

VEGETARIAN

DAL TADKA @ 18.50

Cooked lentils with spices & tempered.

DAL MAKHANI @ 19.50

Whole black gram & kidney beans cooked in rich creamy onion  
And tomato gravy.

MIX VEGETABLE KORMA @ 21.50

Mixed vegetables cooked with mild spices, cashew nut base  
gravy & fresh cream.

BHINDI MASALA @ 21.50

Tender Okra cooked with onions, tomato's and a blend of  
aromatic spices.

PALAK PANEER @ 22.50

Cottage cheese cooked in spinach based gravy with spices.

PANEER TIKKA MASALA @ 22.50

Cottage cheese with capsicum & onion in a rich gravy.

PANEER MAKHANI @ 22.50

Cottage cheese simmered in heavenly blend of spices with a  
smooth & creamy tomato gravy.

ALOO MATAR @ 20.50

Tender potatoes and green peas simmered in a spiced tomato  
sauce.

CHANA MASALA @ 19.00

Chickpeas cooked in chefs special ingredients.

CHETTINAD POTATO FRY @ 18.50

Roasted potatoes and onions with chef special spices and  
tempered.

BANQUET @ 40.00 PP

A special pre-set menu including entrées (2 v & 2 nv),  
Four mains (3 nv & 1 v) & side dishes

BREADS FROM TANDOOR

PLAIN NAAN @ 5.00

TANDOOR ROTI @ 5.00

BUTTER NAAN @ 5.50

AMRITSARI KULCHA @ 6.50

GARLIC NAAN @ 5.50

KEEMA NAAN @ 6.50

CHEESE NAAN @ 6.00 CHICKEN & CHEESE NAAN @ 6.00

PESHAWARI NAAN @ 6.00

PANEER KULCHA @ 6.50

CHEESE & GARLIC NAAN @ 7.00

KERALA POROTTA @ 6.00

ACCOMPANIMENTS

PAPAD (2PC) @ 1.00

CUCUMBER RAITA @ 5.00

MIX VEGE PICKLE @ 4.50

KUCHUMBER SALAD @ 6.00

MANGO CHUTNEY @ 4.50

LACHA ONION @ 3.00

DESSERT

MANGO KULFI @ 7.50

GULAB JAMUN @ 7.50

Milk cake dumplings immersed in rose water & sugar syrup

CHOICE OF ICE-CREAMS @ 7.50

Allergy statement

We are a peanut & soy product free kitchen, however we do purchase  
ingredients that are produced in areas where peanuts & soya products are  
produced. If you have any allergies, please talk to the manager about your  
requirements before ordering so we can minimise any risk.

\*\*Vegan options are available. Please ask front-of-house.

\*\*Basmati rice will be charged at \$1 per person for any amount of rice.



## QUICK BITES ENTRÉE

*All served with tamarind or mint coriander chutney.*

**VEG SAMOSA ₹ 11.00**

Pastry triangles with vegetable fillings.

**MIX VEG PAKORA ₹ 10.00.**

Mix veg dumpling in chickpea flour batter.

**ONION BHAJI ₹ 10.00**

Onion chips in chickpea flour batter.

**SPICED KUMARA & SPINACH TIKKI ₹ 15.00**

Indian spiced kumara & spinach patties, served with spicy tomato relish.

**SAMOSA CHAAT ₹ 9.50**

Classic Indian street food featuring crumbled Samosa's topped with chickpea, yogurt, sweet and tangy chutneys.

**CURLY FRIES ₹ 8.00**

Served with tomato sauce.

**SQUID PEPPER FRY ₹ 17.00**

Typical south Indian pepper scented squid.

**PRAWN FRY ₹ 26.00**

South Indian deep-fried prawns with chef special sweet and spicy sauce.

**FISH FRY ₹ 25.00**

Deep fried fish with chef special sweet and spicy sauce.

## SUMMER MIXED PLATTERS FOR 2

*All platters served with vegetables & assorted chutney.*

**MIX PLATTER FOR TWO ₹ 28.50**

Selection of veg & non-veg entrées.

**EXTRAVAGANZA MEAT & SEAFOOD PLATTER ₹ 35.00**

Combination of chicken tikka, lamb seekh kebab, murg malai kebab, squid & prawn

## FROM THE TANDOORI OVEN

**TANDOORI PANEER TIKKA ₹ 16.00**

Cottage cheese cooked in tandoor with exotic flavour.

**TANGDI KEBAB ₹ 16.50**

Grilled chicken drumsticks marinated in a creamy blend of yogurt and spices.

**MURG MALAI KEBAB ₹ 18.50**

Juicy, melt in your mouth chicken kebabs with a mild and creamy flavour from yogurt and cheese.

**TANDOORI CHICKEN TIKKA ₹ 17.00**

Roasted boneless chicken prepared with yoghurt & spices.

**TANDOORI CHICKEN ON THE BONE**

**FULL ₹ 29.50 / HALF ₹ 17.50**

The quintessential chicken pieces with bone marinated in yoghurt, ginger garlic, lemon juice & spices cooked to perfection.

**LAMB SEEKH KEBAB ₹ 17.00**

Minced lamb with spices & cooked to perfection

## CHEF SPECIAL

*A regional culinary journey of royal Indian cuisine.*

**GOAN CHICKEN CURRY ₹ 27.50**

A typical Goan chicken curry cooked with coconut milk.

**NALLI NIHARI ₹ 30.00**

Slow cooked stew with royal origins from Mughal Empire featuring tendering shank meat and luscious bone marrow in a deeply flavourful gravy.

**BEEF MUSHROOM MASALA ₹ 26.50**

Sautéed mushrooms cooked with beef in the chef's special way.

**MALABAR LAMB CURRY ₹ 27.50**

A south Indian authentic lamb curry with homemade masala

**ALLEPPY PRAWNS CURRY ₹ 28.00**

Chef special prawn curry with coconut paste and Kerala tamarind.

find us on 

## SALAD

**CHAR-GRILLED CHICKEN SALAD ₹ 14.00**

Sliced pieces of grilled chicken & vegetable tossed with mint dressing.

**SLIMMER FEAST ₹ 12.00**

Fresh garden vegetable & iceberg lettuce infused with chilly vinaigrette topped with shredded cheese.

## INDIAN SUMMER BIRIYANIS

*All biriyanis served with raita.*

**DUM PUKHT SUBZ BIRIYANI ₹ 20.50**

A unique melange of vegetables cooked on a slow fire with basmati rice, condiments & spices.

**HYDERBADI CHICKEN BIRIYANI ₹ 24.50**

A delicious authentic Hyderbadi biriyani with chicken, yoghurt & spices garnished with nuts.

**SLOW COOKED GOAT BIRIYANI ₹ 26.50**

A beautiful array of basmati rice with tender goat & spices.

**AWADHI DUM GOSHT BIRIYANI ₹ 25.50**

Basmati rice with selected pieces of lamb with chefs own blend of spices.

## INDIAN SUMMER CLASSIC CURRIES

### CHICKEN

**BUTTER CHICKEN ₹ 26.50**

Boneless chicken simmered in the heavenly blend of spices with a smooth & creamy tomato gravy.

**CHICKEN TIKKA MASALA ₹ 26.50**

Boneless chicken tikka pieces cooked in a rich gravy.

**CHICKEN KORMA ₹ 26.50**

Tender pieces of chicken cooked in a creamy cashew nut gravy.

**CHICKEN XACUTI ₹ 27.50**

Homemade chicken preparation with coconut & spices including sesame (important for allergies).

### LAMB

**LAMB ROGAN JOSH ₹ 27.50**

A fine delicacy from Kashmir which derives its name from red Kashmiri chillies.

**LAMB SAAG ₹ 27.50**

Lightly spiced lamb cooked with spinach.

**LAMB KORMA ₹ 27.50**

Tender pieces of lamb cooked in creamy nut gravy.

### BEEF

**BEEF VINDALOO ₹ 26.50**

Another hot & spicy Goan preparation with a hint of vinegar.

**BEEF PEPPER MASALA ₹ 27.50**

Spicy beef roasted with pepper and chefs blend of masala.

### GOAT

**GOAT CURRY ₹ 28.00**

Spicy tender goat curry cooked with bone.

### FISH/PRAWN

**KADAI PRAWN ₹ 28.00**

Prawns cooked with chopped onion & whole ground spices.

**BUTTER PRAWN ₹ 28.00**

Prawn cooked in smooth & creamy tomato gravy

**MANGALOREAN FISH CURRY ₹ 28.00**

Spicy fish curry cooked in Mangalorean masala.

find us on 