

Soups

SOUPS

Tomato Garlic Soup \$4.90

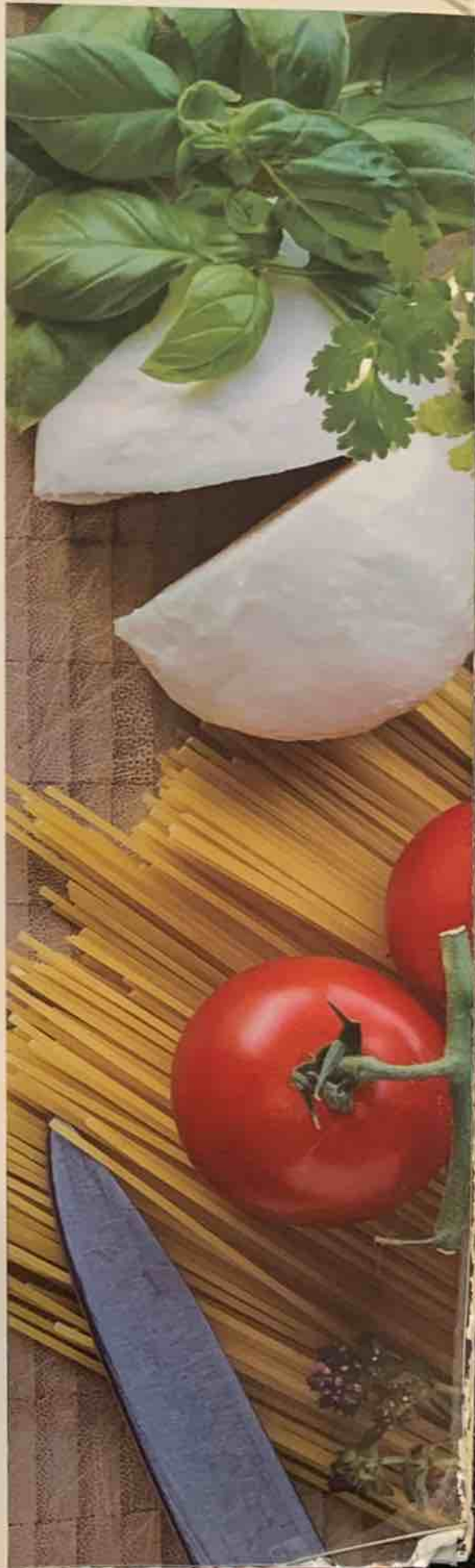
Red juicy tomatoes blended to perfection with garlic.

Creamy Mushroom Soup \$4.90

Soup where a basic roux is thinned with cream or milk and then mushrooms.

Hot and Sour Chicken /
vegetable Soup \$4.90

Soup with ingredients to flavour of spicy and sour with vegetable/chicken.





STARTERS

Punjabi Samosa (2 pcs) : \$5.90

Indian puffed patty stuffed with lightly spiced potato and green peas deep fried to perfection and served with tangy tamarind sauce.

Onion Pakora \$6.90

Bite into the crunchiness of fresh onions and coriander. Served with tamarind and mint chutney.

Palak Pakora \$6.90

Chopped spinach dipped in spicy gram flour batter, deep fried to perfection and served with mint chutney.

Samosa Chana Chaat \$6.90

Samosa in chickpeas bed spices.

Fish Fry \$6.90

Fish fillets marinated with salt, lemon juice and deep fried.





CHINESE STARTERS

Chilli Mushroom \$6.90
Sliced Mushroom and capsicum tossed with tangy spicy sauce.

Gobi Manchurian \$7.90
Florets of cauliflower, deep fried and tossed with house special sauce

Chilli Chicken \$8.90
Diced chicken and capsicum tossed with tangy spicy sauce.

Chicken Lollipop \$8.90
Whole chicken wings cooked in spicy tangy sauce

Chilli Fish \$8.90
Diced fish and capsicum tossed with tangy spicy sauce.

Chicken / Fish Schezwan \$8.90
Five spice coated boneless pieces of chicken stir fried with onions, ginger, garlic and chillies.





TANDOORI STARTERS

Tandoori Chicken **\$14.90/27.90**
Half / Full

Chicken marinated in yogurt, roasted spicy and tempered with charcoal grill.

Chicken Tikka **\$14.90**

Boneless chicken marinated with yogurt and red chilli powder.

Tangri Kebab **\$14.90**

Chicken drumstick cooked in cashew nut and saffron and grilled over the charcoal.

Murgh Malai Tikka **\$14.90**

Boneless chicken tendered in cream and cooked in in tandoor.

Chicken Sheek Kebab **\$14.90**

Minced chicken spiced with aromatic herbs and grilled over the charcoal.

Lamb Dum Sheek Kebab **\$14.90**

Minced chicken spiced with aromatic herbs and grilled over the charcoal.



TAN

Lamb P

Chunk pie
spices and

Ajwain

Fish marin
red chilli p

Hariyal

Fish marina
in tandoor.

Tandoor

Jumbo Prav

Vegetabl

Minced vege

Paneer S

Chunks of co
with tomato

Tandoori

Broccoli flor
yogurt and b



TANDOORI STARTERS

Lamb Boti Kebab \$15.90

Chunk pieces of lamb marinated in tandoor spices and cooked in tandoor.

Ajwain Fish Tikka \$14.90

Fish marinated in carom seeds, yogurt and red chilli powder and cooked in tandoor.

Hariyali Fish Tikka \$14.90

Fish marinated in mint sauce and cooked in tandoor.

Tandoori Jhinga \$16.90

Jumbo Prawns roast on tandoor.

Vegetable Seekh Kebab \$10.90

Minced vegetable grilled in tandoor.

Paneer Shaslik Tikka \$12.90

Chunks of cottage cheese marinated in spices with tomato capsicum and grilled in tandoor.

Tandoori Broccoli \$10.90

Broccoli florets marinated in cashew nut yogurt and baked in tandoor.



SIZZLING STARTERS

- Chicken Sizzler \$11.90
Chicken prepared with mix of onion, bell pepper and blend of spices.
- Lamb Sizzler \$13.90
Lamb pieces cooked with onion and bell pepper.
- Fish Sizzler \$12.90
Fish cooked with fried onion and authentic sauce.



MAIN COURSE CHICKEN

- Butter Chicken \$13.90
Boneless chicken pieces in creamy tomato butter gravy.
- Chicken Tikka Masala \$13.90
Chicken pieces cooked in onion tomato masala and garnished with ginger and cream.
- Chicken Mughlai \$13.90
Chicken cooked in mild cashew nut gravy.
- Chicken Vindaloo \$13.90
Chicken and potato cooked in spicy authentic sauce.
- Saag Chicken \$12.90
Boneless chicken cooked with spinach.
- Chicken Jalfrezi \$13.90
Chicken cooked with onion, ginger, capsicum and bell pepper.
- Chicken Pepper \$13.90
Chicken cooked with onion tomato sauce and crushed pepper.
- Chicken Lababdar \$13.90
Chicken breast meat cooked in spicy gravy.





MAIN COURSE LAMB

- Lamb Roganjosh **\$15.90**
Boneless lamb cooked in onion tomato sauce.
- Bhuna Gosht **\$15.90**
Lamb cooked to dryness with a touch of capsicum.
- Parat Lamb **\$15.90**
Chunks of boneless lamb cooked on a hot flame with a blend of fresh fenugreek.
- Lamb Vindalo **\$14.90**
Lamb and potato cooked with spicy red sauce.
- Methi Malai Gosht **\$15.90**
Lamb cooked in mild sauce.
- Kadai Gosht **\$15.90**
Lamb cooked in onion, tomato and chunks of capsicum.
- Keema Mattar **\$14.90**
Minced lamb cooked in green peas.



VEGETABLE

- Kadai Paneer **\$12.90**
Cottage cheese and spinach puree cooked with tomatoes, ginger, garlic and chillies.
- Paneer Butter Masala **\$12.90**
Cottage cheese cooked in tomato and creamy cashew based gravy.
- Mattar Paneer **\$12.90**
Cottage cheese cooked with green peas.
- Vegetable Jalfrezi **\$10.90**
Mixed vegetable cooked in onion tomato sauce.
- Shabnam Dhaniya **\$10.90**
Button mushroom cooked with specially prepared roasted onion and coriander sauce.
- Aloo Gobi **\$10.90**
Made with potatoes (aloo), cauliflower (Gobi) and Indian spice.
- Masaledar Bhindi **\$10.90**
Okra cooked with Indian spices.
- Rajma Masala **\$10.90**
Kidney beans cooked in onion tomato sauce.





VEGETABLE

- L Malai Kofta \$12.90
Fried dumpling balls made up of mashed potatoes, veggies and paneer cooked with creamy sauce.
- B Dum Aloo / Jeera Aloo \$10.90
L Potato cooked in cashew and tomato base /
C dry potato cooked with cumin seed.
- F Stuffed Capsicum Masala \$9.90
Green capsicum stuffed with potato cottage
C cheese and cooked with creamy potato gravy.
- D Dal Makhani \$11.90
L Mix lentil cooked with tomato puree, butter
and cream.
- L Yellow Dal \$9.90
N Yellow lentil tempered with cumin, garlic.
- L Shabnam Masala \$10.90
Mushroom cooked with Indian spices.
- F Chana Masala \$11.90
L Chickpeas tempered with garlic and Indian spices.
- D Vegetable Kolhapuri \$10.90
Mixed vegetables cooked in spicy ginger sauce.
- F Chana Bhatura \$16.90
N White chickpeas and bhatura, fried bread
made from Maida flour.



SEA FOOD

- Methi Fish \$13.90
Fish cooked in fenugreek sauce.
- Prawn Malabar \$15.90
Prawn cooked with coconut powder and
cream.
- Kadai Prawn ✓ \$15.90
Shell removed prawn cooked with onion
ginger cubed capsicum and bell pepper.
- Bengali Fish curry \$13.90
Fish cooked in Bengali style curry.
- Fish Madras \$13.90
Boneless fish cooked in a mild spicy golden
homemade south Indian style sauce.





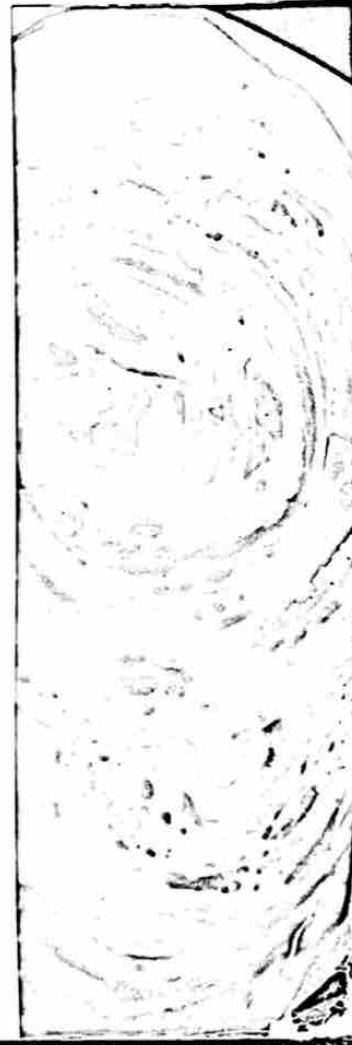
BREAD FROM TANDOOR(NAAN)

- Garlic Naan \$2.90
Leavened handmade multi layers of white bread with garlic baked in clay oven.
- Garlic Cheese Naan \$3.90
Wheat flour garnished with garlic and stuffed with cheese.
- Butter Naan \$2.90
Leavened handmade multi layers of white bread baked in clay oven.
- Plain Naan \$2.50
Plain handmade multi layered bread.
- Cheese Naan \$3.90
Plain handmade multi layered bread filled with cheese.
- kashmiri Naan \$3.90
Handmade multi layered bread stuffed with dry fruits.



BREAD FROM TANDOOR(NAAN)

- Stuffed Masala Kulcha \$3.90
Handmade multi layered bread stuffed with mixture of potato, onion and paneer.
- Methi Paratha \$3.90
Multi layer whole bread filled with dried fenugreek leaves.
- Mint Paratha \$3.90
Multi-layer whole bread filled with mint and topped with hot butter.
- LachhParatha \$3.50
Multi layer bread topped with hot butter.
- Tandoori Roti \$2.90
Plain hand whole meal bread.
- Missi Roti \$3.90
Punjabi missi roti or flat breads made with gram flour and spices.
- Onion Kulcha \$3.90
Indian bread stuffed with onion.





RICE

- Chicken Biryani \$12.90
Chunks of boneless chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint.
- Lucknawi Lamb Biryani \$14.90
Aromatic basmati rice cooked on Dum with fresh pieces of baby lamb.
- Fish Biryani \$13.90
Boneless fish cooked with basmati rice and spiced up with Indian herb.
- Prawn Biryani \$14.50
Prawn cooked with basmati rice and spiced up with Indian herbs.
- Vegetable Biryani \$10.90
Long grain rice with assorted vegetables and flavoured saffron.
- Egg Biryani \$10.90
Egg cooked with basmati rice and spiced up with Indian herbs.



RICE

- Saffron Rice \$5.90
Rice aromatic basmati rice cooked on slow fire with hint of saffron.
- Jeera Rice \$5.90
Aromatic basmati rice cooked with cumin, peas spices.
- Steam Rice \$4.90
Aromatic basmati rice.
- Fried Rice \$12.50
(Chicken, Sea Food)
Rice mixed with other ingredients such as, chicken and seafood.
- Fried Rice (Vegetable / Egg) \$11.90
Rice mixed with other ingredients such as vegetable and egg.





ACCOMPANIMENTS

Plain Yogurt \$2.90

Raita \$2.90

Curd mix with raw onion and cucumber.

Boondi Raita \$3.90

With fried droplets of batter made from besan mix with curd.

Fresh Green Salad \$4.90

Masala Papad \$2.90

Made from peeled black gram flour (urad flour),
fried or cooked with dry heat

DESERTS

Kulfi Pista \$5.90

Flavoured with cardamom and pistachios.

Gulab Jamun \$3.90

Dough, moulded into balls, deep fried and
dropped into simmering sugar syrup.

