



VEG ENTREES

Veg Samosa (2 pcs)	7.90
Crispy pastry stuffed with spiced potatoes and peas, served with chutney.	
Onion Bhajji	7.90
Deep fried onion fritters with cumin & coriander.	
Paneer Tikka	12.90 / 15.90
Cottage cheese cubes marinated in yogurt & spices, grilled in Tandoor.	
Paneer Chilli	12.90 / 15.90
Cottage cheese stir-fried with diced capsicum, onion and fusion sauce.	
Veg Manchurian	12.90 / 15.90
Veg dumplings tossed in Indo-Chinese sauce.	

NON VEG ENTREES

Chicken Tikka	13.90 / 18.90
Boneless chicken marinated and grilled in Tandoor.	
Tandoori Chicken	14.90 / 19.90
Deep fried onion fritters with cumin & coriander.	
Amritsari fish	17.90
Boneless fish coated in our chef special batter and fried served with mint sauce	
Seekh Kebab	17.90
Minced meat skewers cooked in Tandoor.	
Lamb Cutlets	21.90
Mustard spiced yogurt marinated lamb cutlets cooked in Tandoor.	
Tandoori chaap	12.90
Malai chaap	12.90

VEGETARIAN MAIN COURSES

Dal Makhani	(GF) 15.90
Slow cooked black lentils with butter & cream	
Dal Tadka	(GF)(V) 14.90
Yellow lentils tempered with garlic & cumin	
Chana Masala	(GF)(V) 16.90
Chickpeas curry	
Malai kofta	(GF) 16.90
Paneer potato dumplings in creamy gravy	
Shahi Paneer	(GF) 16.90
Paneer cooked in creamy cashew & butter gravy, served cooked in Tandoor.	
Paneer Tikka Masala	(GF) 16.90
Grilled cottage cheese with diced capsicum, onions and spices	
Paneer Butter Masala	(GF) 15.90
Paneer in buttery tomato sauce	
Palak paneer	(GF) 16.90
Spinach and paneer curry	
Egg bhurji	(GF) 15.90
Jeera aloo	(GF)(V) 13.90
Matar methi malai	(GF) 14.90
Green peas & fenugreek cooked in rich cream cashew onion sauce blend with aromatic spices	

NON VEGETARIAN MAIN COURSES

Butter Chicken	(GF) 18.90
Tender chicken in creamy tomato butter sauce.	
Chef Special Chicken Curry	(GF) 18.90
Home style North Indian curry.	
Chicken Korma	(GF) 18.90
Mild chicken curry with cashews.	
Chicken Madras	(GF) 18.90
Chicken cooked in onion gravy, coconut milk, and curry leaves.	
Chicken Tikka Masala	(GF) 18.90
Grilled chicken with sliced capsicum, onion, and spices.	
Palak Chicken	(GF) 18.90
Chicken simmered in a creamy, rich curry with spinach.	
Chicken vindalo	(GF) 18.90
Chicken cooked with special spices	
Lamb Korma	(GF) 20.90
Slow-cooked lamb in creamy cooked sauce.	
Lamb Rogan Josh	(GF) 20.90
The aromatic Kashmiri lamb curry cooked with intense, warm spices.	
Lamb Madras	(GF) 20.90
Lamb cooked in onion gravy.	
Lamb vindalo	(GF) 20.90
Lamb cooked with special spices and chillis	
Goat Curry	(GF) 21.90
Malai goat curry	(GF) 22.90
Mild goat curry with creamy sauce	

SEAFOOD MAIN

Fish Malabari Curry	(GF) 21.90
South India specialty cooked in tamarind gravy, coconut milk, spices, and tempered with leaves.	

Chaat Corner

Papdi chaat	9.90
Samosa chaat	9.90
Aloo tikki chaat	9.90
Aloo tikki with chickpeas	9.90
Dahi bhalla	9.90
Bhelpuri	8.90
Chole bhature	13.90
Bun kulcha	6.90
Paneer kathi roll	10.90
Chicken kathi roll	12.90
Noodles	11.90



NAAN, BREADS AND RICE

Tandoori Roti	3.90
Butter Naan	3.90
Plain Naan	3.00
Garlic Naan	3.90
Cheese Naan	4.50
Garlic & Cheese Naan	4.90
Chilly Cheese Naan	4.90
Cheese Basket	12.90
Assortment of chilly cheese, garlic cheese, cheese naan	
Lacha Paratha	4.90
Steamed Rice	3.50
Saffron Rice	3.90
Jeera Rice	3.90
Fried Rice	4.90
Veg Biryani	14.50
Chicken Biryani	17.90
Lamb Biryani	17.90

DRINKS

Mango Lassi	5.50
Sweet Lassi	5.50
Strawberry Lassi	5.50
Salted Lassi	5.50
Soft Drink	3.50

DESSERT

Gulab Jamun	5.50
Chocolate Naan	5.50
Vanilla Ice Cream	6.50
Pistacho kolfi	6.50
Mango kulfi	6.50

SIDES

Raita	3.90
Yogurt with grated cucumber and seasoning	
Mint Chutney	1.90
Mango Chutney	1.90
Mixed Pickle	1.90

KIDS MENU

Served with a glass of soft beverage	12.90
• Kids Butter Chicken with rice. • Chicken Nuggets and Chips.	

Special

Amritsari kulcha	13.90
Amritsari paneer kulcha	13.90

PANJAB DELIGHTS

AUTHENTIC NORTH INDIAN FLAVOURS

Our food items may contain nuts, gluten, other allergens. For any allergy requirements, please inform a member of staff beforehand.