

## ENTRÉE

### **BALLS OF HAPPINESS**

FOUR CRISPY BALLS FILLED WITH POTATO, CHICKPEAS, YOGHURT, TAMARIND & MINT SAUCE

### **SMASH SAMOSA (VO)**

SAMOSA FILLED WITH POTATO, PEAS, CUMIN TOPPED WITH YOGHURT, TAMARIND & MINT SAUCE

### **TAMARIND POTATO CAKES**

TRADITIONAL NORTH-INDIAN STYLE POTATO PATTIES SERVED WITH CHICKPEAS, YOGHURT, TAMARIND SAUCE AND FRESH CORIANDER

### **ONION BHAJI FRITTERS (V)**

CRISP GOLDEN FRITTERS OF THINLY SLICED ONION, CHICKPEA FLOUR AND AROMATIC SPICES, FRIED TO PERFECTION

### **CAULIFLOWER BITES (V)**

CRISPY CAULIFLOWER FLORETS MARINATED WITH CURRY LEAVES AND SOUTH INDIAN SPICES, FLASH-FRIED FOR A CRUNCHY BITE

10

8

10

8

12

### **TANDOORI CHICKEN TIKKA (GF)**

INDULGE IN THE TIMELESS PERFECTION OF OUR CHICKEN TIKKA COOKED IN TANDOOR AND SEARED TO TENDER PERFECTION

### **CREAMY CHICKEN TIKKA (GF)**

EXPERIENCE THE EXQUISITE FUSION OF FLAVORS AS CHICKEN TIKKA IS INFUSED WITH AROMATIC CARDAMOM AND THE LUXURIOUS ESSENCE OF TRUFFLE OIL

### **GOLDEN FRIED FISH (GF)**

DEEP-FRIED CRISPY FISH, GENEROUSLY COATED IN GRAM FLOUR AND A HARMONIOUS BLEND OF INDIAN SPICES

### **CRISPY CHICKEN BITES**

SAVOR THE SUCCULENT DELIGHT OF OUR DEEP-FRIED CHICKEN APPETIZER, METICULOUSLY MARINATED WITH THE AROMATIC INFUSION OF CURRY LEAVES

### **GOLDEN PRAWNS**

SUCCULENT PRAWNS WRAPPED IN CRISP KATAIFI PASTRY, DRIZZLED WITH OUR SIGNATURE MANGO SAUCE AND SERVED ALONGSIDE A FRESH SPROUT LENTIL SALAD FOR A VIBRANT CRUNCH

14

16

14

14

16

\*[V] – VEGAN, [GF] – GLUTEN FREE, [VO] – VEGAN OPTION AVAILABLE  
SHOULD YOU BE ALLERGIC TO ANY INGREDIENT, PLEASE BRING IT TO THE ATTENTION OF THE SERVER.  
A SURCHARGE OF 10% WILL BE ADDED TO ALL BILLS ON PUBLIC HOLIDAYS.



## MAINS

### BUTTER CHICKEN (GF)

INDULGE IN THE QUINTESSENTIAL COMFORT OF OUR SIGNATURE BUTTER CHICKEN, WHERE SUCCULENT PIECES OF TENDER CHICKEN ARE LOVINGLY ENVELOPED IN A RICH, TOMATO-BASED SAUCE

### CHICKEN TIKKA MASALA (GF)

SAVOR THE ENTICING BLEND OF OUR CHICKEN TIKKA MASALA, WHERE TENDER CHICKEN MORSELS MELD WITH A MEDLEY OF ONIONS, TOMATOES, AND AN ARRAY OF INDIAN SPICES

### GOAT CURRY (GF)

SUCCULENT GOAT COOKED WITH INDIAN SPICES IN ONION & TOMATO GRAVY

### LAMB ROGAN JOSH (GF)

INDULGE IN THE TENDER GOODNESS OF OUR LAMB, GENTLY TOSSED IN A KASHMIRI FENNEL-INFUSED CURRY

### SPINACH AND LAMB (GF)

IMMERSE YOURSELF IN THE RICH BLEND OF OUR SPINACH AND LAMB CURRY, WHERE TENDER LAMB IS COOKED WITH SPINACH PURÉE, ONIONS, AND TOMATOES

### 24 VINDALOO (GF)

YOUR CHOICE OF BEEF, CHICKEN OR LAMB COOKED IN SPICY AND TANGY SAUCE AND AROMATIC HERBS

### 24 SPINACH AND COTTAGE CHEESE (GF)

TENDER COTTAGE CHEESE COOKED WITH SPINACH PURÉE, ONIONS AND TOMATOES

### 24 MIXED VEGETABLE KORMA (VO) (GF)

A MEDLEY OF FRESH SEASONAL VEGETABLES GENTLY SIMMERED IN A CREAMY ONION-TOMATO AND CASHEW SAUCE FINISHED WITH A TOUCH OF CREAM FOR A SMOOTH, COMFORTING CURRY

### 24 YELLOW LENTIL (V) (GF)

SAVOR THE TIMELESS CLASSIC OF CREAMY BLACK LENTILS AND KIDNEY BEANS SLOW-COOKED WITH AROMATIC SPICES

## SIGNATURE MAINS

### 26 BUTTER PRAWNS (GF)

PRAWNS FOLDED THROUGH OUR SLOW-CRAFTED TOMATO-CASHEW SAUCE, GENTLY ENRICHED WITH BUTTER FOR A REFINED, COASTAL EXPRESSION OF THE CLASSIC

### 28 PRAWN MASALA (GF)

SUCCULENT PRAWNS FOLDED INTO A SMOOTH TOMATO-ONION MASALA FOR A COMFORTING, FLAVOURFUL PLATE

### 28 COCONUT CURRY (GF)

REFINED COCONUT CURRY CRAFTED WITH COCONUT CREAM, AROMATICS AND CURRY LEAVES, DELIVERING RICH AROMA, BALANCED WARMTH AND SATIN-SMOOTH TEXTURE.

*Choice of Chicken, Cottage Cheese, Fish +4, Prawns +4*

### 28 SOUTH INDIAN STYLE COCONUT KORMA (GF)

SOUTH INDIAN STYLE COCONUT KORMA CRAFTED WITH COCONUT CREAM, DESSICATED COCONUT, CURRY LEAF AND MUSTARD SEED

*Choice of Chicken, Lamb +4, Beef +4*

\*[V] – VEGAN, [GF] – GLUTEN FREE, [VO] – VEGAN OPTION AVAILABLE  
SHOULD YOU BE ALLERGIC TO ANY INGREDIENT, PLEASE BRING IT TO THE ATTENTION OF THE SERVER.  
A SURCHARGE OF 10% WILL BE ADDED TO ALL BILLS ON PUBLIC HOLIDAYS.

