

MENU



Appetizers: -

- 1 Serve of poppadum's (5) with onion salad and chutney \$6.00**
- 2 ONION BHAJI (three pieces) \$8.00**
Fresh sliced onions mixed with spices and dipped in gram flour batter and fried to perfection.
- 3 Medhu Vadai (Two pieces) \$7.00**
Doughnut shaped savoury spiced snack made of ground urid dhal, deep fried until golden brown; served with coconut chutney.
- 4 Vegetable or Meat Samosa (Two pieces) \$7.00**
Deep-fried spicy vegetable or lamb mix filled puff pastry; served with salad and tamarind sauce.
- 5 Fish Cutlets (Two pieces) \$7.00**
Fish cakes, bread crumbed and deep-fried; served with salad and spiced tomato sauce.
- 6 Banquette Rolls (Two pieces) \$8.00**
Spicy mix of minced lamb, onions, chilies and potatoes wrapped in a pancake, rolled & bread crumbed, fried till golden brown; served with salad and spiced tomato sauce.
- 7 Chicken Tikka \$10.00**
(also available as Main Course)
Tender chicken marinated in special masala, cooked in the 'TANDOOR'; served with salad and yoghurt mint sauce.

Chicken Specialties

- 8 Spicy Hot tempered Chicken \$22.00**
Original delicacy of the moguls prepared by our Chef served sizzling with yoghurt mint sauce.
- 9 Chicken Tikka (Main Course) \$23.00**
Pieces of tender chicken marinated in our specially prepared tikka masala and cooked in the 'Tandoor' and served on a hot platter with yoghurt mint sauce.
- 10 Murgh Korma (Mild Creamy chicken) \$23.00**
Diced chicken cooked in a creamy sauce with fresh cream, flavoured with ground almonds and cashew nut paste. *N
- 11 Murgh Makhani -Butter Chicken (Mild to Medium) \$23.00**
Boneless pieces of tikka chicken in rich buttery sauce with ground almonds, cashews and fresh cream. *N
- 12 Spicy Balti murgh \$23.00**
Pieces of tempered chicken highly spiced and hinted with ginger powder and served.
- 13 Chicken Tikka masala (Medium or Hot) \$23.00**
The all-time favourite chicken dish. Boneless chicken cooked in medium spiced gravy.
- 14 Kukul Mas Curry (Hot Hot) \$23.00**
Typical Sri Lankan chicken curry for the hot palate, cooked in spicy hot gravy with roasted ground chilies and coconut milk.
8N
- 15 Chicken vindaloo (Very hot) \$23.00**
Chicken pieces slow cooked with hot spices and chilies. A traditional dish from Goa of South India - is notorious for being hot and spicy.

Lamb Dishes

- 16 Padami Pasanda (Mild & Creamy) *N \$23.50**
Tenderized lamb marinated in gently spiced in sweet wine sauce with ground almonds, cashew nut pastes and fresh cream. *N
- 17 Saag Ghost (Mild to Med) \$23.00**
Cubes of lamb cooked with pulped spinach leaves into thick gravy and sharpened with crushed fenugreek leaves.
- 18 Rogan Josh (Medium) \$23.00**
All India's favourite dish cooked in to a thick gravy with garam masala and blended in with natural homemade yoghurt.
- 19 Methi ghost (Medium to Hot) \$23.00**
Pieces of lamb tempered with an abundance of fenugreek leaves and cooked with tomatoes and onions in thick dry gravy and garnished with coriander leaves.
- 20 Spicy fried lamb (Dry and Hot) \$24.00**
Cubes of lamb cooked with cinnamon, cloves and cardamoms in coconut milk extract and stir fried with abundance of sliced onions till caramelised with our own special blend of ground spices.
- 21 Elu Mas Curry (Hot) \$23.00**
A southern Sri Lankan lamb recipe with potatoes for those with a hot palate, spiced with ground red chilies, cinnamon, garlic, pandanus leaves and lemon grass in hot gravy- Specialty of our CHEF.
- 22 Goat Curry (Hot) \$24.00**
Diced Goat pieces slow cooked with hot spices and chilies. A traditional dish from MADRAS in South India.

Beef Dishes

- 23 Beef korma (Mild to Medium) *N \$22.00**
Cubes of beef in mildly spiced sauce cooked till tender. Originated from the kitchens of Hyderabad.
- 24 Beef or Lamb vindaloo (Hot Hot) \$22.00**
Tender pieces of meat in very hot gravy with a touch of vinegar. It's notorious for being hot and spicy.
- 25 Beef kadai (Dry & Hot) \$23.00**
Succulent meat is tossed with black pepper corns, red chilies. Final perfection is obtained by cooking it on slow fire till dry.
- 26 Beef Chettinad (Hot & Spicy) \$22.00**
Tamil Nadu- Chatter community dish. The use of the Southern Indian spices makes this dish as a true Southern flavoured beef dish.

Sea Food Curries

- 27 Jinga korma (Mild) \$25.00**
Creamy prawn curry cooked in a very mild sauce-House specialty.
- 28 Thakkali Prawns (Medium) \$25.00**
Shelled King Prawns cooked in coconut milk based spicy gravy with herbs. This dish is another favourite taste of Paradise Srilanka.
- 29 Dhallo badun (Medium or Hot) \$25.00**
Cubes of cooked squid in our fiery masala and stir-fried with onions and curry leaves - a mouth-watering preparation from the Pearl Island.
- 30 Meen Kuzhambu (Medium or Hot) \$25.00**
Pieces of boneless fish cooked in thick gravy of ground chili based gravy with coconut milk as flavoured by the Northern Srilankans.
- 31 Fish Korma \$25.00**
Juicy fish pieces marinated in our special mix of mild spices and yoghurt then slow cooked to perfection and served.

Vegetable Curries

32	Tarka Dhal	\$15.00
Traditional North Indian recipe: Lentils cooked with tomatoes and lavishly sautéed in ghee and garnished with fried onions. *V		
33	Channa (Chole) Masala	\$15.00
Boiled whole chickpeas cooked in our special mix of ground spices, chopped onions and tomatoes.		
34	Vegetable Sambar	\$16.00
South Indian soup like dish with toor dhal as base & complimented with added vegetables and a hint of asafoetida. *V		
35	Dhal Palak	\$16.00
Parippu complimented with chopped spinach and garlic paste. *V		
36	Aloo Masala	\$15.00
Chunks of boiled potatoes tempered with cumin seeds and grounded red chilies then stir-fried with onions. *V		
37	Vegetable Korma	\$16.00
Vegetable dish from South India, made with diced vegetables simmered in coconut milk, mustard seeds and yoghurt.		
38	Palak Paneer	\$16.00
Another popular Indian recipe of curd cheese cubes, cooked with spinach & tomatoes. The spices are kept mild so, not to mask the flavour of curd.		
39	Bandakka Curry	\$16.00
Tender young Okra (Ladies fingers) dipped in hot oil to seal the flavor and curried with tomatoes, potatoes, chili powder and curry leaves *V		
40	Aloo Baingan	\$16.00
Lightly fried Eggplants cooked with cubes of potatoes, in a medium spiced sauce. Award winner Dish. *V		

Dosas (South Indian Pancakes) and Idlis -*V

*	*All served with Sambar and Coconut chutney.	
41	Plain Dosa*	\$12.50
South Indian pancake made with grounded urid dhal and rice flour Favourite 'BREAKFAST' or 'TIFFIN' delicacy.		
42	Ghee Dosa*	\$14.50
Traditional Madras Dosa with lots of Ghee topping, a taste popular among the Tamilians of South India.		
43	Onion Dosa*	\$14.50
Madras Dosa with onion topping for those with sharper taste buds.		
44	Egg Dosa*	\$14.50
A Madras Dosa with an egg topping.		
45	Masala Dosa*	\$15.50
Exotic masala mix of potatoes, onions, split peas, chilies, etc. Wrapped in a Dosa Pancake.		
46	Idlis (Three per portion) *	\$15.50
Idlis are small savoury rice cakes, batter made by fermentation and steamed into flying saucer shapes.		
47	Uttappam *	\$15.50
Dosa with onion, capsicums, shredded carrots as topping for those who wants a INDIAN PIZZA		

Naan Breads

48	Plain Naan *G	\$4.00
The breads are slapped onto the inside walls of the 'TANDOOR' and cooked happily alongside skewered tikkas.		
49	Garlic or Buttered Naan *G	\$4.50
Naan bread with garlic coating or Buttered.		
50	Chapattis (two per portion)	\$5.00
Flat round unleavened bread with a delightful flavour and a slight chewy texture cooked on a hot griddle.		
51	Paratha *G	\$4.00
Probably the most favourite variety of Indian breads, rich & flaky		

Rice & Biryani

52	Plain Boiled Rice	\$4.00
Freshly cooked Himalayan Basmati rice.		
53	Pilau Rice	\$5.00
Basmati rice boiled with cardamoms, cloves and other spices and coloured yellow and red, partially to make it as inviting to the eye as to the taste buds.		
54	Dum Biryani Rice	\$6.00
Basmati rice cooked to perfection in North-Indian style, very richly flavoured.		
55	Madras Goat Biryani	\$20.00
Goat pieces are usually soaked in spiced yoghurt and marinated overnight to acquire the required tenderness, and blended with richly flavoured biriyani rice - served with Raita		
56	Mushroom Pilau Rice	\$7.00
Basmati rice delicately flavoured with spices and stir-fried with fresh mushroom, almonds, & raisins.		
57	Prawn biriyani	\$20.00
Dum biriyani rice fried in ghee and blended with prawns & spices - served with Raita.		
58	Mogul Chicken Biryani	\$18.00
The diced spiced chicken is blended with richly flavoured biriyani rice - served with Raita.		
59	Mogul Lamb Biryani	\$18.00
The lamb is usually soaked in spiced yoghurt and marinated overnight to acquire the required tenderness, and blended with richly flavoured biriyani rice - served with Raita.		

Condiments

60	Pappodams. (Serve of five)	\$5.00
61	Hot Lime Pickle	\$3.00
62	Sweet Mango Chutney	\$3.00
63	Coconut Chutney	\$3.00
64	Katta Sambal –Hot	\$3.00
65	Plain Yoghurt	\$4.00
66	Mix Salad	\$5.00
67	Raita -Cucumber in Yoghurt	\$4.00
68	Achar	\$4.00
Home made spicy veg pickle		
B.Y.O -- Corkage \$5.00 p/person		
Beers-\$2.00 p/person		

All prices are inclusive of GST. No separate billing

Tel:-9331 4331

*V-Vegan,*N-Nuts,*G-Gluten

OPEN- Wed-Sun: 5PM-9PM

Closed: Mon & Tue