



DINE IN & BAR

Entrée Veg

PANEER TIKKA | \$13.99

Spiced cubes of cottage cheese smeared with onion and capsicum, finished in clay oven for smoky flavor

SOYA MALAI CHAAP | \$11.99

Soya bean marinated in ginger and garlic, aromatic Indian herbs, barbequed till perfection

ALOO TIKKI CHAT | \$10.99

A fried potato cutlet topped with chickpeas curry, served with chilled yoghurt and various chutneys

SAMOSA CHAT | \$10.99

Samosa topped with chickpeas curry, served with chilled sweet yoghurt and various chutneys

PAPDI CHAT | \$8.99

**{Traditional street food}*

Lentil crackers with potato, chickpeas served with chutneys and finished with pomegranate seeds

BHEL PURI | \$8.99

**{Traditional street food}*

Mixture of puffed rice, peanuts, sev, mixed with chopped onion, tomatoes, chickpeas and medium tangy sauce

PANI PURI GOL GAPPE | \$8.99

**{Traditional street food}*

Small crispy fried ball filled with potatoes and white chickpeas served with mint water

DAHI PURI | \$10.99

**{Traditional street food}*

Small crispy fried ball filled with yoghurt, potatoes, white chickpeas and tamarind mint sauce

PAV BHAJI | \$12.99

**{Staple Street food of Mumbai}*

Blend of spicy mashed vegetables served with butter toasted buns

CHOLE BHATURE | \$12.99

**{Popular dish of Northern India subcontinent}*

Spice chickpeas served with deep fried bread



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Entree Non-Veg

CHICKEN MALAI TIKKA | \$14.99

Tender pieces of chicken thigh, marinated in saffron and spices, cooked in clay oven

CHICKEN TIKKA | \$14.99

Tender pieces of chicken thigh, marinated in Indian spices

TANDOORI CHICKEN [HALF/FULL] | \$13.99 / \$20.99

Whole chicken marinated overnight in secret Indian flavors, finished in clay oven

BURRAH MASALEDAR [LAMB CHOPS] | \$20.99

Tender lamb cutlets marinated with ginger garlic herbs, cooked to order in the hot tandoor oven

AMRITSARI FISH | \$14.99

Succulent pieces of fish cooked in chef selected spices, lemon juice, deep fried till crisp

Chef's Recommendation:

VEG PLATTER | \$20.99

Mix of four VEG entrees mixed, served with chef special dip and bread

NON-VEG PLATTER | \$23.99

Mix of four non veg entree mixed, served with chef special dip and bread



DINE IN & BAR

Indo Chinese

CHILL PANEER | \$13.99

Deep-fried cottage cheese cooked with soy sauce and diced capsicum Chinese style

VEG MANCHURIAN | \$12.99

Deep-fried vegetables cooked with finely chopped onion, capsicum, and soy sauce

GOBHI MANCHURIAN | \$12.99

Deep-fried cauliflower cooked with finely chopped onion, capsicum, and soy sauce

CHICKEN SINGAPORE NOODLES | \$12.99

Noodles cooked with diced chicken pieces and soy sauce

CHILLI CHICKEN | \$13.99

Spicy Tender pieces of chicken cooked with soy sauce diced with onion and capsicum Chinese style [cornflour]

VEG SINGAPORE NOODLES | \$11.99

Vegetarian Noodles cooked with sliced capsicum, onions, carrots, cabbage, and soy sauce

VEG FRIED RICE | \$10.99

Cooked rice with stir fried vegetables, soya sauce and other seasonings

CHICKEN FRIED RICE | \$11.99

Cooked rice with stir fried chicken, soya sauce and other seasonings



DINE IN & BAR

Main Vegetarian

DAL MAKHANI | \$12.99

Slow cooked kidney beans and black lentils with herb and spices and blend of cream and butter

PANEER KADHAI | \$13.99

Cottage cheese cooked in onion tomato gravy with diced onion, capsicum topped in a blend of dried fenugreek

PANEER PALAK | \$13.99

Cubes of cottage cheese cooked with chopped spinach, onion tomatoes and spices

SPECIAL MALAI KOFTA | \$13.99

Dumpling of dried fruit and cottage cheese in a rich creamy sauce

TANDOORI SOYA MALAI CHAP | \$13.99

Smoky soya chap cooked with onion and capsicum in Indian traditional way

PANEER MAKHANI | \$13.99

Cottage cheese cooked with thick tomato gravy and cashew nuts

MUSHROOM CHATPATA | \$12.99

Button mushroom stir fried with capsicum, onion and Indian herbs

SHAHI PANEER | \$13.99

Cottage cheese cooked in onion and cashew gravy

CHANNA MASALA | \$12.99

Chickpea simmered with Indian spices and dry fenugreek

DESI TADKA DAAL | \$11.99

Yellow dal boiled and finish with an Indian traditional tadka

JALFREZI | \$12.99

Garden vegetables cooked crunchy with spices and finished with coriander [fresh]

ALOO GOBHI [DRY] | \$11.99

Fried potato and cauliflower in onion tomato sauce



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Non-Vegetarian Chicken

CHICKEN MAKHANI [BUTTER CHICKEN] | \$15.99

Tender pieces of chicken cooked with tomato, cream and butter

CHICKEN VINDALOO | \$15.99

Chicken cooked with spicy tangy sauce

CHICKEN SAAG | \$15.99

Chicken cooked with baby spinach, onion and ginger garlic

CHICKEN KADHAI | \$15.99

Chicken cooked with Indian spices tamarind and jaggery

CHICKEN TIKKA MASALA | \$15.99

Chicken cooked with diced capsicum, onion and fresh ginger

CHICKEN MADRAS | \$15.99

Chicken cooked in coconut cream with mustard seeds and curry leaves

CHICKEN KORMA [MILD] | \$15.99

Chicken cooked in cashew gravy

Seafood

PRAWN CURRY | \$21.99

Marinated prawn cooked in a rich Indian sauce

MALABARI FISH [GOAN TRADITIONAL DISH] | \$21.99

Fish cooked in coconut milk, mustard seed and tamarind

PRAWN VINDALOO | \$21.99

Prawn cooked in spicy and tangy sauce



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Lamb Boneless

KASHMIRI ROGANJOSH | \$18.99

Diced Lamb cooked slowly with Indian spices

LAMB PALAK BAHAR | \$18.99

Lamb cooked with baby spinach and ginger garlic

LAMB KERALA | \$18.99

Lamb cooked with mustard seeds, curry leaves and tamarind and coconut powder

MIRCHI LAMB [VINDALOO] | \$18.99

Lamb cooked with onion and red dried chillies

LAMB KORMA [MILD] | \$18.99

Lamb cooked in cashew and cream

Goat With Bone

GOAT CURRY | \$18.99

Goat slowly cooked with onions, fresh herb

GOAT MASALA | \$18.99

Goat slowly cooked with Indian spices, onions, tomatoes and ginger garlic

GOAT PUDINA BAHAR | \$18.99

Goat cooked with mint and coriander with Indian traditional spices

Salad

ONION SALAD | \$4.49

Red onions with lemon

SPECIAL SALAD | \$5.99

Chopped cucumber, onions, tomato and carrot with special dressings

GARDEN SALAD | \$5.49

Sliced cucumber, onion, tomato and carrot



DINE IN & BAR

Bread

BUTTER ROTI [WHOLEMEAL]	\$3.49
PLAIN ROTI	\$2.99
BUTTER NAAN [PLAIN FLOUR]	\$3.99
PLAIN NAAN	\$2.99
PUDINA LACCHA PARANTHA	\$5.99
CHEESE NAAN	\$3.99
CHEESE GARLIC	\$4.99
ALOO PARANTHA	\$4.99
KEEMA NAAN [LAMB MINCE]	\$6.99
CHILLI NAAN	\$3.99
KASHMIRI NAAN [MIXED NUTS]	\$4.99
COTTAGE CHEESE NAAN	\$4.99

Rice

PLAIN BASMATI RICE	\$4.99
JEERA MUTTER RICE	\$5.99
KASHMIRI PULAO	\$6.99
PLAIN JEERA RICE	\$5.5
BIRYANI VEG	\$11.99
BIRYANI CHICKEN	\$16.99
BIRYANI LAMB	\$18.99
BIRYANI GOAT	\$18.99

Sides

PICKLE MIXED	\$2.99
MIXED VEG RAITA	\$4.99
PLAIN PAPAD	\$2.99
MASALA PAPAD	\$5.99

Dessert

GULAB JAMUN	\$6.99 / \$5.99
[WITH OR WITHOUT ICECRAM]	
RAS-MALAI	\$6.99
ICECREAM	\$4.99
[VANILLA/ CHOCOLATE]	