

APPLICATION FOR ON-LICENCE OR RENEWAL OF ON-LICENCE



Form 3, sections 100 and 127(2), Sale and Supply of Alcohol Act 2012

Send or deliver your application to:

The Secretary
District Licensing Committee
Kāpiti Coast District Council
Private Bag 60601, Paraparaumu 5254
175 Rimu Road, Paraparaumu 5032
Email: licence.application@kapiticoast.govt.nz
Telephone (04) 296 4700 Toll Free: 0800 486 486

For Council use

File #

Once this application is complete you may make an appointment for a pre-lodgement meeting with a Licensing Inspector at the numbers given above.

Application forms cannot be accepted by the District Licensing Committee (DLC) over the counter until they have been signed off as complete by the Inspector and a fee category has been calculated. **Instructions on how to complete this application are included at the end of the form.**

This application is made in accordance with the particulars set out below:

1. Application Type

If you are not filing this renewal application, including paying the fee, at least 20 working days before the licence expires, provide a reason for the late filing as an attachment.

☐ New On-Licence

☒ Renewal of On-Licence

☐ Renewal of On-Licence with variation of conditions

Licence number: 45/04/025/2023 Licence number:

2. Endorsements

Tick the appropriate box if you want to add an endorsement to the licence

☒ Allow BYO

☐ On-Licence plus Caterer's On-Licence

☐ BYO Licence only

☐ Caterer's On-Licence only (no restaurant)

3. Details of Applicant

Full legal name or names to be on licence (if a company, must be company name):

J. Gill Enterprises Ltd.

Whether licence already held for premises or conveyance concerned: ☒ Yes ☐ No, and if 'Yes' state kind of licence

4. Applicant Status: by reference to section 28 of Sale and Supply of Alcohol Act 2012

☐ Natural person(s)

☒ Private Company

☐ Body Corporate

☐ Public Company

☐ Partnership

☐ Other (please specify).....

N/A

5. For Applicant that is a Natural Person(s)

Full legal name:

Any aliases (and/or maiden name):

Usual residential address: Number

Street:

Suburb:

City:

Postcode:

Sex:

Occupation:

Date of birth:

Place of birth:

Telephone:

Mobile:

Email:

6. For Applicant that is a Body Corporate, Authority under which Incorporated**7. For Applicant that is Not a Natural Person(s), Details of Contact Person**

Name: JUGHU Gill

Designation/Position: OWNER

Telephone:

Mobile: 04659 790

Email:

jughu @ XTRA.CO.NZ

8. Postal Address for Service

Number/Street/PO Box: 5 CAUGHLEY GLOVE

Suburb: KARANU

City: WELLINGTON

Postcode: 6012

9. Business Details

Describe principal business, any other businesses

RESTAURANT
JUGHU'S LITTLE INDIA
42 MARINE PARADE, PARAPARAUMU BEACH**10. Criminal Convictions**

Does the applicant(s) have any criminal convictions (other than convictions for offences against provisions of the Land Transport Act 1998 not contained in Part 6, and offences to which the Criminal Records (Clean Slate) Act 2004 applies). ☐ Yes ☒ No, and if "Yes", then please provide nature of the offence, details of conviction, and penalty imposed.

11. For a Company whether Incorporated under the Companies Act 1993 or Equivalent Foreign Legislation

Full Legal Names of Directors:

JAGMOHAN S. GILL

12. For a Private Company Incorporated under the Companies Act 1993

Authorised capital:

Paid up capital:

Name: J. GILL ENTERPRISES LTD.

Address: Street number

Street: J. GILL ENTERPRISES LTD.
5 CAUGHLEY GROVE

Suburb: KARORI

City: KARORI, WELLINGTON

Postcode: 6012

Date of birth: 25/1/1951

Place of birth: INDIA

Designation: DIRECTOR.

Face value of shares held:

13. For a Partnership

Full legal name of partner: N/A.

Usual residential address: Number

Street:

Suburb:

City:

Postcode:

Full legal name of partner:

Usual residential address: Number

Street:

Suburb:

City:

Postcode:

14. Details of Premises (if not a Conveyance)

Address: Number 42

Street: MARINE PARADE

Suburb: PARAPARAUMU BEACH

City: PARAPARAUMU

Postcode: 5032

Trading Name: JUGNU'S LITTLE INDIA

If not Owned by Applicant:

Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)

Full legal name of owner: VAY FAMILY TRUST

Address: Number Email

Street: VAYFEL - 40MAIL.COM.

Suburb:

City:

Postcode:

Is the licence conditional on completion of building work: ☐ Yes ☒ No, and if "Yes", state details:**15. Details of Conveyance**

Kind: (eg, ship, railway carriage, bus, etc) N/A

Tenure: (state whether owned by applicant, or to be operated under charter, lease, or licence)

If not Owned by Applicant:		
Full legal name of owner:		
Address: Number	Street:	
Suburb:	City:	Postcode:
Any registration number:		
Any home base address:		
Any name used or proposed for conveyance:		
Is the licence conditional on completion of construction work: ☐ Yes ☐ No, and if "Yes", state details:		
16. Details of Duty Manager(s)/Proposed Manager(s) If more than two certified managers please attach details separately		
Full legal name: <u>AILASH DEEP SINGH</u>		
Number of manager's certificate: <u>49D/CERT/229/2025</u>	Expiry Date: <u>21/5/2026</u>	
Full legal name: <u>JAGMOHAN S. GILL</u>		
Number of manager's certificate: <u>49C/CERT/575/2015</u>	Expiry Date: <u>4/7/2027</u>	
17. Business Details		
State the general nature of the business to be conducted by applicant in the premises if licence granted: (for example, hotel, tavern, restaurant, entertainment/nightclub)		
<u>RESTAURANT MAIN BUSINESS</u> <u>ALCOHOL SERVED AS A SERVICE FOR CUSTOMERS</u>		
Is the sale of alcohol intended to be the principal purpose of business: ☐ Yes ☒ No and advise the intended principal purpose of business (for example: sale of food; entertainment; accommodation).		
Is the applicant engaged, or intending to be engaged, in the sale or supply of any goods other than alcohol, non-alcoholic refreshments and food, or in the provision of any services other than those directly related to the sale or supply of alcohol and non-alcoholic refreshments, and food: ☐ Yes ☒ No - and if "Yes", advise the nature of other goods or services. This is to assess whether other goods and services provided are compatible with the sale of alcohol.		

State the days and hours proposed for sale of alcohol (this is licensed hours not trading hours):

MONDAY TO SUNDAY
8AM TO 11PM.

Do you have, or require, a Trading in Public Place licence to permit consumption of alcohol on footpath: ☐ Yes ☒ No If 'Yes', please attach and number #.....

18. Conditions

Doc attached?
Number.

- Write answer below or attach relevant documents that demonstrate compliance.
- When including attachments please number the documents, circle 'Yes' and write the document number on #.....

Describe experience and training of applicant:

Yes / No
#.....

28 YEARS OPERATING RESTAURANTS IN
WELLINGTON REGION WITH ALCOHOL ON LICENCE

Describe the type and range of food intended to be available for purchase:

Yes / No
#.....

FULL FOOD MENU.
ENTREES, MAINS, DESSERTS.
JUGNUS.CO.NZ

Describe the type and range of non-alcoholic beverages intended to be available for purchase:

Yes / No
#.....

COCA COLA, SPRITE, FANTA, L&P, MANGO
LASSI, RANGE OF JUICES, WATER, TEA/COFFEE

Describe the type and range of low-alcohol (2.5% ABV) beverages intended to be available for purchase (list the brands):

Yes / No
#.....

FUZAGI (GARAGE PROJECT)

Describe to what extent, and where, drinking water is intended to be freely available to patrons (if no access to mains water supply, also advise the potability of water intended to be available):

Yes / No
#.....

FREE WATER PROVIDED AT EVERY TABLE

Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people: CHECK ID (18+) DO NOT SERVE TO INTOXICATED PERSON STOP SERVING WHEN PERSON GETTING INTOXICATED SUGGEST CONSUMPTION OF WATER	Yes / No #.....
Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices): SUGGEST ALTERNATIVES, LOW & NON-ALCOHOLIC BEVERAGES, OFFER CUSTOMERS FOOD MENU STOP ALCOHOL SERVICE, ARRANGE SAFE TRANSPORT	Yes / No #.....
Describe any other systems (including training systems), and staff in place (or to be in place) for compliance with the Act: EDUCATE & TRAIN STAFF. MANAGERS HAVE THEIR GENERAL MANAGERS CERTIFICATE. NEW STAFF ARE GIVEN A RUN DOWN OF HOST RESPONSIBILITY AND THEN GIVEN ON GOING TRAINING ON THE JOB.	Yes / No #.....
Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be: • reduced, by more than a minimal extent, by granting the licence; or • increased, by more than a minimal extent, by the refusal to renew the licence. This includes issues such as noise (including amplified music, people in outdoor areas or arriving or leaving premises), the effects on sensitive users within locality such as pre-schools, schools and medical centres: WE ARE A WELL KNOWN LOCAL RESTAURANT WHERE CUSTOMERS COME TO US TO ENJOY OUR YUMMY FOOD. WE HAVE SOFT BACKGROUND MUSIC PLAYING CUSTOMERS MAIN PURPOSE IS TO DINE WITH. ALCOHOL IS ONLY A SECONDARY PART OF OUR BUSINESS.	Yes / No #.....
For Licence Renewal Only: Describe any conditions of the licence the applicant seeks to vary or cancel: To be filled in for each condition the applicant seeks to vary or cancel – attach additional pages as necessary Terms of condition at present: <u>NONE</u> Action sought: ☐ Variation ☐ Cancellation. If Variation, in what respect does the applicant seek to vary the condition?	Yes <u>No</u> #..... #..... #..... #.....

Full reasons for variation or cancellation:	
19. Attachments (if Not a Conveyance)	
When including attachments please number the documents, circle 'Yes' and write the document number on '#.....'	Doc attached? Number.
A statement, or signed declaration, regarding the premises need for an evacuation scheme, as set out in section 100(d) of the Act for new applications, or section 127(e) of the Act for renewals. <i>The Declaration of Evacuation Scheme template is available on the Council website.</i>	Yes / No #.....
Copy of planning consent: Please attach certificate to show that the proposed use meets the requirements of the Resource Management Act 1991. <i>Not required for renewal unless the business activity or type has changed since the last version.</i> N/A	Yes / No #.....
Copies of all relevant building certificates consents: Please attach certificate to show that the proposed premises meet the requirements of Building Code 2004. <i>Not required for renewal unless structural changes have been undertaken since the last issue or renewal.</i> N/A	Yes / No #.....
A scale floor plan showing the licensed area and, if applicable, each area to be designated as a supervised area or restricted area, and the principal entrance. <i>If this is a renewal application, include your existing 'approved alcohol licensed area' and check for any changes.</i>	Yes / No #.....
For body corporate applicant, please attach a copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>	Yes / No #.....
Advise if a Crime Prevention Through Environmental Design (CPTED) assessment has been undertaken or any improvements to the design and layout in accordance with CPTED. ☐ Yes ☐ No, and if 'Yes' attach a copy, and if 'No' complete a CPTED checklist (see HPA and the Ministry of Justice websites for more information).	Yes / No #.....
Please attach a photograph or artist's impression of the exterior of the proposed premises. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>	Yes / No #.....
Please attach a map showing the location of the premises. <i>Not required for renewal.</i>	Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the 'Yes' and repeat the document number you have given it.	
Please attach a copy of your Host Responsibility Policy.	Yes / No #.....
Please attach a copy of a sample food menu.	Yes / No #.....
If the premises are owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of a licence for the proposed premises. <i>Not required for a renewal unless the lease or ownership arrangements have changed.</i>	Yes / No #.....

20. Attachments (Conveyance)		Doc attached? Number.
When including attachments please number the documents, circle 'Yes' and write the document number on '#.....'		
A scale floor plan showing the licensed area and, if applicable, each area to be designated as a supervised area or restricted area, and the principal entrance.		Yes / No #.....
For body corporate applicant, copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>		Yes / No #.....
Please attach a photograph or artist's impression of the exterior of the conveyance. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>		Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the 'Yes' and repeat the document number you have given it.		
Please attach a copy of your Host Responsibility Policy.		Yes / No #.....
Please attach a copy of a sample food menu.		Yes / No #.....
If the conveyance is owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of licence to this conveyance. <i>Not required for a renewal unless the previous lease has expired.</i>		Yes / No #.....
21. Further details when Applicant is a Company		
Include full details of each person who holds 20% or more of the shares, or of any particular class of shares, issued by the company.		
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Are additional sheets attached? Yes / No - Doc number #.....		

22. Further details when Applicant is a Partnership

Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:

Are additional sheets attached? Yes / No - Doc number #.....

23. Signature of Applicant (this must be signed by applicant not their agent)

I authorise New Zealand Police to disclose any personal information it considers relevant to my application to the Medical Officer of Health and/or the Licensing Inspector for the purpose of assessing my suitability.

Name:	Layna Gill	
Date:	11/2/2026	Signature: Layna Gill
Dated at location:	WELLINGTON	

Privacy Statement

Information contained in your application and any supporting information will be held by Kapiti Coast District Council to enable your application to be processed under the Sale and Supply of Alcohol Act 2012. This information will be made available to the public on request. The information will be provided to the Kapiti Coast District Licensing Committee, the NZ Police, the Medical Officer of Health and Council's Licensing Inspectors. This information may form part of a public hearing of your application before the Kapiti Coast District Licensing Committee and may be used in the Committee's decision for your application. Decisions will be made publicly available.

Council is required to keep a statutory register of all applications and the District Licensing Committee's decisions on them. Council is required to report statistics about applications to the Alcohol Regulatory and Licensing Authority. Any member of the public may request access to this information under the Local Government Official Information and Meetings Act 1987. This information may also be used under the Privacy Act 1993. You have the right to see and correct personal information that Council holds about you.

Method of payment (must be made at time of application)

- ☐ I have paid at a Kāpiti Coast District Council Service Centre when I delivered this application.
- ☒ I have paid by electronic transfer (Council Bank Account Number: 03-0732-0306101-00) and quoted my name and "alcohol" in the reference fields; and
- ☐ I have included proof of electronic payment with this application.

How I would like to receive my alcohol licence (please select one only)

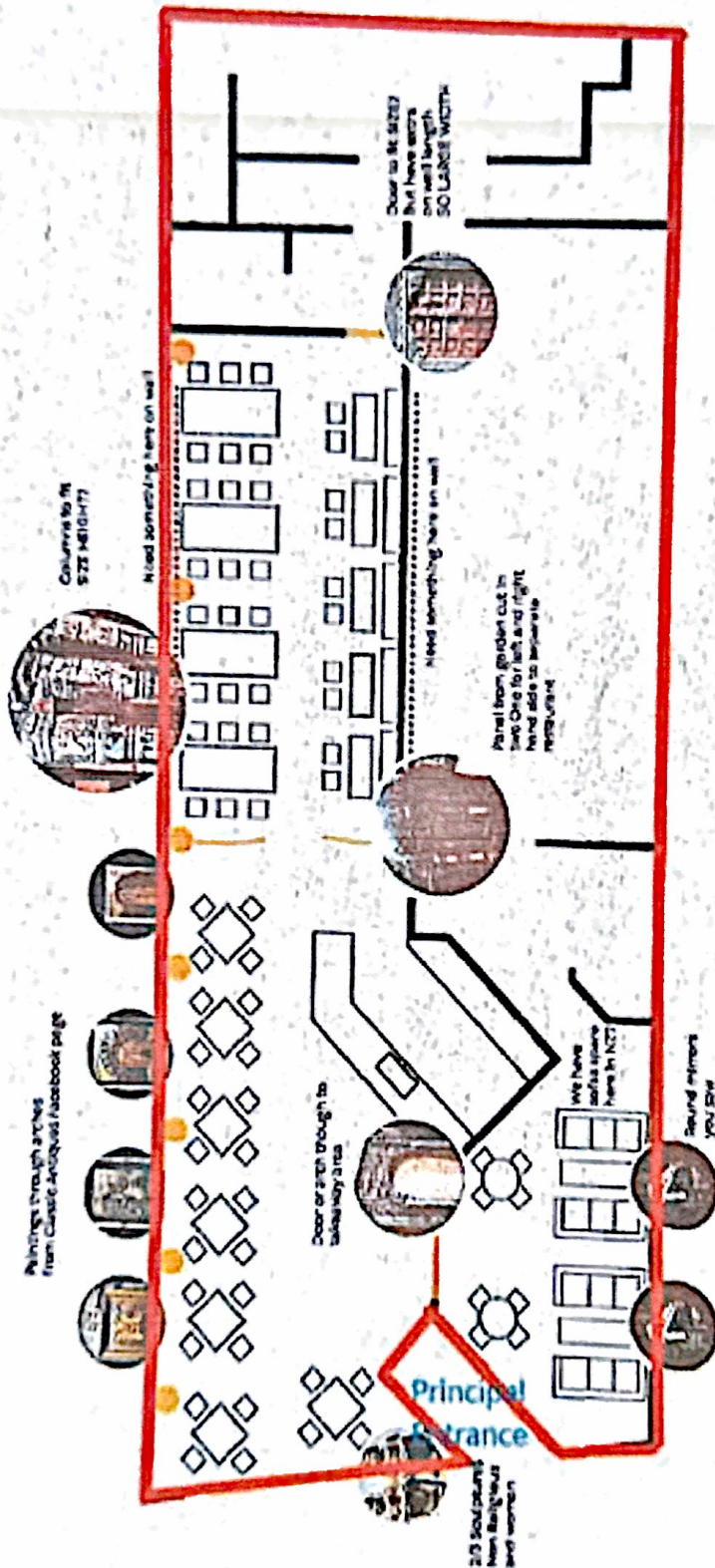
- ☐ I will collect the alcohol licence – please contact me when it is ready by ☐ Phone or ☐ Email
- OR
- ☒ Please email the alcohol licence to me.

Next Step: Once your application is complete, if you would like to make an appointment for an optional pre-lodgement meeting with the Licensing Inspector then please Telephone (04) 296 4700 or Toll Free: 0800 486 486.

After your application is lodged**Public Notices**

You are responsible for giving notice within 20 working days of the Council formally accepting your application (or 10 working days if it is an application for renewal) and the Council will send you a template to approve. The notice and application will be made available on the Public Notices page of Council's website for a period of 25 working days. A copy of this notice must also be displayed in a conspicuous place on the premises or conveyance to which this application relates for the period of public notification.

Attachment 1: Plan of licensed area



APPROVED
17 MAR 2022



JUGNU'S LITTLE INDIA

RESTAURANT & BAR
EST. 1997

SPARKING

HENKELL TROCKEN
200ML PICCOLO B: 12.5
Lively fresh French bubbly with good flavour and a crisp dry finish.

VEUVE CLICQUOT B: 129.
Chardonnay-derived flavours surging at the finish. Consistently brilliant.

WHITE WINES

PINOT GRIS
TE MUNA VALLEY MARTINBOROUGH
"THE FALCON" G: 12.50 B: 49.
Partner to The Falcon Pinot Noir. Aromatic, clean and off-dry in style.

RIESLING
PADDY BORTHWICK
WAIRARAPA G: 13. B: 52.
A very pure off dry Riesling with fresh citrus and lime aromas and flavours.

GEWÜRZTRAMINER
ANCHORAGE NELSON
MARLBOROUGH G: 14.5. B: 58.
A drier style of Gewurztraminer with hints of rose petal , lychees and orange blossom.

CHARDONNAY
LATITUDE 41 NELSON G: 13.5 B: 54.
Full bodied buttery Chardonnay that has good fruit and oak nuances.... Chardonnay "the way it used to be".

MONOWAI HAWKES BAY G: 13. B: 49.
A very pure Chardonnay with a melange of stone fruit varietal flavours and balancing light oak. Vegan Friendly.

SAUVIGNON BLANC
PRETTY PADDOCK
MARLBOROUGH G: 13. B: 49.
A delicious Sauvignon with ripe tropical fruit flavours. Single Vineyard Wine.

ROSÉ

TE MUNU VALLEY
MARTINBOROUGH G: 13. B: 49.
Dry Rosé based on Pinot Noir with approximately 15% Syrah. Wild fermented in oak barriques and aged on lees.

RED WINES

SHIRAZ
TE MUNA VALLEY
MARTINBOROUGH B: 75.
Rhone valley inspired. Deep and intense varietal Syrah. Smooth, round tannins. Medium full bodied. Drinking now for a further 3-5 years.

GRANT BURGE BAROSSA
AUSTRALIA G: 13. B: 49.
Characters of plum, raspberry and dark cherry are nuanced with chocolate, coffee and spice notes. Rich, and sensually full-bodied.

MERLOT
SILVERTON ESTATE
HAWKES BAY G: 13. B: 49.
A fuller bodied Merlot with rich tobacco and spice. Lovely fruit and oak balance.

PINOT NOIR
TE MUNA VALLEY MARTINBOROUGH
"JAMES" B: 75.
Barrel selection from the best sections of the vineyard harvested in 2013. 18 months' barrel maturation, approximately 40% new French oak.

TE MUNA VALLEY MARTINBOROUGH
"THE FALCON" G: 13. B: 49.
Mid weight and generous style, true to the character of Martinborough.

INTERNATIONAL BEERS

KINGFISHER
3 LITRE TOWER 54.
1 LITRE 18.
PER GLASS 400ML 10.
BOTTLE 330ML 10
KINGFISHER STRONG 330ML 11.
KINGFISHER STRONG 500ML 16.
KINGFISHER STRONG 650ML 19.
PERONI 10.
TIGER 10.
CORONA 10.
HEINEKEN 0% 10.

NZ CRAFT BEERS

BONE FACE UNIT NZ IPA 12.
BONE FACE HOPTRON APA 12.
BONE FACE DARKNESS INDIAN STOUT 12.
EMERSONS PILSNER 330ML 12.
FORTUNE FLAVOURS PALE ALE 12.
GARAGE PROJECT FUGAZI 2.2% 12.
PANHEAD SUPERCHARGER 12.
PANHEAD RAT ROD 12.
PARROTD OG IPA 12.
CIDER 10.

SPIRITS

PLEASE ENQUIRE ABOUT OUR WIDE SELECTION OF SPIRITS AND LIQUEURS.

Regular Spirits 10.
Premium Spirits 14.
Sherry 10.
Port 10
Cointreau 10.
Kahlua 10.
Baileys 10.
Drambuie 10.
Cognac 15.

NON ALCOHOLIC

LASSI SWEET OR SALTED
Yoghurt based Indian drink 5.5
MANGO LASSI
Yoghurt and Mango drink 5.5
SOFT DRINKS
Coke, Diet Coke, Fanta, L&P, Lemonade
Ginger Ale, Tonic Water, Soda Water 4.5
JUICES
Orange, Pineapple, Apple, Tomato 4.5
MINERAL WATER Sparkling, Still 6.
GINGER BEER 5.5
LIME AND SODA 4.5
LEMON, LIME AND BITTERS 5.5

TEAS

Indian Chai
Traditional Indian Tea 5.5
Earl Grey 4.5
Camomile 4.5
English Breakfast 4.5
Green Tea 4.5

SHOTS

DIRTY SECRET
Vodka, Baileys, Butterscotch liquor 10.
B52
Kahlua, Baileys, Contrieu 10.
JAM DUNOT
Chambord, Baileys 10.
MELON BALL
Vodka, Baileys Midori 10.

COCKTAILS

THE WORD Cocktail of the Week
SOUNDS SO MYSTERIOUS. BUT THE DAY IS NOT COMPLETED WITHOUT TRYING SOMETHING NEW.

MOJITO (MUMTAZ MOJITO) C: 20. M: 15.
Lovely Combination of soulful mint, dark rum , superiour white rum with a unrefined pure sugar cane and pristine lemon juice. Carefully muddled and topped off with refreshing club soda and secret spice to give pure Authentic Indian taste.

GULABI MOJITO C: 20. M: 15.
Crisp Mint muddled with fresh lemons, crisp apple juice with a unrefined pure sugarcane and splashed with tangy raspberry . Topped off with refreshing club soda and secret spice to give authentic Indian Taste.

BOMBAY COLADA C: 20. M: 15
A Tropical blend of rich coconut cream, coconut infused white rum and tangy pineapple with a secret spice- garnished with a marrachino cherry and an umbrella for kitsch appeal.

MANGO LASSI and Vodka C: 20. M: 11.

STARTERS

VEGETABLE SAMOSA11

Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown. Two Samosas per portion.

PAKORAS9.5

Fresh vegetables dipped in a spiced chick pea batter and finished in hot oil.

ONION BHAJI.....9.5.

Onion rings dipped in a spiced chick pea batter and finished in hot oil. *Three Onion Bhajis per portion.*

POTATO FRIES..... 8

Hand cut fries for something different.

CHICKEN MOMO OR PANEER MOMO..18.

Momo is a type of steamed bun with a filling. Momo has become a traditional delicacy in Nepal and Tibet. *Five pieces per portion.*

PANEER ALOO TIKKI..... 16.

An interesting mixture of potatoes, home made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. A must for all vegetarians. *Six pieces per portion.*

PANEER PAKORAS 16

Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil. *Six pieces per portion.*

PANEER TIKKA SHASHLIK21

Home made India cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the tandoor. *Five pieces per portion.*

TANDOORI MUSHROOMS.....19

Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. *Eight pieces per portion.*

TANDOORI PRAWNS 24.

Marinated prawns cooked in the tandoor. *Eight pieces per portion.*

CHOOZA TIKKA..... 17.

Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked inthe tandoor. *Three pieces per portion.*

MALAI TIKKA 17

Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. *Three pieces per portion.*

ACHAARI TIKKA 17.5

Fillets of chicken marinated overnight in Jugnu’s Little India’s own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. *Three pieces per portion.*

TANDOORI CHICKEN (FULL)..... 32.

TANDOORI CHICKEN (HALF) 21.

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

AMRATSARI FISH 22.

Bites of fresh catch of the day is battered in gram flour, spices and deep fried until golden brown and crispy. The taste and flavour lies in the marination. *Six pieces per portion.*

SHISH KEBAB 22.

Minced lamb or chicken prepared using a mixture of ginger , garlic, green chillies, white pepper and cooked in the tandoor. *Five pieces per portion.*

BARRA KEBAB 28

Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor. *Four pieces per portion.*

MIXED VEGETABLE MANCHURIAN DRY 20.

Dumplings made of chopped mix vegetables deep fried and sautéed with garlic, onion, and



JUGNU'S LITTLE INDIA

RESTAURANT & BAR

EST. 1997

SIDES

POPPADOMS (4 PIECES)3.

RAITA 6.

Yoghurt mixed with cucumber and ground spices.

MINT CHUTNEY 6.

Yoghurt mixed with mint, green chillies and spices.

KECHUMBER 6.

Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.

BANANA AND COCONUT 6.

Sliced bananas sprinkled with desiccated coconut.

JUGNU’S LITTLE INDIA CHILLY CHUTNEY 6.

For the daring!!!

MIXED VEGETABLE PICKLE 6.

Achar.

MANGO CHUTNEY 6.

PLAIN YOGHURT 6.

TAMARIND 6.

A sweet but tangy sauce, a perfect match for our vegetarian starters.

SIDE DISH PLATTER.....17.

Raita, mint chutney, kachumber, banana and coconut, Jugnu's Little India chilli chutney and mango chutney served with 10 poppadoms.

JUGNU’S LITTLE INDIA SALAD.....9.

Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.

ONION SALAD5.

DELICIOUS AUTHENTIC STREET FOOD

ALOO CHAAT per plate 15.

A tangy and spicy mix of potato cubes, diced cucumber, tomato and onion seasoned with cumin powder and chaat masala.

RAJ KACHORI per plate..... 15.

The classic street food treat that makes your mouth water. Raj kachori basket filled with papri, muth dhal, bhallas, yoghurt and chutneys.

PANI PURI five pieces..... 15.

Also called golgappa, is a common street snack. Hollow puri, fried crisp and filled with a mixture of flavoured water (pani), tamarind chutney, chili, chaat masala, potato, onion and chickpeas.

BHEL PURI per plate..... 15.

Very popular Bombay street food. It is made out of puffed rice, tossed with potatoes, onions, masalas and chutneys.

PAPRI CHAAT per plate 15.

Fried dough wafers known as papri, boiled chick peas, boiled potatoes, yoghurt and tamarind chutney and topped with chaat masala.

SAMOSA CHAAT per plate..... 15.

Samosa served with chickpeas, onions, spices and chutneys.

DAHI BHALLA per plate 15.

Popular snack. lentil dumplings dunked in a creamy whipped yoghurt topped with spicy and sweet chutneys.

CHOLE BHATURE per plate 21.

Most popular punjabi snack. made with white chickpeas and bhatura is fried leavened bread.

RICE

BASMATI RICE 6.5

Plain, steamed basmati rice.

JEERA RICE8.5

Basmati rice cooked with cumin seeds.

CAULIFLOUR RICE..... 12.5

KASHMIRI PULAO9.

Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.

PEAS PULAO.....9.

Basmati rice cooked with sauteed peas, onions and spices.



The recipes we use have come from the kitchen of my mother **Premjit Kaur Gill**. She has trained every one of Jugnus Little India’s head chefs in her own kitchen in Chandigarh.

Sat Sri Akal, Welcome, Kia Ora.

MAINS

CHICKEN / LAMB.....24.5 / 26.5
PRAWN VINDALOO29.5.

A hot dish, made world famous by the chefs of Goa. It has a Portugese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

MURG MUMTAZ (BUTTER CHICKEN)26.

A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

MANGO CHICKEN25.5

Due to popular demand Jugnu’s Little India has created its own unique recipe for mango chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.

KADAI CHICKEN26.5

KADAI LAMB28.5

KADAI PRAWNS29.5

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

BHUNA CHICKEN26.

Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

BHUNA GOSHT28.5

Diced lamb cooked with ginger, garlic, onions and spices.

CHICKEN MADRAS24.5

LAMB MADRAS26.5

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

CHICKEN SAAGWALA26.5

LAMB SAAGWALA.....28.5

PRAWN SAAGWALA30

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

LAMB KORMA28.5

CHICKEN KORMA.....26.5

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

ROGAN JOSH.....27.5

The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb or chicken cooked with roasted and crushed spices.

MUGLAI CHICKEN27.

Roasted chicken cooked on the bone with a cashew sauce and onion, tomato and ground spices. This dish is enjoyed with basmati rice and tandoori naan.

CHICKEN / LAMB TIKKA MASALA .26. / 28.

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

CHICKEN JHALFREZEE.....26.5

LAMB JHALFREZEE.....28.5

PRAWN JHALFREZEE30

Jhalfreeze was one of the supreme dishes created during the days of the Raj. “Jhal” is hot and “freeze” is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.



JUGNU'S
LITTLE INDIA

RESTAURANT & BAR

EST. 1997

BENGALI FISH30.

A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.

FISH MALABARI30.

PRAWN MALABARI.....30.

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

ACHAARI CHICKEN26.

ACHAARI LAMB28.

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

CHICKEN BIRYANI28.

LAMB BIRYANI30.

HYDRABADI BIRYANI30.

PRAWN BIRYANI.....30.

Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and poppadoms.

CHICKEN CHETTINAD28.5

A speciality of Tamil Nadu. Chicken on the bone is cooked with red chilli, garlic, aniseed, cumin seeds, black pepper, cloves, cinnamon, turmeric, tomato, onion and coconut.

HANDI GOAT CURRY28.5

This dish is one of our favourite red meat delicacies cooked on the bone with crushed whole coriander seeds, bay leaves, cinnamon, chopped onion, garlic, ginger, tomatoes and finished with a little yoghurt, garam masala and red chillies

CHICKEN SALAD.....19.

LAMB SALAD20.

Tender strips of tandoori chicken or lamb tossed with lettuce, tomatoes, cucumber and red onions dressed with lemon juice, chaat masala and chopped coriander served with mint chutney.

CHICKEN NOODLES/SCHEZUAN.....21.

Egg noodles sautéed with chicken, capsicum, vinegar, soya sauce and pepper.

VEGETARIAN

VEGAN MENU AVAILABLE

Just ask for separate menu

ALOO GOBI23.

Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

GANGA JAMUNA SUBZI23.

Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

ALOO BAINGAN
OR BARTHA SEASONAL24.

Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

MALAI KOFTA.....23.5

Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

ALOO MATTAR22.

Peas and potatoes cooked with tomatoes, spices and herbs.

PALAK PANEER.....23.5

Cubes of home made Indian cottage cheese cooked with spinach and spices.

SHAHI PANEER23.5

Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

DAAL MAKHANI21

Black lentils and kidney beans cooked with ghee and spices.

TARKA DAAL21

Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

BOMBAY ALOO18.5

Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

AMRITSARI CHOLE21.5

Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

VEGETARIAN BIRYANI26.

Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and poppadoms.

PUNJABI BHINDI MASALA23.5

Lady fingers (Okra) made with onions, tomatoes, green chilli, coriander and spices

PANNER TIKKA MASALA.....23.5

Homemade cottage cheese cooked in a secret recipe of yogurt, cream and spices.

KADAI PANEER / MUSHROOM23.5

Homemade cottage cheese or mushrooms cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander.

BUTTER PANEER23.5

Homemade cottage cheese cooked with crushed cashews, cream and spices.

PANEER SALAD20.

Tender strips of tandoori paneer tossed with lettuce, tomatoes, cucumber and red onions dressed with lemon juice, chaat masala and chopped coriander served with mint chutney.

VEGETABLE NOODLES/SCHEZUAN20.

Noodles sautéed with garlic, onion, capsicum, carrots, vinegar, soya sauce.

DESSERTS

KULFI.....14.

Specially made, flavours change

GULAB JAMUN10.

Creamed milk dumplings within a sweet syrup flavoured with green cardamoms. Served warm.

ICECREAMS 8.

French Vanilla, Chocolate. A selection of Indian sweets available from our Mithai counter

BANQUETS

MAHARAJA KHANA 60.

per person (*minimum four people or more*)

STARTERS: Vegetable samosa, onion bhaji, barra kebab and tandoori chicken.

MAINS: Choice of four mains from Mains or Vegetarian Section, served with basmati rice and naan

MAHARAJA VEGETARIAN KHANA..... 50.

per person (*minimum four persons*)

STARTERS: Vegetable samosa, pakora, onion bhaji, and paneer pakora.

MAINS: Choice of four mains from Vegetarian Section, served with basmati rice and naan

Standard portion
complimentary basmati
rice with all mains.

ENQUIRE ABOUT
OUR VEGAN MENU

FOR YOUR WELL BEING

TURMERIC is a blood purifier, improves liver functions, prevents coughs and colds, improves skin tone and is an antiseptic

CARDAMOM prevents formation of kidney stones.

CINNAMON helps fight diabetes and food poisoning.

NUTMEG helps relieve stress.

CUMIN is a good digestive to ‘settle’ a heavy meal.

BLACK PEPPER effectively wards off colds and throat infections.

CLOVE controls gum and tooth infections, anti-nausea, combats colds, strengthens nerves and improves circulation.



18 Blair St & 115 Cuba Mall Wellington Lower Hutt Mungavin Homestead Porirua Paraparaumu

The basic elements of our host responsibility policy are:

- serve alcohol responsibly
Stop serving alcohol to anyone getting intoxicated, offer them food, water.
- provide and promote alternatives, like low and non-alcoholic beverages
Offer customers the non alcohol list
- provide and promote an appropriate food selection
Offer customers the food menu
- prevent underage drinking
Check customer id, HANZ 18+ card, drivers license, passport
- identify and appropriately deal with intoxication
Stop alcohol service, offer water and or non alcoholic beverages.
- arrange safe transport options
Offer to call taxi, dial a driver, or their friends to drive the customer home
- educate and train staff in host responsibility practices
Managers have their General mangers certificate. New staff are given a run down on the host responsibility policy and then given on going training on the job



Fire Evacuation Statement

This statement must be accompanied with all new or renewal applications for on-licence (including BYO licences), off-licence, special and club licences in accordance with section 100 and 127 of the Sale and Supply of Alcohol Act 2012.

1. Applicant details

Premises name:

JUGNU'S LITTLE INDIA

Applicants name:
(Individual or Company)

J. GILL Enterprises Ltd

Premises address:

42 MARINE PARADE
PARAPARAUMU BEACH 8032

Contact phone:

Home:

Mobile: 021 659 790

Contact email:

jugnu@extra.co.nz

2. Fire evacuation scheme

Most commonly a building requires an evacuation scheme because it is used for the following purposes:

- The gathering together, for any purpose of 100 or more persons:
- Providing employment facilities for 10 or more persons:
- Providing accommodation for more than 5 persons (other than in 3 or fewer household units):
- Storing or processing hazardous substances in quantities exceeding the minimum amounts prescribed in Schedule 3 of the Fire and Emergency New Zealand (Fire Safety, Evacuation Procedures, and Evacuation Schemes) Regulations 2018.

See Fire and Emergency New Zealand Act 2017 section 75 and 76 for further information.

If you are unsure that the building has or requires an approved evacuation scheme, check with the building owner. For the requirements of an evacuation scheme or to apply for an evacuation scheme, refer to Fire and Emergency New Zealand web site. www.fireandemergency.nz or Contact Fire and Emergency New Zealand, wellingtondistrict-rteams@fireandemergency.nz.

Statement

I hereby state that (tick one):

☐ the owner of the building in which the premises are situated provides and maintains an evacuation scheme as required by section 76 of the Fire and Emergency New Zealand Act 2017;

OR

☒ because of the building's current use, its owner is not required to provide and maintain such a scheme;

OR

☐ because of the nature of the building, its owner is exempt from the requirement to provide and maintain such a scheme.

NOTE:

If an approved evacuation scheme is not required, the building must have evacuation procedures that meet Part 1 of the Fire and Emergency New Zealand (Fire Safety, Evacuation Procedures, and Evacuation Schemes) Regulations 2018 – this does not require approval by Fire and Emergency New Zealand.

Name:

Juanu Gill

Signature:

Juanu Gill

Date:

13/2/2026.

Submitting applications

Email completed forms to: licence.application@kapiticoast.govt.nz

Post to:

Alcohol Licensing Team

Kāpiti Coast District Council

Private Bag 60601

Paraparaumu 5254

or deliver to:

Kāpiti Coast District Council

175 Rimu Road

Paraparaumu