

## ENTREES

<b>VEGETABLE SAMOSA</b> Short pastry pockets filled with sautéed spiced vegetables.	<b>\$ 6.90</b>
<b>ONION BHAJI</b> Crispy fried shredded onion and spiced chickpea flour patties served with mint sauce.	<b>\$ 6.90</b>
<b>ALOO TIKKI CHAAT (Very popular amongst ladies in India)</b> Potatoes patties spiced with green chillies and onions. Served with chole and chutneys.	<b>\$ 9.90</b>
<b>PALAK KE KEBAB</b> Garden fresh young spinach & roasted lentil patties seasoned and grilled on hot plate.	<b>\$ 9.90</b>
<b>SEEKH KEBAB(LAMB)</b> Delicately flavoured lamb mince skewered and grilled in a clay oven.	<b>\$ 9.90</b>
<b>MURGH MALAI TIKKA</b> Succulent Chicken thigh fillets in yoghurt and cashewnut paste skewered & barbequed gently.	<b>\$ 10.90</b>
<b>MACHLI AMRITSARI</b> This fish is marinated at least 24 hours in aromatic spices, chickpea flour and deep fried.	<b>\$ 11.90</b>
<b>PRAWN PAKORA</b> King size prawn fried with beer and aromatic spices buttered and served with apricot sauce.	<b>\$ 12.90</b>
<b>TANDOORI CHICKEN</b> An all time favourite chicken pieces on bones marinated in yogurt, lemon juice,spices and char grilled.	<b>\$ 11.90</b>
<b>MIXED PLATTER</b> Consists of seekh kebab, onion bhaji, murgh malai tikka and palak ke kebab.	<b>\$ 10.90</b>
<b>ADRARI LAMB CHOPS</b> Lamb chops marinated overnight with fresh ginger, and home grind spices- barbequed gently in a clay oven.	<b>\$ 14.90</b>

## MAIN COURSES - NON VEGETERIAN & SEAFOOD VERY HOT \*\*\*\* HOT \*\*\* MEDIUM\*\* MILD\*

<b>ROGAN JOSH **</b> A traditional Kashmiri lamb dish slowly cooked in Kashmiri spices and fresh corriander.	<b>\$ 16.90</b>
<b>BALTI LAMB PEPPER ***</b> Tender shoulder diced lamb enhanced with black pepper and home ground spices.	<b>\$ 17.90</b>
<b>KORMA - CHICKEN / LAMB / BEEF *</b> Your choice of meat slowly cooked in a rich cashew nut sauce with exotic spices.	<b>\$ 17.90</b>
<b>BUTTER CHICKEN *</b> Char grilled chicken fillets finished in cream, tomatoes, honey and rich cashew nut sauce.	<b>\$ 17.90</b>
<b>MANGO CHICKEN **</b> Chicken curry cooked with ripe mango pulp, cream and fresh herbs.	<b>\$ 17.90</b>
<b>CHICKEN TIKKA MASALA **</b> Char grilled chicken morsels sautéed with tomatoes, fresh coriander in a medium thick sauce.	<b>\$ 17.90</b>
<b>CHICKEN CHETTINAD ***</b> South Indian specialty, chicken curry flavoured with crushed black pepper and fresh curry leaves.	<b>\$ 18.90</b>
<b>JUNGLE CHICKEN **</b> (Speciality of the house) Ancient style on the bone chicken cooked in mustard oil and whole spices.	<b>\$ 18.90</b>
<b>SAAG-LAMB/CHICKEN/ BEEF **</b> Your choice of meat and garden fresh young spinach cooked in tomatoes, onion and spiced sauce.	<b>\$ 18.90</b>
<b>VIDALOO - LAMB/ CHICKEN / BEEF ****</b> Your choice of meat cooked in vinegar and hot spices. A regional speciality from Goa.	<b>\$ 18.90</b>
<b>GOAN BEEF CHILLI MASALA (Dish from Goa) **</b> A subtly blended beef curry served with delicately touch of coconut and cupcicum.	<b>\$ 18.90</b>
<b>KERALA PRAWN CURRY *</b> King prawn curry cooked in coconut milk and flavoured with curry leaves.	<b>\$ 20.90</b>
<b>PRAWN GARLIC MASALA **</b> Fresh crushed garlic flavoured prawn sautéed with tomatoes, green chillies, capsicum in a medium thick sauce.	<b>\$ 20.90</b>
<b>PUNJABI FISH MASALA **</b> Rural style fish curry cooked in grand mothers old recipes.	<b>\$ 20.90</b>
<b>MALABAR FISH ** (SOUTH INDIAN)</b> Traditional fish curry flavoured with fennel, curry leaves, fresh coconut, black pepper & home ground spices.	<b>\$ 20.90</b>

## VEGETARIAN MAIN COURSES

<b>YELLOW LENTIL WITH PUMPKIN</b> Yellow lentil flavoured with aromatic spices and garden fresh pumpkin.	<b>\$ 13.90</b>
<b>JEERA ALOO</b> Diced potatoes tossed with cumin seeds, green chillies, fresh ginger and corriander.	<b>\$ 13.90</b>
<b>SAAG – ALOO/PANEER</b> Tender young spinach sautéed with fresh cream, tomatoes, ginger with your choice of potatoes or cottage cheese.	<b>\$ 15.90</b>
<b>SHAHI BAINGAN</b> Eggplant cooked in rich cashewnut sauce induced with tomatoes and dry fruits.	<b>\$ 15.90</b>

<b>PINDI CHANA</b> A tangy tribute of chickpeas and potatoes cooked in an authentic spices of Punjab.	<b>\$ 13.90</b>
<b>BHINDI DO PIAZA</b> Garden fresh okra cooked with sauteed onions, tomatoes and fresh ginger.	<b>\$ 16.90</b>
<b>MIXED VEGETABLE</b> Seasonal fresh vegetables sautéed with tomatoes, ginger and fragrant spices.	<b>\$ 15.90</b>
<b>MALAI KOFTA</b> Home made cottage cheese and potatoes dumplings cooked in rich cashew nut sauce.	<b>\$ 15.90</b>
<b>PANEER BUTTER MASALA</b> Delicate medium spicy cottage cheese in a special sauce finished in cream and clarified butter.	<b>\$ 15.90</b>

## RICE/HOUSE SPECIAL BIRYANI (Biryani served with raita)

<b>SAFFRON PULAO</b> Long grain basmati rice steamed and flavoured with saffron.	<b>(Per Person) \$ 2.90</b>
<b>KASHMIRI PULAO</b> Long grain basmati rice tossed with clarified butter, dry fruits and nuts.	<b>(Per Person ) \$5.90, (for two) \$ 8.90</b>
<b>BIRYANI VEGETABLE</b> Long grain scented basmati rice and vegetables with special spices/herbs.	<b>\$ 16.90</b>
<b>BIRYANI – Lamb/Chicken/Beef</b> Long grain scented basmati rice and diced lamb/Chicken flavoured with special spices/herbs.	<b>\$ 18.90</b>

## BREADS FROM TANDOORI CLAY OVEN

<b>NAAN</b> Soft fine flour Indian buttered bread.	<b>\$ 3.00</b>
<b>ROTI</b> Wholemeal flour bread.	<b>\$ 3.00</b>
<b>GARLIC NAAN</b> Naan flavoured with fresh crushed garlic.	<b>\$ 3.50</b>
<b>PUDINA LACHA PARATHA</b> Wholemeal mint flavoured multi-layered buttered bread.	<b>\$ 4.00</b>
<b>VEGETABLE PARATHA</b> Stuffed with onions, peas and potatoes.	<b>\$ 4.00</b>
<b>KEEMA NAAN</b> Stuffed with spiced mince lamb.	<b>\$ 4.00</b>
<b>PESHAWARI NAAN</b> Stuffed with coconut, dry fruits and nuts.	<b>\$ 4.00</b>
<b>CHEESE NAAN</b> Delicious bread stuffed with cheese and buttered.	<b>\$ 4.00</b>

## SIDE DISHES

<b>Papadums (basket of 4 pcs)</b>	<b>\$ 2.50</b>	<b>Tomato and onion</b>	<b>\$ 2.50</b>
<b>Mixed Pickle</b>	<b>\$ 2.50</b>	<b>Cucumber raita</b>	<b>\$ 2.50</b>
<b>Mango Chutney</b>	<b>\$ 2.50</b>	<b>Mint Sauce</b>	<b>\$ 2.50</b>
<b>Platter of any four</b> Excluding papadums.	<b>\$ 7.90</b>		

## BANQUETS (MINIMUM 3 PERSON)

ALL BANQUETS ARE SERVED WITH RICE, NAAN, PAPADUMS AND SIDE DISHES.	
<b>SEAFOOD</b> Consists of four Entrees- Prawn pakora, Onion Bhaji, Seekh Kebab, Palek Ke Kebab Four main curries(Your selection) – Fish curry, Lamb curry, Chicken Curry and Vegetable.	<b>(Per person) \$ 36.90</b>
<b>HOUSE SPECIAL</b> Consists of Mixed Entrée, Butter Chicken, Rogan Josh, Beef Masala and Mixed vegetable.	<b>(Per person) \$ 30.90</b>
<b>BUDGET MEAL</b> Consists of Vegetable Samosa, Butter Chicken, Rogan Josh, Dal Makhani and Mixed vegetable.	<b>(Per person) \$ 25.90</b>

## DESSERT

<b>GULAB JAMUN</b> Reduced milk dumplings served in a rose water flavoured syrup with green cardamom and pistachio.	<b>\$ 6.90</b>
<b>PISTA KULFI</b> A traditional home made Indian ice cream with crushed pistachio and saffron.	<b>\$ 6.90</b>
<b>MANGO KULFI</b> A traditional home made mango flavoured Indian ice cream.	<b>\$ 6.90</b>
<b>VANILLA DELIGHT</b> An all time favourite vanilla ice cream with hot chocolate sauce.	<b>\$ 5.90</b>