

## KEW VEG KHANA SET

**\$35.99** (Min 2 people)

### ENTREE

SAMOSA, PANEER PAKODA

### MAINS

ALOO GOVI, PALAK PANEER  
RICE/NAAN, RAITA

### DESSERT

GULAB JAMUN

## KEW KHANA SET

**\$39.99** (Min 2 people)

### ENTREE

CHICKEN TIKKA, SAMOSA

### MAINS

CHICKEN CURRY, LAMB MASALA  
PLAIN RICE + PLAIN/GARLIC NAAN, RAITA

### DESSERT

MANGO KULFI

## KEW BHOJ

**\$49.99** (Min 2 people)

### ENTREE

CHICKEN TIKKA, SEEKH KEBAB

### MAINS

LAMB ROGAN JOSH, FISH MASALA, GOAT CURRY  
PLAIN RICE + PLAIN/GARLIC NAAN, RAITA

### DESSERT

PISTA KULFI



**Kew Curry House**  
INDIAN & NEPALESE RESTAURANT

(FULLY LICENSED & BYO WINE ONLY)

158 High Street, Kew, VIC 3101  
Ph: 03 9855 2258 M: 0433 065 332



# DINE IN MENU

DINE IN | TAKE AWAY | DELIVERY | BYO

**KEW CURRY HOUSE**  
**INDIAN & NEPALESE RESTAURANT**

*Kew Curry House arrives with a unique array of Indian and Nepalese delicacies created by Chef Tilak Niure, with distinct clean and fresh curries and mastered tandoor cooking.*

*As the name signifies arrival of the restaurant as a new start towards a food philosophy that is driven by a desire to present an electric and expansive Indian | Nepalese repertoire, bursting with flavours and originality, as a multi-sensory dining experience and a highly personal one.*

*Designed truly for enjoyment of food and drinks over a conversation, we encourage the use of fresh vegetables and mixture of ground spices 'Masalas' making your experience of Indian and Nepalese cuisine even more amazing.*



**BREADS**

- |   |        |
|---|--------|
| 91. Plain Naan*   | \$5.00 |
| <i>Leavened bread dough made with fine flour.</i>   |        |
| 92. Tandoori Roti *   | \$5.00 |
| <i>Unleavened wholemeal bread brushed with a touch of butter.</i>                             |        |
| 93. Garlic Naan *   | \$5.99 |
| <i>Leavened bread dough made with fine flour, finished with roasted garlic and coriander.</i> |        |
| 94. Kashmiri Naan *   | \$6.99 |
| <i>Traditional naan dough stuffed with dry nuts and raisins and cooked in clay oven.</i>      |        |
| 95. Aloo Paratha*   | \$6.99 |
| <i>Leavened bread stuffed with mildly spiced potatoes.</i>                                    |        |
| 96. Cheese and spinach Naan*  | \$7.99 |
| <i>Leavened bread stuffed with Indian cottage cheese, Spinach &amp; fresh herbs.</i>          |        |
| 97. Lachha Paratha  | \$6.99 |
| <i>Wholemeal layer bread.</i>   |        |
| 98. Keema Naan*   | \$8.99 |
| <i>Plain flour bread stuffed with spicy minced lamb.</i>                                      |        |
| 99. Chicken Tikka Naan*   | \$8.99 |
| 100. Cheese Naan  | \$7.99 |
| 101. Garlic Cheese Naan   | \$8.99 |

**SIDES**

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|---|--------|
| 102. Garden Salad   | \$8.99 |
| <i>Refreshing and wholesome house green salad with a touch of Indian/Nepalese seasoning</i> |        |
| 103. Raita**  | \$5.99 |
| <i>Yoghurt with grated cucumber, carrot &amp; garnished with ground cumin.</i>              |        |
| 104. Mango Chutney  | \$4.00 |
| 105. Mixed Pickle   | \$4.00 |
| 106. Crunchy papadums (4P)  | \$4.00 |

**DESSERTS**

- |   |        |
|---|--------|
| 107. Pista Kulfi **                                     | \$7.99 |
| <i>Home-made ice cream with pistachio.</i>              |        |
| 108. Gulab Jamun**                                      | \$7.99 |
| <i>Solid milk dumplings served in warm sugar syrup.</i> |        |
| 109. Mango Kulfi**                                      | \$7.99 |
| <i>Home-made Ice cream with mango pulp.</i>             |        |

**DRINKS**

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|--|--------|
| 110. Coke/Lemonade/Fanta/Diet Coke/Zero Coke 330ml can | \$3.99 |
| 111. Coke/Lemonade/Fanta/Diet Coke/Zero Coke 1.25 ltr. | \$7.99 |
| 112. Mango Lassi / Sweet Lassi / Salted Lassi          | \$5.99 |

**NEPALESE KITCHEN**

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|---|---------|
| 113. Goat Momo (10 pcs.)  | \$21.99 |
| 114. Papdi Chat ***   | \$12.99 |
| <i>Crispy pastry strips covered with salad and chutney</i>  |         |
| 115. Pani Puri  | \$12.99 |
| <i>Crispy parcels filled with special potato, chickpeas &amp; served with spicy mint water</i>                      |         |
| 116. Momo Chicken / Veg/Pork (10pcs)  | \$17.99 |
| <i>Nepal's most popular dish, dumplings filled with succulent chicken mince. Serve with tomato's achar.</i>         |         |
| 117. Chow Mein (Veg / Chicken) * (Mild, Med, Hot)   | \$17.99 |
| <i>Nepalese fried noodles with your choice of (Veg. / Chicken)</i>  |         |
| 118. C Momo   | \$18.99 |
| 119. Himalayan Chilli Chicken (Med, Hot)  | \$23.99 |
| <i>Boneless thigh chicken marinated in authentic Nepalese Spices, Onion, Capsicum, Sweet Chilli and soya sauce.</i> |         |
| 120. Chilli Mushroom (Med, Hot)   | \$23.99 |
| <i>Mushroom Marinated authentic Nepalese Spices, Onion, Capsicum sweet chilli and soya sauce.</i>                   |         |
| 121. Timur Chicken (Med, Hot)   | \$23.99 |
| <i>Authentic Nepalese dish cooked with szechuan pepper</i>  |         |

(Our chef are happy to serve you according to your need including vegan)

\*Contains Gluten, \*\* Contains Dairy, \*\*\* Contains Both Gluten & Dairy

## MAIN COURSE - CHICKEN

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|--|---------|
| 24. <b>BUTTER CHICKEN</b> (Mild, Med)**  | \$23.99 |
| <i>The nation's favourite: Chicken cooked in a harmonious blend of tomatoes with cream sauce</i>                           |         |
| 25. <b>Chettinad Chicken Madras Curry</b> (Mild, Med, Hot)   | \$23.99 |
| <i>A classic south Indian recipe. Cooked with authentic chettinad spices &amp; coconut cream.</i>                          |         |
| 26. <b>Chicken Saag</b> ** (Mild, Med, Hot)  | \$23.99 |
| <i>Delicious chicken with blended leafy spinach and fresh green spices. A Punjabi favourite.</i>                           |         |
| 27. <b>Chicken Vindaloo</b> (Hot)  | \$23.99 |
| <i>A chicken curry from goa cooked in a mixed of roasted spices, vinegar &amp; Coconut.</i>                                |         |
| 28. <b>Chicken Rogan Josh</b> (Mild, Med, Hot)   | \$23.99 |
| <i>Traditional Indian curry originated in Kashmir made with extensive use of tomatoes &amp; onions.</i>                    |         |
| 29. <b>Chicken Korma</b> ** (Mild, Med)  | \$23.99 |
| <i>Chicken cooked with onion sauce, yoghurt, cashew nut paste and finished with cream.</i>                                 |         |
| 30. <b>Chicken Kadai Masala</b> (Mild, Med, Hot)   | \$23.99 |
| <i>A vibrant tomatoes onion sauce cooked with fresh ginger, garlic &amp; diced capsicum &amp; onion.</i>                   |         |
| 31. <b>Mango Chicken</b> (Mild, Med, Hot)  | \$23.99 |
| <i>A delicious summer hit. Diced chicken cooked with mango pulp, topped with coconut cream.</i>                            |         |
| 32. <b>Chicken Tikka Masala</b> ** (Mild, Med, Hot)  | \$23.99 |
| <i>Boneless pieces of Tandoori chicken with tangy tomato sauce, onion, capsicum and garnish with ginger and coriander.</i> |         |
| 33. <b>Chicken Bhuna</b> (Mild, Med, Hot)  | \$23.99 |
| <i>Chicken curry tossed with, diced onion, tomato, capsicum and garnished with coriander.</i>                              |         |
| 34. <b>Everest Pepper Chicken</b> (Mild, Med, Hot)   | \$23.99 |
| <i>A vibrant tomatoes onion sauce cooked with fresh ginger, garlic, diced capsicum, onion &amp; touch of pepper.</i>       |         |

## MAIN COURSE - LAMB

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| 35. <b>Lamb Rogan Josh</b> (Mild, Med, Hot)  | \$25.99 |
| <i>Traditional Lamb curry originated in Kashmir cooked with tomatoes &amp; onions sauce.</i>   |         |
| 36. <b>Chettinad Lamb Madras Curry</b> (Mild, Med, Hot)  | \$25.99 |
| <i>A classic Indian recipe. Cooked with authentic chettinad spices, finished with coconut cream.</i>   |         |
| 37. <b>Lamb Saag</b> ** (Mild, Med, Hot)   | \$25.99 |
| <i>Delicious Lamb curry with blended leafy spinach and fresh green spices.</i>   |         |
| 38. <b>Lamb Vindaloo</b> (Hot)   | \$25.99 |
| <i>A delicious Lamb curry cooked in a mixed of roasted spices, vinegar and coconut.</i>  |         |
| 39. <b>Lamb Korma</b> ** (Mild, Med)   | \$25.99 |
| <i>Tender lamb cooked with onion sauce, yoghurt, cashew nut paste &amp; finished with cream.</i>   |         |
| 40. <b>Lamb Kadai Masala</b> (Mild, Med, Hot)  | \$25.99 |
| <i>Diced lamb cooked in vibrant tomatoes onion base sauce cooked with fresh ginger, garlic and diced capsicum &amp; diced onion.</i>         |         |
| 41. <b>Lamb Bhuna</b> (Mild, Med, Hot)   | \$25.99 |
| <i>Lamb mince cooked with seasonal spices and diced onion, capsicum and tomato and garnish with fresh coriander.</i>                         |         |
| 42. <b>Rara Lamb</b> (Mild, Med, Hot)  | \$25.99 |
| <i>Diced lamb, green peas &amp; Lamb mince cooked with spices &amp; garnished with coriander.</i>  |         |
| 43. <b>Everest Pepper Lamb</b> (Mild, Med, Hot)  | \$25.99 |
| <i>Diced lamb cooked with onion, capsicum and tomato &amp; finished with crushed pepper and coriander.</i>                                   |         |
| 44. <b>Lamb Potato Masala</b> (Mild, Med, Hot)   | \$25.99 |
| <i>Diced lamb cooked in vibrant tomatoes onion base sauce cooked with fresh ginger, garlic and diced capsicum, diced onion &amp; potato.</i> |         |

## MAIN COURSE - BEEF

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| 45. <b>Chettinad Beef Madras Curry</b> (Mild, Med, Hot)  | \$24.99 |
| <i>A classic Indian beef curry. Cooked with authentic chettinad spices &amp; Coconut cream.</i>                          |         |
| 46. <b>Beef Saag</b> ** (Mild, Med, Hot)   | \$24.99 |
| <i>Mouth-watering beef curry cooked with blended leafy spinach &amp; fresh green spices.</i>                             |         |
| 47. <b>Beef Vindaloo</b> (Hot)   | \$24.99 |
| <i>Diced beef cooked with spices &amp; tempered with vindaloo sauce, vinegar &amp; coconut cream/powder.</i>             |         |
| 48. <b>Beef Rogan Josh</b> (Mild, Med, Hot)  | \$24.99 |
| <i>A traditional beef curry originated in Kashmir cooked with extensive use of tomatoes and onions sauce.</i>            |         |
| 49. <b>Beef Korma</b> ** (Mild)  | \$24.99 |
| <i>Tender beef pieces cooked with onion sauce, yoghurt, cashew nut paste &amp; finished with cream.</i>                  |         |
| 50. <b>Beef Kadai Masala</b> (Mild, Med, Hot)  | \$24.99 |
| <i>Beef cooked in vibrant tomatoes onion base sauce cooked with fresh ginger, garlic and diced capsicum &amp; onion.</i> |         |
| 51. <b>Beef Mushroom</b> (Mild, Med, Hot)  | \$24.99 |
| <i>A combination of diced beef and mushroom cooked with spices. Garnished with coriander</i>                             |         |

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## MAIN COURSE - GOAT

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|--|---------|
| 52. <b>Rara Goat</b> (Mild, Med, Hot)  | \$27.99 |
| <i>Diced goat meat on bone and green peas cooked together with chef's special spices. Garnished with coriander and sliced onion.</i> |         |
| 53. <b>Chilli Goat</b> (Mild, Med, Hot)  | \$27.99 |
| <i>Diced goat meat on bone cooked with onion, tomato, black crushed pepper and fresh chilli.</i>                                     |         |
| 54. <b>Goat Bhuna</b> (Mild, Med, Hot)   | \$27.99 |
| <i>Goat cooked with distinct herbs and spices &amp; diced onion, capsicum &amp; tomato.</i>  |         |
| 55. <b>Goat Vindaloo</b> (Hot)   | \$27.99 |
| <i>A delicious goat seasoned with vindaloo sauce, coconut cream/powder &amp; vinegar.</i>  |         |
| 56. <b>Mountain Goat Curry</b> (Mild, Med, Hot)  | \$27.99 |
| <i>Cooked Goat meat with bones in the in-house traditional Indian style gravy.</i>   |         |

## MAIN COURSE - VEGETARIAN

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|---|---------|
| 57. <b>Tadka Daal</b> (Mild, Med, Hot)  | \$19.99 |
| <i>Yellow lentils tempered with Kashmiri chilli, curry leaves and mustard.</i>  |         |
| 58. <b>Daal Makhani</b> ** (Mild, Med)  | \$20.99 |
| <i>A staple of north Indian homes, made from black lentils, finished with loads of butter and cream.</i>  |         |
| 59. <b>Chana Masala</b> (Mild, Med, Hot)  | \$19.99 |
| <i>Chickpeas prepared in onion and tomato sauce with tempering of cumin.</i>  |         |
| 60. <b>Pumkin Masala</b> (Mild, Med, Hot)   | \$19.99 |
| <i>Butter nut pumpkin tempered with spices, cooked with mustard curry leaf and thick tomato onion sauce.</i>                                    |         |
| 61. <b>Malai Kofta</b> ** (Mild, Med)   | \$20.99 |
| <i>A classic Indian recipe of cheese &amp; fig dumplings simmered in smooth thick sauce.</i>  |         |
| 62. <b>Eggplant Masala</b> (Mild, Med, Hot)   | \$20.99 |
| <i>A silky-smooth curry prepared with eggplant, potato, onion, tomato &amp; garlic..</i>  |         |
| 63. <b>Mix Vegetables Curry</b> ** (Mild, Med, Hot)   | \$19.99 |
| <i>Fresh cut seasonal veggies cooked in dry spices and fresh tomato onion base.</i>   |         |
| 64. <b>Muttur Paneer</b> ** (Mild, Med, Hot)  | \$21.99 |
| <i>Home-made cottage cheese, garden peas &amp; mashed potato cooked with ground spices in onion sauce * Contains Gluten, ** Contains Dairy,</i> |         |
| 65. <b>Shahi Paneer</b> ** (Mild, Med, Hot)   | \$21.99 |
| <i>Delicious royal curry made with cottage cheese cooked in thick gravy of cream. Tomato and spices.</i>  |         |
| 66. <b>Mushroom dahi Masala</b> ** (Mild, Med, Hot)   | \$21.99 |
| <i>Fresh mushroom, green peas, potatoes cooked with yoghurt, tomato sauce &amp; ground spices.</i>  |         |
| 67. <b>Kadai Paneer Masala</b> ** (Mild, Med, Hot)  | \$21.99 |
| <i>Indian cottage cheese cooked in a spicy tomato-based sauce, flavoured with fresh coriander and chilli.</i>                                   |         |
| 68. <b>Palak Paneer</b> ** (Mild, Med, Hot)   | \$21.99 |
| <i>Cottage cheese cooked in mild spinach curry, finished with cream and diced tomato.</i>   |         |
| 69. <b>Vegetable Korma</b> ** (Mild, Med)   | \$20.99 |
| <i>A rich mix vegetable curry dish, finished with cream, nuts and raisins.</i>  |         |
| 70. <b>Aloo Gobi</b> (Mild, Med, Hot)   | \$20.99 |
| <i>Cauliflower and potato tossed with tomato, ginger paste and spices. Garnished with coriander.</i>  |         |
| 71. <b>Daal Spinach</b> ** (Mild, Med, Hot)   | \$19.99 |
| <i>Tasty lentils cooked and mixed in spinach puree with spices.</i>   |         |
| 72. <b>Vegetable Madras</b> ** (Mild, Med, Hot)   | \$18.99 |
| <i>Mixed vegetables cooked with mustard seeds, coconut cream, spices and curry leaves in south Indian style Garnished with coriander.</i>       |         |
| 73. <b>Veg. Vindaloo</b> ** (Med, Hot)  | \$18.99 |
| <i>Mixed vegetables cooked in distinctive spices, herbs, vindaloo sauce.</i>  |         |
| 74. <b>Aloo Palak</b> (Mild, Med, Hot)  | \$18.99 |
| <i>Tasty potato cooked and mixed in Spinach puree with spices.</i>  |         |

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## STARTERS & ENTREES

1. **Samosa Chat \*\*\*** **\$14.99**  
*Samosa topped with Chickpeas, Yoghurt and Tamarind chutney. Served with mint sauce and green salad*
2. **Samosa (2P) \*\*\*** **\$12.99**  
*Piquant appetiser prepared with crusty dough and stuffed with peas, Potato, Cumin seed and deep fried. Served with tangy tamarind sauce*
3. **Spinach Pokoda (4P) \*\*** **\$12.99**  
*Spinach, Potato, onions dipped in spiced chickpea flour and deep fried. Served with tangy tamarind sauce*
4. **Onion Bhaji (4P) \*\*** **\$12.99**  
*Sliced onions, potato dipped in spiced chickpea flour and deep fried. Served with tangy tamarind sauce*
5. **Tandoori Mushroom (4P) \*\*** **\$17.99**  
*Mushroom marinated with diced onion and capsicum cooked in tandoor*
6. **Paneer Tikka (4P) \*\*** **\$19.99**  
*Soft cheese coated with Indian spices, chargrilled with onions, tomatoes cooked in Clay Oven*
7. **Paneer Pakoda (6P) \*\*** **\$16.99**  
*Cheese cubes dipped in spicy chickpea batter and deep fried*
8. **Chicken Tikka (4P) \*\*** **\$20.99**  
*Boneless chicken marinated in fresh spices, Lemon juice and yoghurt, barbecued in tandoor*
9. **Malai Tikka (4P) \*\*** **\$19.99**  
*Tender morsels of chicken breast in pepper and cream white marinade, cooked in tandoor.*
10. **Garlic Chicken Tikka (4P) \*\*** **\$21.99**  
*Chicken breast marinated in grounded Indian herbs, garlic and ginger paste and saffron, Cooked in tandoori oven.*
11. **Tandoori Chicken \*\* (Half / Full)** **\$17.99/\$28.99**  
*Tender chicken marinated in yoghurt, chicken juice and authentic Indian spices and cooked in clay oven.*
12. **Sheek Kabab (4P)** **\$25.99**  
*Tender lamb mince mixed with ginger, garlic and Indian spices and rolled on skewer and cooked in tandoor.*
13. **Fish Tikka (2P) \*\*** **\$25.99**  
*Tender fillets marinated with tandoori spices and cooked in Indian clay oven.*
14. **Tawa Prawns (8P) \*\*** **\$25.99**  
*King prawns flavoured with crushed garlic, yoghurt, Indian spices & lime juice*
15. **Tandori lamb cutlets (4P) \*\*** **\$27.99**  
*Tender lamb cutlets marinated in ginger, fenugreek and yoghurt, cooked to perfection in tandoor.*
16. **Tandori Salmon (2P)** **\$27.99**  
*Chunky pieces of salmon marinated with fresh spicey and touch of rum and cooked in tandoor*
17. **Tandoori Prawns (8P) \*\*** **\$25.99**  
*Fresh prawn marinade in special yoghurt marination with spices and cooked to perfection in tandoor.*
18. **Chilly Paneer Dry \*\*** **\$25.99**  
*Fried cottage cheese marinated in soya sauce, salt, pepper, corn flour, garlic and chilli sauce and then saute on high flame with onion & capsicum*
19. **Paneer 65** **\$25.99**  
*Deep-fried cottage cheese fritters tossed in spicy sauce*
20. **Chicken 65** **\$25.99**  
*Spicy deep fried boneless chicken dish originated from Chennai India*
21. **Momo Chicken/Veg/Pork | Goat (6p)** **\$12.99/\$15.99**  
*Nepal's most popular dish, dumplings filled with succulent chicken/Veg./Pork mince. Served with tomato's achar.*
22. **Vegetables Platter (8p)\*\*\*** **\$26.99**  
*Assortment house of tandoori mushroom, Paneer tikka, spinach Pakoda & samosa.*
23. **Tandoori Non-veg Mix Platter (8p)\*\*** **\$30.99**  
*Assortment house of specialities, combination of Chicken tikka Tandoori chicken, Sheek Kebab, Lamb chops and malai tikka, Served with green salad*
23. **Tandoori Non-veg Mixed large Platter (10p)\*\*** **\$40.99**  
*Assortment house of specialities, combination of chicken tikka Tandoori chicken, Sheek Kabab, lamb choops and malai tikka Served with green salad*

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## SEAFOOD-DELIGHT

75. **Piri-Piri Machhi Masala (Mild, Med, Hot)** **\$26.99**  
*Fish cooked in thick sauce with onion, tomato and capsicum finished with fresh herbs.*
76. **Goan fish curry (Mild, Med, Hot)** **\$26.99**  
*Fresh chunks of fish cooked in home-made paste of spices, coconut milk & cream.*
77. **Malabar Prawn (Mild, Med, Hot)** **\$26.99**  
*Prawns cooked in a spiced coconut and tamarind flavoured curry.*
78. **Fish Vindaloo (Hot)** **\$26.99**  
*Fish cooked in distinctive spices, herbs, vindaloo sauce, coconut cream/powder & vinegar.*
79. **Garlic Chilli Prawns (Mild, Med, Hot)** **\$25.99**  
*Prawn tempered with garlic, tomato, onion, chillies and vinegar in a curry sauce.*

## RICE

80. **Plain Basmati Rice Small/Large** **\$6.99 / \$7.99**
81. **Lemon rice Small/Large** **\$6.99 / \$7.99**
82. **Saffron Rice Small/Large** **\$6.99 / \$7.99**  
*Rice sauteed with butter & simmered with saffron infused water.*
83. **Coconut Rice Small/Large** **\$9.99 / \$10.99**  
*Rice, mustard seeds, curry leaves, grated coconut & coconut cream.*
84. **Kashmiri Polau \*\* Small/Large** **\$10.99 / \$11.99**  
*Garnished with dry fruits and nuts.*
85. **Jeera Polau Rice \*\* Small/Large** **\$10.99 / \$11.99**  
*Basmati rice flavoured with cumin, finished with cream & fresh shallots.*
86. **Vegetable Polau \*\* Small/Large** **\$12.90 / \$13.99**  
*Vegetable and basmati rice cooked together topped with cottage cheese and cashew nuts*
87. **Chicken Fried Rice \*\* Small/Large** **\$14.99/\$16.99**
88. **Veg. Fried Rice \*\* Small/Large** **\$12.99 / \$14.99**
89. **Egg Fried Rice \*\* Small/Large** **\$13.99 / \$15.99**
90. **Biryani** **\$23.99**

Your choice of chicken/Lamb/Beef/Goat/Veg. Cooked with long grain basmati rice together with traditional biryani spices, Served with fresh Raita (Mild, Med, Hot) Some items contains dairy and gluten, please do let us know about any food allergies.

