

MANGO CHICKEN (NF, GF, CD) 🌱	\$21.50
Chicken fillets cooked in sweet and fruity mango pulp & finished with cream & cardamom powder giving it a rich tropical & sweet texture.	
BHUNA (CHICKEN,LAMB) (GF, NF, CD) 🌱 C-\$22.50 L-\$23.50	
Bhuna is a classic North Indian dish of chicken / meat, stir fried & slow cooked in a spicy & fragrant bhuna masala. tender pieces of protein is roasted w/ capsicum, onions, tomatoes in a thick bottom pan to seal in all natural aromatics making it a finger licking dish	
CHICKEN CHETTINAD (GF, NF, DF) 🌱	\$22.50
Chettinad cuisine is the cuisine from the chettinad region of tamil nadu state in South India. This fiery chicken curry has aromatic flavours of fresh curry leaves, dry red chillies, ground spices chettinad masala, onion, tomatoes & coconut.	
DELHI WALLA BUTTER CHICKEN ON BONE 🍗 (GF, CN, CD)	\$24.00
Straight from the heart of India Delhi where the dish was actually originated this smooth tangy sweet & spicy full of butter sauce is served with half a chicken breast maryland which is our signature tandoori chicken is irresistibly the best dish to encounter the old Delhi.	
GOAT CURRY (ON BONE) (GF, NF, CD) 🌱	\$24.00
Goat curry is a one pot dish where goat meat is marinated & cooked with plenty of spices, herbs, fresh ginger & garlic, onions, tomatoes & yogurt making the meat melt in your mouth	
ROGAN JOSH (LAMB, BEEF) (GF, NF, DF) 🌱	\$22.50
Rogan dish is an Indian dish originating from the kashmir region of India with roots in persia. it is a slow cooked dish made with lamb / beef, to truly capture the essence of rogan josh, it is essential that the meat braises in its own fat & juices. Bold & aromatic spices like black cardamoms, bay leaf, cassia bark infuse the meat with flavour.	
DESI CHICKEN ON BONE (GF, NF, CD) 🌱	\$23.00
A chef's special homely style chicken curry on the bone cooked in clarified butter w/ tomatoes,onions, dry red chillies & finished with fresh coriander and lemon juice.	
ASEES ROYAL EGG CURRY (GF, NF, CD) 🌱	\$21.50
Asees mouth-watering egg curry is a comforting Indian dish of curried eggs. It is basically made with hard boiled eggs, onions, tomatoes, whole & ground spices and herbs.	

Seafood Main Course

PRAWN MALABARI (GF, NF, DF) 🌱	\$23.50
Malabari prawn curry is a spicy seafood curry from the coastal regions of South India. succulent shrimp / fish in a coconut laced sauce which is aromatic from fenugreek seeds & tangy from tamarind. this recipe has a burst of heat from green chillies & red chili powder & deep fragrant flavor from fresh curry leaves all balanced by the sweetness of coconut milk.	
FISH MALABARI (GF, NF, DF) 🌱	\$22.50
Malabari fish curry is a spicy seafood curry from the coastal regions of South India. succulent shrimp / fish in a coconut laced sauce which is aromatic from fenugreek seeds & tangy from tamarind. this recipe has a burst of heat from green chillies & red chili powder & deep fragrant flavor from fresh curry leaves all balanced by the sweetness of coconut milk.	
MALIBU RUM PRAWNS (GF, NF, DF) 🌱	\$23.50
Prawns marinated in ginger & garlic simmered in fresh coconut cream, which is then finished with a shot of malibu rum for a tropical hit to those taste buds.	
MALIBU RUM FISH (GF, NF, DF) 🌱	\$22.50
Fish marinated in ginger & garlic simmered in fresh coconut cream,which is then finished with a shot of malibu rum for a tropical hit to those taste buds.	
PRAWN TIKKA MASALA (GF, NF, CD) 🍗	\$23.50
Prawn tikka masala is a delicious way to enjoy your favourite aquatic cuisine. Sauté bell peppers and onions with ginger, garlic & then tossed with chefs special masala sauce, finished with fresh coriander and lemon juice.	
FISH TIKKA MASALA (GF, NF, CD) 🍗	\$22.50
Fish tikka masala is a delicious way to enjoy your favourite aquatic cuisine. Sauté bell peppers and onions with ginger, garlic & then tossed with chefs special masala sauce, finished with fresh coriander and lemon juice.	

PANJIM FISH CURRY (GF, NF, DF) 🌱	\$22.50
From city of panjim on konkan coast of India comes this beautiful recipe with coconut and mustard seeds which only taste can describes the best	
SALMON DE' BEURRE BLANC (GF, NF, CD) 🌱	\$25.50
Our pan-seared salmon is a beautiful main course for any special occasion! The salmon is perfectly cooked, tender, and flaky. It's served with a rich Beurre Blanc Sauce- a classic French sauce made by reducing white vine, shallots, and parsley, then adding heavy cream and slowly incorporating butter until thick and creamy.	

Naan Breads

Naan bread is a leavened flat bread originating from Northern India, which is traditionally baked by slapping the bread dough onto the side of a hot dome shaped clay oven referred to as a tandoor.	
TANDOORI ROTI (CG, NF, CD)	\$4.00
Wholemeal bread	
PLAIN NAAN BREAD (CG, NF, CD)	\$4.50
Flattened plain flour bread with applied butter on.	
GARLIC NAAN (CG, NF, CD)	\$5.00
Flattened plain flour bread topped up with fresh chopped garlic and coriander.	
BUTTER NAAN (CG, NF, CD)	\$5.50
The naan dough stretched in round shape & then apply the butter on it & fold in triangle shape, stretch again to give a triangle shape & cooked in clay oven.	
CHEESE NAAN (CG, NF, CD)	\$5.90
Soft & fluffy cheese stuffed naan bread filled w/ shredded cheese	
CHEESE & GARLIC NAAN (CG, NF, CD)	\$6.50
Soft & fluffy cheese stuffed naan bread filled with shredded cheese, topped up with fresh garlic & coriander & cooked in tandoor.	
CHEESE & SPINACH NAAN (CG, NF, CD)	\$6.50
Soft and fluffy cheese stuffed naan bread filled with shredded cheese & fresh chopped baby spinach.	
VEGETABLE PARATHA (CG, NF, DF)	\$6.50
Vegetable paratha is made with whole wheat flour, mixed vegetables, spices & herbs	
LACCHA PARATHA (CG, NF, CD)	\$5.50
Laccha paratha is crispy flaky multi layered whole wheat flat bread made with simple unleavened dough.	
KEEMA NAAN (CG, NF, CD)	\$6.50
Keema naan traditionally is a spiced ground lamb meat that is bundled up in naan bread and cooked in tandoor oven.	
CHILLI NAAN (CG, NF, CD)	\$5.50
Plain white flour bread topped with green chilli chops and chilli flakes with fresh coriander	
PESHAWARI NAAN (CG, CN, CD)	\$6.50
Plain white flour bread stuffed with dried fruits and nuts	

Rice

RICE (PER SERVE, PER PERSON) (GF, NF, DF)	\$4.50
Plain long basmati rice cooked with steam.	
KASHMIRI PULAO (GF, CN, CD) (PER SERVE PER PERSON)	\$6.50
Kashmiri pulao is a traditional rice dish from the kashmiri cuisine, where basmati rice is cooked with saffron & lots of flavoursome broth. It is topped with ghee fried almond, cashews raisins & many more nuts.	
JEERA RICE	\$5.5
Jeera rice contains dairy (clarified butter)	

BIRYANI (GF, NF, CD)	(VEG, CHICKEN, LAMB, GOAT, BEEF)
V-\$17.99 C-\$20.50 L-\$21.50 G-\$22.50 B-\$21.50	
Biryani is one of the most amazing royal delicacies introduced to indians by the persians. It is prepared with layers of fluffy basmati rice and exquisitely spiced vegetables, chicken, lamb, goat, beef.	

Side Dishes

PAPPADUMS (4PC) (CG, NF, DF)	\$4.50
Thin Indian crispy cracker or flatbread. Typically served as an appetizer to an Indian meal. It can also be eaten as a snack and can be topped with mint sauce condiments.	
RAITA (CG, NF, CD)	\$3.50
Raita is a side dish from Indian cuisine, made with yogurt, spices, herbs, chopped cucumbers. It is almost same as greek tzatziki	
MIXED PICKLE (GF, NF, DF)	\$3.50
Mix pickle is made from a mix of different vegetables into a tangy & spicy pickle full of Indian spices & condiments. It includes mango, lime, green chilli, carrot, ginger & garlic.	
MANGO CHUTNEY (GF, NF, DF)	\$3.50
Mango chutney is a relish made by simmering grated or chopped semi-ripe mangoes with aromatic spices and sugar or jaggery. Little amount of vinegar is added to enhance the flavour of the chutney.	
KACHUMBER (GF, NF, DF)	\$3.50
Kachumber is a simple chopped salad with onions, tomatoes, cucumbers, fresh coriander & a salt, pepper, special masala and lemon dressing.	
SIDE DISH PLATTER (CG, NF, CD)	\$12.50
Combination of Raita, Mint Sauce,Kachumber, Mango Chutney, Mixed Pickle and Pappadums.	
ONION SALAD (GF, NF, DF)	\$6.50
Spanish onion rings mixed in our special tangy seasoning with fresh lemon juice & coriander.	
GREEN SALAD (GF, NF, DF)	\$8.50
Mixed salad of sliced cucumber, carrots, Spanish onion rings, green chilies & seasoned with fresh coriander, our special tangy seasoning & lemon juice.	
CHICKEN TIKKA SALAD (CG, NF, CD)	\$10.50
Juicy tender chicken tikka are tossed in chef's special salad dressing with cucumber, carrots, onions and mixed salad leaves.	
MINT SAUCE (CG, NF, CD)	\$3.50
Mint sauce is mild ,falvorsome and healthy indian side dip made with fresh mint leaves and chilly , garlic ,coriander , ginger and fresh greek yoghurt.	

Kids Menu

CALAMARI RINGS + CHIPS (CG NF DF)	\$8.99
NUGGETS + CHIPS (CG, NF, DF)	\$7.50
FISH + CHIPS (CG, NF, DF)	\$8.50
CHIPS (CG, NF, DF)	\$6.50
MANGO CHICKEN + RICE + NAAN BREAD OR CHIPS (CG, CN, CD)	\$17.99
Our mango chicken with a side of rice & plain naan bread or chips to accompany.	
BUTTER CHICKEN + RICE + NAAN BREAD OR CHIPS (CG, NF, CD)	\$17.99
Kids favourite; our famous butter chicken with a side of rice & plain naan bread or chips to accompany.	

.....	V Vegan	GF Gluten Free	CG Contains Gluten
.....	CD Contains Dairy	DF Dairy Free	CN Contains Nut	NF Nut Free
.....	🌱 Mild	🍷 Medium	🔥🔥 Hot

Ash Designs (02) 9621 3111

Dine in • Takeaway • Delivery

Do You Have A Food Allergy?
 If you have a food allergy or intolerance (or someone you're ordering for)
 Please speak to our restaurant. Do not order if you cannot get the allergy information you need.

Book our party hall now for an unforgettable experience, starting just from \$40 Pp

NEW MENU

OPEN 7 DAYS
OPENING HOURS:
12 PM TO 9:30 PM LUNCH & DINNER

☎ 02 4225 0481

Online order at asees.com.au
aseesrestaurant@gmail.com

52-54 Crown Street Wollongong NSW 2500

Lunch Specials

VEG MANCHURIAN 🌱	\$14.50
Veg manchurian is a vegetarian indo-chinese dish in which shredded vegetables are formed to balls and fried until crisp. These are tossed in a dark red, spicy, sweet, tangy & umami manchurian sauce.	
VEG NOODLES 🌱	\$16.50
Vegetable noodles is a healthy chinese inspired dish where cooked noodles are stir fried with lots of vegetables. Further the dish is seasoned with a splash of sauces, vinegar and black pepper to up the taste and flavours.	
CHICKEN NOODLES 🌱	\$17.50
Chicken noodles is a healthy chinese inspired dish where cooked noodles are stir fried with skin off bone less thigh fillets & vegetables. Further the dish is seasoned with a splash of sauces, vinegar, & black pepper to up the taste and flavours.	
CHOLE BHATURE 🌱	\$17.50
Bhatura is a North Indian deep fried bread made with a leavened dough of all purpose flour, yogurt, salt & a leavening agent. Portion of the leavened dough is rolled to flat oval or round shaped discs & deep fried to perfection. The rolled portion of dough puffs up beautifully as soon as it hits the hot oil & turns crispy & served with chickpea curry.	
FRIED RICE (GF) (VEG / CHICKEN) 🌱	V-\$15.50 C-\$16.50
Originating in greater China, chicken / veg fried rice is now loved by people everywhere around the world. It is one of the interesting ways to blend vegetables, rice and chicken and create a healthy, filling, and enjoyable meal.	
DAHI BHALLA 🌱	\$14.50
Lentil dumplings soaked in sweet yogurt, tamarind, mint sauce and served with crispy pappari and fresh coriander. Finished with chefs special chat masala.	
PANI PURI 🌱	\$10.90
Crispy semolina balls filled with a tantalizing mix of spiced potatoes, chickpeas, and a refreshing blend of tamarind and mint water.	
DAHI PURI 🌱	\$11.90
Crispy semolina shells filled with mashed potatoes, chickpeas, and topped with yogurt, tamarind chutney, and a sprinkle of savory spices.	
SPECIAL THALI (DINE IN ONLY) 🌱	\$23.50
Asees special thali - 2 Veg + 2 Non veg + Rice + Plain / Garlic naan + salad + Gulab jamun	
VEG-THALI (DINE IN ONLY) 🌱	\$20.50
3 Veg curry + Salad + Plain naan / Garlic naan + Rice	
NON-VEG THALI (DINE IN ONLY) 🌱	\$20.50
3 Non-veg curry + Salad + Plain / Garlic naan + Rice	
TAKEAWAY LUNCH BOX ONLY (LUNCH ONLY) 🌱	
VEG 🌱	\$14.90
Veg - Dal Tadka+Channa Masala + Rice (Lunch Only)	
NON VEG 🌱	\$14.90
Non-Veg - Butter Chicken + Rogan Josh + Rice (Lunch Only)	
TAKEAWAY MEAL BOX ONLY 🌱 (LUNCH & DINNER)	
VEG 🌱	\$17.50
Veg - Dal Tadka / Channa Masala / Daal Makhni + Rice (Lunch & Dinner)	
NON VEG 🌱	\$18.50
Non-Veg - Butter Chicken / Rogan Josh / Chicken Korma+ Rice (Lunch & Dinner)	
*EITHER PLAIN NAAN / GARLIC NAAN *FOR THALI	
ANY OTHER NAAN EXCEPT PLAIN / GARLIC / TANDOORI ROTI - \$2 EXTRA	
(LUNCH SPECIAL SERVE UNTIL 2:30PM)	

Veg Entree	
VEGETABLE SAMOSA (2PCS) (V) (CG, NF, DF) 🌱	\$10.50
Short crust pockets filled with potatoes, peas, spices, herbs and then deep fried until golden brown served with mint sauce. Samosa is one of the most commonly eaten snacks across India and ours is made from scratch.	

ONION BHAJI (4PCS) (V) (CG, NF, DF) 🌱	\$12.50
Deep fried, crispy onion & spinach fritters. Sliced onions and chopped spinach are coated in a well balanced besan flour gram or chickpea flour batter infused with dry spices and fresh aromatics. Served with house made tamarind sauce.	
SAMOSA CHAAT / ALOO TIKKI CHAAT (2PC) 🌱 (CG, NF, CD)	\$13.50
Samosa / aloo tikki chaat is a lip-smacking chaat made with samosa, chickpea curry, Sweet yogurt, mint sauce, tamarind sauce & seasoned with Indian herbs.	
VEGETABLE PLATTER (MINIMUM FOR 2) (CG, NF, DF) 🌱	\$20.50
Best 3 type of vegetarian appetiser for Indian street food lovers, which is samosa, onion bhaji & spring roll (2 pcs) each served with mint sauce.	
VEGETABLE SPRING ROLL (4PC) (CG, NF, DF) 🌱	\$12.50
Spring roll is a traditional chinese savory snack of crispy, crunchy rolls filled with a savory mix of vegetable stuffing served with sweet chilly sauce.	
PAPPARI CHAAT (GF, NF, CD) 🌱	\$13.50
Papdi chaat is a popular Indian street food where crispy papdi (crackers of plain flour) are topped with an assortment of toppings like chopped potatoes, onions, fresh coriander and with sweet yoghurt, mint sauce, tamarind sauce and fresh herbs which gives this dish a sourness, sweet and spicy taste.	
PANEER TIKKA (4PC) (CG, NF, CD) 🌱	\$17.50
Paneer tikka is a North Indian appetizer where chunks of paneer are marinated in spiced yogurt and grilled in a tandoor, a traditional clay oven. The term paneer refers to Indian cottage cheese and tikka translates to chunks of grilled meat, or a vegetarian option, in this case it is the paneer.	
ALOO TIKKI (3PC) (CG, NF, CD) 🌱	\$12.50
Aloo tikki is a very popular snack indigenous to the Indian subcontinent. In Hindi, Aloo means “potato” and tikki means “patties or cutlet”. Made with boiled & mashed potatoes, spices & herbs, these Indian style potato patties are shallow fried or pan fried to perfection until crisp, served with sweet yogurt, mint sauce and tamarind sauce.	
STUFFED MUSHROOM (4PCS) (CD, GF, NF) 🌱	\$15.50
Tender mushroom caps are filled with a decadent mixture of sauteed onions, capsicum, garlic, ginger, and a blend of aromatic spices, topped with a generous dollop of cream cheese and baked in oven	
MALAI SOYA CHAAP (6PCS) (GF, NF, CD) 🌱	\$17.50
Soya malai chaap is a very rich thick creamy dish which surprises your taste birds with full satisfactory flavours of fresh cream, grounded black pepper, ginger , garlic and fresh herbs. This dish is very popular among vegetarian.	
HARA BHARA KEBAB (4PCS) (CG, DF, NF) 🌱	\$14.50
Hara Bhara Kabab are popular North Indian snack patties made with plenty of leafy greens and vegetables like spinach, coriander leaves, green peas, potatoes and spices. The name hara bhara kabab means kababs filled with greens. True to its name, these veg kababs are filled with a good dose of healthy and nutritious greens.	

Non - Veg Entree

TANDOORI CHICKEN (GF, NF, CD) 🌱	HALF \$15.50 FULL \$27.00
Skinless whole chicken is slashed to bone in several places helping the overnight marination of yogurt, lemon juice & spices to penetrate and then cooked in tandoori clay oven. Our chefs speciality served with mint sauce and onion salad.	
ACHARI CHICKEN TIKKA (4PC) (GF, NF, CD) 🌱	\$17.50
Aachari chicken is a famous North Indian dish made by blending spicy mixed pickle & fresh ginger, garlic, green chilly paste, lemon juice & mixing the chicken fillets for overnight before finishing cooking in smokey charcoal grill clay oven.	
BARRAH KEBAB (4PC) (GF, NF, CD) 🌱	\$28.50
These tandoori lamb cutlets are warming, aromatic, succulent and flavourful. marinated in a spicy tandoori marinade and cooked in clay oven with charcoal until tender and succulent, served alongside with a fresh green salad and mint sauce.	
CHOOZA TIKKA (4PC) (GF, NF, CD) 🌱	\$17.50
Chooza tikka is a popular gastronomical delight from the North Indian cuisine. Pieces of chicken fillets marinated in spiced, yogurt, threaded on a metal skewer & cooked in charcoal tandoor oven & served with our delicious mint sauce.	
LAMB SEEKH KEBAB (4PC) (GF, NF, CD) 🌱	\$16.50
Our lamb kebabs are a delicious and juicy appetiser, that date back to the royal mughal kitchens. minced lamb meat is mixed with a host of spices, mint, ginger & garlic then arranged carefully & firmly on a skewer & cooked in coal fire in tandoor oven and they are ready to melt in your mouth.	

TANDOORI PRAWN (5PC) (GF, NF, CD) 🌱	\$19.50
Spicy and smokey, these grilled tandoori prawns are a delicious appetizer marinated in authentic Indian spices and cooked in clay oven, serve them up with mint sauce.	
TANDOORI FISH (4PC) (GF, NF, CD) 🌱	\$17.50
A delicious fish recipe that gives you flaky fish bites, infused with a tantalising tandoori smoky flavour, fish fillets are coated with a chef special thick tandoori marinade and herbs, grilled in a tandoor clay oven.	
PUNJABI FISH (4PC) (CG, NF, CF) 🌱	\$18.50
This popular signature dish from Punjab North of India is a nice & crisp on the outside & delicious juicy inside battered with gram flour, spices, herbs & deep fried until golden brown	
GARLIC BUTTER PRAWN (GF, NF, CD) 🌱	\$19.50
It is a asees's favourite succulent crispy prawns are marinated overnight with olive oil, garlic, basil & a hint of black pepper and served soaked in the chef's special butter sauce.	
MIX PLATTER ENTREE NON-VEG (GF, NF, CD) 🌱 (MINIMUM FOR 2)	\$29.50
Three different flavoured asees's popular appetizers in one plate which is lamb cutlet, chooza tikka and lamb seekh kebab (2 pcs) each served with mint sauce.	
STEAMED SALMON (DF, GF, NF) 🌱	\$21.50
Marinated overnight with fresh garlic ginger olive oil and rosemary steamed until succulent and soft; served with fresh lemon.	

Vegetable Main Course

PALAK PANEER (GF, NF, CD) 🌱	\$20.50
Palak paneer is a North Indian vegetarian curry with origins in the Punjab region. The dish is comprised of a spinach purée palak is hindi for spinach and fresh-pressed cheese, with an aromatic blend of spices that includes ginger, garlic & green chillies	
VEGETABLE KORMA (CN, GF, CD) 🌱	\$18.50
Authentic vegetable korma curry has a creamy cashew sauce as a base and is loaded with wholesome vegetables like potatoes, cauliflower florets, peas, beans & even carrot it packs in the perfect medley of crunch and vegetable goodness in every spoon.	
SOYA TIKKA CHAAP MASALA (CG, CD, NF) 🌱	\$19.50
Soya chaap is mock meat or vegan meat made with soya beans. It is served in a spicy gravy known as tikka masala gravy. It is a vegetarian version of the world famous chicken tikka masala.	
MUTTER PANEER (GF, NF, CD) 🌱	\$20.50
A popular & delicious, creamy & flavourful vegetarian North Indian Punjabi dish where paneer cottage cheese & green peas are cooked in an onion-tomato gravy with fresh ginger, garlic & green chillies.	
ALOO BAINGAN (GF, NF, CD) 🌱	\$19.50
Diced potatoes & eggplants that have been simmered in a spiced onion tomato masala are cooked with ginger chillies and fresh coriander.	
CHANNA MASALA (V) (GF, NF, DF) 🌱	\$19.50
Channa masala is a North Indian curried dish made with white chickpeas, onions, tomatoes, fresh ginger, garlic, spices and herbs.	
YELLOW DAAL & SPINACH (GF, NF, CD) 🌱	\$18.50
Dal tadka is a popular Indian dish where cooked spiced yellow lentils are finished with a tempering made of ghee / oil, fresh chopped English spinach, garlic & spices.	
DAL MAKHANI (BLACK LENTIL) (GF, NF, CD) 🌱	\$21.50
Dal makhani is a popular North Indian dish where whole black lentils & red kidney beans are slow cooked w ginger, garlic, spices, butter, tomato purée & finished with fresh cream	
DAL TADKA (YELLOW LENTIL) (GF, NF, CD) 🌱	\$18.50
Dal tadka is a popular Indian dish where slowly cooked spiced yellow lentils are finished with a tempering made of ghee / oil, garlic, ginger and spices.	
PANEER BUTTER MASALA (GF, CN, CD) 🌱	\$19.50
Paneer butter masala is a rich & creamy curry made with paneer cottage cheese, spices, onions, tomatoes, cashews and butter a very rich.	
PANEER TIKKA MASALA (GF, NF, CD) 🌱	\$20.50
A North Indian dish of paneer Indian cottage cheese served in a spicy gravy known as	

tikka masala gravy. It is a vegetarian version of the world-famous chicken tikka masala	
KADAI PANEER (GF, NF, CD) 🌱	\$20.50
A veggie delight paneer dish made by cooking paneer and bell peppers with fresh ground spices known as kadai masala tossed untill semi dried and finished with fresh coriander the lost recipes.	
BHINDI (OKRA) (NF, GF, DF) 🌱	\$19.50
Bhindi is a North Indian style dry curry recipe made by stir-frying okra with twice the amount of onions & spices. Its very popular among the vegetarian lovers.	
BOMBAY POTATOES (GF, NF, CD) 🌱	\$19.50
Bombay potatoes are also known as aloo bombay it is a dry potato curry in which par-boiled potatoes are tossed and sauteed in a blend of Indian spices with onion and garlic. Bombay potatoes is a popular dish in western countries.	
MALAI KOFTA (CN, CG, CD) 🌱	\$20.50
The ultimate north indian comfort food, crispy potato and paneer fried dumplings known as kofta, served with rich, creamy, luxurious and super delicious gravy.	
ALOO GOBHI (NF, GF, CD) 🌱	\$19.50
Aloo gobi is a simple indian vegetarian dish made with potatoes, cauliflower, spices and herbs.	
SOYA CHILLI CHAAP (CG, DF, NF) 🌱🌱	\$20.50
A popular Indian street food delight. Crispy fried soya chaap are smothered in a spicy and tangy chilli sauce, made with a blend of fresh chillies, garlic, ginger, and celery.	
MUTTER MUSHROOM (GF, NF, CD) 🌱	\$20.50
Mutter Mushroom literally translates to peas mushroom. As the name says, these 2 ingredients are the star of this dish. The sweet aroma of green peas perfectly	

Non -Veg Main Course

KORMA (CN, GF, CD) 🌱	(CHICKEN, LAMB, BEEF) C- \$21.50 L- \$23.50 B- \$22.50
Korma is a popular mughlai dish, from the Indian sub-continent. meat is slow cooked with mughlai spices, onions, yogurt, cashews, making this dish very rich, flavourful & creamy.	
SAGWALA (GF, NF, CD) 🌱	(CHICKEN, LAMB, BEEF) C- \$22.50 L- \$23.50 B- \$23.50
Saag is a very popular dish from Punjab North of India, it is always & everyone's favourite made with fresh spinach puree, onions, fresh ginger, garlic, home-made spices, and herbs.	
VINDALOO (GF, NF, DF) 🌱🌱	(CHICKEN, LAMB, BEEF) C- \$21.50 L- \$22.50 B- \$22.50
Vindaloo is originally from goa, based on the portuguese dish carne de vinha d'alhos, meat is soaked in a mixture of wine & garlic.	
BUTTER CHICKEN (GF, NF, CD) 🌱	\$23.50
Butter chicken is a classic Indian dish that's made by simmering marinated & grilled chicken in a spicy, aromatic, buttery and creamy tomato gravy. This delicious dish is highly popular among the region making it a nation favourite.	

MADRAS CURRY (GF, NF, DF) 🌱	(LAMB, BEEF) L- \$23.50 B- \$23.50
Madras is an Indian curry that leaves you full but still wanting more traditionally made very spicy but we have got that just rightly balanced for you with coconut cream a rich, creamy and spicy curry bursting with flavours, makes it a favoredited curry world wide.	
CHILLI CHICKEN (CG, NF, DF) 🌱🌱	\$22.50
An indo-chinese fusion with chicken fillets fried with crispy coating and then tossed in a chilly garlic chefs special sauce. Usually served semi dry.	
CHICKEN TIKKA MASALA (GF, NF, CD) 🌱	\$23.50
Chicken tikka masala is a classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious and super aromatic tikka masala sauce with fresh chunks of onion and capsicums.	
METHI MALAI CHICKEN (GF, NF, CD) 🌱	\$23.00
This dish is prepared with fresh methi leaves fenugreek & chicken simmered in a rich, creamy gravy. The bitter taste of the methi leaves complements the chicken well. The cream helps to balance the bitterness, giving the dish its rich flavour texture.	