

## A La Carte Menu

Explore texture, colour and of course the ultimate tastes with our menu of the Indian experience.

All the ingredients are fresh and carefully selected by our chefs.

Please enjoy an extraordinary dining experience.



## Classic Starters

### **Garlic and Pepper Rasam Soup \$8**

*Fresh tomatoes and tamarind, flavoured with whole garlic, cumin and Malabar pepper corns*

### **Cauliflower & Potato Bonda 2pcs \$10 Can be made dairy free**

*Cauliflower florettes mixed with spicy potato, fresh coriander and red onions dipped and fried in a light chickpea batter.*

### **Spinach Chaat Served chilled \$18**

*Chickpea battered baby spinach leaves drizzled in yoghurt, date & tamarind chutney*

### **Patti Samosa 2 pcs \$10**

*Filo pastry triangles filled with baby green peas, onion julienne and dry red chilli.*

### **Mellagu Prawns 6 pcs \$28**

*Tiger prawns tossed in crushed Malabar peppercorns, red onion, tomato relish and fennel seeds*

### **TANDOORI GRILLED SALMON \$18**

*A healthy way of having Omega 3 rich salmon fillet marinated in mild tikka flavors, pan-fried to perfection*

### **Mysore Chilli Chops 3 pcs \$30**

*Baby lamb chops marinated and grilled in hot fresh chilli, 'Carom seeds' and sesame seeds*

### **KERALA FRIED CHICKEN \$18**

*Crispy chicken pieces dabbled in seasoned chickpea flour with hints of chilli, curry leaves and turmeric*

### **Tandoori Chicken Tikka 3 pcs \$19**

*Chicken marinated overnight in 'Tandoori masala' and yoghurt, roasted on high fire in the tandoor*

## Dosial Starters

A dosai is a South Indian speciality, a light crispy fermented rice and lentil crepe wrapped around a delicate filling of your choice from the list below. Great to share and highly recommended!

### **Masala Dosai \$15**

Hand-mashed potatoes slowly stirred with red onion, curry leaves and crackled mustard seeds

### **Bangalore Dosai \$16**

Hand-mashed potatoes covered with a sprinkle of 'Bangalore Podi': pestled chilli, sesame seeds and coconut flakes

**Kheema Dosai \$17**

Homemade lamb mince with fenugreek leaves, fresh ginger and a hint of cinnamon

**Chicken Dosai \$17**

*Pulled chicken cooked with chunky tomatoes and ginger and with a touch of black pepper*

**Prawn Dosai \$19**

Prawns tossed with salubrious ridge gourd in a tangy and spicy tomato relish with green capsicum

**Main Course****Prawn Konkani \$31**

King prawns sautéed in thinly sliced onion, ginger, crackled mustard seeds and turmeric. Finished with kokum, green chilli and light coconut milk.

**Prawn Balchao \$31**

Finely blended Kashmiri chilli with cumin and vinegar in a tangy Goan balchao masala tossed with king prawns and tomato.

**Goan Fish Curry \$30**

Fiery green chilli is softened by light coconut milk and kokum. Seasoned with dry roasted and ground chilli, turmeric and cumin seed.

**Goat Mappas \$35**

Pieces of baby goat marinated in green chilli and turmeric. Slow cooked with fresh coconut paste and poppy seeds.

**Beef Kerala \$32**

Seared beef cubes slow cooked with grated ginger, chilli and coriander. Finished with fresh coconut milk and sliced baby potatoes.

**Beef Vindaloo \$32**

Diced beef cooked with garlic, bay leaves and ginger, in a hot and sour sauce based on fresh tomatoes and vinegar.

**Lambshank Rogan Josh \$31**

Fennel seeds and sliced onion browned in sizzled cardamom. Slowly cooked in yoghurt and chunky tomato with Ratanjot and ginger

**Lamb Khurumah \$31**

Braised lean diced leg of lamb in a light creamy sauce from ground cashews, slowly cooked with a hint of green chilli flavours, bay leaves and a touch of mint.

**Lamb Varutha \$31**

Lean diced leg of lamb braised with homegrown curry leaves and coarse peppercorns. Seasoned with fennel and star anise. Tender little cubes of pepper goodness

**Chicken Makhani \$30**

Marinated chicken slowly cooked in a silky creamy tomato based sauce, sweetened with honey and flavoured with fenugreek leaves.

**Chicken Chettinad \$30**

Crushed peppercorns and a smooth masala based on poppy seeds, star anise and fennel sautéed in onions with a hint of curry leaves. Cooked in its juices without a trace of oil or dairy, its peppery spicy and light.

**Railway Chicken \$30**

Marinated chicken cooked with ginger, turmeric and dry red chilli. Finished in medium spiced coconut milk with coriander powder.

**Matthanga Kootu \$24**

A ballet of channa dal (split chickpea) and chunks of pumpkin, this healthy combination is cooked with coconut paste, ginger, green chilli and cumin and dry red chilli.

**Palak Paneer \$26**

Crackled cumin seeds and onions cooked with pureed spinach leaves and chunky silky home made farmers cheese.

**Baby Eggplant & Potato \$24**

Baby eggplant is gently stirred with a generous pinch of panch phoran, natural yoghurt, chunky onions and chat potatoes, finished semi dry

**Vendakkai Masala \$26**

Tender baby okra stirred with chunky capsicum, tomato and onions. A little spicy and tangy.

**Mixed Vegetable Curry \$24**

Seasonal cauliflower, carrots, green peas and potatoes in a taste sensation of light coconut milk and blended chilli.

**Dal Makhani \$20**

Five kinds of lentils cooked as a dal; dark, rich and full of flavour – prepared for 24 hours, gently nudged by cloves of garlic and power packed fenugreek.

**Rice & Bread**

**Brown Rice \$5**

**Basmati Rice \$4**

**Naan \$5**

**Garlic & Coriander Naan \$5.5**

**Whole meal Roti \$5.5**

**Kerala Parotta** *Flaky layered bread baked on hotplate* 6

**Peshwari Naan** *Sultanas, coconut and cashew nuts* 7

**Cheese Naan \$6**

**Garlic Cheese Naan \$6.5**

*All our breads are hand made and baked to order.*

## **Dessert**

### **Ice Cream**

Kulfi is a traditional Indian frozen dessert, similar to ice cream but denser and creamier flavoured with nuts, fruits and spices

### **Rose & Madira Paan Kulfi 10**

Madira Paan Liqueur, a true sensation that celebrates the iconic flavors of India's beloved meetha paan. Crafted with authentic natural paan ingredients, this exquisite liqueur captures the essence of this time-honored delicacy folded in with creamy rose kulfi.

### **Mango Kulfi 10**

### **Pistachio Kulfi 10**

### **Gajar Halwa 10**

*Caramelised carrots infused with creamy khoya, and delicately spiced with fragrant cardamom, crowned with a crunchy array of nuts for a delightful balance of flavors and textures.*

### **Gulab Jamun 10**

*Two golden sticky sweet milk dumplings wrapped around a pistachio soaked in rose and cardamom infused sugar syrup*

### **Rasmalai 10**

*two handmade soft cheese dumplings soaked in saffron milk*

### **Dessert Platter 16**

*mango kulfi + gajar halwa + rasmalai*

## Vegan Menu

Please notify us when you are ordering VEGAN !  
(Some items are not originally vegan and require modifications.)



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*Cauliflower florettes mixed with spicy potato, fresh coriander and red onions dipped and fried in a light chickpea batter.*

### **Patti Samosa 2 pcs \$10**

*Filo pastry triangles filled with baby green peas, onion julienne and dry red chilli.*

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## Main Course

### **Matthanga Kootu \$24**

A ballet of channa dal (split chickpea) and chunks of pumpkin, this healthy combination is cooked with coconut paste, ginger, green chilli and cumin and dry red chilli.

### **Saag Aloo \$26**

Crackled cumin seeds and onions cooked with pureed spinach leaves and hand cut baby potatoes.

### **Vendakkai Masala \$26**

Tender baby okra stirred with chunky capsicum, tomato and onions. A little spicy and tangy.

### **Mixed Vegetable Curry \$24**

Seasonal cauliflower, carrots, green peas and potatoes in a taste sensation of light coconut milk and blended chilli.

### **Dal Makhani \$20**

Five kinds of lentils cooked as a dal; dark, rich and full of flavour – prepared for 24 hours, gently nudged by cloves of garlic and power packed fenugreek.

### **Rice & Bread**

**Brown Rice** \$5

**Basmati Rice** \$4

**Whole meal Roti** \$5.5

**Kerala Parotta** *Flaky layered bread baked on hotplate* \$6

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# SPECIALS

## STARTER

2 pcs **FISH CAKES 10**

An exquisite blend of turmeric poached barramundi infused with zesty ginger, and a touch of green chilli.

## MAIN COURSE

**KOLA URUNDAI KOZHUMBU 30**

Succulent lamb meatballs with subtle notes of fenugreek, mustard seeds, and just a touch of red chili in a luscious tomato and tamarind masala

**CHICKEN XACUTI 30**

Traditional Goan dish originating from the coastal region of India. It features tender pieces of chicken cooked with a rich and flavourful sauce made from toasted coconut and a blend of aromatic spices such as turmeric, chili and coriander seeds.

Served Wed - Sun 12 - 2.15 pm



## «*Legendary Lunch Thali*»

\$29



Serving small varied portions,  
in bowls called katori, relates to  
an important concept  
in ancient Indian teachings to  
provide the palate with  
contrasting tastes  
and a rich sensory experience.



### *Kaikari Thali*

Vegetarian Curry of the Day

Rasam Soup

Dal

Served with

Pappadum, Raitha, Pickle & Rice

### *Madras Thali*

Meat Curry of the Day

Rasam Soup

Dal

Served with

Pappadum, Raitha, Pickle & Rice

**Popular Upgrade: Add \$ 4 for one Mini Masala Dosai**

Extra serves \$6 each | Extra Rice \$2 | Extra Pappadum \$1

Red Onion | Sliced Chilli \$2

A surcharge of 10% applies on Sundays and public holidays.