

ALL CURRIES ARE GLUTEN FREE - PLEASE ASK OUR STAFF ABOUT VEGAN OPTIONS.

FOOD MAY CONTAIN TRACES OF MAJOR ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING - THANK YOU!

SET MENU 1	SET MENU 2	SET MENU 3
\$60 PER HEAD (4 OR MORE PEOPLE) ENTRÉE SAMOSA CHICKEN TIKKA MAIN COURSE LAMB ROGAN JOSH BUTTER CHICKEN RICE/NAAN	\$70 PER HEAD (4 OR MORE PEOPLE) ENTRÉE SAMOSA SEEKH KEBAB MAIN COURSE LAMB ROGAN JOSH VEGETABLE KORMA BUTTER CHICKEN RICE/NAAN DESSERT GULAB JAMUN/KULFI TEA	\$75 PER HEAD (4 OR MORE PEOPLE) ENTRÉE SAMOSA SEEKH KEBAB LAMB CHOPS MAIN COURSE LAMB ROGAN JOSH BEEF VINDALOO VEGETABLE KORMA PRAWN MASALA RICE/NAAN DESSERT GULAB JAMUN/KULFI TEA

STARTERS

(ALL STARTERS ARE SERVED WITH GREEN SALAD & CHUTNEY)

1) SAMOSA (2PCS) FRIED CRISPY HOME-MADE PASTRY STUFFED WITH GREEN PEAS, POTATO & SPICES	\$8.00
2) ONION BHAJI (4PCS) ONION FRITTER BATTERED & DEEP FRIED	\$8.00
3) MIXED VEGETABLE PAKORA (4PCS) SEASONED VEGETABLES MIXED IN CHICKPEA FLOUR & DEEP FRIED	\$8.00
4) VEGETABLE SPRING ROLLS (6PCS) CRISPY, GOLDEN-FRIED ROLLS PACKED WITH SEASONED VEGETABLES	\$8.00
5) VEGETABLE PLATTER 2 PCS SAMOSA, 2 PCS ONION BHAJI, 2 PCS VEG PAKORA, 4 PCS VEG SPRING ROLL	\$20.00
6) SAMOSA CHAAT CRUNCHY SAMOSA MIXED WITH SPICES, YOGHURT, MINT & SWEET TAMARIND CHUTNEY	\$12.00
7) PAPADI CHAAT CRUNCHY PAPADI MIXED WITH SPICES, TOMATOES, ONIONS, POTATO & CHUTNEYS	\$12.00
8) ALOO TIKKI CHAAT CRISPY POTATO PATTIES TOSSED WITH YOGHURT, TAMARIND, MINT CHUTNEY & SPICES	\$12.00

FROM THE TANDOOR

1) TANDOORI MUSHROOM (4PCS)	\$15.00
FRESH MUSHROOMS STUFFED WITH CHEESE & INDIAN SPICES	
2) CHICKEN TIKKA (4PCS)	\$15.00
TANDOOR-GRILLED BONELESS CHICKEN IN A SPICED GINGER GARLIC YOGHURT MARINADE	
3) SEEKH KEBABS (4PCS)	\$15.00
MINCED LAMB WITH GREEN SPICES, MOULDED ON SKEWERS & COOKED IN THE TANDOOR	
4) LAMB CUTLETS (4PCS)	\$30.00
TANDOOR-GRILLED LAMB CUTLETS IN A SPICED GINGER GARLIC YOGHURT MARINADE	
5) TANDOORI CHICKEN (HALF/FULL)	\$15.00/\$28.00
CHICKEN MARINATED IN GINGER GARLIC YOGHURT, SPICES & COOKED IN THE TANDOOR	
6) TANDOORI PLATTER	\$35.00
2 PCS LAMB CUTLETS, 2 PCS TANDOORI CHICKEN, 2 PCS KEBABS, 2 PCS CHICKEN TIKKA	
7) FISH TIKKA (4PCS)	\$18.00
FISH FILLET MARINATED IN TANDOORI MASALA & COOKED IN THE TANDOOR	
8) TANDOORI PRAWN (4PCS)	\$20.00
MARINATED TIGER PRAWN COOKED IN THE TANDOOR	
9) CHICKEN MALAI KEBAB	\$15.00
CHICKEN BREAST MARINATED IN SPICED GINGER/GARLIC YOGHURT COOKED IN THE TANDOOR	
10) KALI MIRCH MALAI KEBAB	\$15.00
CHICKEN BREAST MARINATED IN SPICED YOGHURT & BLACK PEPPER SAUCE	
11) GARLIC MALAI KEBAB	\$16.00
CHICKEN BREAST MARINATED IN SPICED GINGER/GARLIC YOGHURT & CHEF'S SPECIAL GARLIC SAUCE	

VEGETARIAN

1) VEGETABLE KORMA	\$16.00
RICH VEGETABLE CURRY FINISHED WITH NUTS, CREAM & RAISINS	
2) DAL MAKHNI	\$16.00
BLACK LENTILS & RED KIDNEY BEANS COOKED WITH SPICES, GINGER, GARLIC & CREAM	
3) PALAK PANEER/ALOO PALAK	\$17.00
CREAMY SPINACH SAUCE COOKED WITH HOME-MADE COTTAGE CHEESE OR POTATOES	
4) MALAI KOFTA	\$16.00
COTTAGE CHEESE & POTATO DUMPLINGS SIMMERED IN A RICH CREAMY CASHEW NUT SAUCE	
5) KADAI PANEER	\$17.00
HOME-MADE PANEER COOKED IN A RICH ONION SAUCE WITH GARLIC & CAPSICUM	
6) MASALA DAL	\$16.00
LENTILS SIMMERED WITH ONIONS, TOMATOES, & AROMATIC SPICES	
7) BOMBAY POTATOES	\$16.00
DICED POTATOES, ONIONS, & TOMATOES COOKED WITH MUSTARD SEEDS & TANGY SPICES	

8) ALOO BAIGAN	\$17.00
POTATOES & EGGPLANT COOKED IN TOMATO & ONION SAUCE, TOPPED WITH GREEN CORIANDER	
9) ALOO GOBI	\$16.00
CAULIFLOWER & POTATOES COOKED IN TOMATO & ONION SAUCE	
10) ALOO MUTTER	\$16.00
POTATOES & GREEN PEAS COOKED IN A SPICED TOMATO SAUCE, TOPPED WITH GREEN CORIANDER	
11) MUSHROOM MUTTER	\$17.00
MUSHROOM & GREEN PEAS COOKED IN A SPICED TOMATO SAUCE, TOPPED WITH GREEN CORIANDER	
12) VEGETABLE VINDALOO 🌶️🌶️🌶️	\$16.00
MIXED VEGETABLES COOKED IN CHEF'S SPECIAL HOT VINDALOO SAUCE & CHILLI PASTE	
13) VEGETABLE MAKHANI	\$16.00
MIXED VEGETABLES COOKED IN A CREAMY TOMATO SAUCE	
14) VEGETABLE MADRAS	\$18.00
MIXED VEGETABLES COOKED IN A RICH COCONUT SAUCE, SPICES, CURRY LEAVES & MUSTARD SEEDS	
15) PUMPKIN MASALA	\$16.00
DICED PUMPKIN COOKED IN A RICH ONION SAUCE WITH GARLIC & CAPSICUM	
16) SHAHI PANEER	\$17.00
HOME-MADE COTTAGE CHEESE COOKED IN A RICH CURRY SAUCE	
17) PUMPKIN MADRAS	\$18.00
DICED PUMPKIN COOKED IN COCONUT SAUCE SERVED WITH GREEN CORIANDER	
18) CHANA MASALA	\$14.00
CHICKPEAS COOKED IN CHEF'S SPECIAL SAUCE, SERVED WITH FRESH ONIONS & TOMATOES	
19) MUTTER PANEER	\$17.00
HOMEMADE COTTAGE CHEESE AND GREEN PEAS SIMMERED IN A RICH, AROMATIC CURRY SAUCE	
20) SARSO DA SAAG	\$16.00
MUSTARD LEAVES COOKED IN GINGER/GARLIC SAUCE WITH SPICES & GREEN CHILLI	
21) SOYA CHAAP MASALA	\$17.00
SOYA CHAAPS COOKED IN GINGER/GARLIC SAUCE, SPICES, ONION & GREEN CAPSICUM	
22) MALAI SOYA CHAAP	\$17.00
SOYA CHAAPS COOKED IN A RICH & CREAMY CASHEW SAUCE WITH SPICES	

LAMB

1) LAMB ROGAN JOSH

DICED PIECES OF LAMB COOKED IN A RICH ONION KASHMIRI STYLE SAUCE

\$20.00

2) LAMB VINDALOO

HOT LAMB CURRY COOKED IN CHEF'S SPECIAL HOT VINDALOO SAUCE & CHILLI PASTE

\$20.00

3) LAMB MASALA

LAMB COOKED IN CURRY WITH ONIONS, TOMATOES & CAPSICUMS

\$20.00

4) LAMB MADRAS

TENDER LAMB PIECES COOKED IN A RICH COCONUT SAUCE, SPICES, CURRY LEAVES & MUSTARD SEEDS

\$20.00

5) LAMB POTATO CURRY

LAMB COOKED WITH POTATOES & SPICES IN A RICH CURRY SAUCE

\$20.00

6) LAMB KORMA

DICED LAMB COOKED WITH CASHEW PASTE, CREAM & SPICES

\$20.00

7) LAMB SAAG

TENDER PIECES OF LAMB COOKED IN A RICH & CREAMY SPINACH SAUCE

\$20.00

BEEF

1) BEEF VINDALOO

SPICY CURRY COOKED IN CHEF'S SPECIAL VINDALOO SAUCE & VINEGAR

\$20.00

2) BEEF MADRAS

BEEF PIECES COOKED IN A RICH COCONUT SAUCE, SPICES, CURRY LEAVES & MUSTARD SEEDS

\$20.00

3) BEEF CURRY

DICED BEEF COOKED WITH ONION, GARLIC & TOMATOES

\$20.00

4) BEEF MASALA

BEEF COOKED WITH CAPSICUM & ONION IN A MASALA SAUCE

\$20.00

5) BEEF MALABAR

DICED BEEF COOKED IN COCONUT SAUCE SERVED WITH CORIANDER

\$20.00

CHICKEN

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| 1) BUTTER CHICKEN (SWEET) | \$20.00 |
| TANDOORI CHICKEN BREAST COOKED IN A MILD CREAMY TOMATO SAUCE | |
| 2) CHICKEN TIKKA MASALA | \$20.00 |
| TANDOORI CHICKEN BREAST COOKED WITH ONION, CAPSICUM, GARLIC, GINGER & SPICES | |
| 3) MANGO CHICKEN (SWEET) | \$20.00 |
| MARINATED CHICKEN BREAST COOKED IN A SWEET MANGO SAUCE WITH MUSTARD SEEDS | |
| 4) CHICKEN KORMA | \$20.00 |
| MARINATED CHICKEN BREAST COOKED IN A RICH CREAMY CASHEW SAUCE | |
| 5) CHICKEN SAAG | \$20.00 |
| MARINATED CHICKEN BREAST COOKED IN A FRESH RICH HOME-MADE SPINACH SAUCE | |
| 6) BOMBAY CHICKEN CURRY | \$20.00 |
| MARINATED CHICKEN BREAST COOKED WITH POTATOES & FRESH VEGETABLES | |
| 7) CHICKEN MADRAS | \$20.00 |
| MARINATED CHICKEN BREAST COOKED IN A RICH COCONUT SAUCE, SPICES, CURRY LEAVES & MUSTARD SEEDS | |
| 8) MALAI CHICKEN TIKKA MASALA | \$20.00 |
| MARINATED CHICKEN BREAST COOKED IN A RICH CREAMY SAUCE WITH ONIONS & CAPSICUMS | |
| 9) CHICKEN VINDALOO 🌶️🌶️🌶️ | \$20.00 |
| MARINATED CHICKEN BREAST COOKED IN CHEF'S SPECIAL HOT VINDALOO SAUCE & CHILLI PASTE | |

SEAFOOD

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| 1) PRAWN MALAI | \$24.00 |
| TIGER PRAWNS COOKED WITH COCONUT CREAM & SPICES | |
| 2) PRAWN MASALA | \$24.00 |
| TIGER PRAWNS COOKED WITH TOMATO, ONION & CAPSICUM | |
| 3) PRAWN VINDALOO 🌶️🌶️🌶️ | \$24.00 |
| SPICY CURRY COOKED IN CHEF'S SPECIAL VINDALOO SAUCE & VINEGAR | |
| 4) KADAI PRAWN | \$24.00 |
| TIGER PRAWNS COOKED WITH TOMATO, ONION, CAPSICUM & SPECIAL KADAI MASALA | |
| 5) GARLIC PRAWN | \$24.00 |
| TIGER PRAWNS TOASTED WITH GARLIC & SPICES, SIMMERED IN CHEF'S SPECIAL ONION SAUCE | |
| 6) GOAN FISH MASALA | \$22.00 |
| FILLETS OF FISH COOKED WITH TOMATO, ONION & CAPSICUM | |
| 7) FISH MADRAS | \$22.00 |
| FILLETS OF FISH COOKED IN A RICH COCONUT SAUCE, SPICES, CURRY LEAVES & MUSTARD SEEDS | |

INDO-CHINESE

1) CHILLI CHICKEN	\$15.00
FRIED CHICKEN CHUNKS SAUTÉED WITH ONION, CAPSICUM, RED CHILLI & SWEET & SOUR SAUCE	
2) HONEY CHICKEN	\$15.00
FRIED CHICKEN BREASTS, SAUTÉED WITH HONEY, TOPPED WITH SESAME SEEDS	
3) VEGETABLE MANCHURIAN (5PCS)	\$15.00
MIXED VEGETABLE BALLS WITH CHEF'S SWEET & SOUR SAUCE	
4) VEGETABLE FRIED RICE	\$12.00
MIXED VEGETABLE SAUTÉED WITH GARLIC, FINISHED WITH SOY SAUCE & SPICES	
5) FRIED RICE - LAMB/CHICKEN/BEEF	\$14.00
MEAT OF CHOICE, SAUTÉED WITH GARLIC, ONION & CAPSICUM, FINISHED WITH SPICES	
6) PRAWN FRIED RICE	\$20.00
PRAWNS SAUTÉED WITH GARLIC, ONION & CAPSICUM, FINISHED WITH SPICES	

RICE

1) SAFFRON RICE	\$5.00
BOILED BASMATI RICE WITH SAFFRON FLAVOUR	
2) KASHMIRI RICE	\$7.00
RICE COOKED WITH SUGAR, A VARIETY OF NUTS & RAISINS	
3) LEMON RICE	\$6.00
RICE COOKED WITH LEMON, LENTILS & MUSTARD SEEDS	
4) MATTER RICE	\$6.00
RICE COOKED WITH FRESH GREEN PEAS & HERBS	
5) BIRYANI - LAMB/CHICKEN/BEEF	\$15.00
BASMATI RICE COOKED WITH YOUR CHOICE OF MEAT, FRESH HERBS & AROMATIC SPICES	
6) VEGETABLE BIRYANI	\$14.00
BASMATI RICE COOKED WITH MIXED VEGETABLES, FRESH HERBS & AROMATIC SPICES	
7) PANEER BIRYANI	\$16.00
COTTAGE CHEESE COOKED WITH BASMATI RICE, FRESH HERBS & SPICES	
8) PRAWN BIRYANI	\$24.00
PRAWNS COOKED IN RICE WITH SPECIAL BIRYANI MASALA	

TANDOORI BREADS

1) PLAIN NAAN PLAIN FLOUR BREAD COOKED IN THE TANDOOR	\$3.50
2) BUTTER NAAN FLAKY PLAIN FLOUR BREAD	\$5.00
3) GARLIC NAAN PLAIN FLOUR BREAD BRUSHED WITH GARLIC BUTTER	\$4.00
4) KEEMA NAAN PLAIN FLOUR BREAD FILLED WITH SPICED MINCED LAMB	\$6.00
5) MASALA KULCHA PLAIN FLOUR BREAD FILLED WITH SPICY POTATOES, COTTAGE CHEESE, FRESH CORIANDER & SPICES	\$6.00
6) PANEER NAAN PLAIN FLOUR BREAD FILLED WITH COTTAGE CHEESE, HERBS, FRESH CORIANDER & SPICES	\$6.00
7) CHEESE NAAN PLAIN FLOUR BREAD STUFFED WITH CHEESE	\$6.00
8) PIZZA NAAN PLAIN FLOUR BREAD FILLED WITH DICED ONION, CAPSICUM, CHEESE & SPICES	\$6.00
9) KASHMIRI NAAN PLAIN FLOUR BREAD STUFFED WITH DRY FRUITS & NUTS	\$6.00
10) ALOO PARATHA WHOLEMEAL BREAD FILLED WITH SPICY POTATOES, FRESH CORIANDER & SPICES	\$6.00
11) ROTI WHOLEMEAL FLOUR BREAD COOKED IN THE TANDOOR	\$3.50
12) GARLIC & CHEESE NAAN PLAIN FLOUR BREAD STUFFED WITH CHEESE & BRUSHED WITH GARLIC BUTTER	\$7.00
13) CHICKEN NAAN PLAIN FLOUR BREAD STUFFED WITH CHOPPED CHICKEN TIKKA & SPICES	\$7.00
14) SPINACH CHEESE NAAN PLAIN FLOUR BREAD FILLED WITH CHEESE & SPINACH MIX	\$7.00

ACCOMPANIMENTS

1) RAITA COOLED WHIPPED YOGHURT WITH CUCUMBER & CARROTS	\$4.00
2) CHUTNEY DIPS CHOICE OF SWEET MANGO, MINT, OR TAMARIND CHUTNEY	\$3.00
3) PICKLES MIXED VEGETABLE PICKLE	\$3.00
4) PAPADAMS (5PCS) CRUNCHY FRIED LENTIL WAFERS	\$6.00

SALADS

1) GARDEN SALAD CUCUMBER, ONION & TOMATO SALAD SEASONED WITH SPICES & DRESSED IN LEMON JUICE	\$6.00
2) ONION SALAD CUT ONION SEASONED WITH SPICES, DRESSED IN LEMON JUICE & TOPPED WITH FRESH CORIANDER	\$4.00

DESSERTS

1) GULAB JAMUN (2PCS) FRIED MILK DUMPLINGS SOAKED IN A SWEET SUGAR SYRUP	\$6.00
2) MANGO KULFI (1 PACK) MANGO FLAVOURED HOME-MADE INDIAN ICE CREAM	\$6.00
3) PISTACHIO KULFI (1 PACK) PISTACHIO FLAVOURED HOME-MADE INDIAN ICE CREAM	\$6.00
4) RICE KHEER (RICE PUDDING) WARM & CREAMY HOME-MADE RICE PUDDING SERVED WITH NUTS & RAISINS	\$6.00

BYO WINE ONLY
CORKAGE CHARGE OF \$3.00 PER PERSON

WINES & DRINK LIST

WINES	GLASS	BOTTLE
LIGHT VIEW CHARDONNAY	\$7.00	\$25.00
TARA'S SAUVIGNON BLANC	\$7.00	\$25.00
LIGHTS VIEW MERLOT	\$7.00	\$25.00
TARA'S CABERNET SAUVIGNON	\$7.00	\$25.00
TARA'S SHIRAZ	\$7.00	\$25.00

SPIRITS

VODKA, GIN, BRANDY	\$8.00
BOURBON OR SCOTCH	\$8.00

BEERS

VIC BITTER	\$8.00
CASCADE PREMIUM LIGHT	\$10.00
CROWN LARGER	\$10.00
HEINEKEN	\$10.00
KING FISHER	\$10.00
PURE PLONDE	\$10.00

DRINKS

LASSI (MANGO STRAWBERRY SWEET SALTY)	\$4.00
CANS	\$4.00
SCHWEPPES DRINK BOTTLE	\$5.00
GINGER BEER	\$5.50

TEAS

TEA	\$4.00
MASALA TEA	\$6.00