



Welcome

Vanakkam

Swagatam

Namaste

Padhàro

TULASI[®]
VEGETARIAN RESTAURANT & CAFÉ

Burpppp... i like..!

Selamat Datang

Huánying Guanglin

Willkommen

Bienvenue

Sawadikap

Yup... All Our Dishes Are Vegetarian.



*"To my mind, the life of a lamb is no less precious than that of a human being...
I should be unwilling to take the life of a lamb for the sake of the human body."*

- Mahatma Gandhi -

Chinese

Vegetable Soup

Clear mixed vegetable soup and tofu inspired by chinese tradition

\$8.50

Wanton Soup

Golden yellow wonton fillings with mushroom, greens and cabbage

\$9.50

FishBall Soup

Vegetables and fish balls souped with hawker's tradition

\$9.50

Dumpling Soup

Dumplings and mixed vegetable combinations

\$9.50

Hot and Sour Soup

Spicy thick soup with mixed veggies

\$8.50

Vegetable Corn Soup

Corn and carrots with vegetables served to a refreshing taste

\$7.50

Thai

Thai Tom-Yum Soup

Spicy thai traditional red soup with mixed vegetables and vege. Tofu

\$8.50

Thai Seafood Tom-Yum Soup

Prawns, Fishballs, Vege Tofu and Mix vegetables red soup spiced up the Thai way

\$12.00

Briyani

Malabar Dum Briyani

Choice of Marinated Masala Fish, Chicken, Mutton, Prawn or Crab skilfully Dum in long grained Basmati Rice with Mopla Traditions

\$13.00

Hyderabadi Briyani - Kacchi Yeqni

Marinated mutton and Basmati rice combined to flavour a spicy Andhra Pradesh taste

\$12.50

Lucknowi Murgh Briyani

Chunky Chicken Briyani spiced up the Mughals Royal's Mughlai's way

\$12.50

Chennai Dum Briyani

South Indian style based spiced up chicken Dum briyani

\$12.00

Vegetable Briyani

Mixed Vegetables combined together with briyani rice and spiced masala

\$9.50

Today's Specials Briyani

Daily Specials based on occasions and Festive sessions

\$TBC

*...all Briyani's are served with
Dalcha, Tulasi Archar,
Raita & Papads...*



Rice

Plain Basmati Rice

Pearl long grain basmati rice

\$3.00

Plain Briyani Rice

Saffron flavoured basmati rice

\$4.50

"Nothing will benefit human health and increase chances for survival of life on Earth as much as the evolution to a vegetarian diet."

- Albert Einstein -



Starters

Tulasi Specials

Tulasi Paneer Tikka Sticks

4 sticks of golden tandoori toasted paneer, onion, tomato, capsicum, cherry tomato served with sauce

\$13.50

Tulasi Meat Sticks

4 sticks of golden fried vegetable tofu, sausage, ham, pineapple, cucumber, cherry tomato served with garlic sauce

\$12.50

Malay

Tahu Bakar

4 pieces of toasted dry tofu with fillings of boiled beansprouts, cucumber, kangkong, served over chinese flower peanut sauce

\$8.50

Tahu Goreng

Humble Malay special, with Tofu, beansprouts, nuts and peanut sauce

\$9.50

Gado-Gado

Golden fried tofu tossed with potatoes, rice cakes, cucumber and beansprouts served with fragrant sauce

\$12.50

Chinese

Oriental Chinese Fusion Rojak

Delightfully mixed with peanut sauce onto dry tofu, green mango, pineapple, apple, beansprouts and kangkong

\$12.50

Thai

Pandan Chicken

6 marinated chunky chicken pieces wrapped with pandan leaves and fried to perfection, served with garlic sauce

\$11.50

Thai Tofu

Golden Fried tofu over tulasi Special sauce

\$8.50

Thai Money Bags

10 wonton fillings of mixed vegetables tied and fried to golden brown, served with garlic sauce

\$10.50

Indian

Masala Papads

2 Papads over diced tomatoes, onions, flavored to perfection

\$7.50

Bindhi Jaipuri

Ladies Fingers battered in flour and spices, fried till crunchy

\$9.50

Bindhi Kurkure

Crispy Fried ladies fingers coated with special spices

\$10.50

Samosa Mini

6pcs of sardine or potatoes fried delights

\$11.50

Popiah mutton samosa

8pcs of mutton stuffed fried popiahs over mint sauce

\$10.50



Pulao

Jeera Pulao

Cumin tempered basmati rice

Vegetable Pulao

Mixed Vegetable sauteed with saffron basmati rice

Kashmiri Pulao

Combination of rice blended with dry fruits and saffron flavoured

\$6.00

\$7.00

\$8.50

Fried Rice (wok cuisine)

Hawker's delights

Vegetable Fried Rice

Mixed Vegetable wok fried with hawkers touch

\$8.50

Chicken Fried Rice

Golden fried chicken pieces and vegetables fried with sauces and spices served with blended chilly sauces

\$10.50

Mutton Fried Rice

Diced mutton stired fried with vegetables and ingredients served with sambal

\$10.50

Seafood Fried Rice

Prawns, fish cakes, diced crab and vege cakes together with vegetables tosse the chinese way

\$11.50

Thai

Thai Fried Rice

Reddish spicy Tom-Yum based vegetable fried rice inspired by Phuket Thailand

\$9.50

Tom Yum Fried Rice

Seafood tom yum fried rice comprising fish cakes, srumps, mixed vegetables

\$10.50

Malay

Kampong Fried Rice

Local delicacy inspired by our village tradition, belacan sambal sauteed rice mixed with vegetables, anchovies and spices

\$10.50

Indian

Chettinad Fried Rice

Fried rice wok to perfection with traditional chettinad spices with the choice of chicken, mutton, fish, prawn, crab, gobi-tofu or vegetable.

\$11.50

Paneer Fried Rice

Paneer and mix vegetables wok tossed with basmati rice and spices

\$10.50

Chinese

Mui Fun - Vegetables

Gravy based stirred fried rice tossed with vege tofu and mix vegetables served with light soya sauce and vinegar marinated chilly

\$9.50

Mui Fun - Chicken

Gravy based stirred fried rice tossed with , chicken, vege tofu and mix vegetables served with light soya sauce and vinegar marinated chilly

\$10.50

Mui Fun - Seafood

Gravy based stirred fried rice tossed with, Prawns, Fish cakes, crab, vege tofu and mix vegetables served with light soya sauce and vinegar marinated chilly

\$11.50

Hakka Fried Rice

Stirred fried with mushroom and chicken... Hakka style

\$9.50

Szechuan Fried Rice

Spiced up the szechuan way with chicken plus vegetables sautéed with basmati rice and ingredients

\$10.50



Mutton Kurma Mutton cooked in thick masala gravy and spices	\$10.50
Pepper Mutton Gravy (Chef Special) Mutton gravy finished with fresh ground black pepper	\$11.50
Mutton Cutlet Minced mutton mixed with potatoes and spices	\$9.50
Mutton Dalcha Dhal curry cooked with mutton – a well liked dish by many	\$8.50

Malay

Mutton Sambal Kampong style mutton wok cooked with chilly pasted thick gravy	\$11.50
Mutton Ketchup Mutton pieces cooked with dark soya sauce and spices	\$10.50
Mutton Rendang Local favourite, Indonesian Dish from the Minangkabau ethnic group, cooked with combined grounds ingredients and spices	\$11.50

Chicken

Indian

Kadai Chicken Chicken pieces with capsicum in onion and tomato gravy pan-fried (kadai)	\$10.50
Butter Chicken (Murgh Makhani) Popular Chicken dish, cooked with rich silky butter and tomato gravy, made famous by Punjab region	\$11.50
Methi Chicken Curry (Fenugreek Leaves) Wet/Dry Chicken Curry made famous in punjab, great with rice or chapatis	\$11.50
Chicken Varuval (Kozhi Varuval) Chunky chicken pieces cooked with traditional indian spices sauteed to an aromatic dry visual, famous south indian dish	\$10.50
Chicken Kurma Chicken pieces cooked with rich spiced up gravy, great combination for rice and bread orders	\$11.50
Chicken Peratal Dry dishes wok cooked with spices and ingredients for an aromatic dark pepperish look	\$10.50
Black Pepper Chicken Succulent pieces of chicken cooked in black pepper seasoned sauce	\$11.50
Chettinad Chicken Curry – Claypot Authentic south indian chettinad cuisine dish of pepperish gravy based style of aromatic cooking. Spicy, flourish and aromatic	\$12.50



Malay

Ayam Masak Merah (Dry/Gravy) Malaysian dish cooked in red coloured sauce and peas plus spices	\$11.50
Ayam Masak Ketchup Chicken strips cooked in dark soya sauce and spices	\$10.50
Chicken Sambal Special chilly sauced sauteed together with chicken, spices plus ingredients for that kampong taste	\$11.50

Chinese

Hot-plate Garlic Chicken Golden fried chicken sauteed together with specially prepared garlic sauce and ingredients served on a hot-plate.	\$13.50
Hot-plate Chilli Chicken Marinated chicken pieces wok stirred over special chilly paste and sauce aromatically, served into hot-plate	\$13.50



Indian Rojak

Indian Hawker's specials Varieties of dough, vegetables, tofu, cucumber, sausages fried and served over fruit and nuts sauce

\$10.50

Fish Fries—basket

12 pieces of marinated fish bites, fried and served with garlic sauce

\$9.50

65's

Choice of Chicken, Prawn, Fish, Potatoes and Gobi 65's marinated in Tulasi's special masala and fried to reddish tantalising taste, serve over sauce

\$11.50

Continental / Western

Tomatoast

4pcs hollow Tomatoes grilled and filled with meat keema placed over cheese and served on hot plates

\$11.50

Sardinia

2pcs Butter bun toasted and spread over reddish chunky sardines garnished with onion rings

\$11.50

Mexican Delights

4pcs of peppers filled with spicy chicken and chilly flaked over hot plate

\$14.50

Saucy Hot—dog

2pcs of halved bun fillings of meat gravy over hot-dog, with onions garnishing, served with fries

\$8.50

Wraps—Kathi Roll

Choice of minced chicken, Mutton or Fish spread on to lettuce and garnishing before wrapped and served with vege. corn soup

\$10.50

Pita Bread

Fillings of wok sauteed Chicken, sandwiched onto lettuce and garnishing, served with vege corn soup

\$10.50

Garlic Bread

Sliced mini loaf toasted over special garlic spread served with vege corn soup

\$9.50

French Fries

Basket of golden fried potatoes fingers over sauce

\$7.50

Salads

Sicilian Salad

Skinless juicy orange, sliced and flavoured over spices

\$8.50

Aloo Chat

Spice and herbs tossed with boiled potatoes and pomegranate seeds

\$9.50

Fresh Green Salad

A refreshing salad of garden greens

\$8.50

Russian Fruit Salad

Mix fruit selections over special mango sauce dressing

\$12.50

Soup

Indian

Mutton Soup

Traditional herbal soup with chunky meat served with toasted butter buns

\$11.50

Rasam

An authentic south indian soup, traditional great with all side dishes with white rice

\$8.50

Bitter Gourd Soup

A unique combinations of taste and health

\$8.50

Lentil Soup

Yellow dhal boiled with Indian spices to perfection

\$9.50

*"The love for all living creatures...
is the most noble attribute of man."
— Charles Darwin —*



Keera Peratal

Green vegetable stirred fried with yellow dhal, dry chilly and spices the south indian way

\$7.50

Mixed Vegetable Peratal

Varieties of garden greens mixed with indian spices towards the south indian style

\$9.50

Beans Peratal

Beans tossed together with mashed tofu and spices

\$9.50

Beansprout Peratal

Tofu & beansprouts sauteed together with spices

\$9.50

Vendaikkai (Okra) Varuval

South indian inspired dish of Ladies fingers (Okra) mixed together with yellow gravy - wok sauteed

\$9.90

Baby Corn Varuval

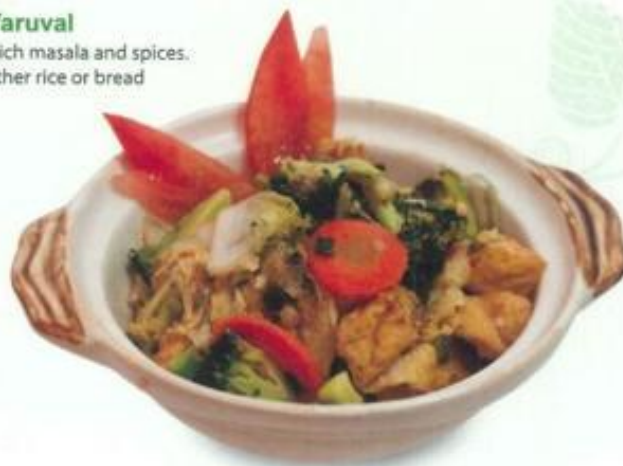
Baby corn sauteed with spices into a dry textured combination

\$9.90

Baby Potatoes Masala Varuval

Baby potatoes stirred fried with rich masala and spices.
An excellent combination with other rice or bread and curry dishes

\$10.50



Chinese

Clay-pot Chop Choy

Local delicacy of mixed vegetables sauteed to aromatic oriental taste

\$12.50

Clay-pot Broccoli

Oriental sauces mixed with broccoli and carrots combined for a nutritious taste-buds

\$10.50

Hot-plate beancurd

Sizzling oriental gravy of beancurds and mix vegetables. Full of flavour and a must try

\$12.50

Baby Kailan

Vegetable dark sauce and oriental ingredients wok sauteed tastefully

\$10.50

Chilli Kangkong

Kangkong and red chilli sauteed with vegetable sauce the hawkers way

\$9.50



Malay

Sambal Kangkong

Sambal and kangkong together with traditional chilli paste plus spices wok stirred into a excellent combination

\$10.50

Sambal Brinjal

Marinated brinjal stirred fried with spices and chilly paste

\$10.50

Sambal Goreng

Long beans, diced tofu, tempeh together with spices tossed together for a fantastic local favourite delicacy

\$9.50

Ikan Bills Aloo

Potatoes wok sauteed with indian masala and spices together with anchovies

\$10.50

"I have since an early age abjured the use of meat, and the time will come when men such as I will look upon the murder of animals as they now look upon the murder of men."

- Leonardo da Vinci -



Breads

Indian

Tandoor

Plain Naan

Flat bread cooked in tandoor

\$2.50

Butter Naan

Butter based flat bread

\$3.00

Garlic Naan

Garlic dominated spread bread

\$3.50

Cheese Naan

Cheese stuffed tandoor bread, yummy

\$4.50

Herb Naan

Tandoor naan topped with mint and garnished with coriander

\$4.50

Khurmi Naan

Colourful tandoor naan topped with capsicum, tomatoes, coriander and cheese

\$5.00

Masala Kulcha

Stuffed naan with vegetables and potato

\$6.00

Kashmiri Kulcha

Stuffed naan with dry fruits

\$6.00

Tandoori Roti

Whole-wheat flour dough baked in tandoor, round bread

\$2.50

Pothina Prata

Tandoor prata cooked with mint leaves and butter spread

\$4.50

Lacha Prata

Prata cooked with butter

\$3.50

Tandoor Selections

Tandoori Salad

Garden Greens, yogurt marinated with masala and spices, grilled to a tantalizing taste

\$10.50

Tandoori Bharwan Aloo

Potato filled with mashed paneer, cashew nuts and greens, marinated and tandoor – served chopped over sauce

\$11.50



"A mind of the calibre of mine cannot derive its nutriment from cows."

– George Bernard Shaw –



Drinks

Tea Tarik	\$2.50
Ginger Tea	\$3.00
Mint Tea	\$3.00
Lemongrass Mint Tea	\$4.00
Tulasi Special Tea	\$4.00
Masala Tea	\$4.00
Bombay Masala Tea	\$4.50
Bru Coffee	\$3.50
Cocunut Milk Coffee	\$4.00
Milo (Hot)	\$3.50
Ice Milo	\$4.50
Lassi (Sweet/Sour)	\$2.50
Mango Lassi	\$5.50
Lime Lassi	\$5.50
Tulasi Special Lassi	\$6.50
<small>Chef's special recipe</small>	
Coffee Float	\$6.50
Root-Ber Float	\$2.50
Selection of juices	\$3.50
<small>Lime / Mango / Orange / Coconut</small>	
Soft-Drinks (can selections)	\$3.50
<small>Coke, Diet-Coke, Coke-Zero, Root-Ber, Ice-Lemon Tea, Ginger Beer, Sprites, Green Tea...</small>	

...all our HOT beverages are made with special techniques... taste the difference...



*"Non-violence leads to the highest ethics, which is the goal of all evolution.
Until we stop harming all other living beings, we are still savages."*

- Thomas Edison -

Prawn

Indian

Prawns Do Piyaza

Prawns wok stirred and cooked in blended spices and onions

\$12.00

Prawns Jhal Frezi

Chinese originated flourish prawn dish with spices and greens

\$12.00

Karuvepilai Prawn

Prawns cooked in spices and dominated by aromatic curry leaves masala

\$10.90

Kadai Prawn

Wok (kadai) stirred fried with rich, aromatic spices, capsicum and onion based gravy

\$12.00

Prawn Curry

Rich marination of spices and ingredients, cooked into a south indian golden prawn curry

\$12.00

Clay-pot Chettinad Prawn Curry

Karaikudi inspired cooking with rich spices and aromatic masala gravy

\$12.90

Prawn Varuval

Wok cooked prawn with spices and ingredients till lightly dry

\$10.90

Chilli Prawn

Prawns cooked in tasteful velvet chilli gravy

\$12.00

Malay

Prawn Sambal

Traditional kampong chilli paste, cooked till rich reddish gravy like with prawns

\$12.00

Chinese

Lemon Prawn

Marinated prawns wok stirred with lemon based ingredients and capsicum

\$12.00

Crab

Chinese

Chilli Crab

Chunky crab meat cooked in a velvet like chilli pasted gravy and ingredients

\$12.90

Pepper Crab

Crab wok cooked with pepper dominated flavour and spiced up with ingredients

Tofu

Malay

Tofu Sambal

Local favourite fried Tofu pieces cooked in rich aromatic reddish chilli paste

\$10.90

Tofu Ketchup

Dark sauce based Tofu cooked with spices and ingredients inspired by malay traditions

\$8.90

Pepper Tofu

Pepperish based sauce and spices blended into a dry tofu cuisine

\$10.90

Chinese

Clay-pot Tofu

Tofu and garden veges wok stirred with chinese sauce

\$12.00



*"Vegetarian food leaves a deep impression on our nature.
If the whole world adopts vegetarianism, it can change the destiny of humankind."*

~ Albert Einstein ~



**Lemon Chicken****\$11.50**

Chicken strips sauteed with capsicum, veges, lemon with chef's prepared lemon based paste and ingredients

Green Chicken Curry**\$10.50**

Chicken marinated in spicy curry of mint and coriander leaves, garnished with cucumber strips

Fish

Indian

Grill Fish**\$10.50**

4 pieces of chilly marinated fishes, grilled and served with special sambal sauce

Chilli Fish**\$10.50**

Fish cooked with specially prepared chilli based velvet paste

Fish Jhal Frezi**\$11.50**

Stirred fried Fish cooked with tomatoes, onions, peppers, chillies and spices a special treat to your taste buds, originated in China

Fish Do Piyaza**\$11.50**

Fish wok stirred and cooked with blended spices and onions

Malabar Fish (Matthi) Curry**\$11.50**

Kerala- styled fish curry, with a tropical aromatic flavour of spices and vegetables

Local Fish (Meen) Curry**\$10.50**

Spices and ingredients based aromatic golden coloured fish curry

Pepper Fish**\$10.50**

Pep-perish spiced up fish cubes, dry and great with plain rice and Rasam

Clay-pot Chettinad Fish Curry**\$12.00**

Made famous by Karaikudi (India), fish cooked with indian spices and ingredients that will leave your taste buds tickled for more, great with breads and rice

Malay

Sardine Sambal**\$11.50**

Spiced up local favourite chilli pasted, wok stirred sardines to an aromatic village sense

Fish Sambal**\$11.50**

Fish cooked in a spiced and traditional malay thick chilli grav

Fish Ketchup**\$8.50**

Fish marinated and cooked in black sauce

Assam Pedas**\$12.00**

Local favorite light (sour & spicy) fish curry cooked with exotic spices and ingredients

Banana Leaf Wrapped Fish**\$12.00**

Special spice and ingredients based marinated whole fish slab, wrapped and grilled till cooked to perfection

Thai

Tom Yum Fish**\$11.50**

Fish pieces wok stirred with thai inspired spices and ingredients



"All beings tremble before violence. All fear death, all love life. See yourself in others. Then whom can you hurt? What harm can you do?"

- Buddha -

Malay

Mee Rebus

Peanut sauced gravy combined with noodles, beansprouts, tofu, garnished with green chilly, nuts powder and dark soya sauce

\$8.90

Mee Siam (wet/dry)

Bee hoon combined with reddish assam based light soup, tofu, beansprouts garnished with dry tofu, vege served with lime and sambal belacan

\$8.90

Mee Soto

Herbal mee soup with shredded chicken strips, spices, tofu, beansprouts garnished with fried onions and chilly, served with chilly padi.

\$9.90

Vegetables

Indian

Chilly Mushroom

Mushroom sauteed with special chilly paste and vegetables.

\$9.90

Manchurian Sauteed Mushroom

Lovely combination of cauliflower and mushroom sauteed with spices and masala

\$10.90

Kadai Mushroom

Tomatoes, onion, capsicum and gravy wok tossed to perfection with mushroom

\$9.90

Mushroom Do Piyaza

Mushroom in onion based paste tossed with capsicum and spices

\$10.90

Shabnam Mutter

Mushroom and green peas cooked with cashew nut based curry

\$9.90

Mushroom Masala

Spiced masala sauteed with mushroom and spices.

\$10.90

Gobi Manchurian

All time favourite, combination of gobi and cashew nuts sauteed to perfection.

\$10.90

Chilly Gobi

Gobi and saucy light chilly paste together veges. sauteed aromatically

\$10.90

Aloo Gobi

Potatoes and cauliflower tossed with spices and onion gravy

\$10.90

Kaju (Cashew Nuts) Gobi

Yellow velvet gravy textured masala cooked with cauliflower and cashew nuts... superb

\$12.90

Aloo Dum Kashmiri

All time favourite Kashmir subtly spiced dish comprising stuffed boiled potatoes cooked under pressure in cashew nut based gravy

\$10.90

Aloo Methi (Fenugreek)

Classic Indian dry Subji dish that is superb with rotis

\$10.90

Simla Mirchi Aloo Jeera

Potatoes and capsicum stirred with cumin and spices in spicy gravy

\$9.90

Bhindi Do Piyaza

Lightly spiced ladies finger stirred fried with onions and spices

\$10.90

Bhindi Batata

Gujarati cuisine inspired dish of Ladies fingers (Okra) and potatoes mixed together with yellow gravy, wok sauteed

\$10.90

Crispy Fried Chilly Vegetables

Combination of butter coated mix vegetables, fried and sauteed with special sauce

\$10.90

Khola Puri

Mixed vegetables cooked in tomato based gravy, garnished over cheese

\$9.90

Kurma Subnomi

Mixed vegetables cooked in rich thick gravy and garnished with dry fruits

\$9.90

Palak Corn Peratal

Spinach and corn cooked with spices

\$10.90

Szechuan Paneer

Szechuan inspired ingredients sauteed with paneers and vegetables

\$10.90





Desserts

Chendol Pandan jelly, Corn, Gular Melaka, Coconut Milk, crushed ice	\$7.50
Gula Melaka Made popular in Malaysia, sago pudding, palm sugar, ice-cream and garnished with coconut flakes	\$7.50
Banana Wraps Wrapped fried banana served with garnished ice-cream	\$7.50
Scoopz Ice-Cream (selections) Specialised Boutique Ice-cream selection of many choices with toppings	\$8.50
Rasa Malai Milk dumplings plunged in saffron reduced sweetened milk and garnished with almonds	\$7.50
Gulab Jamun Fried cottage cheese dumplings soaked in cardamom flavoured syrup	
Gajar Halwa All time favourite... Carrot Halwa garnished with almonds	\$7.50
Jack Fruit Payasam Jack fruit (chakka) pradhman made famous in India-Kerala	\$6.50

Pastries (Daily Specials based on availabilities)

Cakes Home-made selections of daily specials, great with our hot drinks	\$6.50
Kueh-Kuehs Home-made selections of Malay pastries	\$4.50
BuBur Home-made selections of Malay sweet porridge like desserts (bubur pulut hitam, bubur kacang...)	\$6.50

...all our pastries and ice-creams are egg-less...

*"The greatness of a nation and its moral progress can be judged by the way its animals are treated."
- Mahatma Gandhi -*



Curry & Gravy

Indian

Kadai Paneer

A combination of cottage cheese, capsicum, onion and tomato based curry prepared in indian style

\$11.50

Paneer Butter Masala

Cottage cheese cooked in velvety tomato and butter gravy

\$10.90

Palak Paneer

Indian Cottage cheese simmered in tempered spinach mush and garlic

\$10.90

Paneer Makhani

Cottage cheese cooked in rich tomato gravy

\$11.50

Paneer Do Piyaza

Cottage cheese cooked in rich and creamy onion based gravy

\$10.90

Palak Kofta

Spinach Dumplings cooked in a spicy thick onion and tomato based gravy – Nutritious

\$11.50

Malai Kofta

Mashed cottage cheese and potato dumplings simmered in cardamoms flavoured cashew nuts gravy

\$10.90

Nargisi Kofta

Made popular by the moghul dynasty and this mughlai cuisine is light fried mutton balls combined with spices and cooked in rich saucy gravy

\$11.50

Peshawari Channa

Chickpeas cooked in spices and sauteed with onion, tomatoes based masala, traditional Pakistani dish

\$9.90

Dhal

Dhal Makhani

5 types of lenthis cooked in butter curry

\$10.90

Dhal Tadka

Lenthis cooked with spices

\$9.90

Tulasi Dhal

Plain Dhal, all time favourite

\$7.50



Mutton

Mutton Vindaloo

Chunky mutton cooked in a spicy vinegared reddish curry

\$13.00

Keema – Mutton

Minced mutton cooked with green peas, spices and onion gravy

\$11.50

Mutton Do Piyaza

Mutton cooked with onion based gravy and spices

\$10.90

Methi Mutton Curry (Fenugreek) – wet/dry

Green and refreshing punjab dish, great with rice

\$10.90

Mutton Rogan Josh

Famous kashmiri delicacy, spicy mutton reddish curry

\$10.90

Mutton Chukka

Mutton cooked with selected spices and ingredients made famous by south indian state of Madurai

\$9.90

Clay-pot Chettinad Mutton Curry

Made famous by Karaikudi (India), mutton cooked with indian spices and ingredients that will leave your taste buds tickled for more, great with breads and rice

\$11.50

Mutton Curry

Local mutton curry cooked with traditional spices and masala

\$9.90

Mutton Varuval

Mutton wok sauteed with rich flavour of spices and ingredients

\$9.90



Tandoor Gobi

Marinated succulent cauliflower florets, tandoor to a reddish coloured in flavoured masala

\$10.90

Tulasi Phool

Broccoli florets marinated and broiled to a perfection keeping the melange mix taste intact

\$10.90

Kebab

Paneer Seekh Malai Kebab

Panner mashed and marinated in spices – tandoor to perfection

\$11.50

Vegetable Nargis Kebab

Vegetables stuffed tandoor whole capsicum

\$11.50



Hot-Plate bread

Plain Prata

Local favourite fluffy roti prata – great with any gravy or dry dish

\$2.00

Onion Prata

Roti prata with stuffed onion

\$2.50

Cheese Prata

Roti prata with stuffed cheese

\$3.50

Roti Jala

2 pieces of yellow velvety netted roti, very famous local bread that's great with local curries like chicken

\$2.00

Chapati

Too famous for explanations, great for all thick based or sambal based dishes

\$2.00

Fried bread

Batura

Big piece of puffed up bread served with lime and onion – great with chinna (chickpeas) masala

\$3.50

Puri

2 pieces of fried puffed up bread served with rich yellow coloured potatoes masala

\$4.50

Murtabak

Mutton Murtabak

Famous mouth watering mutton and greens stuffed roti that's hot plated to perfection – served with plain dalcha curry

\$11.50

Cheese Mutton Murtabak

Cheese and mutton marinated stuffing – fabulous dish served with dalcha

\$11.90

Sardine Murtabak

Sambal based fish stuffed and hot-plated for a flourish local roti – eaten on its own

\$11.50

"Non-violence leads to the highest ethics, which is the goal of all evolution. Until we stop harming all other living beings, we are still savages."

– Thomas Edison –

