

SHAREABLES

SABUDANA VADA V	8.00	ONION BHAJI V	8.00
<i>Tapioca fritters made with roasted peanuts, boiled potatoes and herbs</i>		<i>Sliced onions batter fried with chickpea flour and spices</i>	
SAMOSA (2 PC)	5.00	SAMOSA CHAT (2 PC)	8.00
<i>Traditional house-made pastry stuffed with green peas and mashed potatoes</i>		<i>Samosa topped with onions, tomatoes, sweet yogurt, mint & tamarind chutneys; finished with tiny lentil crisps</i>	
DAHI PURI	8.50	PANEER ACHARI TIKKA	15.00
<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>	
TANDOORI GOBI	15.00	CHICKEN ACHARI TIKKA	16.00
<i>Cauliflower 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>	
SEEKH KABAB	15.00	TANDOORI WINGS (6 PC)	13.00
<i>Minced chicken flavoured with ginger, garlic, mint and spices; cooked in tandoor</i>		<i>Chicken wings marinated with house blend spices, turmeric and hung yogurt; finished in tandoor</i>	
TANDOORI CHICKEN	15.00	FISH TIKKA	17.00
<i>Chicken leg marinated with ginger, garlic, hung yogurt and spices; slow cooked in tandoor</i>		<i>Farmed White Basa marinated in tandoori spices and cooked in tandoor</i>	

MAINS - NON VEGETARIAN

CHICKEN

BUTTER CHICKEN	16.99	CHICKEN TIKKA MASALA	16.99
<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 & tomato gravy</i>	
CHICKEN CURRY	15.99	CHICKEN KORMA	16.99
<i>Home-style chicken curry made with chopped onion masala, finished with coriander</i>		<i>Rich cashew curry, finished with saffron</i>	
CHICKEN SAAG	16.99	CHICKEN MADRAS	16.99
<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

LAMB KORMA	17.99	LAMB SAAG	17.99
<i>Rich cashew curry, finished with saffron</i>		<i>Chopped spinach sautéed with onions, plum tomatoes and house-made garam masala</i>	
LAMB MADRAS	17.99	LAMB PEPPER FRY	17.99
<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>	

LAMB ROGAN JOSH 17.99

Lamb marinated overnight with ginger, garlic and hung yogurt; slow cooked with spices, finished with saffron

LAMB KHEEMA 16.99

Bombay-style minced lamb cooked with onions, whole spices, fresh mint and green peas

SEAFOOD**FISH MADRAS 18.99**

South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs

GOAN FISH CURRY 18.99

Cooked with curry made with blended spices and finished with coconut milk

SHRIMP MADRAS 19.99

South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs

GOAN SHRIMP CURRY 19.99

Cooked with curry made with blended spices and finished with coconut milk

MAINS - VEGETARIAN**PANEER MAKHANI 14.99**

Tandoor grilled paneer simmered in creamy tomato sauce, seasoned with sun-dried fenugreek leaves

PANEER TIKKA MASALA 14.99

Tandoor grilled paneer cooked in a creamy onion, pepper & tomato gravy

SAAG PANEER V 14.99

Paneer and chopped spinach sautéed with onions, plum tomatoes and house-made garam masala

MUSHROOM MATAR MASALA V 14.99

Mushroom and green peas tossed in house blend onion tomato sauce, finished with garam masala

VEGETABLE KORMA V 14.99

Mixed vegetables cooked in a rich cashew curry, finished with saffron

VEGETABLE MADRAS V 14.99

South Indian dish with the flavour of coconut, tamarind, curry leaves, mustard seeds and roasted herbs

DAL MAKHANI 13.99

Black lentils slow cooked for hours, finished with fresh tomatoes, fenugreek leaves and butter

DAL TADKA V 13.99

Yellow lentils tempered with cumin, garlic, curry leaves and mustard seeds

CHANA MASALA V 13.99

Chickpeas sautéed with fresh ginger, garlic, onions, tomatoes and house blend spices

ALOO GOBI V 13.99

Potatoes and Cauliflower tossed with roasted spices, chopped tomatoes and onions

BAINGAN BHARTA V 13.99

Roasted eggplant cooked with house blend garam masala, fresh mint and green peas

BIRYANI

Served with Raita

VEGETABLE V 17.99**CHICKEN 18.99****LAMB 19.99****SHRIMP 25.99****STUFFED NAAN**

Served with Raita

ONION ALOO KULCHA 7.50**PANEER CHILLI KULCHA 8.50****CHICKEN TIKKA KULCHA 9.50**

SIDES

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

DESSERT

GULAB JAMUN <i>Sweet Indian dumplings soaked in rose water and sugar syrup</i>	6.00	HALDI KULFI <i>House-made saffron ice cream topped with rose syrup</i>	7.00
RASMALAI <i>Cottage cheese dumplings soaked in saffron and cardamom flavoured cream sauce</i>	6.00	VEGAN RICE PUDDING V <i>Made with coconut milk, infused with saffron, fennel and almonds</i>	7.00

BEVERAGES

MANGO LASSI <i>(infused with Cardamom and Saffron)</i>	7.00	FRESH LIME SODA	5.00
MASALA CHAI	3.00	THUMS UP / LIMCA (300 ML)	3.00
COKE / DIET COKE / COKE ZERO	2.50	GINGER ALE / SPRITE	2.50

BEER

KINGFISHER LAGER	6.00	STEAM WHISTLE PILSNER	6.00
CREEMORE LAGER	6.00		

Lunch Menu
Tuesday to Thursday
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
Side of Rice
Side of Butter Naan (*\$1 extra for Garlic Naan*)
Pick **ANY ONE** dessert

For \$45.99

All Day Combo for 4 people

Pick **ANY TWO** appetizer (from SHAREABLES) - Minimum 1 vegetarian
Pick **ANY FOUR** curry (from MAINS) - Minimum 2 vegetarian
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

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