

WELCOME



4 SEASONS

KITCHEN

INDIAN
RESTAURANT



HAND SLAUGHTERED
CHICKEN



(03) 9478 9637



278 HIGH STREET, PRESTON VIC 3072



4SEASONSKITCHENPRESTON

TRADING HOURS

SUN - THUR: 12PM - 12AM

FRIDAY: 12PM - 2AM

SATURDAY: 12PM - 2AM



Allergen Notice: Our kitchen handles milk, wheat, gluten, egg, soy, peanut, sesame, fish, crustacean, mollusc, lupin, sulphites, almond, pistachio, and cashew. An allergen-free environment cannot be guaranteed. Please notify staff of allergies before ordering.

4 SEASONS KITCHEN

MENU



STARTERS

Samosa (2 Pcs)

Crisp pastry filled with spiced potatoes and peas.

\$7

Pan - Fry Pomfret Fish

\$36

Whole pomfret fish, delicately seasoned and cooked to perfection, offering tender, flaky flesh with a rich, naturally sweet flavor.

Chili Garlic Paneer

Paneer bites tossed in chili, garlic, and a light tangy glaze.

\$18

Chili Garlic Fish

\$19

Crisp fish bites tossed in chili, garlic, and a light tangy glaze.

Chicken 65 (Dry)

The spicy crispy chicken, marinated and fried to perfection.

\$19

Chili Garlic Prawns

\$19

Sautéed prawns coated in chili, garlic, and a bright, savory glaze.

Kaju Chicken Pakoda

Crisp, golden-fried chicken tossed in a blend of chili, turmeric, cumin, cashews, and fresh herbs.

\$19

Chicken 65 Wrap

\$19

Spicy fried chicken, fresh greens, and a tangy drizzle wrapped in warm flatbread.

Chili Garlic Chicken

Crisp chicken bites tossed in chili, garlic, and a light tangy glaze.

\$19

4SK Spl Khamba Wrap

\$21

A Desi style loaded wrap packed with juicy seekh kebab, chicken 65, boiled egg and our killer sauces. Proper flavour bomb



TANDOOR

Tangdi Kulfi Kebab

\$12

Smoky grilled chicken glazed with a rich, cheesy and creamy kulfi-spiced marinade. A luxurious twist on the classic kebab.

Seekh Kebab

\$16

Grilled spiced minced meat skewers, smoky and flavorful

Chicken Tikka

\$19

Tender chicken pieces marinated in spices and grilled to perfection.

Reshmi Kebab

\$19

Soft, creamy chicken kebabs delicately spiced and lightly grilled

4 Seasons Viral Chicken - (Whole Chicken)

\$29

Chicken marinated in chef's special spicy-tangy blend and cooked in tandoor for smoky perfection, finished with smooth cream and mayo for the ultimate flavour balance.

PLATTERS

Platter For 4

\$36

(4 pcs seekh kebab, 4 pcs chicken tikka, 4 pcs reshmi kebab)

Platter For 6

\$56

(6 pcs seekh kebab, 6 pcs chicken tikka, 6 pcs reshmi kebab)

4 Seasons Special Platter For 6 - 8

\$82

(6 pcs seekh kebab, 6 pcs chicken tikka, 6 pcs reshmi kebab and one whole 4 Seasons Viral Chicken)

**HAND SLAUGHTERED
CHICKEN**



CHICKEN CURRIES

Butter Chicken

\$19

Tender chicken simmered in a rich, buttery cream sauce.

Chicken Tikka Masala

\$19

Succulent chicken grilled to perfection and bathed in a rich, creamy, spiced tomato sauce.

Chicken Khorma

\$19

Tender chicken slow-cooked in a rich, spiced cream sauce.

Cheesy Chicken Handi

\$19

Tender chicken cooked in a creamy, cheesy sauce with mild spices.

Kadhai Chicken

Single Serve

\$21

Full Serve

\$41

Spicy chicken stir-fried with bell peppers, onions, and bold masala.



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MUTTON CURRIES

Lamb Khorma

\$20

Tender lamb slow-cooked in a rich, spiced cream sauce.

Mutton Masala

\$20

Tender mutton simmered in a rich, spicy, and flavorful masala gravy.

Boneless Mutton Pan - Fry Half Kg

\$24.50

Mutton Kadhai

Single Serve

\$22

Full Serve

\$42

Juicy mutton pieces pan-seared with bold spices and herbs.

Spicy mutton cooked with onions, bell peppers, and robust masala.

Daal Dynamite

\$23

Tender mutton, yellow dal, and spinach slow-cooked with explosive traditional spices.



chef

Jimmy's Special Seekh Kebab Curry

\$23.50

A Nawabi style seekh kebab curry crafted in a velvety, aromatic gravy with a rich, creamy finish.



VEG CURRIES



Dal Tadka

\$16

Yellow lentils tempered with garlic, cumin, and mild spices.



Dal Makhani

\$18

Creamy black lentils slow-cooked with butter and mild spices.



Paneer Butter Masala

\$18

Soft paneer cubes simmered in a rich, buttery, spiced sauce.



Palak Paneer

\$18

Paneer cubes cooked in a smooth, spiced spinach sauce.

Eggplant & Potato Curry

\$18

(Aloo Baigan)

A hearty, spiced curry with tender eggplant and golden potatoes, bursting with flavor.



INDO - CHINESE



Vegetable Noodles (Med / Spicy)

\$16

Stir-fried noodles tossed with fresh, crunchy vegetables



Egg Noodles (Med / Spicy)

\$18

Silky egg noodles stir-fried to perfection with rich, savory flavor.



Chicken Noodles (Med / Spicy)

\$19

Tender chicken tossed with savory noodles in a rich, aromatic sauce

Vegetable Fried Rice (Med / Spicy)

\$17

Steaming hot fried rice loaded with garden-fresh veggies and irresistible umami flavor.



Egg Fried Rice (Med / Spicy)

\$18

Golden, fluffy rice stir-fried with savory scrambled eggs and flavorful seasonings.



Chicken Fried Rice (Med / Spicy)

\$19

Savory fried rice tossed with tender chicken and a medley of flavorful spices.

4 SEASONS WEEKLY SPECIAL

Haleem Special

\$19

\$21

Traditional slow-cooked wheat, lentils, and meat in a thick, rich, spiced stew.



Nihari Paya

\$20

Slow-cooked trotters in a thick, flavorful, spiced stew.

Malai Paya

\$21

Trotters slow-cooked in a creamy, spiced sauce with a rich texture.

Patthar Ka Gosht (Dry)

\$24

A Hyderabadi delicacy featuring tender, lamb slices seared on a heated granite stone for a unique, smoky flavor and melt-in-your-mouth tenderness.



4 SEASONS BIRYANI'S

Mutton Biryani \$18.50

Special [Topped with boiled egg and Chicken 65] \$20.50

*Traditional Hyderabad Dum Biryani cooked with Basmati Rice , meat and spices - Small Mirchi Ka Salan - \$2
Large Mirchi Ka Salan - \$5*

Chicken Biryani \$18.50

Special [Topped with boiled egg and Chicken 65] \$20.50

*Traditional Hyderabad Dum Biryani cooked with Basmati Rice , Chicken and spices - Small Mirchi Ka Salan - \$2
Large Mirchi Ka Salan - \$5*

Chicken 65 Biryani \$18.50

*Traditional Hyderabad Biryani Rice Mixed With tender crispy pieces of Chicken 65 - Small Mirchi Ka Salan - \$2
Large Mirchi Ka Salan - \$5*

Veg Biryani \$18.50

*Fragrant basmati rice cooked with fresh vegetables and aromatic spices. - Small Mirchi Ka Salan - \$2
Large Mirchi Ka Salan - \$5*

Egg Biryani \$18.50

*Traditional Hyderabad Biryani Rice topped with 2 boiled eggs - Small Mirchi Ka Salan - \$2
Large Mirchi Ka Salan - \$5*

Parda Biryani [Serves 2 ppl] \$36

*Slow cooked mutton or chicken dum biryani in a tandoor, infused with ghee and saffron, topped with crispy chicken 65 for a smokey and flavourful taste - Small Mirchi Ka Salan - \$2
Large Mirchi Ka Salan - \$5*

Family Pack (4 Ppl) \$70

Special \$78

Jumbo Pack (6 Ppl) \$105

Special \$117



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NAAN / BREAD

Plain Naan

\$3

Soft, fluffy flatbread baked in a tandoor.

Garlic Naan

\$4

Soft tandoor - baked flatbread topped with fresh garlic

4 Season Special Naan



\$4.50

Seasame and kalonji seeds on top for extra flavour

Butter Naan

\$3.50

Fluffy tandoor - baked flatbread brushed with melted butter.

Cheese Naan

\$5

Fluffy naan stuffed with melty cheese.



RICE

Plain Rice

\$4

Steamed basmati rice, light and fluffy.

Saffron Rice

\$5

Fragrant basmati rice infused with saffron for a delicate aroma and color.

Ghee Rice

\$6

Basmati rice mixed with rich ghee.

Zeera Rice

\$7

Basmati rice lightly tempered with cumin seeds.

Curd Rice

\$8

Basmati Rice mixed with yogurt and a hint of mild spices.

Lemon Rice (Pulihara)

\$9

Fragrant rice tossed with fresh lemon juice and mild spices.

SALADS

Onion Salad

\$4

Fresh sliced onions tossed with a hint of lemon and spices.

Green Salad

\$5

Crisp mixed greens with fresh vegetables and a light dressing.

DESSERTS

Gulab Jamun

Soft milk dumplings soaked in sweet rose-flavored syrup.

\$7

Qubani Ka Meetha [Apricot Delight]

\$9

sweet apricots blended with rich cream

Death By Chocolate

\$12

A daringly rich, ultra-fudgy brownie loaded with intense, chocolatey goodness — chocolate lovers only!

Fruit Punch

\$8

A vibrant blend of mixed fruits and rich custard, served chilled.

Sunrise Pudding [TITANIC]

\$30

(Serves 4 - 5 Ppl)

Layered creamy dessert with vibrant fruit, custard and ice cream, served chilled.

DRINKS

Mango Lassi [Single]

\$5

Mango Lassi [Jug]

\$25

Salted Lassi [Single]

\$4

Salted Lassi [Jug]

\$20

Refreshing yogurt drink with a hint of salt and mild spices.

Soft Drinks

\$4

Water Bottle

\$4

Saudi Champagne [3 - 4 Ppl]

\$25

A refreshing, non-alcoholic sparkling blend of fruit and soda.

Chai / Tea



FREE & UNLIMITED

Authentic Hyderabad tea, brewed with milk and served hot with a taste of the past.

