



MENU

À la carte

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MENU

SOUP

Tomato ginger shorba \$5.00
Fresh tomato soup laced with a hint of ginger

Sweet corn soup (Veg /Non Veg) \$5.00
Chinese based soup recipe prepared with corn and other vegetables.

Hot & sour soup (Veg / Chicken)
An Indo-Chinese dish, and is made with red and green chillies, ginger, carrots, snow peas, soy sauce, rice vinegar and a pinch of sugar.
Veg \$5.00
Chicken \$5.00

Manchow soup (Veg / Chicken)
It is a dark brown soup prepared with various vegetables, scallions, thickened with stock and corn flour, and flavored with relatively generous doses of soy sauce, salt, garlic and chili peppers
Veg \$5.00
Chicken \$5.00

Chennai Dal Shorba \$5.00
Delicious lentils soup with fresh herbs and spices

Chicken & Coriander Shorba \$5.00
Chicken broth flavored with fresh green coriander

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Starters

Non Vegetarian

Tandoori chicken

Full Chicken Marinated with spices and cooked in traditional clay pot oven

Half

\$12.00

Full

\$24.00

Murg malai tikka

\$13.00

Tender chicken morsels delicately flavored with fragrant green cardamom and white cheddar marinade

Murg Angara

Cubes of Chicken in a robust yoghurt and red chili marinade

\$14.00

Mutton seekh Kebab

\$18.00

Tender minced lamb with a curtain of colorful bell pepper, mint and spring onions

Chutneywali Mahi

\$14.00

Fillet of fresh sea bass glazed with cilantro chutney marinade

Tandoori Tiger Prawn (4 pc)

\$28.00

Pulp sea prawn caressed with turmeric and coriander-scented yoghurt

Kebab Sampler platter

\$28.00

Chef's exquisite kebab sampler featuring malmali sheekh, murg malai tikka and tandoori tiger prawn

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VEGETARIAN

Hara bhara kebab

\$10.00

Mix veg with spinach, green peas, garnished with cashew nuts & deep fried

Tandoori paneer tikka

\$12.00

Cubes of Indian cottage cheese wrapped in herbal marinade

Vegetarian platter

\$20.00

chef's exquisite kebab sampler featuring aloo mutter tikki, tandoori mushroom and tandoori paneer tikka

Tandoori Mashroom

\$11.00

Fragrant and aromatic grilled mushrooms made in a tandoor (Indian oven) .

Samosa Cocktail

\$5.00

It's the classic samosa recipe twisted to make a perfect Accompaniment with drinks for a party.

Spring Roll

\$5.00

Fried spring rolls - the best and crispiest spring rolls recipe ever, filled with vegetables and deep-fried to golden perfection.

Aloo Mutter Ki Tikki

\$6.50

Golden Potato patties packed with tempered garden peas

Chooranwale Corn Kebab

\$7.00

Fresh corn croquette seasoned with Indian Spices dipped to a golden Crisp

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Main Course - VEGETARIAN

Paneer Tikka Masala Paneer Tikka Masala, a marinated paneer cubes grilled to perfection and then cooked in spicy gravy .	\$13.00
Paneer Makhni Cubes of Indian cottage cheese simmered in house tomato gravy	\$13.00
Palak Paneer Homemade cottage cheese in fresh spinach	\$13.00
Punjabi choley Chickpeas simmered in rich Punjabi masala	\$10.50
Aloo Gobi Adrki Potatoes tossed with florets of cauliflower, ginger and fresh coriander	\$10.50
Aloo Jeera Potatoes seasoned with cumin seeds	\$10.50
Aloo Mutter Aloo mutter is a Punjabi dish which is made from potatoes and peas in a spiced Creamy tomato based sauce.	\$10.50
Dum aloo Benarasi Steamed baby potatoes are simmered in yogurt gravy with very flavorful spice powders. A delicious recipe from The ancient city Banaras.	\$10.50
Veg Kolhapuri A spicy mix vegetable preparation. This is very popular dish from Kolhapur city of Maharashtra. This is prepared in thick spicy gravy with loads of vegetables!	\$12.00
Bhindi De Saabzi Bhindi ki sabzi (okra) is a very popular awesome side dish. It is prepared with fresh chopped Bhindi and onions and enhanced the flavor by the spices.	\$11.00

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Malai kofta Cottage cheese dumpling cooked in cashew nut based gravy.	\$13.50
Sarson Saag & Makai Ki Roti Garden fresh Spinach & fenugreek cooked with chopped onion, tomato and green chili, served with whole meal corn flour bread	\$18.00
Mutter Methi Malai Garden Peas , Coriander ,Cottage cheese cooked in sweet creamy sauce	\$12.00
Veg Kadai A dry curry prepared with seasonal mixed vegetables and spices. Specially prepared in Kadai to get delicate flavor.	\$12.00
Mix Vegetable Korma This is an easy and exotic Indian dish. It's rich, creamy, mildly spiced, and extremely flavorful.	\$12.00
Dal Tadkewali Yellow lentils tempered with onion, tomato and cumin, laced with fresh coriander.	\$11.50
Dal Makhni Black urad lentils, rajma and tomatoes slow-simmered to a silky finish.	\$13.00

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MAIN COURSE - Non Veg

Chicken tika masala Tandoori marinated chicken cooked with capsicum in a flavorful tomato masala.	\$13.50
Butter chicken Tandoor-grilled chicken morsels simmered in house tomato gravy	\$15.00
Chicken Curry Tender Chicken cube cooking in onion gravy	\$12.50
Palak gosht Lamb cooked in spinach and peppered with garam masala.	\$15.50
kashmiri Mutton rogan josh Lamb cubes simmered in a fennel scented yoghurt Gravy.	\$15.00
Mutton korma Lamb cooked with light onion gravy.	\$15.00
Mutton keema Minced Lamb cooked in mild gravy	\$15.00
Fish Masala Fillet of fish tossed in fragrant Spices	\$13.50
Vidhaloo A velvety preparation with Goan spices with your choice of Chicken Lamb Prawn	\$14.00 \$15.00 \$18.00
Konkani Curry A robust of chili and Konkani Spices with your choice of Prawn	\$18.00
Fish Head Curry Fish Head in Kerala Style curry with assorted vegetables. Small Large	\$19.00 \$35.00

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NON Veg Biryani

Masaledar Chicken Biryani Tender chicken in a delectable spice marinade, cooked with basmati rice.	\$14.00
Lamb biryani Juicy lamb and the finest basmati cooked on dum.	\$16.00
Seafood Biryani Luscious biryani with long grain rice cooked with succulent prawn & fish pieces then a medley of Indian spice powder.	\$18.00

VEGETARIAN RICE

Steamed rice Fragrant basmati rice steamed to perfection.	\$3.50
Jeera pulao Fragrant basmati rice seasoned with cumin seed and onion	\$5.90
Veg Pulao A rice dish prepared by cooking rice with various vegetables and Spices.	\$5.50
Vegetable biryani Garden fresh vegetables cooked on dum with Fragrant basmati.	\$10.00
Curd rice Steam rice tempered with mustard seeds, red chilies, dals and Curry leaves.	\$10.00
Biryani Rice A mixed rice dish from the Indian Subcontinent. It is made with Authentic spices, rice & saffron.	\$6.00

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Accompaniment

Curd Raita	\$3.50
Appetizing light yoghurt preparation Plain curd /Boondi Raita/Vegetable Raita / Mix Fruit	
Naan	
plain naan	\$3.00
garlic naan	\$5.00
butter naan	\$5.00
Tandoori roti	\$3.00
Whole-wheat flour bread baked in a clay oven.	
Kulcha	\$6.00
Kulcha is a popular Indian flat bread from north India, especially Punjab.	
Chapati / Phulka	\$2.50
A simple but delicious soft Indian flatbread made up of Whole-wheat flour.	
Roomali roti	\$5.50
A traditional roti, difficult to make at home. Roll out as thinly as possible and stretch before cooking.	
Lacha Paratha	\$5.90
A layered paratha is a popular paratha recipe from north india , made from whole wheat flour.	
Tawa paratha	\$5.50
Crispy Indian bread cooked on the griddle with your choice of stuffing - Potato Cauliflower Indian cottage cheese	
Assorted Bread Basket	\$19.00
Puri-Bhatura	\$3.90
Indian unleavened bread made from a dough of whole grain durum wheat flour, water and salt by rolling it out into discs of approximately the size of palm and deep frying it in vegetable oil.	

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CHINESE

VEGETARIAN STARTERS

Veg crispy chili \$10.00
Batter fried vegetables tossed with traditional Chinese sauce.

Gobi Manchurian \$10.00
Gobi Manchurian is an Indian Chinese fried cauliflower food item popular in India.

Veg Manchurian \$10.00
Vegetable Manchurian is an popular indo Chinese recipe. the indo Chinese recipes like this veg Manchurian always call for grated or minced veggies

Paneer Chili Dry \$12.00
Spicy chili seasonings making wonders for the bland flavor of tofu. Made with special Indian Chinese style.

NON VEGETARIAN STARTERS

Chicken Chili dry \$13.00
A popular Indo-Chinese dish of chicken In India, made up of dry boneless chicken preparations with Chinese souses & fried vegetables

Chicken Manchurian \$13.00
Made from authentic Chinese flavors. Fried chicken balls cooked in a spicy sauce batter.

Fish chili \$13.00

Prawn Chilli \$15.00

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CHINESE NOODLES

Veg hakka noodles

\$10.00

Hakka noodles with vegetables with no frills - absolutely simple yet tasty.

Chicken hakka noodles

\$13.00

Simply an amazing Chinese recipe made with chicken, noodles and vegetables. It is one of the most colorful Chinese dish, which itself is a complete meal.

Mix seafood noodles

\$15.00

Hakka Noodles are made from plain boiled noodles, stir fried with sauces ,vegetables & Seafood

CHINESE RICE

Veg fried rice

\$10.00

Chinese Fried Rice is one of the most popular fried rice recipes in the world. This vegetarian recipe includes lots of vegetables and sausages giving it a unique flavor & color

Egg fried rice

\$11.00

Chinese fried rice served with egg.

Chicken fried rice

\$12.00

Chinese style fried rice served with Chicken.

Seafood fried rice

\$15.00

Seafood flavored with Chinese style fried rice.

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Snacks Menu

Vegetarian

Onion Bhajias Crispy Indian Onion fritters	\$6.00
Samosa golden pastry with vegetable fillings	\$5.50
Samosa Chaat	\$8.00
Masala Papad	\$3.50
Rosted papad	\$2.50
Papdums	\$2.00



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Dessert

Ice cream (vanilla-chocolate-strawbery) \$5.00

Gulab jamun \$5.00

This delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in rose flavoured suger syrup.

Rasgulla \$5.00

cheese or paneer balls soaked in chilled sugar syrup.

Kulfi \$6.50

Kulfi is a popular frozen dairy dessert from the Indian Subcontinent. It is often described as "traditional Indian Subcontinent ice cream".

Fruit Custard \$5.00

Fruit custard is a dessert made by mixing chopped seasonal **fruits** with chilled cusard sauce. Custard is a saucy dish that was traditionally prepared with cream, milk

Pineapple Halwa \$5.00

This halwa is basically sooji halwa in which pineapple has been added to give it a tasty twist.

Rasmalai \$5.00

Rosh, meaning "juice", and malai, meaning "cream". It has been described as "a rich cheesecake without a crust".