetroot patties with herbs and warming spices, crisp outside and soft within.

Aloo Makkai Ki Tikki (3 pcs) CG/NF/CD **\$16.90**

Crumbed sweet corn and potato patties seasoned with Indian spices, served with date and tamarind chutney.

Samosa Chaat / Aloo Tikki Chaat (2pc) (CG/CN/CD) **\$16.90**

A vibrant street-style chaat layered with chickpea masala, yoghurt, mint, tamarind and warming spices.

Zaffrani Aloo Tikki (3pc) (CG/NF/CD) **\$15.90**

Potato patties shallow-fried until golden, finished with mint and tamarind chutneys.

Papdi Chaat (CG/NF/DF) **\$15.90**

Crisp golden wafers layered with potato, chickpeas, yoghurt, chutneys and a sprinkle of chaat masala.

Onion Bhaji (4pc) (GF/NF/DF) **\$15.90**

Crisp onion and spinach fritters in a seasoned chickpea batter, paired with house tamarind chutney.

Vegetable Spring Roll (4pc) (CG/NF/DF) **\$14.00**

Crispy vegetable rolls with a savoury garden filling, served with sweet chilli dipping sauce.

Vegetable Samosa (2pc) (CG/NF/DF) **\$13.90**

Hand-folded golden pastry filled with spiced potato, peas and herbs, served with refreshing mint chutney.

• NON - VEG *Entrées* •

Sylvania non-Veg Platter \$34.90

A signature tasting of Lamb Cutlet, Chooza Tikka and Sultani Lamb Seekh with mint chutney.

Lamb Cutlet (4 pcs) (GF/NF/CD) \$32.90

Premium lamb cutlets in a bold tandoori marinade, flame-kissed and served with mint chutney.

Tandoori Chicken (4 pcs) (GF/NF/CD) \$18.90 / Full (8 pcs) (GF/NF/CD) \$30.00

A full tandoori chicken marinated overnight and flame-roasted until smoky, juicy and deeply spiced.

Tandoori Prawns (6 pcs) (GF/NF/CD) \$24.90

Juicy prawns marinated in aromatic Indian spices and yoghurt, then cooked in the tandoor for a smoky, charred finish.

Kurkure Prawns (6 pcs) (CG/NF/DF) \$24.90

Prawns coated in spiced chickpea crispies and fried until crunchy, golden and moreish.

Tandoori Salmon Fillet (GF/NF/CD) \$23.90

Salmon fillet coated in chef's tandoori marinade and clay-oven roasted for a smoky finish.

Chooza Tikka (4pc) (GF/NF/CD) \$20.90

Boneless chicken thigh pieces marinated in spiced yoghurt, skewered and charred to tender perfection.

Punjabi Fish Fry (GF/NF/DF) (4pc) \$19.90

Punjabi-style fish pieces coated in gram flour, herbs and spices, fried crisp and juicy.

Sultani Lamb Seekh Kebab (4pc) (GF/NF/CD) \$19.90

Mughlai-style minced lamb skewers with ginger, garlic and spices, roasted over flame.

Bhatti De Aranccini (4pc) (CG/NF/CD) \$19.90

Chef's signature chicken mince balls and cheddar croquettes, served with a velvety butter sauce dip.

Beer Battered Drums of Heaven (CG/NF/DF) (3 Pcs) \$18.90

Chicken drumsticks in Australian beer batter, served with garlic-scented barbecue sauce.

Honey Chilli Chicken Winglets (3pc) (CG/NF/DF) \$16.90

Crispy chicken winglets tossed in garlic, sambal and a sweet-sour honey chilli glaze.

• VEGETARIAN Mains •

Paneer Butter Masala (GF/CN/CD) **\$24.90**

Paneer butter masala is a rich & creamy curry made with paneer cottage cheese, spices, onions, tomatoes, cashews and butter.

Palak Paneer (GF/NF/CD) **\$24.90**

Paneer simmered in a silky spinach purée with ginger, garlic, green chilli and fragrant spices.

Dal Makhani (GF/NF/CD) **\$24.50**

Black lentils and kidney beans slow cooked with butter, tomato, cream and aromatic spices.

Paneer Tikka Masala (GF/CN/CD) **\$23.90**

Paneer cubes simmered in a rich tomato, cashew, butter and creamy sauce.

Vegetable Shahi Korma (GF/CN/CD) **\$23.90**

Seasonal vegetables and paneer in a luxurious cashew cream sauce with gentle royal spices.

Soya Chap Tikka Masala (CG/NF/CD) **\$23.90**

Tandoori-style soya chap simmered in a medium-spiced tikka masala gravy with capsicum and onion.

Baingan Patiala (GF/NF/DF) **\$22.50**

Eggplant and potato cooked in a rustic onion-tomato masala with ginger, chilli and coriander.

Channa Masala (GF/NF/DF) **\$22.50**

White chickpeas simmered with onion, tomato, ginger, garlic and classic North Indian spices.

Yellow Dal & Spinach (GF/NF/CD) **\$22.90**

Yellow lentils finished with English spinach, garlic and a fragrant tempered spice blend.

Yellow Dal Tadka (GF/NF/CD) **\$21.90**

Slow-cooked yellow lentils finished with a sizzling tempering of ghee, garlic, ginger and spices.

Nilgiri Veg Curry (GF/NF/DF) **\$25.90**

Seasoned vegetables in a coriander and coconut gravy with fresh herbs and medium spice.

Shahi Paneer (GF/CN/CD) **\$24.90**

Paneer cubes in a smooth cashew and cream sauce, delicately spiced in royal North Indian style.

Malai Kofta (GF/CN/CD) **\$24.90**

Soft potato and paneer koftas served in a creamy cashew-tomato gravy.

Soya Chilli Chap (CG/NF/CD) **\$23.90**

Crisp soya chap tossed in a garlicky soy chilli sauce for an Indo-Chinese kick.

Kadhai Paneer (GF/CN/CD) **\$23.90**

Paneer, capsicum and onion tossed with freshly ground kadhai masala and finished with cream.

Mutter Paneer (GF/NF/CD) **\$23.90**

Paneer and green peas simmered in a classic onion-tomato curry with gentle spices.

Mushroom Mutter Delight (GF/CN/CD) **\$22.90**

Mushrooms and green peas simmered in a rich cashew gravy with gentle aromatic spices.

Bhindi Amchuri (OKRA) (GF/NF/DF) **\$22.90**

Baby okra stir-fried with onion, tomato and tangy amchur in a homestyle masala.

Aloo Gobhi (GF/NF/DF) **\$22.90**

Potato and cauliflower cooked with onion, tomato, ginger and warming homestyle spices.

Bombay Potatoes (GF/NF/DF) **\$20.90**

Par-boiled potatoes tossed with onion, garlic and a lively blend of Indian spices.

CHICKEN

Butter Chicken (GF/CN/CD) - \$25.90

Tandoor-grilled chicken simmered in a silky tomato, butter, cashew and cream sauce.

Methi Malai Chicken (GF/CN/CD) - \$25.90

Chicken cooked with fresh fenugreek leaves in a creamy cashew sauce with delicate spice.

Chilli Chicken (CG/NF/DF) - \$24.90

Crisp chicken fillets tossed with garlic, capsicum and chilli in an Indo-Chinese sauce.

Mango Chicken (GF/NF/CD) - \$24.90

simmered in a smooth mango and creamy sauce with a gentle aromatic finish.

Chicken Tikka Masala (GF/CN/CD) - \$24.90

Charred chicken tikka simmered in a tangy medium-spiced masala gravy with capsicum and onion.

Chicken Chettinad (GF/NF/DF) - \$24.90

Chicken cooked in a bold Tamil Nadu-style masala of roasted spices, coconut and curry leaves.

Dum Ka Murgh (GF/CN/CD) - \$24.90

Chicken slow-cooked dum-style in a sealed pot with cashew, yoghurt and aromatic spices.

Chicken Bhuna (GF/NF/CD) - \$24.90

Chicken slow-cooked in a thick onion-tomato masala until rich, glossy and deeply flavoured.

Chicken Madras (GF/NF/DF) \$24.90

Tender chicken cooked in a traditional South Indian curry with roasted spices, coconut and a medium-hot finish.

Dilkush Kofta (CG/NF/CD) - \$24.90

Chicken croquettes simmered in a mild, creamy sauce with chef's signature spice blend.

• NON-VEGETARIAN Mains •

LAMB/BEEF

Lamb Shank Korma (GF/CN/CD) - \$29.90

Slow-cooked lamb shank in a rich cashew korma sauce until tender and luxurious.

Pepper Lamb Shank (GF/NF/DF) - \$29.90

Lamb shank in a South Indian-style onion-tomato gravy finished with cracked pepper.

Lamb / Beef Madras Curry (GF/NF/DF) - \$26.90

Lamb cooked in a South Indian-style coconut and spice gravy with medium heat.

Lamb Bhuna (GF/NF/DF) - \$26.90

Tender lamb slow-cooked in a concentrated onion-tomato masala with warming spices.

Lamb / Beef Rogan Josh (GF/NF/DF) - \$26.90

Lamb simmered in a Kashmiri-inspired gravy with aromatic spices and a rich red hue.

GOAT

Hyderabadi Goat Curry (GF/NF/CD) - \$26.90

Goat on the bone cooked with yoghurt, onion and whole spices in classic Hyderabadi style.

• NON-VEGETARIAN *Mains* •

DELICACIES

KORMA

A classic Mughlai curry cooked in a rich, creamy cashew gravy with aromatic spices, creating a mild, velvety flavour.

CHICKEN (GF/CN/CD) – \$24.90

LAMB KORMA (GF/CN/CD) – \$26.90

BEEF KORMA (GF/CN/CD) – \$26.90

SAGWALA

A traditional Punjabi curry cooked in a smooth spinach gravy with garlic, ginger and aromatic spices.

CHICKEN (GF/NF/CD) – \$24.90

LAMB SAGWALA (GF/NF/CD) – \$26.90

BEEF SAGWALA (GF/NF/CD) – \$26.90

VINDALOO

A traditional Goan curry cooked in a bold, tangy vinegar and chilli masala, delivering rich flavour with a spicy kick.

CHICKEN (GF/NF/DF) – \$24.90

LAMB VINDALOO (GF/NF/DF) – \$26.90

BEEF VINDALOO (GF/NF/DF) – \$26.90

PRAWN VINDALOO (GF/NF/DF) – \$27.90

SEAFOOD

Prawn Malabari (GF/NF/DF) – \$27.90

Prawns simmered in a coastal coconut curry with curry leaves, mustard seeds and gentle spice.

Malibu Rum Prawns (GF/NF/DF) – \$27.90

Prawns simmered with ginger, garlic, coconut cream and a subtle Malibu rum finish.

Prawn Tikka Masala (GF/NF/CD) – \$27.90

Prawns cooked in a tangy tikka masala gravy with capsicum, onion and medium spice.

Salmon Tikka Masala (GF/NF/CD) – \$27.90

Salmon pieces simmered in a medium-spiced tikka masala gravy with capsicum and onion.

Fish Malabari (GF/NF/DF) – \$24.90

Fish cooked in a fragrant Malabar coconut curry with coastal spices and curry leaves.

Panjim Fish Curry (GF/NF/DF) – \$24.90

Goan-style fish curry with coconut, tangy spices and coastal Konkan character.

• NAAN BREADS •

Cheese & Spinach Naan (CG/NF/CD) - **\$8.50**

Soft naan stuffed with cheese and spinach, baked fresh in the tandoor.

Peshawari Naan (CG/NF/CD) - **\$8.50**

Sweet naan stuffed with dried fruits and nuts, baked soft in the tandoor.

Cheese & Garlic Naan (CG/NF/CD) - **\$7.90**

Cheese-stuffed naan topped with garlic butter and fresh coriander.

Delhi Wala Kulcha (CG/NF/CD) - **\$7.50**

Street-style kulcha stuffed with spiced potato, onion, coriander seeds baked until golden and finished with fresh fenugreek and coriander.

Chilli Cheese Naan (CG/NF/CD) - **\$7.50**

Cheese-stuffed naan with chilli flakes for a warm savoury kick.

Butter Naan (CG/NF/CD) - **\$6.50**

Layered naan folded with butter and baked in the tandoor until soft and golden.

Cheese Naan (CG/NF/CD) - **\$6.50**

Fluffy naan stuffed with melted cheese for a rich, savoury finish.

Lamb Keema Naan (CG/NF/CD) - **\$6.50**

Naan filled with spiced minced lamb and baked in the tandoor.

Garlic Naan - **\$5.90**

Soft tandoori naan brushed with garlic butter and fresh coriander.

Plain Naan (CG/NF/CD) - **\$5.50**

Soft refined flour naan baked in the tandoor and finished with butter.

Tandoori Roti (CG/NF/DF) - **\$5.50**

Wholemeal flatbread baked fresh against the hot walls of the tandoor.

• RICE •

Kashmiri Pulao (Per Serve/Per Person) - **\$9.90**

(GF/CN/CD)

Kashmiri pulao is a traditional rice dish from the Kashmiri cuisine, where basmati rice is cooked with saffron & lots of flavoursome broth. It is topped with ghee fried almond, cashews raisins & many more nuts.

Jeera Rice - **\$6.50** (GF/NF/CD)

Basmati rice tempered with cumin and finished with fresh coriander.

Rice (Per Serve/Per Person) - **\$5.50** (GF/NF/DF)

Plain long steam-cooked basmati rice.

BIRYANI

Goat Biryani - **\$27.90** (GF/NF/CD)

Goat on the bone layered with aromatic basmati rice, and traditional spices.

Lamb Biryani - **\$26.90** (GF/NF/CD)

Slow-cooked lamb layered with basmati rice, herbs and persian spices.

Beef Biryani - **\$26.50** (GF/NF/CD)

Beef layered with fragrant basmati rice, herbs and warming spices.

Chicken Biryani - **\$25.90** (GF/NF/CD)

Fragrant basmati rice layered with marinated chicken, herbs and persian spices.

Veg Biryani - **\$23.90** (GF/NF/CD)

Layered basmati rice and vegetables cooked with herbs and persian spices.

ADD ONS FROM STREET

Chicken Nuggets + Chips - \$14.90

(CG/NF/DF)

Crisp chicken nuggets served with golden chips and garlic aioli.

Old Fashioned Fish N Chips - \$15.90

(CG/NF/DF)

Crumbed fish with chips and garlic aioli, served street-style.

Chicken Schnitzel with Herbed Potato

Wedges- \$16.90 (CG/CN/CD)

Crumbed chicken fillet served with herbed wedges and a rich butter-chicken style sauce.



SYLVANIA
Indian Restaurant

SIDES & DIPS

Pappadums (4pc) - \$5.50

Crisp Indian lentil wafers, perfect for snacking with chutneys.

Raita - \$4.50

Cooling yoghurt with cucumber, herbs and spices, ideal alongside biryani or curry.

Mixed Pickle - \$4.50

Tangy Indian mixed vegetable pickle with bold spice and acidity.

Mango Chutney - \$4.50

Sweet and tangy mango relish, slow simmered with spices.

Mint Sauce - \$4.50

Fresh mint and yoghurt chutney with a cool, aromatic finish.

Laccha Pyaz Chaat (Onion Salad) - \$7.50

Red onion rings simply sprinkled with our special tangy seasoning, fresh lemon juice and coriander.

Green Salad - \$8.50

Fresh cucumber, carrot, onion, green chilli and lemon for a crisp side.

Chicken Tikka Mango Salad - \$12.90

Tender chicken tikka tossed with mango, salad greens and chef's house dressing.

Kachumber Salad - \$12.90

Classic chopped salad of cucumber, tomato, onion, coriander & lemon.

Note: Allergence Direction

CG = Contains Gluten | GF = Gluten Free

CN = Contains Nuts | NF = Nuts Free | CD = Contains Dairy

DF = Dairy Free

Takeaway containers: extra \$0.50 each.