



## SEAFOOD MAIN COURSES

- PRAWN MASALA** \$26  
(King prawns cooked in delicately spiced curry made from tomatoes, onion, capsicum, and authentic spices and fresh herbs)
- PRAWN MALABARI** \$26  
(King prawns in a rich tomato and onion base flavoured with coconut cream)
- GOAN FISH CURRY** \$24  
(Fresh fish fillets in a rich tomato and onion head-on with tangy chutney)
- FISH MALABARI** \$24  
(Fresh fish fillets in a rich tomato and onion base flavoured with coconut cream)

## VEGETARIAN MAIN COURSES

- PANEER METHI MALAI (DELHI-6 SPL)** \$22  
(A chef special dish containing cottage cheese cooked in a cream and tomato based gravy topped with dry fenugreek leaves that will leave an aromatic flavour)
- DAAL TADKA** \$19  
(Fry lentils cooked with a chef special recipe to create a fusion of its own kind)
- DAAL MAKHANI** \$20  
(All time favourite black lentils lightly spiced and finished with cream)
- MALAI KOFTA** \$22  
(Homemade dumplings of cottage cheese & potato cooked in rich creamy gravy with cauliflower and authentic spices and fresh herbs)
- PANEER MAKHANI** \$22  
(Delicious cottage cheese dumplings in a creamy sauce with ground tomatoes, cauliflower and authentic spices and fresh herbs)
- PANEER KADHAI** \$22  
(Delicious cottage cheese cooked with capsicum and onion and authentic spices)
- PALAK PANEER** \$22  
(Cheese cooked in fresh spinach with authentic spices & finished with fresh cream)
- CORN & SPINACH CURRY** \$20  
(A unique combination of freshly blended spinach mixed with garlic meat rice mixed with chef special spices)
- PINDI CHANNA** \$18  
(Spiced chickpeas cooked in traditional spices from the heart of Punjab)
- KARARI ALOO GOBHI** \$18  
(Cauliflower and potato based dry vegetable cooked in traditional spices from the heart of Punjab)

- CREAMY SOYA CHAAP MASALA** \$20  
(Chunks of soy cooked in traditional spices topped with fresh cream)
- BHINDI MASALA** \$18  
(Dry stir fry in traditional Indian spices)
- MIX VEG** \$20  
(Fruiting dish made with fresh, seasonal vegetables sautéed in a rich, spiced tomato-onion gravy)
- VEG KORMA** \$22  
(A delightful mix of vegetables cooked in a rich, aromatic sauce of yogurt, onion, and ground rice)

## INDO-CHINESE

- VEG CHOWMEIN** \$17  
(Stir-fried noodle based in a wok with onion, green chillies, capsicum along with a mix of Asian sauce)
- CHILLY PANEER (DRY/GRAVY)** \$20  
(Fresher recipe cooked with bell peppers and onions in a spicy, tangy sauce)
- VEG MANCHURIAN (DRY/GRAVY)** \$17  
(Crispy vegetable dumplings cooked in a tangy, spicy Indo-Chinese sauce)
- GOBHI MANCHURIAN (DRY/ GRAVY)** \$18  
(Lightly spiced dry fried cauliflower and then tossed in a wok with onion, green chillies, capsicum along with a mix of Asian sauce)
- FRIED RICE** \$13  
(Fragrant basmati rice stir-fried with mixed vegetables and soy sauce)

- CHICKEN CHOWMEIN** \$19  
(Stir-fried noodles with chicken and vegetables in a savory sauce)
- SCHEZWAN CHOWMEIN** \$19  
(Spicy noodle based in Sichuanese sauce with veggies)
- CHICKEN FRIED RICE** \$18  
(Flavoured rice stir-fried with chicken, veggies, and onions)
- HONEY CHILLI CAULIFLOWER** \$15  
(Crispy cauliflower tossed in a sweet and spicy honey chilli glaze)
- HONEY CHILLI POTATO** \$12  
(Crispy potato fingers tossed in a sweet and spicy honey chilli sauce)

## SIDES

- MIX CHUTNEYS WITH PAPADUMS (5pcs)** \$8  
(Combination of tamar, mango and mango chutney)
- MASALA PAPADUMS (2pcs)** \$8  
(Crispy papad topped with tangy onion, tomatoes, and spices)
- CUCUMBER/ MIXED RAITA** \$7  
(Neutral yogurt dressing with a touch of spices)
- GARDEN SALAD** \$7  
(Mix of fresh onion, cucumber, tomatoes and coriander)

## RICE AND BIRYANIS

- CHICKEN/LAMB/GOAT** \$22  
(Basmati rice cooked with authentic spices and your choice of meat)
- VEGETARIAN BIRYANI** \$20  
(Basmati rice cooked with vegetables and authentic spices)
- STEAMED RICE** \$6  
(Soft, fragrant white rice gently steamed to perfection)
- SAFFRON RICE** \$7  
(Fragrant basmati rice cooked with saffron for a rich aroma and golden hue)
- JEERA RICE** \$7  
(Basmati rice tempered with cumin seeds for a simple, aromatic flavor)
- PEAS PULAO** \$7  
(Fluffy basmati rice cooked with green peas and mild spices)

## BREADS

- CHEESE CHILLI GARLIC NAAN** \$7.50  
(A fusion of garlic naan with added cheese & chili flakes for a bold, spicy twist)
- CHILLI GARLIC NAAN** \$6.50  
(A fusion of garlic naan with added chili flakes for a bold, spicy twist)
- MIXED NAAN BASKET** \$20  
(Bak, Garlic Naan, Cheese Naan and Pista Naan - 1 of each)
- ROTI** \$4.90  
(Soft, whole-wheat flatbread cooked on a hot griddle)
- PLAIN NAAN** \$4.90  
(Soft, fluffy white flour bread baked in a tandoor, perfect for soaking up curries)
- GARLIC NAAN** \$5.50  
(Naan infused with garlic and herbs, adding a delicious aroma and taste)
- BUTTER NAAN** \$5.50  
(Classic naan brushed with melted butter for extra richness and flavor)
- KEEMA NAAN** \$6.50  
(Stuffed naan bread filled with spiced minced meat, cooked to perfection)
- CHEESE NAAN** \$6.50  
(Classic naan brushed with cheese for extra richness and flavor)
- LACHA/PUDINA PARANTHA** \$6.50  
(Lachis paratha is a popular, multi-layered, crispy and flaky flatbread with ingredients from the Indian subcontinent)
- KASHMIRI NAAN** \$8  
(Soft naan stuffed with a sweet mix of dry fruits and nuts)
- CHILLI NAAN** \$5.50  
(Soft tandoor-baked naan with a touch of spicy green chilies for a fiery kick)

## THANDA

- SPIDER COKE** \$8  
(Coke topped with vanilla ice cream)
- COKE/FANTA/LEMONADE CAN** \$3.5  
(Cold soft drink)
- RASMALAI (2 pcs)** \$8  
(Soft cottage cheese balls soaked in sweet, flavoured milk)
- KULFI (choice of Khoya or Pistachio)** \$5  
(Traditional Indian frozen dessert made with flavoured milk)
- FALUDA KULFI** \$11  
(Kulfi served with tilaka noodles, rice string, and hard candy)
- RABDI FALUDA** \$11  
(A delicious beverage dessert made with rice string, noodles, raita)

## GARAM

- MASALA TEA** \$4.5  
(Spiced Indian tea made with milk and aromatic herbs)
- COFFEE** \$4.5  
(Freshly brewed coffee)
- HOT GULAB JAMUN (2 pcs)** \$5  
(Rice, soft dumplings cooked in sugar syrup)
- GAJAR HALWA (200gm)** \$10  
(Sweet carrot pudding made with milk, ghee, and nuts)

## JUICES & SHAKES

- FRESH JUICE** \$8  
(Freshly squeezed seasonal fruit juice)
- SHIKANJI SODA** \$6  
(Refreshing Indian-style lemonade with spices and mint)
- MASALA SODA** \$8  
(Tangy soda infused with special masala)
- COLD COFFEE** \$6  
(Iced, creamy coffee blended with ice)
- MANGO LASSI** \$7  
(Smooth mango yogurt drink with a hint of cardamom)
- SWEET LASSI** \$6  
(Traditional yogurt-based sweet drink)
- SALTY LASSI** \$6  
(Traditional yogurt with salt indulges)
- OREO SHAKE** \$9  
(A rich, chocolatey shake made with Oreo and milk)
- KITKAT SHAKE** \$9  
(A delicious chocolate shake blended with KitKat)
- PISTACHIO SHAKE** \$9  
(Creamy milkshake flavoured with pistachios)
- MANGO SHAKE** \$9  
(Creamy mango milkshake, perfect for summer)

