



Authentic North Indian Cuisine

Feeding the Foodie in You.



Taj Mahal



Qutub Minar



Lotus Temple

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ONLINE DELIVERY PARTNERS

GrabFood

foodpanda

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Alcoholic Drinks

Beer On Tap

	Half	Full	Jug	Tower
Tiger	\$7. ⁵⁰	\$10. ⁹⁰	\$20. ⁹⁰	\$58. ⁰⁰
Heineken	\$7. ⁵⁰	\$10. ⁹⁰	\$20. ⁰⁰	\$58. ⁰⁰
1664 Blanc	\$8. ⁵⁰	\$12. ⁹⁰	\$25. ⁰⁰	\$65. ⁰⁰
Asahi	\$8. ⁵⁰	\$12. ⁹⁰	\$25. ⁰⁰	\$65. ⁰⁰



Bottle Beer

	325ML	650ML	Bucket of 5
Heineken	\$6. ⁹⁰	\$10. ⁹⁰	\$29. ⁰⁰
Tiger	\$6. ⁹⁰	\$9. ⁰⁰	\$29. ⁰⁰
Guinness	\$7. ⁹⁰		
Corona	\$7. ⁰⁰		\$29. ⁰⁰
Kingfisher		\$12. ⁹⁰	
Carlsberg	\$6. ⁰⁰		
Hoegaarden	\$7. ⁹⁰		\$36. ⁰⁰



Wine House Pour

	Glass	Bottle
Red Wine	\$14. ⁰⁰	\$47. ⁰⁰
White Wine	\$14. ⁰⁰	\$47. ⁰⁰



Alcoholic Drinks

Whiskey

	30ml	60ml	Bottle
J W Black Label	\$9 ^{.90}	\$16 ^{.90}	\$160 ^{.00}
Chivas Regal 12	\$9 ^{.90}	\$17 ^{.90}	\$190 ^{.00}
Teachers	\$8 ^{.90}	\$15 ^{.90}	\$150 ^{.00}
Jack Daniel's	\$8 ^{.90}	\$15 ^{.90}	\$150 ^{.00}
Monkey Shoulder	\$11 ^{.90}	\$17 ^{.90}	\$170 ^{.00}

Single Malt Whiskey

	30ml	60ml	Bottle
The Dalmore 12	\$10 ^{.90}	\$18 ^{.90}	\$220 ^{.00}
Glenmorangie 18	\$13 ^{.90}	\$19 ^{.90}	\$220 ^{.00}
Glenfiddich 12	\$09 ^{.90}	\$15 ^{.90}	\$180 ^{.00}
Macallan 12	\$13 ^{.90}	\$20 ^{.90}	\$240 ^{.00}

Gin

	30ml	60ml	Bottle
Bombay Sapphire	\$8 ^{.90}	\$16 ^{.00}	\$150 ^{.00}
Hendrick	\$8 ^{.90}	\$16 ^{.00}	\$150 ^{.00}
Gordon's London	\$8 ^{.90}	\$16 ^{.00}	\$120 ^{.00}

Rum

	30ml	60ml	Bottle
Old Monk	\$9 ^{.90}	\$18 ^{.90}	\$170 ^{.00}
Bacardi Rum	\$8 ^{.90}	\$16 ^{.90}	\$170 ^{.00}

Vodka

	30ml	60ml	Bottle
Absolut Blue	\$9 ^{.90}	\$18 ^{.00}	\$180 ^{.00}
Smirnoff Red	\$9 ^{.90}	\$18 ^{.00}	\$180 ^{.00}
Grey Goose	\$10 ^{.90}	\$20 ^{.90}	\$210 ^{.00}
Belvedere	\$11 ^{.90}	\$22 ^{.90}	\$220 ^{.00}

Alcoholic Drinks

Brandy

Remy Martin
Mcdowell's

30ml

\$9.⁹⁰

\$8.⁹⁰

60ml

\$18.⁹⁰

\$16.⁹⁰

Bottle

\$220.⁰⁰

\$190.⁰⁰

Tequila

Jose Cuervo Gold
Don Angel

30ml

\$9.⁹⁰

\$9.⁹⁰

60ml

\$18.⁹⁰

\$16.⁹⁰

Bottle

\$220.⁰⁰

\$190.⁰⁰

Liquour

Jagermeister
Sambuca

30ml

\$8.⁹⁰

\$8.⁹⁰

60ml

\$15.⁹⁰

\$15.⁹⁰

Bottle

\$200.⁰⁰

\$190.⁰⁰



Cocktails 鸡尾酒

Mojito

\$15.⁹⁰

Margarita

\$17.⁹⁰

Singapore Sling

\$17.⁹⁰

Long Island Tea

\$19.⁹⁰

Tequila Sunrise

\$15.⁹⁰

Cinderella

\$15.⁹⁰

Gin Tonic

\$15.⁹⁰

Monkey Jam

\$15.⁹⁰

Screwdriver

\$15.⁹⁰

Whiskey Sour

\$15.⁹⁰



Non Alcoholic Drinks

Mocktails

Shirley Temple	\$9.90
Virgin Mojito	\$9.90
Blue Lagoon	\$10.90
Virgin Colada	\$10.90

Coolar & Sharbat

Sweet Lassi	\$5.90
Salt Lassi	\$5.90
Mango Lassi	\$6.90
Buttermilk	\$4.90
Roohafza Sharbat	\$5.90
Nimbu Shikanji	\$5.90
Fresh Lime Soda	\$5.90
Masala Nimboo Soda	\$5.90
Soft Drink	\$2.50
Coke, Sprite, Fanta, Ice Lemon Tea, Soda	
Thums Up	\$3.00
Limca	\$3.00
Masala Sprite	\$5.50
Masala Limca	\$5.50
Masala Cola	\$5.50
Masala Thums up	\$5.50
Lemonade Mint	\$5.90
Apple Juice	\$5.90
Mango Juice	\$5.90
Lemon Juice	\$5.90
Fresh Watermelon Juice	\$5.50
Mineral Water Small (500 MI)	\$2.00



Kadak Masala Chai
\$3.00

Coffee
\$3.50

Set Meal 套餐

蔬菜塔利

VEG THALI

\$12.90

Paneer of the day + Veg of the day
1 Butter Naan + Dal + Rice
Salad + Dessert
Juice (Mango/Lemon)



非蔬菜塔利

NONVEG THALI

CHICKEN

\$15.90

Chicken of the day
1 Butter Naan + Dal + Rice
Salad + Dessert
Juice (Mango/Lemon)



MUTTON OR FISH

\$16.90

Mutton/Fish of the day
1 Butter Naan + Dal + Rice
Salad + Dessert
Juice (Mango/Lemon)



TANDOORI CHICKEN THALI

\$19.90

Tandoori Chicken + Chicken Masala
1 Butter Naan + Dal + Rice
Salad + Dessert
Juice (Mango/Lemon)



Soup Ki Taazgi

Lentil Soup

Lentils are simmered with vegetables, leafy greens, spices and herbs

Cream of Mushroom Soup

A rich & creamy classic to satisfy your mushroom cravings

Chicken Soup

Simmering chicken in water with tempered spices & ground herbs.

Mutton Soup

Mutton in water with tempered spices & ground herbs.

Tomato Soup

Tomato soup recipe is creamy, comforting, and full of rich flavor.

Sweet Corn Veg Soup

Sweet Corn Soup made with tender corn kernels, spices and herbs.

Sweet Corn Chicken Soup

Tender corn kernels & simmering chicken, spices and herbs.

Veg Hot & Sour Soup

Spicy and hot soup made with mixed vegetables, spices and soy sauce

Chicken Hot & Sour Soup

Spicy and hot soup made with chicken, spices and soy sauce

Veg Manchow Soup

Soup made by simmering vegetables with spices and boiled with fried noodles.

Chicken Manchow Soup

Soup made by simmering chicken with spices and boiled with fried noodles.

\$6.50

\$7.50

\$8.90

\$9.90

\$8.90

\$8.90

\$9.90

\$8.90

\$9.90

\$8.90

\$10.90



Green Garden

Mix Green Salad

A sliced onions, tomato, cucumber, carrot and lime

Onion Salad

A sliced onions and lime

Cucumber Salad

A sliced cucumber and lime

Tomato Salad

A sliced tomato and lime

Kachumber Salad

Chopped cucumbers, onions, tomatoes & herbs

Mix Veg Raita

Chopped cucumber and tomatoes mixed with chilled yogurt and roast cumin seeds.

\$5.90

\$4.50

\$4.50

\$4.90

\$5.90

\$5.90



Mumbai Special

Mumbai Vada Pav

Fried potato fritter sandwiched between buns, smeared with chutney & dry garlic chutney

Mumbai Pav Bhaji

A thick vegetable curry served with buns

Kheema Pav

Spiced lamb mince, served with buns

\$10.90

\$11.90

\$13.90



Delhi Street Chaat

Samosa Chaat

\$9.90

Crispy patty filled with spiced potatoes and peas, served with tamarind sauce.

Papdi Chaat

\$9.90

Crispy flat fired puff, potatoes, topped with yogurt, sweet & sour sauces and chilli chutney

Dahi Puri

\$9.90

The round and crispy Puri shell is broken on top and filled with various stuffing and chutneys

Pani Puri

\$8.50

Crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water

Bhel Puri

\$7.50

*Puffed rice mixed with fresh cucumbers and roasted peanuts, and spiced with assorted chutneys
Boiled chickpeas, onions, tomatoes, ground spices & chaat chutney.*

Delhi Katori Chaat

\$11.50

Grated fried potatoes Baskets filled with the chana (chickpeas), potatoes, spicy and sweet chutneys, curd & chaat masala



Starter

Veg Samosa (2 Pcs)

\$6.90

Puff pastry shell stuffed with spiced potatoes and peas, served with tamarind sauce.

Bhindi Jaipuri

\$12.90

Crispy fried Okra (bhindi) and a blend of spices

Hara Bhara Kabab (5 Pcs)

\$13.50

Green vegetable patty made with spinach, green peas & potatoes flavored with herbs and spices.

Mirchi Pakoda

\$9.90

Mirchi (Green Chilli) deep fried in a batter flavoured with spices.

Mix Veg Pakoda

\$9.90

Mix vegetable deep fried in a batter flavoured with spices.

Paneer Pakoda

\$12.90

Cubes of cottage cheese mixed in spiced gram flour batter deep-fried, served chutney

Paneer 65

\$12.90

Deep frying marinated and batter coated paneer until crisp.

Gobi 65

\$11.90

Deep frying marinated and batter coated cauliflower until crisp.

Masala Papad

\$7.90

Tandoor roasted / fried papad topped with spiced onion-tomato mixture.

Masaledar Peanut

\$9.90

Roasted peanuts, mixed with chopped onions, green chilli, home made tamarind sauce, mint sauce, lime juice and spices.

French Fries

\$5.50

Chicken 65

\$14.90

Deep frying marinated and batter coated chicken cubes until crisp.

Fish Amritsari

\$14.90

A lightly battered fish fry seasoned with Indian spices



Tandoori Kababs

Vegetarian

Paneer Tikka

Cottage cheese marinated in herbs and grilled in tandoor

Paneer Malai Tikka

Cottage cheese marinated in cheese & yogurt and grilled in tandoor

Tandoori Gobi

Cauliflower marinated in herbs and grilled in tandoor

Tandoori Malai Mushroom / Tandoori Mushroom

Mushroom marinated with cheese & yogurt and grilled in a tandoor

Veg Seekh Kabab

Mixed vegetables with gram flour and aromatic spices and grilled in a tandoor

Tandoori Malai Soya Chaap (5 Pcs)

Chaap made with soybeans, marinated in cheese & yogurt and grilled in a tandoor

Tandoori Soya Chaap (5 Pcs)

Chaap made with soybeans, marinated in aromatic spices, and grilled in a tandoor

Tandoori Veg Platter

Combo of marinated vegetables – Paneer Tikka, Hara Bhara Kebab, Tandoori Gobi and Tandoori Mushroom, served with mint sauce.

\$15.90

\$16.90

\$13.90

\$14.90

\$11.90

\$20.90

\$19.90

\$33.50



Non Vegetarian

Chicken Tikka Kebab

Boneless chicken marinated overnight, coated with spices and yogurt, cooked in tandoor.

Chicken Malai Kebab

Boneless chicken cubes marinated in cream, cheese, mildly seasoned with spices cooked in tandoor.

Chicken Seekh Kebab

Minced chicken seasoned with rare spices, skewered and cooked in tandoor.

Tandoori Chicken Qtr \$8.90 Half \$14.90 \$Full \$25.90

Chicken marinated overnight with spices, yogurt cooked in tandoor.

Lamb Boti Kebab

Chunks of lamb that are marinated in a spiced yoghurt cooked in tandoor.

Lamb Sheek Kebab

Minced lamb seasoned with rare spices, skewered and cooked in tandoor.

Akbari Tandoori Lamb Chops (3 Pcs)

Tender and juicy rack of lamb chops marinated with traditional spices, cooked in tandoor.

Fish Tikka

Cubes of boneless fish marinated with yogurt & Indian spices, grilled in a clay oven.

Achari Fish Tikka

Cubes of boneless fish marinated with pickle spices, grilled in a clay oven.

Tandoori Prawn (8 Pcs)

Prawns marinated with yogurt & selected spices and grilled in a clay oven.

Tandoori Malai Prawn (8 Pcs)

Prawns marinated with Cheese & Cream, spices and grilled in a clay oven.

Tandoori Non-Veg Platter

Combination of Chicken Tikka, Tandoori Chicken, Fish Tikka, Tandoori Prawns, Mutton Kebabs served with mint sauce & green salad.

\$15.90

\$16.90

\$15.90

\$17.90

\$16.90

\$24.50

\$16.90

\$17.90

\$19.90

\$20.50

\$45.50



Sizzlers

Vegetarian Sizzler

Hakka Noodles Gobi Manchurian Sizzler

\$17.90

Gobi manchurian tossed with noodles served on a sizzling hot plate.

Fried Rice Gobi Manchurian Sizzler

\$17.90

Gobi manchurian tossed with fried rice served on a sizzling hot plate.

Schezwan Noodles Gobi Manchurian Sizzler

\$18.90

Gobi manchurian tossed in schezwan sauce with noodles served on a sizzling hot plate.

Schezwan Fried Rice Gobi Manchurian Sizzler

\$18.90

Gobi manchurian tossed in schezwan sauce with fried rice served on a sizzling hot plate.

Non Vegetarian Sizzler

Chilli Chicken with Hakka Noodles

\$19.90

Marinated chicken tossed with hakka noodles served on a sizzling hot plate.

Chilli Chicken with Egg Fried Rice

\$19.90

Marinated chicken tossed with egg fried rice served on a sizzling hot plate.

Schezwan Noodles with Chilli Chicken

\$19.90

Chicken tossed in schezwan sauce with noodles served on a sizzling hot plate.

Schezwan Fried Rice with Chill Chicken

\$19.90

Chicken tossed in schezwan sauce with fried rice served on a sizzling hot plate.

Chilli Egg Hakka Noodles or Fried Rice

\$18.90

Boild egg tossed with noodles or fried rice served on a sizzling hot plate.



Main Course

Chicken

Butter Chicken

Chunks of tender chicken tikka cooked in a traditional creamy tomato sauce with butter.

\$15.90

Chicken Tikka Masala

Tender pieces of chicken tikka cooked in a rich spicy sauce finished with touch of cream and garnished with ginger.

\$15.50

Chicken Sagwala

Chicken cube cooked to perfection with spinach, ginger, garlic, tomatoes and spices.

\$14.90

Chicken Vindaloo

Boneless chicken cubes cooked with potatoes in traditional delicately spiced vindaloo sauce.

\$14.90

Chicken Madras

Chicken breast piece rubbed in tumeric, cooked with chopped tomatoes, in coconut and onion sauce

\$13.90

Chicken Do Pyaza

Chicken curry with onion thick gravy

\$14.90

Kadai Chicken

Chicken is cooked semi spicy with onion & capsicum

\$14.90

Mutton

Mutton Rogan Josh

A world-famous speciality from Kashmir, mutton cube braised and blended with aromatic spices in a rich spicy curry sauce

\$16.90

Mutton Korma

Lamb pieces cooked with yoghurt, cream and almond to get a rich creamy curry

\$16.90

Gosht Vindaloo

Lamb chunks cooked with potatoes in traditional delicately spiced vindaloo sauce.

\$16.90

Kadai Gosht

Boneless mutton cooked semi spicy with onion & capsicum

\$16.90

Mutton Sagwala

\$16.90

Seafood

Fish Curry

A mild spicy curry prepared with a hint of mustard flavour

\$14.90

Goan Fish Curry

Fish prepared with coconut milk, red chilli, pepper corns and a touch of tamarind.

\$14.90

Fish Masala

Braised fish fillets in onion and tomato sauce

\$14.90

Malabar Fish Curry

A mild spicy curry prepared with a hint of mustard flavour

\$15.90

Prawn Masala (8 Pcs)

A mild spicy curry prepared with a hint of mustard flavour

\$17.90

Prawn Malai Curry

Prawns cooked with yoghurt, cream and almond to get a rich creamy curry

\$18.90

Prawn Pepper Masala

Prawns cooked with black pepper sauce

\$18.90

Main Course

Egg

Egg Masala

Boiled egg cooked with yogurt and spices in a home style-based curry.

\$13.50

Egg Bhurji

Eggs cooked with plenty of chopped onions, green chillies, red chillies & tomatoes.

\$11.50

Egg Omelette

Beat the eggs cooked with onions, turmeric, salt, pepper, green chilli and coriander.

\$10.50



Paneer

Shahi Paneer

Mughlai dish where paneer is cooked in a creamy gravy

\$13.90

Palak Paneer

A classic traditional pureed spinach and paneer curry cooked with onion, ginger, garlic, tomato and spices.

\$13.90

Paneer Butter Masala

Cottage cheese cubes cooked in rich, creamy and mild onion gravy, and Butter.

\$13.90

Mutter Paneer

Cottage cheese cooked in rich cream along with mild onion cashew nut sauce and dry fruits.

\$13.90

Paneer Tikka Masala

Cubes of cottage cheese barbequed in a clay oven, cooked with onions, tomatoes simmered in a pan with light curry sauce.

\$16.90

Kadai Paneer

Cottage cheese cubes cooked with plenty of onions, capsicum & chillies.

\$13.90



Soya Special

Soya Chaap Tikka Sagwala

Soya pieces marinated in a heavy marinade of rich spices, cream, butter & cooked with spinach gravy

\$18.90

Soya Chaap Tikka Masala

Soya chunks, marinated in a blend of authentic punjabi spices cooked with onions, tomatoes simmered in a pan with light curry sauce.

\$18.90



Vegetables

Aloo Gobi

Classic Indian dish made of spiced potatoes and cauliflower.

Jeera Aloo

Potatoes pan-fried with cumin seeds and spices, garnished with coriander leaves

Dum Aloo

Punjabi style dum aloo prepared in a curd based kasturi methi flavoured gravy

Kadai Veg

Vegetables sautéed in a kadahi with onions, tomatoes, capsicum, and spices

Bhindi Masala

Ladies fingers (okra) sautéed with onions, tomatoes and dry masala.

Aloo Shimla Mirch

Potatoes sautéed green bell peppers (capsicum), potatoes and ground spices.

Veg Kolhapuri

Combination of mixed vegetables in a thick, spiced gravy.

Mushroom Masala

Mushrooms cooked with spices and onions, offering a savory and aromatic vegetarian dish.

Baingan Bhartha

Roasted eggplants cooked with onions, tomatoes, and spices

Navaratna Sabji

A rich and creamy dish made with an assortment of veggies, fruits and nuts.

Malai Kofta

Cottage cheese dumplings cooked in rich korma gravy.

Chana Masala

Chickpeas cooked with garam masala, onion, ginger and garlic.

Sarson Ka Saag

Spinach cooked with spices.

Dal (Lentils)

Dal Makhani

Mixture of black lentils cooked on a slow fire with cream

Dal Tadka

Yellow lentils cooked with butter, mixed with fried chopped onions, tomatoes, coriander, ginger & garlic. Tempered with roast cumin seeds & dry chilli.

Dal Butter Fondue

Dal Makhani topped with cream & butter, with Malabar Paratha.

Dal Khichdi

Fragrant basmati rice steamed & cooked with lentils, fried with chopped onions, tomatoes, green chillies in pure ghee.

Main Course

\$12.90

\$11.90

\$12.90

\$13.90

\$12.90

\$12.90

\$13.90

\$12.90

\$13.90

\$12.90

\$19.50

\$12.90

\$13.90

\$12.90

\$12.50

\$14.90

\$12.90



Naan (Bread)

Plain Naan

Leavened bread

\$3.00

Butter Naan

Leavened bread topped with butter

\$3.50

Garlic Naan

Leavened bread topped with garlic

\$3.90

Cheese Naan

Cheese stuffed Leavened bread

\$4.90

Cheese & Garlic Naan

Cheese stuffed leavened bread topped with garlic

\$5.50

Kashmiri Naan

Unleavened flour bread, layered with nuts & raisins

\$6.90

Naan Basket (4 Pcs)

Assorted Breads: Butter, Cheese, Garlic & Plain Naan

\$15.90

Masala Kulcha

Kulcha stuffed with a flavorful mixture of spices and herbs

\$5.90

Onion Kulcha

Kulcha stuffed with a onion, spices and herbs

\$5.50

Paneer Kulcha

Kulcha stuffed with a grated paneer, spices and herbs

\$5.90

Tandoori Roti

Flatbread made from whole wheat flour

\$3.90

Tandoori Butter Roti

Flatbread made from whole wheat flour topped with butter

\$4.20

Tandoori Lachha Parantha

Layered paratha made by folding and rolling out the dough multiple times to create thin layers

\$4.90

Pudina Paratha

Paratha flavored with spiced with fresh mint leaves

\$4.90

Methi Paratha

Paratha flavored with spiced with fenugreek

\$4.90

Aloo Paratha

Stuffed with spiced mashed potatoes (aloo)

\$4.90

Chapati (2 Pcs)

Traditional unleavened Indian flatbread

\$5.90



Rice & Biryani

Biryanis

Veg Dum Biryani

Aromatic rice dish made of basmati rice cooked with spices, herbs & vegetables.

\$12.90

Chole Biryani

Basmati rice cooked with white chickpeas, spices & herbs,

\$13.90

Paneer Tikka Biryani

Basmati rice cooked with marinated paneer

\$14.50

Egg Biryani

Egg with baked basmati rice, herb and spice.

\$12.90

Chicken Dum Biryani

Tender juicy chunks of chicken cooked with mild spices and Basmati rice.

\$15.90

Chicken Tikka Biryani

Basmati rice cooked with tanoori grilled tender chicken tikka

\$16.50

Lamb Shank Biryani

Aromatic basmati rice cooked with tender lamb shanks

\$27.90

Mutton Dum Biryani

Tender juicy chunks of lamb cooked with mild spices and Basmati rice

\$16.90

Fish Biryani

Tender juicy chunks of Fish cooked with mild spices and Basmati rice

\$15.90

Prawn Biryani

Prawn cooked with baked basmati rice, herb and spices.

\$17.90

Rice

Saffron Rice

Aromatic basmati rice parboiled with saffron strands and oriental spices.

\$6.90

Basmati Steam Rice

Plain steam basmati rice.

\$4.50

Veg Pulao

Aromatic basmati rice steamed, and pan fried with mixed vegetables.

\$9.50

Jeera Rice

Aromatic Basmati rice tempered with cumin seeds.

\$8.90



Momos

Tandoori Veg Momos

Veggie filled dumplings grilled in tandoor and then tossed in a masaledar tandoori sauce.

\$13.50

Tandoori Chicken Momos

Chicken tikka filled dumplings grilled in tandoor and then tossed in a masaledar tandoori sauce.

\$14.50

Afghani Tandoori Veg Momos

Veggie filled dumplings grilled in tandoor and then tossed in a cheesy creamy sauce

\$14.50

Afghani Tandoori Chicken Momos

Chicken filled dumplings grilled in tandoor and then tossed in a cheesy creamy sauce.

\$16.50

Hariyali Tandoori Veg Momos

Veggie filled dumplings grilled in tandoor and then tossed in a green mint sauce

\$14.50

Hariyali Tandoori Chicken Momos

Chicken filled dumplings grilled in tandoor and then tossed in a green mint sauce

\$15.50

Chili Veg Momos

Deep fried dumplings covered in home-style chilli sauce with a filling of chicken

\$15.50

Chicken Schezwan Momos

Pan Fried dumplings covered in home-style spicy schezwan sauce with a filling of chicken

\$15.50

Veg Schezwan

Pan Fried dumplings covered in home-style spicy schezwan sauce with a filling of vegetables

\$14.50



Kathi Roll

Chicken Kathi Roll

Indian street style wrap with a filling of marinated & grilled chicken, onions, bell peppers and a sauce

\$11.90

Mutton Kathi Roll

Indian street style wrap with a filling of marinated & mutton seekh kebab and a sauce

\$12.90

Egg Kathi Roll

Indian street style wrap with a filling of egg and a sauce

\$11.90

Paneer Kathi Roll

Indian street style wrap with a filling of paneer tikka and a sauce

\$11.90



Indo Pasta

Butter Chicken Pasta

Spaghetti with butter chicken tomato base creamy sauce

\$19.90

Paneer Makhani Pasta

Spaghetti with paneer butter with tomato base creamy sauce

\$18.90

Mutton Keema Pasta

spaghetti with minced mutton in spicy curry sauce.

\$19.90



Indo Chinese

Vegetarian

Gobi Manchurian (Dry/Gravy)

A spicy & crispy Indo Chinese dish made of deep-fried cauliflower florets.

\$12.90

Chilli Gobi

Deep-fried cauliflower florets are stir-fried with capsicum and onion along with a delectable of Chinese sauces.

\$12.90

Paneer Chilli (Dry/Gravy)

Fried paneer cubes are stir-fried with capsicum and onion along with a delectable of Chinese sauces.

\$14.90

Chilli Mushroom

Mushroom are stir-fried with capsicum and onion along with a delectable of Chinese sauces.

\$12.90

Mushroom Manchurian (Dry/Gravy)

A spicy & crispy Indo Chinese dish made of deep-fried coted mushroom

\$12.90

Non Vegetarian

Chilli Chicken

Chicken cubes fried with garlic, ginger, onion, capsicum, chilli and tossed in soya sauce.

\$14.90

Chilli Fish

Boneless Fish cubes cooked with garlic, ginger, onion, capsicum, chilli and tossed in soya sauce.

\$14.90

Chicken 65

Deep frying marinated chicken with curry leaves and green chillies.

\$14.90

Chicken Manchurian (Dry/Gravy)

A spicy & crispy Indo Chinese dish made of crispy boneless fried chicken

\$14.90

Chilli Prawn

Prawn cooked with garlic, ginger, onion, capsicum, chilli and tossed in soya sauce.

\$16.90

Chilli Egg

Boiled Egg with garlic, ginger, onion, capsicum, chilli and tossed in soya sauce.

\$12.90

Rice & Noodles

Veg Fried Rice

Basmati rice tossed with carrot, peas, chopped garlic, green chili & spring onion.

\$11.50

Chicken Fried Rice

Basmati rice tossed with boneless chicken, chopped garlic, green chilli & spring onion.

\$13.50

Egg Fried Rice

Basmati rice tossed with egg, garlic, green chilli & spring onion.

\$12.90

Veg Hakka Noodles

Stir fried noodles with Vegetables, chopped garlic, green chilli & spring onion.

\$11.90

Chicken Fried Noodles

Stir fried noodles with boneless chicken, chopped garlic, green chilli & spring onion.

\$13.90

Schezwan Noodles

Stir fried noodles with schezwan sauce chopped garlic, green chilli & spring onion.

\$12.90



Sweet Heart Dessert

Gulab Jamun (2 Pcs)

\$4.90

Fried balls consisting mainly of milk and flour, cooked in saffron flavoured sugar syrup—served hot.

Rasgulla (2 Pcs)

\$4.90

Fried balls consisting mainly of milk and flour, cooked in saffron flavoured sugar syrup—served hot.

Rasmalai (2 Pcs)

\$5.90

Rasmalai is a popular indian sweet of chenna balls soaked in thickened, sweetened, flavoured milk.





DELHI DARBAR

BRINGING THE FLAVORS OF INDIA

