

Shorba & Soup

TAMATAR SHORBA	\$8.90
Fresh tomato soup with a lush flavour of fresh Indian herb and spices.	
DAL DANIYA SHORBA	\$8.90
Yellow lentil soup hints of coriander's leaves.	
CHICKEN SHORBA	\$9.90
A combination of chicken and saffron flavour soup.	
MANCHOW VEG SOUP	\$8.90
MANCHOW CHICKEN SOUP	\$9.90
HOT & SOUR VEG SOUP	\$8.90
HOT & SOUR CHICKEN SOUP	\$9.90

Starters

BHINDI JAIPURI	\$10.90
Lady finger sprinkled with spicy and deep fried to perfection.	
VEG SAMOSA	\$8.90
Indian puff pastries filled with mashed potato, green peas served with tamarind sauce.	
VEG MANCHURIAN	\$16.90
Mix veggie balls tempered with onion ginger.	
CHILLY HONEY POTATO	\$10.90
Honey flavour crispy potato fries.	
CHILLY GOBI 🌶️	\$14.90
Crispy cauliflower tossed with onion capsicum.	
PANEER PAKORA	\$14.90
Homemade cottage cheese dipped in flour and spices, deep fried.	
PANEER CHILLY 🌶️	\$16.90
Crispy cauliflower tossed with onion capsicum.	
ONION RING	\$12.90
A popular snack sold almost every local street in India.	
MIX VEGETABLE PAKORAS	\$12.90
Assorted vegetable mix with gram flour crispy bite.	
MIRCHI PAKORA	\$13.90
Fresh green chillies stuffed with spiced potatoes, an excellent start to an excellent meal.	
MACHLI AMRITSARI	\$16.90
Boneless fish cubes with ginger, chillies, lemon and deep fried.	
KEEMA SAMOSA	\$8.90
Deep fried Indian puff pastries filled with minced lamb.	
CHILLY CHICKEN 🌶️	\$19.90
Deep fried chicken with onion capsicum and green chillies.	
CHICKEN 65	\$14.90
Fried boneless chicken cubes spicy marinated with curry leaves.	
CHICKEN PAKORA	\$14.90
Boneless chicken cubes marinating spices and deep fried.	
CHICKEN MANCHURIAN	\$19.90
Tender boneless chicken stir fried in ginger, garlic and soya sauce.	
CHILLY PRAWN 🌶️	\$24.90
Deep fried tiger prawn with onion capsicum and green chillies.	
CHILLY FISH 🌶️	\$22.50
Dory fish deep fried with onion capsicum and green chillies.	

Salad & Raita

ONION SALAD	\$5.90
GREEN SALAD	\$6.90
MIX RAITA	\$6.90
BHONDI RAITA	\$7.90

Veg Kebab

FRUIT KEBAB	\$16.90
A house special seasonal fruits kebab	
PANEER TIKKA	\$16.90
Cottage cheese cubes marinated in spices & roasted the Tandoor	
GOBI TANDOORI	\$14.90
Coasted cauliflower and spices	
HARA BHARA KEBAB	\$14.90
Patties of mashed potato, cottage cheese & spinach mixed with spices & fried; served with a spicy sauce	
MUSHROOM KEBAB 🍄	\$15.90
Cheese stuff mushroom grilled on clay oven	
VEG SEEKH KEBAB	\$14.90
Minced vegetable and house made cheese mixed with herb	
BRINJAL	\$15.90
Slice eggplant with spice	
POTOL	\$15.90
Parbal marinated and pan fried.	

Non-Veg Kebab

CHICKEN MALAI KEBAB	\$20.90
Cubes of boneless chicken creamy kebab.	
CHICKEN TIKKA KEBAB	\$20.50
Indian smoke chicken kebab every street favourite	
RESHMI KEBAB 🍢	\$20.90
Succulent chicken with cheese, nuts and Indian herbs	
TANDOORI CHICKEN (Quarter) \$10.90 / (Half) \$19.90	
Best known tandoori dish in the entire Indian cuisine	
LAMB BOTI KEBAB	\$20.50
Boneless lamb cubes marinated yoghurt and spice	
LAMB SHEEK KEBAB	\$20.90
An extraordinary minced lamb kebab combined herbs	
SHAMI KEBAB	\$20.50
Minces lamb pettish with herb & spices	
TANDOORI POMFRET	MARKET PRICE
An exotic 'ajwain' flavoured mild spicy pomfret grilled in charcoal oven	
MAHCLI TIKKA	\$19.90
Dory fish marinated in a hint of lemon	
TANDOORI PRAWN 🍤	Per pcs \$15.90
Charcoal flavour grilled king prawns	
MALAI PRAWN	Per pcs \$13.90
Creamy tiger prawn roasted in tandoori.	

Vegetarian

DUMPUKHT VEGETABLE	\$15.50
Well combination of cauliflower, potato, green peas, corn	
SUBZI NAVRATAN	\$14.90
Assorted mix veg cooked fruits mild creamy sauce	
KADAI VEG 🌶️	\$14.90
Wonderly combination mix veg cooked in a hot sauce	
MALAI KOFTA	\$15.90
Mixture of cheese and nuts cooked in thick creamy gravy	
KOFTA MASALA	\$16.50
Veg crocoites in a spicy thick masala	
PANEER SHAHI KORMA	\$15.50
Cottage cheese in a almond curry	
PANEER KADAI	\$14.90
Homemade cheese simmer in capsicum and onion	
PANEER TIKKA MASALA	\$14.90
Char grilled cottage cheese with capsicum onion	
PANEER BUTTER MASALA	\$14.90
Homemade cheese prepared tomato gravy	
MATER PANEER	\$13.90
Cottage cheese and green peas	
CHANA MASALA	\$13.50
Garbanzo beans cooked in Punjabi style	
RAJMA MASALA	\$13.90
Red kindny beans in thick gravy	
KHUMB MATER	\$13.90
Mushroom and green peas curry	
MUSHROOM MASALA	\$13.90
Mushroom cooked with onion, tomatos	
BHAIGAN BHARTHA	\$15.50
Roasted aubergine stir fried with herb spicy	
AUBERGINE MASALA	\$13.90
Eggplant tossed in spicy gravy.	
ALOO GOBI	\$14.50
Potato and cauliflower cooked together tomato and green chillies.	
JEERA ALOO	\$13.90
Potato cubes tempered with cumin seeds.	
DUM ALOO	\$14.90
Baby potato simmer in a rich herb and spice	
BHINDI FRY	\$13.50
Okra tossed in a pan	
BHINDI MASALA	\$12.90
Spice okra cooked in onion tomato	
SAG ALOO	\$13.50
Spinach and potato	
PALAK PANEER	\$14.90
Spinach puree and cottage cheese	
VEG KOLAPURI 🌶️	\$13.90
Hot spicy mix veg	
DAL DUM PUKTH 🍲	\$13.50
Chef special mixed lentil	
DAL MAKHANI	\$14.50
Lentil simmer in overnight over tandoor with exotic herbs and spice finished with butter	
DAL TADKA	\$12.90
Yellow lentil tempered with butter and cumin	

Seafood

MACHLI CURRY	\$20.90
Boneless dory fish mild spicy curry.	
GOAN FISH CURRY 🌶️	\$24.90
A popular traditional hot spicy dish.	
MACHLI MASALA	\$21.50
Braised fish fillets in onion and tomato sauce.	
COD FISH MASALA 🍲	\$28.90
Succlents cod fish in a fragrant curry.	
SEA FOOD MASALA	\$23.90
Braised prawn and fish in onion, tomato with herb and spices	
JHINGA MASALA	\$23.50
Succulent tiger prawn cooked in a onion ,tomato spicy sauces.	
JHINGA KASHMIRI	\$24.90
Prawn cooked with fruits and nuts	
JHINGA NISHA 🍲	\$24.50
Fresh prawn simmered in a coconut based gravy	
GARLIC PRAWN 🍲	\$23.90
Garlic base tiger prawn with herb and spices	
PRAWN VINDALOO 🌶️	\$23.90
Hot prawn curry with potato	
JHINGA MALAY CURRY	\$24.50
Fresh king prawn in a almond creamy sauce	

Chicken

BUTTER CHICKEN	\$20.90
Tender chicken cubes simmered in a rich tomato sauce.	
CHICKEN TIKKA MASALA	\$21.90
Chicken tikka cooked in spiced onion based gravy.	
HANDI MURGH 🍲	\$21.90
In house special chicken curry.	
DUM CHICKEN MASALA 🍲	\$20.90
Our chef make you happy in your meal	
SAAG CHICKEN	\$20.90
Boneless chicken cubes with spinach	
CHICKEN VINDALOO 🌶️	\$20.90
A hot spicy curry with potato.	
KADAI CHICKEN	\$21.90
Braised in its own juice, finished with tomato and capsicum	
CHICKEN MADRAS 🍲	\$21.90
A typical local flavour dish from Chennai.	

Mutton

GOSHT KURMA	\$21.90
Lamb cooked in a mild spicy almond curry	
LAMB DUM PUKHT	\$22.90
Chef's special curry	
LAAL MASS 🍲	\$26.90
Laal Maas is Rajasthan famous lamb curry cooked with red Kashmiri chilly	
KEEMA KALIYA	\$21.90
a subtly spiced blend of minced lamb	
LAMB ROGANJOSH	\$22.90
a Kashmiri dish cooked with fourteen Indian spices.	
TAWA GOSHT	\$23.50
pan fried lamb with onion, chillies.	
GOSHT VINDALOO 🌶️	\$21.90
A spicy hot lamb curry	
LAMB CHOP MASALA	\$22.50
tender lamb racks cooked with herb and spices	
SAG GOSHT	\$21.90
Tender lamb cubes with fresh spinach	
LAMB RIBS 🍲	\$28.90
our special creation of lamb ribs stewed in potpourri of spice	

Bread (Roti & Naan)

TANDOORI ROTI	\$3.20
Oven roasted unleavened bread	
BUTTER ROTI	\$3.50
Oven roasted unleavened bread with butter	
ROOMALI ROTI	\$5.90
Thin bread turned over kadai	
ROTI BASKET	\$13.90
(Plain, Butter, Herb, Mint)	
TANDOORI PARATHA	\$4.50
Whole wheat layered bread	
METHI PARATHA	\$4.90
Whole wheat layered bread fenugreek	
PUDINA PARATHA	\$4.90
Mint flavour whole wheat layered bread ,	
ALOO PARATHA	\$5.50
Whole wheat bread with potato stuff	
CHAPATTI	\$3.50
Whole wheat bread grilled in a pan	
PLAIN NAAN	\$3.20
Leavened bread	
BUTTER NAAN	\$3.90
Leavened bread with butter	
HERB NAAN 	\$3.90
Leavened bread with herb	
GARLIC NAAN	\$4.20
Leavened bread with garlic	
CHEESE NAAN	\$5.90
Leavened bread stuff with cheese	
GARLIC CHEESE NAAN 	\$6.50
Garlic flavour leavened bread stuff with cheese	
PESHWARI NAAN	\$5.50
Leavened bread with fruits and nuts	
NAAN BASKET	\$14.90
(plain, Butter, Herb, Garlic)	
ONION KULCHA	\$4.50
Naan Stuff With Onion	
MASALA KULCHA	\$4.50
Leavened bread stuff with mix veg and herbs	
POORI (2pcs)	\$5.50
Unleavened puffed deep fried bread	
BHATURA	\$5.50
Puffed leavened bread	

Bengali Cuisine

CHOLAR DAL NARKEL DIYE	\$15.90
Bengal gram lentil cooked with fresh coconut	
ALOO POTOL	\$15.90
Potato with parble	
BORI PALONG SAG	\$15.90
Balls of dried lentils spinach hints of panch phoron	
RUHI SARSO BATA	\$21.90
Ruhi fish with mustard paste	
ELISH BHAJA 	\$25.90
Pan fried the famous hilsa fish with onion, chilly slice	
MUTTON KOSSA	\$24.50
House special Bengali style	
CHICKEN KOSSA	\$22.50
House special Bengali style	
DOHI MACH 	\$22.90
Fresh water fish with yoghurt flavours sauce	
ALOOR DUM	\$15.50
This house specialist Bengali cuisine	



House Special

- AWADHI HAARA KEBAB** **\$16.50**
delicately flavoured kebab of spinach and chick peas. Stuffed with house cheese and sprinkling of fenugreek
- DUM KE ALOO BHARWAN** **\$16.90**
Potato stuffed with chef creation sauce nuts, pomegranates seed, BREATHE in pot
- DUM PUKHT KAKORI** **\$ 20.90**
Minced lamb kebabs flavours in a clove, cinnamon and cheese grilled on clay pot oven.
- SEEKH KEBAB DUM GILAFI** **\$ 20.50**
Juicy minced chicken kebab fragrant in capsicum and tomatoes
- MAHI DARIYA** **\$20.90**
Marinated fish fillet in a green chilly, clove, cinnamon, dipped in butter milk flavoured garnish with lemon
- KALI MIRCH KA MURGH BADAMI KEBAB** **\$20.90**
Smoke of cinnamon chicken cubes combination of herb and nuts
- MURGH CHANDI TIKKA** **\$ 21.50**
Chicken cubes dipped in aromatic sauce baked in charcoal
- DUM PUKHT KOH-E-AWADH** **\$29.90**
The chef's recipes for qorma of elegantly exposed lamb shanks dum cooked in their own cardamom tinged juices and marrow finished with saffron
- MURGH KUNDAN QULIYA** **\$20.50**
Morsels of chicken braised on dum with whole spices and herbs
- KHOYA DUM CHICKEN** **\$21.90**
Tender chicken delightful concentrate milk and nuts.
- Murgh Lababdar** **\$21.90**
Roasted chicken simmered in delicate rich almond curry.
- TARA NAAN** **\$6.90**
refined flour bread made with semolina and milk topped with almond flakes
- WARKI PARATHA** **\$5.90**
Exotic ajwain flavoured multi layered bread baked in clay
- SHAHED -E- JAAM** **\$9.90**
A large gulab jamun filled with pistachio, almond dipped in a saffron honey syrup





Rice & Biryani

BASMATI RICE	\$5.50
Plain steam basmati rice	
JEERA RICE	\$9.90
Cumin seed tempered in steam basmati rice	
GHEE RICE	\$9.90
Steam basmati rice with clarified butter	
VEG PULAO	\$13.90
Basmati rice cooked with mixed vegetable	
GREEN PEA & PANEER PULAO	\$14.90
Basmati rice cooked with green peas and cottage cheese	
PESHWARI PULAO	\$13.90
Basmati rice tossed in ghee and fruits, nuts	
DUMPUKHT PULAO	\$14.90
Chef special dumpukht rice	
SUBZ DUM BIRYANI	\$15.90
Vegetable dum cooked rice	
MURGH DUM BIRYANI	\$18.50
Succulent chicken dum with basmati rice, herb and spice	
GOSHT DUM BIRYANI	\$19.90
Marinated lamb with dum baked basmati rice, herb and spice	
PRAWN BIRYANI	\$22.90
Tiger prawn with dum baked basmati rice, herb and spice	
FISH BIRYANI	\$18.90
Sea bass or dory fish with dum baked basmati rice, herb and spice	
SEA FOOD BIRYANI	\$20.90





Desserts

KULFI (MANGO, PISTA) 	\$8.50
Home made ice cream	
RAS MALAI 	\$7.50
Mini porched dumpling cottage cheese soaked in reduced sweetened	
GULAB JAMUN	\$7.50
Caramelized milk dumpling	
FRIED ICE CREAM	\$7.90
Chef special fried ice cream	
ICE CREAM	\$6.00
(Vanilla ,chocolate)	

Combo Meal

(Monday to Thursday only) *Subject to Availability.

SOUP OF THE DAY (Veg or Non Veg)	\$49.90
STARTER (Choose any two)	
Chicken Tikka, Tandoori Chicken, Lamb Kebab, Fish Tikka,paneer Tikka, Veg Sheek Kebab	
MAIN COURSE (Choose Any One Non-veg & One Vegetable Dish)	
Non Veg : Butter Chicken, Kadai Chicken, Chicken Korma. Lamb Rogan Josh, Lamb Korma, Fish masala Goan Fish Curry.	
Veg: Aloo Gobi , Palak Paneer, Mix Veg , Paneer Makhani Chana Masala. Aloo Jeera, Mushroom Masala. Dal Makhani	
FLAVOURS OF BREADS (Choose any One)	
Plain Naan, Butter Naan, Garlic Naan, Peshwari Naan, Plain Roti, Butter Roti, Pudina Paratha, Methi Paratha	
RICE (Choose any one)	
Plain basmati rice, saffron rice, green peas pulao, butter rice	
DESSERTS (Fresh fruits (or) desserts of the day)	
DRINK (Choose one, first drinks only)	
Beer, Cocktail, Sprits, Wine, Soft Drink)	

