



STARTERS

NON-VEG

Tandoori Chicken (4pcs)	19.90
Bone chicken marinated in yogurt mix with spices and grill in tandoor.	
Chicken Tikka (5pcs)	21.99
Boneless chicken marinated in yogurt mix with spices and grill in tandoor.	
Afghani Kebab (5pcs)	21.99
Boneless chicken marinated with yogurt, fresh herbs, cashew, besan flour and BBQ in tandoor .	
Tandoori Prawns (6pcs)	25.99
Large prawns marinated in special chef’s spices and cooked in tandoori.	
Lamb Seekh Kebabs (5pcs)	21.99
Lamb mince marinated with special spices cooked in tandoor.	
Chicken Seekh Kebabs (5pcs)	21.99
Chicken mince marinated with special spices cooked in tandoor.	
Lamb Chops (5pcs)	25.99
Bone lamb marinated with Lime juice, fresh herbs & pepper.	
Mix Non-Veg Platter	39.99
2pcs Chicken tikka, 2pcs Afgani kebab, 2pcs Nizami seekh kebab 2pcs chicken seekh kebab, 2pcs lamb chops	
Amritsar Fish	25.99
Fish marinated and fried with unique combo of spices and herbs.	

VEGETERIAN

Samosa (2pcs)	09.99
Traditional Indian puff pastry filled with special potatoes and peas.	
Onion Pakora	09.99
Thin sliced onion dipped in chickpea batter & deep fried with curry leaves.	
Paneer Tikka (4pcs)	19.90
Cottage cheese mix with yogurt & tandoori masala and BBQ with onion and capsicum.	
Mix Veg Platter	29.90
2pcs samosa, 4pcs onion bhaji, 3pcs paneer tikka	

INDO CHINESE

Chicken Lollipop (5pcs) (Mild, Medium, Hot)	15.99
Deep fried chicken coated with flour and spices and sauté with special sauce.	
Chicken 65 (Dry) (Mild, Medium, Hot)	21.99
Chicken pieces coated with flours cooked with yogurt, mix spices.	
Chicken Manchurian (Mild, Medium, Hot)	21.99
Chicken cubes coated with flours, cooked in Manchurian sauce.	
Chilly Chicken (Medium, Hot)	21.00
Chicken cubes coated with flours, cooked with onion, capsicum, green chili, special chili sauce and spring onion	
Chili Prawns (Medium, Hot)	26.99
Prawns coated with flours, cooked with onion, capsicum, green chili, special chili sauce and spring onion	
Chicken Chowmein (Mild, Medium, Hot)	21.99
Noodles stir fry with tender chicken, egg, veggies and aromatic seasoning	
Chicken Fried Rice (Mild, Medium, Hot)	21.99
Rice stir fried with egg, chicken, veggies and aromatic seasoning.	
Chili Fish (Medium, Hot)	25.99
Fish coated with flours, cooked with onion, capsicum, green chili, special chili sauce and spring onion.	
Apolo Fish (Mild, Medium, Hot)	25.99
Fish pieces coated with flours, cooked with yogurt, curry leaf and hand pound spices. (Medium, Hot)	
Egg Fried Rice (Mild, Medium, Hot)	20.99
Rice stir fried with egg, veggies and aromatic seasoning.	
Gobi Manchurian (Mild, Medium, Hot)	20.99
Cauliflower coated with flours cooked in Manchurian sauce.	
Chilly Paneer (Medium, Hot)	21.00
Cottage cheese coated with flours, cooked with onion, capsicum, green chili, special chili sauce and spring onion.	
Paneer 65 (Mild, Medium, Hot)	21.99
Cottage cheese coated with flours, cooked with yogurt, mix spices.	
Veg fried rice (Mild, Medium, Hot)	19.99
Rice stir fried with veggies and aromatic seasoning.	
Veg Chowmein (Mild, Medium, Hot)	19.99
Noodles stir fried with veggies and aromatic seasoning.	
Chili Pepper Baby Corn (Mild, Medium, Hot)	19.90
Baby corn cooked with onion, capsicum, chili sauce and spring onion.	

MAINS

VEGETERIAN

Paneer tikka Masala (Mild, Medium, Hot)	21.99
Tandoori Grilled Cottage Cheese pieces cooked in cashew and onion gravy.	
Paneer Butter Masala (Mild, Medium, Hot)	21.99
Tomato paste in rich gravy with cottage cheese.	
Saag Paneer (Mild, Medium, Hot)	21.99
A perfect combination of Spinach and cottage cheese.	
Matar Paneer (Mild, Medium, Hot)	21.99
A delicious combination of soft paneer and healthy green peas in a mild Spicy tomato based gravy.	
Baigan Bharta (Mild, Medium, Hot)	20.99
Roasted egg plant cooked with tomato and onion.	
Malai Kofta (Mild, Medium, Hot)	20.99
Cottage cheese dumplings cooked with creamy sauce.	
Chick pea curry (Medium, Hot)	19.99
Chickpeas cooked with chef special spices	
Dal Tadka (Mild, Medium, Hot)	18.99
Yellow lentil with cumin and red chilly	
Dal Makhani (Mild, Medium, Hot)	19.99
Mixed lentils cooked with butter and spices	
Aloo Gobi (Mild, Medium, Hot)	18.99
Potato cooked with Gobi in onion gravy.	
Aloo Matar (Mild, Medium, Hot)	18.99
Potato cooked with green peas in onion gravy.	
Aloo Jeera (Mild, Medium, Hot)	18.99
Potato cooked with Jeera in onion gravy.	
Vegetable Korma (Mild, Medium, Hot)	18.99
Seasonal Mix Vegetables cooked in cashew gravy with chef’s special spices, garnish with fresh cream	
Veg Jalfrazi (Mild, Medium, Hot)	18.99
Vegetables cooked with onion, tomato and capsicum.	
Paneer Karahi Lahoori Style (Medium, Hot)	22.99
Cottage cheese cooked in authentic Pakistani style. (Medium, Hot)	
Paneer shinwari karachi style (Medium, Hot)	22.99
Cottage cheese cooked in tomato, black pepper, green chilli, and ginger in authentic Pakistani heritage style.	

CHICKEN - 23.99/LAMB - 24.99

Butter Chicken (Mild, Medium, Hot)	
BBQ chicken cubes cooked with butter and creamy tomato sauce	
Chicken Tikka Masala (Mild, Medium, Hot)	
BBQ chicken cooked in cashew gravy with tomato paste.	
Mango Chicken (Mild, Medium, Hot)	
Chicken cooked in onion gravy with mango, cream.	
Korma CHICKEN OR LAMB (Mild, Medium, Hot)	
Chicken cooked in exquisite cashew nut gravy.	
Madras CHICKEN OR LAMB (Medium, Hot)	
Chicken cooked in tomato and coconut cream.	
Bhuna Chicken OR LAMB (Medium, Hot)	
Boneless chicken cooked with onion, mix spices.	
Pepper Chicken OR LAMB (Medium, Hot)	
Boneless chicken cooked with aromatic spice, ground black pepper.	
Saagwala CHICKEN OR LAMB (Mild, Medium, Hot)	
Chicken cooked with green chillies, herb and spinach.	
Vindaloo CHICKEN OR LAMB (Medium, Hot)	
Boneless chicken cooked with spices in vindaloo sauce.	
Lamb Rogan Josh (Medium, Hot)	24.99
Lamb cooked with spices and red gravy.	

CHEF’S SPECIAL- 23.99/LAMB - 24.99

Shinwari Karachi Style Chicken (\$25.99) Or Lamb (\$26.99)	
Chicken cooked in tomato, black pepper, green chilli, ginger in authentic Pakistani heritage style (Medium, Hot)	
Karahi Lahori Style Chicken (\$25.99) Or Lamb (\$26.99)	
Tender chicken cooked with onion, capsicum in authentic style (Medium, Hot)	
Chicken Chili Garlic (Chef’s Special) (Medium, Hot)	
Deep fried chicken cooked with garlic, fresh chillies in gravy.	
Pasinday Chicken Or Lamb (Mild, Medium, Hot)	
Boneless chicken cooked with almond and cashew gravy.	
Murg Makhani (Mild, Medium, Hot)	
Bone BBQ chicken cooked with butter and creamy sauce.	



GOAT

26.99

Traditional Style Goat Curry (Medium, Hot)

Goat with bones cooked to perfection in a rich and aromatic gravy

Bhuna Goat (Medium, Hot)

Goat with bones cooked to perfection in a rich aromatic Bhuna sauce

Goat Roganjosh (Medium, Hot)

Goat with bone cooked with spices and red gravy.

Goat Saagwala (Medium, Hot)

Goat cooked with green chilies, herb and spinach

Goat Korma (Mild, Medium, Hot)

Goat cooked in exquisite cashew nut gravy.

Goat Karahi Lahori Style (Medium, Hot)

28.99

Goat cooked with onion, capsicum in authentic style

SEAFOOD

Prawn Masala (Medium, Hot)

28.99

Prawns cooked in a rich and aromatic masala sauce.

Prawn Malai Curry (Mild, Medium, Hot)

28.99

Prawns cooked in a rich and creamy coconut based curry (mild)

Prawn Vindaloo (Medium, Hot)

28.99

Prawns cooked with spices in vindaloo sauce

Fish Salan (Medium, Hot)

25.99

A Hyderabadi fish dish cooked with spices and sesame sauce

Fish Masala (Medium, Hot)

25.99

Traditional fish curry infused with aromatic spices and cooked to perfection, blend of flavors and textures. (Medium, Hot)

Fish Malai Curry (Mild, Medium, Hot)

25.99

Tender fish cooked in delicious and creamy coconut-based gravy.

BIRYANI AND PULAO

Lamb shank Pulao

25.00

A classic South Indian dish, with succulent lamb shank pieces and blend of homemade Spices.

Hyderabad Dum Biryani

Chicken

22.00

Lamb/ Goat

25.00

Meat marinated in special herbs and spices cooked in fragrant layered basmati rice.

Vegetable Dum Biryani

22.00

Fragrant basmati rice layered with a medley of fresh, seasonal vegetables, aromatic spices and herbs.

Prawn Biryani

29.99

Prawns and rice tossed in wok with special biryani spices, served with raita

chicken 65 biryani

22.99

Biryani rice served with chicken 65 on top

paneer 65 biryani

22.99

Biryani rice served with paneer 65 on top.

FAMILY PACK HYDERABAD DUMBIRYANI (T.A only)

Vegetable (served with raita)

65.00

Chicken (served with raita and eggs)

65.00

Lamb/ Goat (served with raita)

80.00

WEEKEND SPECIALS

Tandoori Fish

35.99

Fish marinated in yogurt and chef's special spices and herbs Grilled in tandoori oven

Paya

21.99

RICE

Plain Rice

05.00

Large Rice

07.00

Jeera Rice

10.99

Coconut Rice

11.99

Saffron Rice

08.99

KIDS

Chicken Nuggets and Chips

11.99

Fish and Chips

12.99

Butter chicken and Rice

12.99

Chicken Korma and Rice

12.99

Mango Chicken and Rice

12.99

BREADS

Butter Naan

05.50

Garlic Naan

06.50

Cheese Naan

07.50

Cheese Spinach Naan

07.99

Tandoori Roti

05.50

Lachha Paratha

08.50

Chili Herb Naan

07.50

Cheese Garlic Naan

07.99

Cheese Chili Naan

07.99

Chicken Naan

09.99

Aloo Parata

09.99

SIDES

Garden Salad

11.99

Onion Salad

07.99

Tamarind Chutney

04.99

Pickles

04.99

Papadums (4pcs)

04.99

Chili Chutney

06.99

Mint Chutney

04.99

Raita

04.99

Plain Yogurt

04.99

Mango Chutney

04.99

DRINKS

Salted Lassi

06.00

Mango Lassi

06.99

Sweet Lassi

06.00

Soft drinks

04.00

Ginger Beer

06.00

DESSERT

Gulab jamun

09.99

Soft delicious berry sized balls made with milk solids and flour.

Mango Kulfi

09.99

Indian version of Mango ice cream made with mango, milk and nuts.

Carrot Halwa

09.99

grated carrots in a pot containing a specific amount of water, milk and sugar, cardamom

Ice cream nut sundae

09.99

Vanilla ice cream with nuts and your choice of chocolate or strawberry topping.