

## SHAREABLES

<b>SABUDANA VADA V</b>	<b>8.00</b>	<b>ONION BHAJI V</b>	<b>8.00</b>
<i>Tapioca fritters made with roasted peanuts, boiled potatoes and herbs</i>		<i>Sliced onions batter fried with chickpea flour and spices</i>	
<b>SAMOSAS</b>	<b>5.00</b>	<b>SAMOSAS CHAT</b>	<b>8.00</b>
<i>Traditional house-made pastry stuffed with green peas and mashed potatoes</i>		<i>Samosa topped with onions, tomatoes, sweet yogurt, mint &amp; tamarind chutneys; finished with tiny lentil crisps</i>	
<b>DAHI PURI</b>	<b>8.50</b>	<b>PANEER ACHARI TIKKA</b>	<b>15.00</b>
<i>Sweet yogurt puffs stuffed with mung beans, potatoes and chickpeas; layered with our signature chutneys</i>		<i>Paneer marinated with achari (pickle) spice; cooked in tandoor</i>	
<b>TANDOORI MUSHROOM</b>	<b>13.50</b>	<b>CHICKEN ACHARI TIKKA</b>	<b>16.00</b>
<i>Mushroom marinated with hung yogurt and spices; cooked in tandoor; served with chutney</i>		<i>Boneless chicken breast marinated with achari (pickle) spice; cooked in tandoor</i>	
<b>SEEK H KAHAB</b>	<b>15.00</b>	<b>TANDOORI CHICKEN – HALF/FULL</b>	<b>14.50/26.00</b>
<i>Minced chicken flavoured with ginger, garlic, mint and spices; cooked in tandoor</i>		<i>Chicken marinated with ginger, garlic, hung yogurt and spices; slow cooked in tandoor</i>	
<b>FISH TIKKA</b>	<b>17.00</b>		
<i>Farmed White Basa marinated in tandoori spices and cooked in tandoor</i>			

## MAINS - NON VEGETARIAN

### CHICKEN

<b>BUTTER CHICKEN</b>	<b>16.99</b>	<b>CHICKEN TIKKA MASALA</b>	<b>16.99</b>
<i>Tandoor grilled chicken simmered in creamy tomato sauce, seasoned with sun-dried fenugreek leaves</i>		<i>Tandoor grilled chicken morsel cooked in a creamy onion, pepper &amp; tomato gravy</i>	
<b>CHICKEN CURRY</b>	<b>15.99</b>	<b>CHICKEN KORMA</b>	<b>16.99</b>
<i>Home-style chicken curry made with chopped onion masala, finished with coriander</i>		<i>Rich cashew curry, finished with saffron</i>	
<b>CHICKEN SAAG</b>	<b>16.99</b>	<b>CHICKEN MADRAS</b>	<b>16.99</b>
<i>Chopped spinach sautéed with onions, plum tomatoes and house-made garam masala</i>		<i>South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>	

### LAMB

<b>LAMB KORMA</b>	<b>17.99</b>	<b>LAMB SAAG</b>	<b>17.99</b>
<i>Rich cashew curry, finished with saffron</i>		<i>Chopped spinach sautéed with onions, plum tomatoes and house-made garam masala</i>	
<b>LAMB MADRAS</b>	<b>17.99</b>	<b>LAMB PEPPER FRY</b>	<b>17.99</b>
<i>South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>		<i>Lamb marinated in red chilli, ginger and garlic, then cooked with black peppercorns and whole spices</i>	
<b>LAMB ROGAN JOSH</b>	<b>17.99</b>	<b>LAMB KHEEMA</b>	<b>16.99</b>
<i>Lamb marinated overnight with ginger, garlic and hung yogurt; slow cooked with spices, finished with saffron</i>		<i>Bombay-style minced lamb cooked with onions, whole spices, fresh mint and green peas</i>	

### SEAFOOD

<b>FISH MADRAS</b>	<b>18.99</b>	<b>GOAN FISH CURRY</b>	<b>18.99</b>
<i>South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>		<i>Cooked with curry made with blended spices and finished with coconut milk</i>	
<b>SHRIMP MADRAS</b>	<b>19.99</b>	<b>GOAN SHRIMP CURRY</b>	<b>19.99</b>
<i>South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>		<i>Cooked with curry made with blended spices and finished with coconut milk</i>	

## MAINS - VEGETARIAN

<b>PANEER MAKHANI</b>	<b>14.99</b>	<b>PANEER TIKKA MASALA</b>	<b>14.99</b>
<i>Tandoor grilled paneer simmered in creamy tomato sauce, seasoned with sun-dried fenugreek leaves</i>		<i>Tandoor grilled paneer cooked in a creamy onion, pepper &amp; tomato gravy</i>	
<b>SAAG PANEER V</b>	<b>14.99</b>	<b>MUSHROOM MATAR MASALA V</b>	<b>14.99</b>
<i>Paneer and chopped spinach sautéed with onions, plum tomatoes and house-made garam masala</i>		<i>Mushroom and green peas tossed in house blend onion tomato sauce, finished with garam masala</i>	
<b>VEGETABLE KORMA V</b>	<b>14.99</b>	<b>VEGETABLE MADRAS V</b>	<b>14.99</b>
<i>Mixed vegetables cooked in a rich cashew curry, finished with saffron</i>		<i>South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>	
<b>DAL MAKHANI</b>	<b>13.99</b>	<b>DAL TADKA V</b>	<b>13.99</b>
<i>Black lentils slow cooked for hours, finished with fresh tomatoes, fenugreek leaves and butter</i>		<i>Yellow lentils tempered with cumin, garlic, curry leaves and mustard seeds</i>	
<b>CHANA MASALA V</b>	<b>13.99</b>	<b>ALOO GOBI V</b>	<b>13.99</b>
<i>Chickpeas sautéed with fresh ginger, garlic, onions, tomatoes and house blend spices</i>		<i>Potatoes and Cauliflower tossed with roasted spices, chopped tomatoes and onions</i>	
<b>BAINGAN BHARTA V</b>	<b>13.99</b>		
<i>Roasted eggplant cooked with house blend garam masala, fresh mint and green peas</i>			

### BIRYANI (Served with Raita)

<b>VEGETABLE V</b>	<b>17.99</b>
<b>CHICKEN</b>	<b>18.99</b>
<b>LAMB</b>	<b>19.99</b>
<b>SHRIMP</b>	<b>25.99</b>

### STUFFED NAAN (Served with Raita)

<b>ONION ALOO KULCHA</b>	<b>7.50</b>
<b>PANEER CHILLI KULCHA</b>	<b>8.50</b>
<b>CHICKEN TIKKA KULCHA</b>	<b>9.50</b>

## SIDES

<b>BUTTER NAAN</b>	<b>3.00</b>	<b>GARLIC NAAN</b>	<b>4.00</b>
<b>BUTTER ROTI V</b>	<b>3.50</b>	<b>RICE V</b>	<b>4.00</b>
<b>PAPAD V</b>	<b>2.00</b>	<b>PICKLE V</b>	<b>2.50</b>
<b>MANGO CHUTNEY V</b>	<b>2.50</b>	<b>MINT YOGURT RAITA</b>	<b>3.50</b>

## DESSERT

<b>Gulab Jamun</b>	<b>6.00</b>	<b>Gajar Halwa (Carrot Pudding)</b>	<b>7.00</b>
<i>Sweet Indian dumplings soaked in rose water and sugar syrup</i>		<i>Traditional Indian dessert made from grated carrots, milk, sugar and ghee.</i>	
<b>Rice Pudding V</b>	<b>7.00</b>	<b>Kulfi</b>	<b>7.00</b>
<i>Made with coconut milk, infused with saffron</i>		<i>House-made saffron ice cream topped with rose syrup</i>	

## BEVERAGES

<b>Mango Lassi</b>	<b>7.00</b>	<b>Fresh Lime Soda</b>	<b>5.00</b>
<b>Masala Chai</b>	<b>3.00</b>	<b>Thums Up / Limca (300 ml)</b>	<b>3.00</b>
<b>Coke / Diet Coke / Coke Zero</b>	<b>2.50</b>	<b>Ginger Ale / Sprite</b>	<b>2.50</b>

## BEER & WINE

<b>Kingfisher Lager</b>	<b>6.00</b>	<b>Steam Whistle Pilsner</b>	<b>6.00</b>
<b>Wine (by glass) - White / Red</b>	<b>8.00/9.00</b>	<b>Wine (by bottle) - White / Red</b>	<b>32.00/38.00</b>

V Please notify us to make it Vegan  
Please notify us of any food allergy before placing an order.

Lunch Menu  
Tuesday to Friday  
12.30pm to 2.30pm

Pick ANY ONE curry from the below

+ Side of Rice OR Butter Naan (*\$1 extra for Garlic Naan*)

**VEGETARIAN \$12.99**

MUSHROOM MATAR MASALA **V**

DAL TADKA **V**

CHANA MASALA **V**

**NON VEGETARIAN \$14.99**

BUTTER CHICKEN

CHICKEN CURRY

LAMB ROGAN JOSH

All Day Combo for 2 people

Pick ANY ONE appetizer (from SHAREABLES)

Pick ANY TWO curry (from MAINS) - Minimum 1 vegetarian (*\$5 extra for Shrimp*)

Side of Rice

Side of Butter Naan (*\$1 extra for Garlic Naan*)

Pick ANY ONE dessert

For \$49.99

All Day Combo for 4 people

Pick ANY TWO appetizer (from SHAREABLES) - Minimum 1 vegetarian

Pick ANY FOUR curry (from MAINS) - Minimum 2 vegetarian (*\$5 extra for Shrimp*)

Side of 2 Rice

Side of 2 Butter Naan (*\$1 extra for each Garlic Naan*)

2 Dessert - Pick ANY ONE of your choice

For \$95.99

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