

MAINS LAMB/BEEF/GOAT

46. **Lamb Rogan Josh** \$20.00
Lamb marinated in yoghurt, garlic, ginger and flavoured with freshly ground spices, roasted in Tandoor and cooked with masala gravy.
47. **Lamb Saag** \$20.00
Lean lamb cooked with spinach, herbs, spices and simmered in fresh cream.
48. **Lamb Vindaloo** \$20.00
A spicy Lamb curry cooked with vinegar and hot chilli sauce.
49. **Lamb Madras** \$20.00
Succulent lamb pieces superbly combined in onion gravy, curry leaves, coconut milk and South Indian spices.
50. **Lamb Masala** \$20.00
Boneless diced Lamb cooked in a mustard & curry leaves and fiery in a sauce with coconut cream in south Indian style flavour.
51. **Lamb Korma** \$20.00
Juicy pieces of lamb superbly combined in a sauce made from Cashew nuts and fresh cream.
52. **Beef Vindaloo** \$20.00
A spicy Beef curry cooked with vinegar and hot chill.
53. **Beef Madras** \$20.00
Succulent beef pieces superbly combined in onion curry leaves coconut milk and South India spices.
54. **Rogan Josh Beef** \$20.00
Beef cooked in herbs and rich gravy.
55. **Goat Curry with Bone** \$20.00
Tender pieces of goat cooked with freshly ground spices and sauce.

SEAFOOD DELICIOUS

56. **Prawn Masala** \$22.50
Tiger prawns cooked in Tandoor, then simmered in fresh tomatoes, onions and capsicum.
57. **Prawn Curry** \$22.50
The unique curry sauce flavoured with mustard seeds, curry-leaves, dominated with coconut flavour.
58. **Fish Masala Fish** \$22.50
Fish cooked with onions, capsicum, tomato and medium hot spices.

RICE & BIRYANI

59. **Saffron Rice** \$6.00
Basmati rice infused with Saffron.
60. **Coconut Rice** \$7.50
Basmati rice cooked in coconut milk or coconut flakes.
61. **Zeera Rice** \$9.00
Basmati rice seasoned with butter and toasted cumin seeds.

62. **Kashmiri Pulao** \$8.00
Basmati rice cooked with spiced dried fruits.
63. **Vegetarian Biryani** \$16.50
Aromatic Basmati rice flavoured with saffron and cooked with fresh seasonal vegetables and exotic spices. Served with Raita.
64. **Chicken / Lamb / Goat Biryani** \$17.00 / \$18.00 / \$18.00
Rice cooked with chicken / lamb / goat chicken.

BREADS FROM TANDOOR

65. **Roti** \$3.00
Wholemeal flour bread
66. **Lacha Parantha** \$4.50
Flaky naan finished with butter.
67. **Aloo Parantha** \$5.50
Made of whole wheat, bread stuffed with aromatic spices & green peas and potatoes.
68. **Masala Kulcha** \$5.50
Tandoori bread stuffed with potatoes, cottage cheese.
69. **Naan** \$3.00
Highly recommended and popular bread cooked in Tandoor.
70. **Garlic Naan** \$4.00
Naan seasoned with homemade.
71. **Kalonji Naan** \$4.50
Naan seasoned with Kalonji seed.
72. **Sesame Naan** \$4.50
Naan seasoned with Sesame seed.
73. **Keema Naan** \$7.00
Tandoori bread stuffed with spicy minced lamb.
74. **Kashmiri Naan** \$6.00
Tandoori Bread stuffed with dried fruits and nuts.
75. **Cheese Naan** \$6.00
Tandoori bread stuffed with tasty shredded.
76. **Cheese Garlic Naan** \$7.50
Tandoori bread topped with minced garlic and cheese.

ACCOMPANIMENTS

77. **Chutney (Tamarind or Green)** \$3.00
78. **Raita** \$5.00
79. **Achar (Mixed Pickle)** \$3.00
80. **Garden Salad** \$6.00
81. **Onion Salad** \$4.50
82. **Sirka Onion** \$3.00

DRINKS

83. **Soft Drinks** \$3.50
84. **Lemon Soda** \$4.00
85. **Salted Lassi** \$5.00
86. **Mango Lassi** \$6.00
87. **Salted Lassi Jug** \$13.00
88. **Mango Lassi Jug** \$13.00
89. **Green Minty Drink** \$14.00
90. **Masala Tea** \$5.00
91. **Cardamom Tea** \$5.00

DESSERTS

92. **Mango Kulfi** \$5.00
93. **Pistachio Kulfi** \$5.00
94. **Paan Kulfi** \$5.00
95. **Rasmalai** \$6.00
96. **Gulab Jamun** \$5.00

BANQUET

\$32 PER PERSON BANQUET - 1 (MINIMUM 2 PEOPLE)

ENTREES
CHICKEN TIKKA
VEGETABLE SAMOSA
MAINS
BUTTER CHICKEN
LAMB ROGHAN JOSH
DAL MAKHANI WITH RICE
NAAN
ACCOMPANIMENT RAITA
RICE
DESSERT
GULAB JAMUN

\$40 PER PERSON BANQUET - 2

ENTREES
CHICKEN TIKKA
VEGETABLE SAMOSA
LAMB SEEKH KEBAB
MAINS
BUTTER CHICKEN
LAMB ROGHAN JOSH
DAL MAKHANI
BEEF MADRAS WITH RICE
NAAN
ACCOMPANIMENT RAITA
RICE
DESSERT
GULAB JAMUN OR
ANY KULFI

CONDITIONS FOR ALL BANQUETS

- 1) At no time an additional person in to share the banquets if seen, would be charged accordingly.
- 2) The banquets cannot be taken away; therefore the leftovers remain in the restaurant.
- 3) Both banquets cannot be changed, any additions will be charged accordingly.
- Please let us know, if you have any special dietary requirement.

ENTREES VEGETARIAN

1. **Onion Bhaji (4pc)** \$8.00
Sliced onion incorporated into batter made from chickpea flour, fresh coriander and spices. Deep fried.
2. **Pakoras (4pc)** \$8.00
Lightly spiced fried onions, potatoes, cauliflower and spinach enveloped in delicate chickpea batter.
3. **Veg. Samosa (2pc)** \$8.00
Crispy savory parcels of curried potatoes with green peas, traditional Delicacy.
4. **Dahi Bhalla** \$13.00
Fried lentil balls soaked in spicy-sweet yogurt, chutneys and tangy spices.
5. **Chaat Papdi** \$13.00
Crispy flour crackers, potatoes and chickpeas topped with yogurt and tamarind sauce.
6. **Tandoori Mushroom (6 pc)** \$15.00
Cup mushrooms marinated without yoghurt, herbs and spices, cooked to perfection in Tandoor.
7. **Paneer Tikka (4pc)** \$14.00
Soft juicy chunks of cottage cheese marinated in tantalizing tandoori masala and grilled with onion and capsicum.
8. **Tandoori Soya Chaamp** \$17.00
Soya bean marinated in yogurt and aroma tandoori spices and cooked in Tandoor.
9. **Gobi 65 (Dry)** \$15.00
Batter fried florets of cauliflower.
10. **Veg Samosa (Chaat)** \$12.00
Chopped with fresh onion chips & tomato sauce chips curry.
11. **Aloo Tikki Chaat** \$12.00
Potato patties deep fried and dipped in yoghurt garnished with tamarind and mint sauce and cumin powder.
12. **Tandoori Veg Platter (3 pc each)** \$19.00
Paneer Tikka, Tandoori Soya Chaamp and Tandoori Mushroom.

ENTREES NON-VEGETARIAN

13. **Chicken Tikka (4pc)** \$15.00
Tender pieces of boneless chicken marinated in yoghurt, garlic and ginger, flavoured with spices and roasted in the Tandoor.
14. **Achari Chicken Tikka** \$15.50
Boneless chicken chunks marinated in Achari masala, yogurt, and other spices and grilled to juicy perfection.
15. **Indian Spice Arts's Chicken (CHEF'S SPECIAL) (SPICY)** \$15.50
\$14.00/\$20.00
16. **Tandoori Chicken (Half/Full)** \$15.00
Marinated in yoghurt, garlic, ginger and flavoured with freshly spices, roasted in Tandoor.



17. **Lamb Seekh Kebab (4 pc)** \$18.00
Minced lamb meat blended with onions, special-spices and herbs and roasted on a skewer in Tandoor.
18. **Chicken 65 (Dry)** \$20.00
Better fries chicken in chilly sauce.
19. **Tandoori Prawns (6 pc)** \$20.00
Tiger prawns, marinated in yoghurt, garlic and delicately flavoured with herbs and spices cooked in Tandoor.
20. **Chef's Sizzling Non Veg Tandoori Platter (9 pc)** \$22.50
Marinated with ginger, garlic and exotic herbs succulently prepared in Tandoor to perfection. (Chicken Tikka, Lamb Seekh Kebab and Tandoori Chicken)

MAINS VEGETARIAN

21. **Dal Makhani** \$16.00
Black lentils and kidney beans cooked overnight mild tomato sauce and simmered with fragrant spices.
22. **Dal Tadka** \$16.00
Yellow lentils cooked with cumin seeds, asafoetida powder sautéed with Fresh garlic, ginger, onion and tomatoes.
23. **Aloo Gobi** \$17.00
Cauliflower florets and potatoes stir in a kadai with Onion, ginger tomatoes and mild spices.
24. **Eggplant Masala (Aloo Baingan)** \$17.00
Fresh cubes of eggplant cooked with potatoes, tomatoes and flavored with spices.
25. **Palak Paneer** \$18.00
Creamy cottage cheese cooked with finely pureed spinach.
26. **Paneer Butter Masala** \$18.00
Cottage cheese cubes cooked in ever popular thick creamy butter sauce.
27. **Paneer Malai Methi** \$18.00
Cottage cheese cooked with cream, cashew and fenugreek leaves.
28. **Kadai Paneer** \$18.00
Cottage cheese cubes stir fried in a wok with onion, tomatoes, bell pepper an and spices.
29. **Malai Kofta** \$17.00
Cottage cheese and potato dumplings, enveloped in a subtle cashew gourmet sauce.

30. **Lahori Chhole** \$17.00
Chickpeas cooked in onion sauce with special spices.
31. **Shahi Paneer** \$17.00
Mughlai dish, Cottage cheese cubes cooked in sinfully cashew cream sauce with garlic and lemon.
32. **Mushroom Mutter** \$17.00
Fresh mushrooms and green peas cooked with onion tomatoes & cream.
33. **Mutter Paneer** \$18.00
North Indian delicacy of fresh green peas & cottage cheese cream tomato gravy and garnished with freshly chopped coriander.
34. **Bhindi Masala (Seasonal)** \$18.00
Okra cooked with garlic, ginger, onion and tomatoes.
35. **Veg Korma** \$17.00
Traditional merging of nine-mixed vegetables cooked in cashew and a almond sauce. An all-time favourite.
36. **Mixed Vegetable** \$17.00
A variety of garden fresh vegetables.

MAINS NON-VEGETARIAN CHICKEN

37. **Butter Chicken** \$18.50
Strips of boneless chicken roasted in Tandoor and then cooked in a light creamy cashew gravy & fresh tomato sauce.
38. **Chicken Tikka Masala** \$18.50
Chicken cooked in Tandoor and then simmered in a mixture of garlic, coriander, tomato and gourmet sauce.
39. **Chicken Korma** \$18.50
Succulent pieces of chicken superbly combined in a sauce made from nuts and fresh cream.
40. **Kadhai Chicken** \$18.50
North Indian dish cooked with succulent pieces of chicken stir fried in a wok with onion, tomatoes, bell pepper and spices.
41. **Punjabi Chicken Curry** \$19.50
Chicken with bone cooked in Indian spices and gravy.
42. **Coconut Chicken (Chicken Madras)** \$18.50
Succulent chicken pieces superbly combined in onion gravy, curry leaves, coconut cream and south Indian spices.
43. **Chicken Saag** \$18.50
Boneless chicken cooked with spinach, tomatoes and a touch of cream.
44. **Chilly Chicken(Dry)** \$18.50
Tender bites of chicken marinated in soy sauce, batter fried and tossed in a wok with onions and capsicum. An irresistible Indo-Chinese favourite.
45. **Tandoori Chicken Masala** \$18.50
Boneless Chicken marinated in yoghurt, garlic, ginger and flavoured with freshly ground spices, roasted in Tandoor and cooked with masala gravy.