

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	5.00	SAMOSA CHAT	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 MUSHROOM	13.50	CHICKEN ACHARI TIKKA	16.00
<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>	
SEEKH KABAB	15.00	TANDOORI CHICKEN - HALF/FULL	14.50/26.00
<i>Minced chicken flavored 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>	
FISH TIKKA	17.00		
<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 flavor of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>	
CHICKEN VINDALOO	16.99		
<i>House-made hot and zesty chilli, ginger, garlic and vinegar gravy</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 flavor 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 KHEEMA	16.99
<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>	
LAMB VINDALOO	17.99		
<i>House-made hot and zesty chilli, ginger, garlic and vinegar gravy</i>			

SEAFOOD

FISH MADRAS	18.99	GOAN FISH CURRY	18.99
<i>South Indian dish with the flavor 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>	
SHRIMP MADRAS	19.99	GOAN SHRIMP CURRY	19.99
<i>South Indian dish with the flavor 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

PANEER MAKHANI	14.99	PANEER TIKKA MASALA	14.99
<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 & tomato gravy</i>	
SAAG PANEER V	14.99	MATAR PANEER	14.99
<i>Paneer and chopped spinach sautéed with onions, plum tomatoes and house-made garam masala</i>		<i>Green Peas and Cottage cheese cooked in creamy onion tomato gravy finished with dried fenugreek leaves</i>	
KADHAI PANEER V	14.99	VEGETABLE KORMA V	14.99
<i>Paneer cooked with fresh ground kadhai masala, onions, tomatoes & bell peppers</i>		<i>Mixed vegetables cooked in a rich cashew curry, finished with saffron</i>	
VEGETABLE MADRAS V	14.99	DAL MAKHANI	13.99
<i>South Indian dish with the flavor of coconut, tamarind, curry leaves, mustard seeds and roasted herbs</i>		<i>Black lentils slow cooked for hours, finished with fresh tomatoes, fenugreek leaves and butter</i>	
DAL TADKA V	13.99	CHANA MASALA V	13.99
<i>Yellow lentils tempered with cumin, garlic, curry leaves and mustard seeds</i>		<i>Chickpeas sautéed with fresh ginger, garlic, onions, tomatoes and house blend spices</i>	
ALOO GOBI V	13.99	BAINGAN BHARTA V	13.99
<i>Potatoes and Cauliflower tossed with roasted spices, chopped tomatoes and onions</i>		<i>Roasted eggplant cooked with house blend garam masala, fresh mint and green peas</i>	

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

BEVERAGES

Mango Lassi	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 & WINE

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

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

Lunch Menu
Tuesday to Friday
11.30am to 2.30pm

Pick ANY ONE curry from the below

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

VEGETARIAN \$12.99

PANEER MAKHANI

SAAG PANEER **V**

VEGETABLE MADRAS **V**

DAL MAKHANI

DAL TADKA **V**

CHANA MASALA **V**

NON VEGETARIAN \$14.99

BUTTER CHICKEN

CHICKEN CURRY

CHICKEN SAAG

LAMB ROGAN JOSH

LAMB KHEEMA

FISH MADRAS

All Day Combo for 2 people

Pick ANY ONE appetizer (from SHAREABLES)

Note: Does not include TANDOORI CHICKEN FULL

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 \$49.99

\$5 extra for Shrimp

All Day Combo for 4 people

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

Note: Does not include TANDOORI CHICKEN FULL

Pick ANY FOUR curry (from MAINS) - Minimum 2 vegetarian

Side of 2 Rice

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

Pick ANY TWO dessert

For \$95.99

\$5 extra for Shrimp

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