











Samosa Chicken Tikka

Butter Chicken

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Marinated chicken tikkas cooked in butter with a makhani sauce.

Lamb Rogan Josh

Diced Lamb braised with a gravy flavoured with gralic, ginger and aromatic spices.

Navratan Korma

Fresh garden vegetables prepared in a mild cream based sauce.

-X-----

Rice Naan or Roti Raita

Ice Cream/Gulab Jamun \$44.99 per person

-X------

Banquet Two

Samosa Malai Murgh Tikka Onion Bhaji Fish Amritsari

Butter Chicken

Marinated chicken tikkas cooked in butter with a makhani sauce.

Lamb Korma

Mughlai style, tendered lamb pieces cooked in cashew nuts and creamy sauce.

Chicken Tikka Masala

Chicken cooked in masala gravy

Vegetable Korma

Garden vegetables prepared in a cream based sauce with dried fruits

Rice Naan or Roti Raita

Pistachio Kulfi/Gulab Jamun \$54.99 per person

(Minimum two people required to serve) *Each entrée and Dessert will be Served 1 Pc. per Person

*Banquet's leftover is not for takeaway

*Children under 5 yrs no charge, *Children 5 - 10 yrs half price

*Children over 10 yrs full price







1. Cheese Ball (6 pc)

14.99

Made using yoghurt with fresh veggies & seasoning stuffed in soft bread shells.

2. Papri Chaat

14.99

 $Crispy\ fried-dough\ wafers\ Mixed\ with\ soft\ chickpeas,\ potatoes,\ yoghurt\ sauce,\ and\ dipped\ into\ special\ tamarind,\ mint\ \&\ coriander\ chutneys,\ garnished\ with\ roasted\ cumin$

3. Dahi Puri (8 pc)

14.99

Soft fried balls made with smooth semolina, dipped in cool and refreshing thick sweet yogurt with special tamarind & mint sauce

4. Pani Puri (8 pc) - (V)

13.99

The World famous Indian street snack comes in sphere form filled with irresistible flavourful green minty water containing Maharaja's secret spices.

5. Samosa Chaat (1 pc samosa) - (V)

14.99

Freshly made pyramid-shaped crispy snack filled with tempting potatoes & peas topped with flavorful chickpea curry, mint sauce and tamarind sauce.

6. Dahi Bhalle (2 pc per serve)

14.99

Fried soft & fluffy lentils balls which meltdown in the mouth, served with yogurt sauce, tamarind, and green mint chutney garnished with roasted cumin powder.

7. Aloo Tikki (2 pc per serve)

14.99

Deep fried crispy hot patty filled with chickpea lentil and mashed potatoes, served with refreshing cool yogurt unique mint & tamarind sauce.

8. Chole Tikki (2 pc per serve) - (V)

14.99

Deep fried crispy hot patty filled with yellow lentil and mashed potatoes, dipped in flavorful chickpea sauce and served with tasty tamarind and mint sauces.

Entrée Vegetarian - Tandoori

1. Paneer Tikka (8 pc per serve)

20.99

Soft and tender chunks of cheese marinated with yogurt and special authentic Indian spices, roasted in tandoor till perfection.

2. Tandoori Mushroom (8 pc per serve) 20.99

Fresh Button mushroom marinated with the exotic spices and flavourful batter, grilled in a tandoor for its irresistible taste.

3. Tandoori Veg Platter

26.99

Consists Four pieces of Irresistible paneer tikka and Four Pieces of tempting tandoori mushroom with authentic bread









Entrée Vegetarian - Traditional

1. Samosa (2 pc per serve) - (V)

10.99

Freshly made triangle shaped crispy snack filled with tempting mashed potatoes mixture, served with authentic tamarind and mint chutney

2. Onion Bhaji (6 pc per serve) - (V)

11.99

The lip-smacking Indian starter snack made with crunchy onion coated with chickpeas flour batter with a touch of green chilli and coriander seeds and lightly fried till crispiness.

3. Cheese Ball (6pcs)

16.99

Traditional Indian exotic starter snack made with a combination of vegetables and special masalas fried till perfection, garnished with love.

Entrée Vegetarian - Indo - Chinese

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1. Chilli Potato - (V)

165.99

Indo Chinese special starter snack comes with fried potatoes tossed in spicy, slightly sweet & sour chilli sauce for its ultimate taste.

2. Cheese Chilli Dry

20.99

Fried Cheese cubes covered with batter for its unique texture tossed in spicy, slightly sweet & sour chilli sauce for its ultimate taste.

3. Veg Manchurian Dry

20.99

Mouth melting and scrumptious balls made with fresh hand-picked vegetables stir-fried in garlic and soy sauce.

4. Chilli Chaap - (V) /Tandoori Malai Chaap 20.99

Soya bean covered with an exotic batter of spices and cornstarch, fried and tossed with chilli and soy sauce for its delicious and tender texture.

5. Paneer - 65

20.99

Marinated cottage cheese tossed with mustard seed, moist masala, soy sauce, and curry leaves for its deliciously bright, flavorful, and spicy taste.

6. Egg Chow Mein

18.99

A treat for your taste buds comes with perfectly cooked noodles in special sauces and with the goodness of egg.







7. Veg Noodles - (V)

17.99

Super tasty noodles tossed in a pan with exotic vegetables, chillies, and soya sauce for its savoury taste

Entrée Non Vegetarian - Indo - Chinese

1. Chilli Chicken Dry

20.99

Specially handpicked chicken pieces fried with a thick layer of marination tossed with our secret sauces for its blissful taste

2. Chicken - 65

20.99

Amazingly Marinated fried Chicken tossed with mustard seed, moist masala, soy sauce, and curry leaves for its deliciously bright, flavorful, and spicy taste.

3. Chicken Noodles

20.99

Freshly boiled noodles and juicy chicken pieces tossed with the incredible mix of sauces along with sauteing veggies.

4. Chicken Manchurian Dry

20.99

Savoury fried chicken stir-fried in garlic and soy sauce for its irresistible taste

Entrée Non Vegetarian - Tandoori

1. Chicken Bhara

18.99

Boldly spiced, succulent bites, cooked in a traditional clay oven, served with tangy sauce.

2. Tandoori Chicken (Half/Full)

8.99/29.99

A World-famous dish made with chicken marinated in several unique spices mixed into yogurt for 12 hrs, roasted in Tandoor for a flavourful blast

3. Chicken Tikka (4pc/8pc)

16.99/24.99

traditional but remarkable Indian traditional recipe made with boneless chicken marinated in a mixture of popular Indian spices and yogurt mixture, roasted in a tandoor.

4. Malai Murgh Tikka (4pc/8pc)

16.99/24.99

Mouthwatering juicy grilled chicken recipe made with chicken pieces marinated in extraordinary cashew & spices paste, roasted in tandoor.

5. Chicken Kurkure

18.99

6. chicken shawai

16.99/24.99







Shook I

6. Sheek Kebab (4pc/8pc)

17.99/26.99

Mughalai style luscious and juicy lamb minced with handpicked ground spices, grilled in tandoor garnished with coriander leaves.

7. Fish Amritsari (8 pc per serve)

19.99

Seasonal Fish marinated with the chef's secret combination of authentic spices and rich paste cooked in the tandoor for its unique flavour.

8. Tandoori Platter (Half/Full) 8pc/12pc 19.99/27.99

Assortment of 1 or 2 pieces each of luscious murg malai tikka, juicy chicken tikka, sheek kebab and scrumptious Chicken Chilli Lollypop

Main Course - Chicken Treasure



1. Chicken Handi Lazeez

24.99

Delicious and creamy gravy cooked in a handi with a base of milk, cashews, onions, and tomatoes

2. Tandoori Chicken Masala (Medium or Hot) 24.99

Mouthwatering roasted tempting chicken cooked with Indian herbs, authentic spices and toothsome well-prepared masala gravy.

3. Chicken 737

24.99

Chef's signature aromatic distinctive flavoursome gravy made with boneless chicken and chef's secret sauce and authentic spices, garnished with cream

4. Chicken Rogan Josh

19.99

Scrumptious, fragrant curry with tender pieces of chicken, made with a mixture of special spices and onion and tomato

5. Chicken Maharaja (Signature Dish)

24.99

Delectable fusion with bone spicy Indian style butter chicken that's bursting with flavor





6. Chicken Lababdaar (Chef's special)

21.99

Chicken cooked in toothsome authentic Mughlai lababdar gravy made with exquisite secret Mughal ingredients & onion tomato sauce.

7. Butter Chicken (Mild)

22.99

Boneless juicy roasted Chicken cooked in an extraordinary Tomato sauce, cashew and cream which has an amazingly smooth rich buttery texture

8. Cream Chicken (Signature Dish)

21.99

Fresh appetizing boneless chicken dipped in an amazingly creamy and silky smooth gravy made with cashew, cream, spices and fenugreek leaves.

9. Kadai Chicken (Medium or Hot)

21.99

Mouthwatering Chicken cooked with tomato and onions, rich in flavours and aroma, made with special Kadhai masala, Diced onion and capsicum.

10. Chilli Chicken (Hot)

21.99

Boneless tempting fried chicken cooked with capsicum and onion, with a touch of tomato ketchup and soy sauce for its scrumptious & hot taste.

12. Chicken Palak (Medium)

21.99

Handpicked exquisite chicken pieces cooked in mesmerizingly tasty spinach sauce along with exotic spices.

13. Chicken Madras (Hot)

21.99

Rare & unique recipe from Madras, with a distinctive taste made with chicken, dipped in red chilli, mustard seed and coconut milk-based gravy.

14. Chicken Tikka Masala (Medium)

21.99

Freshly Marinated boneless chicken roasted in tandoor then dipped in well-seasoned divine and spicy tomato creamy sauce.

15. Chicken Korma (Mild)

21.99

Exotic Mughal style, divine flavoursome chicken curry cooked with delightful cashew and silky smooth cream sauce.

16. Lemon Chicken Dry / Gravy

21.99







Main Course - Lamb Treasure

1. Sheekh Kebab Masala

23.99

Succulent seekh kebab cooked in aromatic distinctive flavour some gravy made with chef secret sauce and authentic spices

2. Goat Curry/Goat Vindaloo/Goat Madras (Medium) 23.99

Mesmerising and flavoursome Indian traditional dish made with Goat, dipped in a unique delightful curry made with a combination of aromatic spices.

3. Lamb Rogan Josh (Medium)

21.99

Famous Kashmiri traditional recipe made with special spices and aromatic ginger garlic gravy infused into the heavenly tender diced lamb.

4. Butter Lamb (Medium)

22.99

Tender and juicy diced lean lamb pieces cooked in an Extraordinary creamy sauce which has an Amazingly smooth rich buttery texture.

5. Lamb Korma (Mild)

22.99

Mughal style juicy & tender lamb pieces traditionally cooked in charming and fascinating cashew nuts luring cream sauce.

6. Lamb Sabzi (Medium)

22.99

Boneless pulpy lamb cooked in remarkably appetizing curry with seasoned vegetables, spices and special herbs

7. Lamb Palak (Medium)

22.99

Scrumptious juicy lamb pieces covered in astonishing and alluring flavoursome green spinach gravy with flavourful spices

8. Lamb Madras (Hot)

22.99

Rare & unique recipe from Madras, with a distinctive taste made with lamb, dipped in red chilli, mustard seed and coconut milk-based gravy.

9 Lamb Jalpharezi (Medium)

22.99

Tender lamb cubes and mixed vegetables cooked with Indian herbs.

10. Lamb Vindaloo (Hot)

22.99

Diced lamb seasoned with authentic secret spices, cooked in a pleasant and lip-smacking vindaloo sauce









Main Course - Vegetarian



1. Daal Maharani

20.99

A creamy, spiced lentil dish that's pure comfort in a bowl

2. Paneer Lababdar

23.99

An authentic Punjabi accompaniment that has a luscious combination of cottage cheese and exotic gravy made from tomato puree, chopped onions, cashew nuts, and spices

3. Paneer Handi Lazeez

22.99

Delicious and creamy gravy cooked in a handi with a base of milk, cashews, onions, and tomatoes

4. Daal Makhani (Mild)

19.99

Black lentils and kidney beans slowly cooked on charcoal with Special Indian spices for its ultimate rich buttery and creamy texture.

5. Daal Tarka (Medium) - (V)

18.99

Extraordinarily tempting yellow chickpea lentil cooked with tomato, onion & aromatic spices for its flavoursome taste.

6. Chana Masala (Medium) - (V)

18.99

Exotic traditional recipe made with mesmerizing chickpea dipped in aromatic and toothsome onion & tomato gravy.

7. Mixed Vegetables (Medium) - (V)

18.99

Exquisite fresh garden vegetables cooked in delightful and savoury masala sauce along with exotic spices

10. Veg. Manchurian Gravy (Hot) - (V)

19.99

Mouth melting and scrumptious balls made with fresh vegetable balls dipped in garlic, soy and chilli sauce

11. Matar Paneer (Medium)

19.99

Popular Lip-smacking North Indian dish made with chewy cottage cheese, fresh pea dipped in a tempting tomato and spices based sauce.









12. Matar Mushroom (Mild)

19.99

Fresh green moist peas and snowy button mushroom dipped in remarkably well-seasoned tomato and onion gravy.

13. Malai Kofta (Medium)

20.99

Spongy dumplings made with potato and cottage cheese, cooked in charismatic silky smooth cashew sauce with a touch of sweetness.

14. Vegetable Makhani (Medium)

19.99

Fresh garden vegetables cooked in well seasoned rich glowing creamy tomato makhani sauce.

15. Palak Paneer (Medium)

20.99

Soft Cottage cheese cubes dipped in fascinating green spinach sauce with authentic Indian spices garnished with love & affection.

16. Chilli Paneer Gravy (Hot)

20.99

Golden brown Cheese cubes dipped in onion based gravy with a dash of tomato and chilli sauce for its unique texture & ultimate taste.

17. Paneer Tikka Masala (Hot)

21.99

Specially marinated paneer cubes served in awesome spicy masala gravy with a pleasing luscious taste.

18. Shahi Paneer (Medium)

21.99

World famous north Indian dish prepared by emulsifying tomatoes, onions, ground cashew, clarified butter and cream into a curry with soft paneer and distinctive spices.

19. Kadai Paneer (Medium)

21.99

Mouth Melting paneer dipped in a heavenly gravy rich in flavours and aroma made with special Kadhai masala, onion and capsicum.

20. Paneer Makhani (Medium)

20.99

Juicy, soft cottage cheese cubes dipped in creamy smooth rich buttery alluring sauce with a variety of exquisite spices.

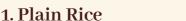








Rice



7.99/8.99

Perfectly steamed snowy white long fascinating basmati rice.

2. Jeera Rice

7.99/8.99

Snowy white long basmati rice cooked with aromatic cumin seeds.

3. Coconut Rice

7.99/8.99

Milky white basmati rice cooked with perfect mustard seeds, curry leaves and coconut for its aromatic and blissful taste.

4. Peas Pulao

8.99/9.99

Snowy white long basmati rice cooked with aromatic cumin seeds & fresh green peas

5. Kashmiri Pulao

8.99/9.99

Colourful and blissful long basmati rice cooked with traditional Kashmiri spices and dry fruits, garnished with a lovely smile

6. Fried Rice or Chicken Fried Rice

11.99/13.99

One of the world's most popular rice dish made with perfectly cooked rice and sauteed vegetables or meaty chicken with a unique kick of flavours

7. Vegetable Biryani

18.99

Pearl like basmati rice cooked with a special cooking technique by adding vegetables and biryani Masala.

8. Paneer 65 Biryani

20.99

Basmati rice cooked with marinated paneer and 65 style spices.

9. Chicken 65 Biryani

20.99

Basmati rice cooked in batter-fried chicken and 65 style spices

10. Chicken | Lamb | Goat

20.99

Heavenly Marinated chicken / Iamb / Beef pieces cooked with white Pearl like basmati rice, dry fruits, nuts and spices.

Breads

1. Missi Roti

3.99

Chickpea flour flatbread cooked to perfection in tandoor

2. Roti

3.99

Stone ground wholemeal flour bread baked in tandoor till perfectly crisp.

3. Naan

4.50

Plain flour fluffy bread baked with perfection in tandoor. A Marvelous companion to any curry.









4. Garlic Naan

4.99

There is nothing quite like piping hot freshly baked garlic naan bread. A buttery, garlicky and pillowy experience, full off perfectly blistered air pockets.

5. Aloo Paratha/Aloo Kulcha

6.99

Piping hot crisp wheat flatbread stuffed with authentic spiced mashed potatoes.

6. Green Chilli Naan

6.50

Naan Baked with green chilli in tandoor.

7. Lachha Paratha

6.99

The Authentic "Punjabi bread" where "Lacha" means layers. A wholemeal bread baked in tandoor famous for its super crispy layers.

8. Masala Kulcha

6.99

Plain flour meal bread filled with a mesmerizing and tempting stuffing of Indian cheese, potato and coriander

9. Cheddar Cheese Naan

8.99

Plain flour meal bread stuffed with godly creamy and smooth cheddar cheese.

10. Chana Bhatura

19.99

Fridy + swdy 12 to up

Kids

Fries	8.99	Nuggets (12 pc)	9.99

Wedges 9.99

Rice + Kids Butter Chicken + Raita + Lassi 15.99

Rice + Kids Panner Makhani + Raita+ Lassi 15.99

Rice + Kids Lamb Korma + Raita + Lassi 15.99

Rice + Kids Shahi Panner + Raita + Lassi 15.99









Masala Papad (2pcs) 6.99						
Papor (pappadums)	3.99	Assorted Pickle	3.99			
Sirka Onion	5.99	Onion Salad	5.99			
Green Salad	8.99	Cucumber Salad	6.99			
Raita	5.99	Raita Boondi	6.99			
Yoghurt with Cucumber & Carrot		Spicy Yoghurt				

Desserts

Ice Creams	8.99	Kulfi (Falooda)	10.99
Mango, Vanilla, Paan	8.99	Gulab Jamun (2 pc)	7.99
Kulfi (Pistachio)		Rasmalai (3 pc)	7.99
		Gulah Jamun + Ice	10.99

Please Note

Our dishes are Prepared in a Common Kitchen and may contain traces of Milk, Egg, Wheat, Soybean, Nuts and Fish.

Please ask for specific requirement and exercise your judgement before having it.













• Drinks •











Mocktails 💆

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Green Apple Mojito 9.99
Green Goddess 9.99
Luckhnowi Soda 9.99

Drinks

↔ → × →		
Tea / Indian Coffee	5.99	
Mango Lassi, Salted Lassi	5.99	
Mango/Spicy flavoured yoghurt drink		
Fresh Lime Soda (salted or sweet)	6.99	
Sparkling Mineral Water	5.99	
Mineral Water	5.99	
Lemon lime Bitter	6.99	
Soft Drinks	4.99	
Coke / Fanta / Sprite / Pepsi / Sunkist / Solo		
Lemon Nimbu	5.99	

Shakes

5.99

Juice (Apple, Orange)

Lotus Biscoff Shake9.99Chocolate Shake9.99Mix Berries Smoothie9.99

Beer

Kingfisher (India) 9.99 Corona (Mexico) 9.99

Local Beer

Crown Lager 9.99
Victoria Bitter 8.99







Red Wine

Shiraz

Pepperjack 35.99

Merlot

Taylors Merlot 32.95

Cabernet Sauvignon

Jacob's Creek 37.99 Reserve

White Wine

Chardonnay

Rosemount 26.99

Sauvignon Blanc

Giesen(Marlborough) 35.99

Sweet Sparkling

Moscato 25.99 (Brown Brothers)











House Wines

9.99

Spirits

Whisky

Glenfiddich	11.99
Chivas Regal	10.99
Johnnie Walker Red Label	9.99
Johnnie Walker Black Label	10.99
Johnnie Walker Blue Label	19.99
Canadian Club	10.99

Bourbon

Jim Beam 10.99

Vodka

Smirnoff 10.99

Corkage \$ 5 per person

*Additional price will be charged for juice or modified drinks











Lychee Fizz Watermelon Fizz Luckhnowi Soda

Cocktails 🗑

-><-Screwdriver Vodka + Orange Juice

Mojito Mohito + Rum

Martini Gin with dry vermont Tom Collins Gin + Lemon Juice + Soda

Margarita Tequilla + Cointreau

Rum + Green Apple

Green Apple Mojito

Green Goddess Vodka + Green Goddess Lychee Fizz Gin + Lychee Fizz

Watermelon Fizz Vodka + Watermelon



9.99

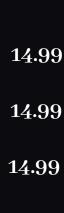
9.99

9.99

9.99

14.99 14.99











Drinks

-X-Tea / Indian Coffee

Mango Lassi, Salted Lassi

Sparkling Mineral Water

Mineral Water

Soft Drinks

Lemon Nimbu

Lemon lime Bitter

Juice (Apple, Orange)

Lotus Biscoff Shake

Mix Berries Smoothie

Chocolate Shake

Kingfisher (India)

Heineken (Holland)

Corona (Mexico)

Budweiser

Pale - Ale

Crown Lager

Pure Blonde

Cascade Light

Victoria Bitter

Mango/Spicy flavoured yoghurt drink

Fresh Lime Soda (salted or sweet)

Coke / Fanta / Sprite / Pepsi / Sunkist / Solo

Shakes

Beer

-X-

Local Beer





- 5.99

5.99

6.99

5.99

5.99

6.99

4.99

5.99

5.99

9.99

9.99

9.99

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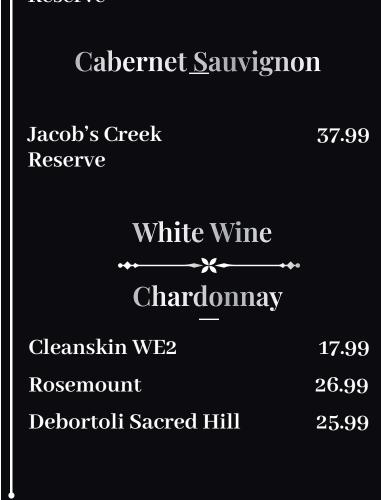
9.99

9.99

9.99

8.99





Bourbon

Maker's Mark Jim Beam

Wild Turkey

Malibu

Bacardi

Vickers

Gordan

Smirnoff

Absolut

Captain Morgan

Bombay Sapphire

10.99 10.99

10.99

10.99

9.99

10.99

10.99

10.99

10.99

10.99

10.99

Rum

Gin

Vodka

juice or modified drinks

Corkage \$ 3 per person

*Additional price will be charged for

Sauvignon Blanc

35.99

35.99

27.99

22.99

25.99

22.99

9.99

11.99

10.99

9.99

10.99

19.99

10.99

9.99

Sweet Sparkling

Giesen(Marlborough)

Cawarra Porphyry

(Brown Brothers)

Sparkling Shiraz

House Wines

Served by the glass

Glenfiddich

Chivas Regal

Canadian Club

Dimple

Shiraz, Merlot, Chardonnay,

Johnnie Walker Red Label

Johnnie Walker Black Label

*Additional price will be charged for juice or modified drinks

Johnnie Walker Blue Label

Cabernet Sauvignon, Sauvignon Blanc

Spirits

Whisky

Stoneleigh

Wolf Blass

Moscato