

STARTERS



SAMOSA (2 PCS)

Crisp fried Indian snack with spicy potato peas filling served with tamarind sauce.

SAMOSA CHAAT

Crunchy samosa is served with topping of chickpea curry, yogurt sauce and house made chutneys.

ALOO TIKKI (2 PCS)

Crispy, golden-fried potato patties (aloo tiki) topped with a flavourful ingredient, served with tangy tamarind sauce

ALOO TIKKI CHAAT

Crispy, golden fried potato (aloo tiki) topped with chickpea curry, yoghurt sauce and house made chutneys.

DAHI PURI (6 PCS)

Crispy puffs filed with spiced potatoes, Creamy yoghurt, tamarind and Green Chutney topped with Sev and fresh beetroot.

PANI PURI (6 PCS)

Crispy Semolina puffs filled with mashed potato, chickpeas and Spicy tangy flavoured water.

CHAAT PAPDI

Crispy Papdi topped with potato, chickpeas, creamy yoghurt, tamarind sauce and spicy mint chutney.

ONION BHAJI (4 PCS)

Golden, crispy pastry pockets filled with spiced onion, potato and peas, served with tangy tamarind chutney.

CHATPATTI BHEL

Crispy puffed rice is tossed with sweet tamarind chutney, spicy green chutney, hot pungent garlic chutney, onion, tomato, roasted peanuts, sev and chaat Masala.

PANEER PAKORA (6 PCS)

Crispy golden-fried cottage cheese fritters, marinated in aromatic spices and coated in a light gram flour batter. Served with tangy mint chutney.

DAHI BHALLA

Soft and fluffy lentil dumplings soaked in creamy yogurt, topped with tangy tamarind chutney, spicy green chutney, and a sprinkle of roasted cumin, sev and Chaat Masala.

MASALA PAPADUM

Crispy, golden-fried papadum topped with a fresh mix of diced onions, tomatoes, coriander, and a hint of tangy chaat masala. A crunchy and flavourful starter to spice up your meal.

AMRITSARI FISH (6 PCS)

Authentic Punjabi-style crispy fish fritters, marinated in a blend of spices, ginger, and garlic, coated in gram flour batter, and deep-fried to perfection. Served with zesty mint chutney, grated radish and lemon wedges.

PAV BHAJI

A rich and flavourful Mumbai street-style mashed vegetable curry, cooked with aromatic spices and served with buttery toasted pav (soft bread rolls). Garnished with fresh coriander, onions, and a squeeze of lemon.

ANDA PAV BHAJI

Delicious twist on the classic pav bhaji, topped with spiced scrambled eggs, served with buttered pav.

PANEER PAV BHAJI

A rich and flavourful Mumbai Street style mashed vegetable curry, cooked with aromatic spices and served with Buttery toasted pav. Garnished with Fresh coriander, onions and grated paneer.

BURGERS & WRAPS

CRISPY PANEER BURGER

Crispy paneer patty, lettuce, pickled onion, cucumber, tomato, cheese, and spicy mayo. (Served with chips.)

SPICY CHICKEN CRISPY BURGER

Crispy spicy chicken patty, lettuce, onion, tomato, cucumber, jalapeno, cheese, and spicy mayo. (Served with chips.)

CRISPY CHICKEN BURGER

Golden-fried chicken patty, lettuce, tomato, cucumber, and mustard mayo. (Served with chips.)

MUSHROOM ROYALE BURGER

Crisp fried mushroom patty, lettuce, cucumber, avocado, tomato, cheese, and yogurt sauce. (Served with chips.)

LAMB BURGER

Juicy lamb patty, lettuce, tomato, cucumber, pickled onion, and cheesy pepper. (Served with chips.)

PANEER TIKKA WRAP

Marinated Indian cottage cheese with cheesy peppers, caramelized onions, carrot, beetroot, and house-made spicy mayo, wrapped in a soft tortilla.

CHICKEN TIKKA WRAP

Juicy marinated chicken paired with carrot, lettuce, onion, beetroot, cucumber, and spicy mayo, all wrapped in a tortilla.

MUSHROOM TIKKA WRAP

Clay oven-roasted marinated mushrooms with lettuce, pickled onions, cheesy peppers, cucumber, tomato, and a blend of house-made yogurt sauce and mustard mayo.

VEGGIE PATTY WRAP

A flavorful veggie patty wrapped in a tortilla with fresh lettuce, caramelized onions, capsicum, carrot, cucumber, cheesy peppers, and mustard mayo.

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**GLUTEN-FREE AND DAIRY-FREE
OPTIONS AVAILABLE UPON REQUEST.**
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SALAD BOWL

PANNER TIKKA SALAD BOWL

Grilled paneer tikka on fresh greens with pickled onions, jalapeños, cheesy peppers, and house made spicy mayo dressing.

CHICKEN TIKKA SALAD BOWL

Juicy chicken tikka on a crisp salad mix, topped with pickled onions, cheesy Peppers, and tangy yogurt dressing.

ROYALE MUSHROOM SALAD BOWL

Crispy fried spiced mushrooms over fresh greens, finished with pickled onions, pickled Cucumber, and creamy yogurt dressing.

ALOO TIKKI SALAD BOWL

Crispy spiced potato patties on a fresh capsicum, carrot, cucumber, tomato, pickled onion drizzled with mustard mayo.

TANDOORI BITES

PANEER TIKKA (6 PCS)

*Juicy paneer cubes marinated in spiced yoghurt, grilled to perfection with smoky flavours.
(Served with side of fresh salad and green chutney.)*

CHICKEN TIKKA

Tender chicken pieces marinated in yogurt and aromatic spices, grilled to perfection in the tandoor. (Served with mint chutney.)

TANDOORI CHICKEN

*Marinated chicken infused with yogurt and house made spices cooked to perfection in the tandoor, giving it a smoky, charred flavor.
(Served with mint chutney.)*

MALAI SOYA CHAP

*Soft and creamy soya chaap marinated in a rich blend of yogurt, cream, and mild spices, roasted to perfection in the tandoor.
(Served with mint chutney and fresh salad.)*

AFGHANI SOYA CHAP

Creamy, tandoor-roasted soya chaap marinated in a rich blend of yogurt, cashew paste, and mild spices. (Served with mint chutney and fresh salad.)

COCONUT COAST CUISINE (SOUTH INDIAN)

PLAIN DOSA

Crispy, thin, and golden-brown crepe made from fermented rice and lentil batter. (Served with coconut chutney and tangy sambar for a classic South Indian experience.)

GHEE DOSA

Crispy, golden-brown dosa cooked with a generous drizzle of ghee, giving it a rich, buttery flavor. (Served with coconut chutney and tangy sambar for a delicious South Indian treat.)

ONION DOSA

A crispy, thin dosa topped with finely chopped onions and seasoned with spices, offering a savory and flavourful twist. (Served with coconut chutney and tangy sambar.)

MYSORE MASALA DOSA

Crispy, golden-brown dosa filled with a spiced potato filling and spread with a tangy, flavorful Mysore chutney. (Served with coconut chutney and sambar for a traditional South Indian delight.)

WOK DISHES

(BLEND OF INDIAN AND CHINESE FLAVOURS)



CHILLI CHICKEN

*Crispy fried chicken tossed with onions, bell peppers, garlic, and spicy Indo-Chinese sauces. Garnished with spring onions and sesame seeds.
(Available dry or with gravy.)*

CHILLI PANEER

*Crispy fried paneer (cottage cheese) cubes tossed with onions, bell peppers, garlic, and spicy Indo-Chinese sauces. Garnished with spring onions and sesame seeds.
(Available dry or with gravy.)*

CHILLI TOFU

Crispy fried Tofu cubes tossed with onions, bell peppers, garlic, and spicy Indo-Chinese sauces. Garnished with spring onions and sesame seeds. (Available dry or with gravy.)

CHILLI MUSHROOM

Crispy fried Mushroom tossed with onion, garlic and house made Indo Chinese sauces. Garnished with spring onions and sesame seeds.

VEGETABLE MANCHURIAN

Vegetable dumplings tossed in a flavourful Indo-Chinese sauce with garlic, ginger, and bell peppers. Garnished with spring onions. (Available dry or with gravy.)

CHICKEN 65

Spicy, deep-fried chicken pieces tossed with curry leaves, green chillies, and special South Indian spices. Crispy, flavourful, and tomato sauce packed with bold Flavors.

FRIED RICE

Fragrant basmati rice stir-fried with fresh vegetables, soy sauce, and aromatic spices. (Available in vegetable, chicken, or egg options.)

CURRIES



CHICKEN

BUTTER CHICKEN

A rich and creamy Indian dish of chicken in a spiced tomato and butter sauce.

CHICKEN TIKKA MASALA

Roasted marinated chicken (chicken tikka) cooked in clay oven finished with spiced sauce (masala).

DESI CHICKEN CURRY

A rich, aromatic curry with tender chicken, slow cooked in traditional spices, onions, and tomatoes. Perfect with naan or rice!

KADAI CHICKEN

Delightfully flavourful curry with tender, juicy chunks of chicken in a tangy tomato sauce studded with stir-fried peppers and onions.

CHICKEN VINDALOO

A fiery and flavourful Goan curry with tender chicken cooked in a rich, tangy sauce with vinegar, garlic, and aromatic spices.

CHICKEN KORMA

Mild chicken curry cooked in a lightly spiced cashew nut cream sauce.

CHICKEN MADRAS

A spicy South Indian curry with tender chicken, bold Madras spices, and a rich tomato-coconut sauce.

SPINACH CHICKEN

A flavourful curry with tender chicken cooked in a rich, creamy spinach sauce, infused with aromatic spices.

LAMB & GOAT

LAMB ROGAN JOSH

Boneless lamb cooked in a sauce of onions, tomato and yoghurt.

LAMB VINDALOO

A fiery Goan curry with tender lamb, cooked in a bold blend of vinegar, chilli, and aromatic spices for a tangy, spicy kick.

LAMB KORMA

A rich and creamy curry with tender lamb, slow cooked in a fragrant blend of yogurt, nuts, and aromatic spices.

LAMB MADRAS

Tender lamb pieces cooked in spicy Madras curry sauce and coconut cream.

KADAI LAMB

A bold and flavourful curry with tender lamb, cooked in a wok (kadai) with onions, capsicum, tomatoes, and aromatic spices.

SPINACH LAMB

Tender lamb slow cooked in a rich, creamy spinach sauce, infused with fragrant spices for a hearty and nutritious curry.

GOAT BELLI RAM

A traditional Punjabi-style goat curry, slow-cooked with bold spices, black pepper, and a rich, flavorful gravy for an authentic taste.

RICE

AROMATIC PLAIN RICE

Fragrant basmati rice cooked in subtle spices clove, cardamom and clarified butter.

JEERA RICE

Basmati Rice sautéed with Cumin seeds, flavourful side to complement any curry.

SAFFRON RICE

Basmati Rice infused with saffron offering a golden hue and aromatic saffron taste.

PEAS PULAO

Delicious one pot rice pilaf made with green peas, spices, herbs basmati rice.

VEGETABLE BIRYANI

Slow cooked, layered and aromatic rice dish, tracing its origins to Persia. Soya wadi, cauliflower, green beans and carrot prepared with stock and spices, layered with rice and cooked individually in traditional "Dum" style.

CHICKEN DUM BIRYANI

Slow cooked, layered and aromatic rice dish, tracing its origins to Persia. Chicken is prepared with stock and spices, layered with rice and cooked in traditional "Dum" style.

LAMB DUM BIRYANI

Slow cooked, layered and aromatic rice dish, tracing its origins to Persia. Lamb is prepared with stock and spices, layered with rice and cooked in traditional "Dum" style.

GOAT DUM BIRYANI

Fragrant Basmati rice layered with slow cooked goat on bones and house made Indian spices.

BREADS

TANDOORI ROTI

Traditional whole wheat flatbread, cooked in a tandoor.

TANDOORI BUTTERED ROTI

Tandoori roti brushed with melted butter for extra flavor.

PLAIN NAAN

Soft and fluffy leavened bread, freshly baked in a tandoor.

BUTTER NAAN

Classic naan brushed with rich, melted butter.

GARLIC NAAN

Fluffy naan infused with fresh garlic and butter.

CHEESE NAAN

Soft naan stuffed with gooey, melted cheese.

CHILLI NAAN

Spicy naan with green chilies for a fiery kick.

CHILLI CHEESE NAAN

Soft naan stuffed with melted cheese and spicy green chillies.

CHILLI GARLIC NAAN

Fluffy naan infused with garlic and spicy green chillies.

SPINACH AND CHEESE NAAN

Naan filled with creamy spinach and melted cheese.

DESSERT

GULAB JAMUN
MANGO KULFI
PISTA KULFI