

SOUP

- » **TOMATO RASAM (V)** \$12
Tomatoes, Bengal gram tamarind, curry leaf, mustard seeds
- YAKHNI SHORBA** 🍲 \$16
Lamb broth, Spice Mahal home ground nihari, ginger, yellow chilli

TIMELESS ENTRÉE

- MURGH MALAI TIKKA** 🍲 \$35
Mouthwatering mild spiced tandoori chicken, cheese, cashew nut puree from LUCKNOW
- » **MURGH ANGARA TIKKA** 🍲 \$32
Chicken with bengal gram flour, chilli, garam masala, grilled in clay pot from PUNJAB
- » **KORI KEMPU BEZULE** 🍲 \$30
Chicken fingers, bedgi chilli from KONKAN coast, curry leaf scrambled yoghurt
- CAFREAL CHICKEN** 🍲 \$30
Chicken, fresh coriander, cinnamon, green chilli, grilled - GOAN special
- SMOKY LAMB CHOPS** 🍲 \$44
Chef's special chargrilled lamb chops, marinated with fragrant Indian spices
- » **LAMB KOLA URUNDAI** 🍲 \$36
Ground lamb, chickpea lentil, ginger, curry leaf, coriander seeds, cinnamon, clove from KARAUKUDI
- TANDOORI BARRAMUNDI** 🍲 \$34
Barramundi marinade of hung yoghurt, kasundi mustard of BENGAL



Chef Signature | V - Vegetarian | 🍲 Contain Nuts

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.

» spicy » extra spicy

TIMELESS ENTRÉE

- PRAWN BALCHAO**  \$40
Indian ocean prawns, GOAN red chilli, cinnamon, clove, rice vinegar
- SQUID BALCHAO**  \$42
Fresh squid, NELLORE red chilli, cooked in ghee
- CRAB MEAT CUTLET**  \$45
Spiced crab meat with potato crust
- TANDOORI JHINGA** \$48
Tandoori grilled king prawn in burnt garlic marinade
- KONKAN STYLE SCALLOPS** \$46
Atlantic scallops, coconut milk, cinnamon, clove
- OLD DELHI PANI PURI (V)**  \$18
Puchka, spiced potatoes, moth, bean, tangy tamarind, spicy coriander, mint water
- TOKRI CHAAT (V)**  \$24
An assortment of chat featuring sweet potato & spinach pakora, chickpeas garnished with sweet yogurt tamarind, and mint chutney, all presented in a potato basket.
- VEGETABLE KOLA URUNDAI (V)**  \$24
Beetroot, carrot, cauliflower, curry leaf, coriander seeds, cinnamon, clove from KARAUKUDI
- AVOCADO KEBAB (V)**  \$32
Signature pan-seared avocado, cottage cheese, green chilli, onion, roasted cumin
- GUJARATI SLIDER (V)** \$24
Freshly soft, fluffy bread, spicy potato mash, sweet chilli & garlic chutney, green chilli, sev
- KASUNDI PANEER TIKKA (V)**   \$32
Homemade cottage cheese, hung yoghurt, Indian spices



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FINEST CURRIES

MALABAR PRAWN THOKKU  \$44

Tiger prawns, roasted cinnamon, coconut kokum curry from KERALA

» **MANGALORE FISH CURRY**  \$42

Barramundi fish, fresh coconut, coriander seeds, tamarind

ALLEPPEY MIXED SEA FOOD CURRY \$38

Crab meat, shrimps, fish, squid, coconut, raw mango, turmeric ginger

» **CHICKEN VINDALOO** \$38

GOAN red chilli, coriander seeds, cinnamon, cumin.

MURGH LABABDAR  \$36

Tandoor roasted chicken, ripened tomatoes, cashew, fenugreek

» **CHICKEN XACUTI** \$36

GOAN style chicken curry with complex flavor of, cinnamon, cloves, red chilli, coconut cardamom, mace

KASHMIRI ROGAN JOSH   \$42

Slow cooked lamb, kashmiri red chilli, cloves, cinnamon, green cardamom, yogurt

KOSHA MANGSHO \$44

BENGALI style slow cooked lamb cube, ginger, garlic, star anise, fennel, red chilli, onion

LAMB DALCHA \$40

Lamb, split chickpeas, clove, bay leaf, cardamom, mace, stone flower from HYDERABAD

ANOKHI SABZI (V)   \$28

Lily bulb, water chestnut, chilli garlic, onion, tomato



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FINEST CURRIES

PAPAYA TARKARI (V) \$28

Raw papaya, cumin, bay leaf, table tomato, coconut milk

OLD DELHI PANEER MAKHANI (V)   \$30

Homemade cottage cheese, ripened tomatoes, fenugreek, honey

PALAK CORN (V) \$30

Fresh corn kernel, baby spinach puree, sauteed garlic

BHINDI DO PYAZA (V) \$28

Stir fried okra, onions, green chilli, garlic, ginger, dry mango

ACHARI PANEER (V)  \$32

Homemade cottage cheese, cashew, yogurt, pickle spices from PUNJAB

SIDES

KADAK MASALA KI ALOO (V) \$24

Ghee roasted potatoes, cumin, coriander, onion, tomato, green chilli

LASOONI DAL TADKA (V) \$21

Yellow lentils, chilli, garlic, onion, tomatoes

DAL MAKHANI (V) \$24

Slow cooked black lentils, potli masala, fresh cream, butter from LUCKNOW

KASUNDI (MUSTARD) CUCUMBER RAITA (V) \$12

Homemade yoghurt, mustard, black salt, cumin

INDIAN GARDEN SALAD (V) \$14

Slices of garden fresh onion, cucumber, tomato & lettuce



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BREAD BAR

- TANDOORI ROTI (V)** \$ 8
Flatbread made with whole meal flour & butter
- LACHHA PARATHA (V)** \$10
Layered flatbread made with whole wheat flour & butter
- PUDINA PARATHA (V)** \$12
Layered flatbread made with whole wheat flour, fresh mint leaf & butter
- NAAN (V)**  \$10
Plain | Butter | Garlic

RICE

- RAMPUR BIRYANI**  \$ 40/36
Refined slow cooked DUM biriyani in fragrant basmati rice,
16 dry Indian spices with a choice of lamb or chicken
- VEGETARIAN RAMPUR BIRYANI**  \$30
Slow cooked dum with fresh vegetable in fragrant basmati rice,
16 dry Indian spices
- STEAMED BASMATI RICE (V)** \$10



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SWEET DELIGHTS

TIRANGA KULFI PLATTER (V)   \$25

Homemade frozen dairy dessert of India 3 flavours mango, pista, strawberry

CRISPY GAJAR HALWA ROLL WITH

COCONUT ICE CREAM (V)   \$22

Homemade Indian carrot halwa, milk rabdi, green cardamom

SAFFRON RASAMALAI (V)  \$22

Cottage cheese dumplings in aromatic, saffron milk reduction

GULAB JAMUN WITH CHIKKI ICE CREAM (V)   \$22

Golden dumplings in rose saffron nectar syrup

HAPPY ENDRINKS

MASALA CHAI \$ 8

Home brewed spiced tea

KASHMIRI KAHWA TEA \$ 8

Saffron, cinnamon, cardamom, cloves, rose petals



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