

# RICE & BIRYANI

## Plain Basmati Rice

Long grain basmati rice from the hills of India, parboiled

\$4.90



## Pulao of Your Choice (Cumin/Peas/Saffron)

Long grain basmati rice with your choice of tossings

\$7.50

## Kashmiri Pulao/Wild Mushroom/Veg Pulao

Biryani rice cooked with dry fruit / or Mushroom / or Mix veg

\$10.90

## Gulzar Vegetable Dum Biryani

Long grain rice with assorted vegetables and flavored with saffron

\$12.90

## Paneer Tikka Biryani

Long grain rice with assorted Paneer tikka and flavored with saffron

\$14.90

## Hyderabad Chicken Dum Biryani

Chunks of boneless chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint

\$14.90



## Mutton Dum Biryani

Tender meat layered with long grain basmati rice, cooked till perfection

\$16.90

## Mutton Mysore Biryani

South Indian style meat layered with long grain basmati rice, cooked till perfection

\$16.90

## Chicken Tikka Biryani

Chicken Tikka and rice simmered together in gravy made with almond, golden fried onion and fresh mint

\$16.90



## Chicken 65 Biryani

Chicken 65 and rice simmered together in gravy made with almond, golden fried onion and fresh mint

\$16.90

## Tandoori Chicken Biryani

Tandoori chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint

\$16.90

## Fish Tikka Biryani

Fish Tikka and rice simmered together in gravy made with almond, golden fried onion and fresh mint

\$16.90



## Prawn Biryani

Prawns cooked with basmati rice & spiced up with Indian herbs

\$16.90

## Dal Khichadi

Comforting dish made with rice and moong lentils.

\$12.90

## Curd Rice

Long grain basmati rice from the hills of India, parboiled

\$10.90



## Fried Rice & Noodles

### Vegetable Fried Rice

Rice tossed with mix vegetables, spring onion, soya sauce and spices

\$12.90

### Egg Fried Rice

Rice tossed with egg, spring onion, soya sauce and spices

\$13.90

### Chicken Fried Rice

Rice tossed with chicken, spring onion, soya sauce and spices

\$14.90

## Seafood Fried Rice

Rice tossed with chopped fish & prawns, spring onion, soya sauce and spices

\$15.90

### Vegetable Fried Noodles

Noodles tossed with mix vegetables, spring onion, soya sauce and spices

\$12.90

### Egg Fried Noodles

Noodles tossed with egg, spring onion, soya sauce and spices

\$13.90

### Chicken Fried Noodles

Noodles tossed with Chicken, spring onion, soya sauce and spices

\$14.90

## Seafood Fried Noodles

Noodles tossed with chopped fish & prawns, spring onion, soya sauce and spices

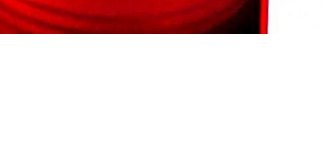
\$15.90



 Chef Special  Spicy



All prices are subject to 10% service charge.



## CHAAT

-  **Samosa Dahi Chaat** \$10.90  
Crunchy samosa is served with curd, sweet & sour spicy chutney garnish with sev & coriander leaves
- Aloo Chaat** \$9.90  
Potatoes, sweet & sour spicy chutney & Garnish with sev & coriander leaves
-  **Papdi Chaat** \$9.90  
Fried flour crispies, potatoes, curd, sev & sweet & sour spicy chutney
- Aloo Chana Chaat** \$9.90  
Potatoes with chickpea, sweet & sour spicy chutney
- Pani Puri** \$10.90  
Crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes together with spicy tangy water and a sweet chutney.
- Bhel Puri** \$9.90  
Puffed rice, vegetables and a tangy tamarind sauce, and has a crunchy texture
- Dahi Puri** \$10.90  
Fried crispies, Curd, green chutney, sweet chutney chopped onions and tomatoes.
- Vada Pav** \$9.90  
Deep fried potato dumpling with bread bun sliced almost in half through the middle. served chutneys and a green chili pepper.
-  **Pav Bhaji** \$10.90  
a spicy curry of mixed vegetables (bhaji) cooked in a special blend of spices and served with soft buttered pav

## DESSERT

-  **Gulab Jamun** \$4.90  
Fried balls consisting mainly of milk and dunked sugar syrup.
- Rasgulla** \$4.90  
Ball-shaped dumplings of chhena and semolina dough, and dunked sugar syrup.
- Rasmalai** \$5.90  
Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk
- Gajar Ka Halwa** \$5.90  
Grated carrots boiled in milk and sugar, flavoured with cardamom, raisins, saffron & almonds.
- Kulfi (Mango/Pista)** \$6.90  
Milk condensed half and frosted like ice cream flavoured with Pistachio or Cardamoms



Chef Special



Salad



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# APPETIZERS

## Vegetarian

**Vegetable Samosa** \$5.90  
*Deep fried conical pastries stuffed with spiced mashed potatoes & nuts*


**Vegetable Pakoras** \$6.90  
*Mixed vegetables coated with gram flour & deep fried*


**Onion Pakora / Bhajia** \$6.90  
*Crunchy onion sliced dipped in flour then deep fried to perfection*

**Onion Rings** \$6.90  
*Deep fried coated onion rings*


**Kurkure Bhindi** \$6.90  
*Deep fried lady finger tossed up with spices*

**Paneer Pakora** \$9.90  
*Cottage cheese coated with gram flour & deep fried*

 **Mirchi Pakora** \$12.90  
*Green peppers, stuffed and coated with gram flour and deep fried*

 **Hara-Bhara Kebab** \$14.90  
*Vegetarian kebab made with spinach, potatoes and green peas*

**Paneer Bhurji** \$14.90  
*Scrambled cottage cheese stir-fried along with capsicum in tomato onion masala*

 **Paneer Pepper Fry** \$14.90  
*Paneer cubes are marinated with black pepper and shallow fried in oil.*

**French Fries** \$6.90  
*Strip of potato are deep fried to golden brown season with salt to taste*

**Masala French Fries** \$7.90  
*Strip of potato are deep fried to golden brown and crisp toasted with chaat masala and spices*

**Masala Papad (2PCS)** \$4.90  
*Fried papad topped with a tangy and spicy onion tomato mix.*

## Indo Chinese Veg

**Veg Spring Roll** \$9.90  
*Spring roll wrapped with a spiced vegetable filling*


 **Chilli Gobi** \$12.90  
*Stir fried with sliced onion, capsicum & green chillies.*

**Gobi 65** \$12.90  
*Cauliflower tempered with curry leaves & green chillies & sauted in hot red sauce*

**Gobi Manchurian** \$12.90  
*Florets of cauliflower, deep fried and tossed with house special sauce*

 **Chilli Honey Garlic Potatoes** \$13.90  
*Garlic flavour crispy potato fries with sweet & sour sauce.*

**Veg Manchurian** \$13.90  
*Florets of mixed vegetable, deep fried and tossed with house special sauce*

 **Chilli Mushroom** \$13.90  
*Mushroom stir fried with sliced onion, capsicum & green chillies.*

**Crispy Baby Corn** \$13.90  
*Baby corn in flour mixture and deep fry until golden brown, toast with garlic tadka*

 **Chilli Paneer (Dry / Gravy)** \$14.90  
*Diced chunks of paneer stir fried with sliced onion, capsicum & green chillies.*



Chef Special



Spicy



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# BEVERAGES

## Special Indian Drinks

Thandai \$4.00  
*An invigorating drinks of milk and nuts served chilled*

Masala Chaas \$4.00  
*Cool and referashing drink of skimmed yoghurt with indian spices and fresh coriander leaves.*

Sweet Lassi \$4.50  
*Blending Indian homemade yogurt and sweetened*

Salted Lassi \$4.50  
*Blending Indian homemade yogurt and salt.*

Mango Lassi \$5.00  
*Blending Indian homemade yogurt with mango flavour*

Jaljeera \$5.00  
*Refreshing drinks made of mint and chie: special spice mix*

## Juice

Mango / Lime / Orange \$4.00

Pineapple / Apple \$6.00

Fruit Punch \$4.00

Fresh Lime Soda (Sweet & Salt) \$4.90

## Cold Drink

Coke /Coke Lite/Zero/Sprite/Thums Up \$2.50

Ice Lemon Tea \$2.50

Ginger Ale / Soda Water / Tonic Water \$2.50

Mineral Water \$2.00

## Hot Drink

Coffee \$3.50

Masala Tea \$4.00  
*Indian tea made with cinnamon, cloves, fennel & Cardamom*



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## SOUP



### Tamater Dhania Shorba

An earthy broth of ripe tomatoes with a hint of coriander

\$6.90



### Mulligatawny Shorba

A traditional lentils soup of south Indian Delicately spiced

Vegetarian

\$6.90

Non-Vegetarian

\$7.90



### Cream of Mushroom Soup

Mushroom, cream and a bit of cornflour

\$6.90

### Cream of Chicken Soup

Chicken, cream and a bit of cornflour

\$7.90

### Hot & Sour Soup

As the name suggests hot with chili oil, sour with vinegar and flavored with light soy

Vegetarian

\$6.90

Non-Vegetarian

\$7.90



### Sweet Corn Soup

Sweet corn, scallions, herbs and spices.

\$6.90

### Mix Veg Soup

Mix Vegetarian, herbs & Spices.

\$6.90



## SALAD & RAITA



### Chicken Tikka Salad

Boneless Tandoori Chicken on a bed of fresh lettuce tossed with house dressings

\$10.90

### Green Salad

Fresh green sliced onions, tomatoes, cucumbers sprinkled with chaat masala

\$6.90

### Kachumber Salad

Fresh green chopped onions, tomatoes, cucumbers sprinkled with chaat masala

\$6.90

### Cucumber Salad

Slice of fresh cucumber sprinkled with chaat masala

\$3.90

### Tomato Salad

Slice of fresh tomatoes sprinkled with chaat masala

\$3.90

### Onion Salad

Slice of onion sprinkled with chaat masala

\$3.90

### Carrot Salad

Slice of fresh carrot sprinkled with chaat masala

\$3.90

### Mix Vegetable Raita

Fresh yoghurt with chopped onion & cucumber

\$4.90

### Boondi Raita

Tiny fried balls of gram flour batter soaked in yoghurt

\$4.90

### Plain Yoghurt

Fresh yoghurt

\$4.00



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# KEBAB FROM TANDOOR

## Vegetarian



### Paneer Tikka

Chunks of paneer marinated in spices, grilled in a tandoor.

\$13.90



### Honey Mustard Paneer Tikka

Paneer marinated in mustard & spices, with a touch of honey

\$14.90



### Banarasi Veg Seekh Kebab

Minced mix vegetables tossed in Indian spices

\$13.90

### Tandoori Gobi

Cauliflower marinated with spices and grilled in a tandoor.

\$14.90



### Bharwan Tandoori Aloo

Potatoes stuffed with cottage cheese and nuts, grilled in a tandoor.

\$14.90

### Cheese Mushroom Tikka

Mushroom stuffed with cheese, marinated in spices, grilled in a tandoor.

\$14.90

### Pudina Hara Paneer Tikka

Paneer marinated in mint sauce spices and grilled in a tandoor.

\$15.90



### Tandoori Broccoli

Broccoli marinated in spices, grilled in a tandoor.

\$15.90



### Vegetable Kebab Platter

Platter of Mix Kebabs

\$29.90

## Non-Vegetarian



### Zafrani Chicken Tikka

Boneless chicken with saffron and Indian spices grilled in tandoor

\$15.90



### Achari Chicken Tikka

Boneless chicken with saffron and pickle spices grilled in tandoor

\$16.90



### Pudina Hara Murgh Tikka

Chicken marinated with green herbs - mint, coriander with spices, grilled in a tandoor.

\$16.90

### Tandoori Chicken (Half) \$14.90 (Full) \$28.90

Chicken traditionally marinated in yogurt & spices, grilled in a tandoor.

### Chicken Sheekh Kebab

Minced chicken subtly spiced, rolled on a skewer, grilled in a tandoor.

\$15.90

### Reshmi Chicken Kebab

Boneless Chicken Breast, marinated in juicy mixture of curd, cream, cashew nuts, egg and Spices grilled in a tandoor.

\$16.90

### Murgh Malai Kebab

Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices

\$16.90

### Fish Tikka

Boneless chunk of fish marinated in yoghurt, cumin & garam masala, grilled in tandoor

\$16.90

### Malai Fish Tikka

Creamy boneless fish in a combination of cheese, fresh herbs and mild spices

\$17.90



### Achari Fish Tikka

Boneless fish with saffron and pickle spices grilled in tandoor

\$17.90



### Tandoori Prawns

Juicy prawns in a creamy spicy marinade finished off in tandoor, perfectly matched with a fresh mint chutney

2pcs \$16.90 4pcs \$29.90



### Mutton Seekh Kebab

Minced lamb subtly spiced, rolled on a skewer, then roasted

\$16.90



### Tandoori Lamb Shank

Lamb Shank marinated overnight and perfectly baked in tandoor.

\$29.90



### Tandoori Lamb Chops

Marinated lamb chops broiled & with homemade chutney

\$30.90



### Non Veg Kebab Platter

Mix kebab platters of lamb, fish, chicken, prawns.

\$35.90



# APPETIZERS

## Non-Vegetarian

### Boiled Eggs (3pcs)

Hard boiled eggs sprinkle salt,pepper,chilli powder

\$6.90



### Omelette

Scrambled egg stir-fried along with capsicum in tomato onion masala

\$9.90

### Egg Bhurji

Scrambled egg stir-fried along with capsicum in tomato onion masala

\$12.90



### Samundari Cake

Mashed chunks of fish, crumbled & deep fried, served with chilli mayonnaise sauce

\$12.90

### Chicken 65

Chicken cubes tempered with curry leaves & green chillies & sauted in hot red sauce

\$12.90

### Fish 65

Fish cubes tempered with curry leaves & green chillies & sauted in hot red sauce

\$12.90



### Fish Amritsari

Fish is marinated with spice powders and deep-fried to get a flavorful

\$14.90



### Andhra Chicken 65

Deep fried Chicken bites coated with flour, curry leaves & spices

\$13.90



### Chicken Pepper Fry

Chicken cubes are marinated with black pepper and shallow fried in oil

\$14.90



### Mutton Pepper Fry

Mutton cubes are marinated with black pepper and shallow fried in oil.

\$16.90



### Mysore Mutton

Boneless mutton cubes tossed gently with ground indian spices.

\$16.90



### Bhuna Mutton

Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices & coriander.

\$16.90



## Indo-Chinese Nov-Veg



### Chilli Chicken (Dry/Gravy)

Bite sized chunks of chicken, seasoned with spices and cooked in a chilli sauce

\$14.90



### Chilli Garlic Fish

Bite sized chunks of fish, seasoned with spices and cooked in a chilli sauce

\$14.90



### Chicken Lolipop (5pcs)

Crisp chicken drumsticks served with spicy sauce.

\$15.90

### Chicken Manchurian

Florets of chicken, deep fried and tossed with house special sauce

\$15.90



### Chilli Mutton

Bite sized chunks of mutton, seasoned with spices & cooked in a chilli sauce.

\$16.90



### Chilli Garlic Prawns

Prawns marinated, fried and seasoned in spicy tangy sauces, stir fried with sliced garlic, onion, capsicum & green chillies.

\$16.90



Chef Special



Spicy



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# MAIN COURSE

## Chicken

-  **Chicken Tikka Masala** \$15.90  
*Juicy chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan*
- Butter Chicken** \$15.90  
*Boneless tandoori chicken simmered in creamy tomato gravy. An all time favourite of Indian kitchen*
-  **Kori Kundapuri** \$14.90  
*Boneless Chicken cooked with coconut, red chilli & fresh coriander leaves - A classic from south India*
-  **Chicken Masala** \$14.90  
*Boneless chicken cooked in a mild spicy golden homemade sauce*
- Garlic Chicken Masala** \$14.90  
*Boneless chicken cooked with garlic, spicy golden homemade sauce*
-  **Kadai Chicken** \$14.90  
*Tender pieces of chicken with tomatoes & onions with special Indian sauce & stir fried in kadai*
- Chicken Saag** \$14.90  
*Chicken cooked with fresh spinach and cream*
- Chicken Kashmiri** \$14.90  
*Chicken simmered in rich cashew gravy with fruits & nuts*
- Chicken Do Pyazza** \$14.90  
*Pieces of chicken sauted in onion paste, carefully blended in spices & then garnished with seasoned onions*
- Chicken Korma** \$14.90  
*Chicken cubes slow cooked in a delicate almond curry*
- Chicken Vindaloo** \$14.90  
*Very spicy chicken cooked with potatoes and vinegar*
-  **Chicken Kali Mirchi** \$14.90  
*Aromatic Indian black pepper chicken curry simmered with lots of black pepper in yogurt gravy.*
-  **Chicken Chettinad** \$14.90  
*A classic Indian recipe made with spices and coconut.*
-  **Chicken Jalfrezi** \$14.90  
*Chicken stir-fried with vegetables.*
-  **Chicken Achari Masala** \$14.90  
*Chicken is made with pickling spices.*
-  **Egg Palak** \$12.90  
*Boiled egg cooked with spinach in indian masala.*
- Egg Makhani Masala** \$13.90  
*Boiled egg cooked in fresh tomato & butter gravy.*
-  **Egg Curry Masala** \$12.90  
*Boiled fried eggs cooked with tomatoes, onions & herbs*



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# MAIN COURSE

## Mutton



### Kashmiri Rogan Josh

Tender pieces of lamb with fresh ground spices cooked in a rich stew of onions - A classic from Kashmir

\$16.90



### Mama Mia Mutton

Succulent pieces of lamb cooked with chopped onions and tomatoes, served on hot plates "Tawa"

\$16.90



### Mutton Vindaloo

Succulent Meat cooked with potatoes in a sharp tangy sauce.

\$16.90

### Saag Gosht

Boneless lamb cooked with fresh spinach puree and freshly pound spices

\$16.90

### Keema Muttar

Minced lamb cooked with onions, garlic, ginger, tomatoes, peas & spices, garnished with fresh coriander

\$16.90



### Hyderabadi Keema Masala

Mutton mince is cooked along with a variety of whole and dried spices

\$16.90

### Mutton Jalfrezi

Tender Lamb pieces cooked with vegetables, ginger and garlic tadka

\$16.90

### Lamb Korma

Lamb slow cooked in a delicate almond curry & creamy sauce

\$16.90



### Rara Gosht

Lamb cubes & minced lamb cooked in a variety of masalas with a burst of red chillies.

\$16.90



### Kadai Mutton

Tender pieces of mutton with tomatoes & onions with special Indian sauce & stir fried in kadai

\$16.90



### Garlic Mutton Masala

Boneless mutton cubes tossed gently with garlic & indian spices.

\$16.90

### Mutton Masala

Soft tender chunks of lamb meat in Indian style spiced onion tomato gravy.

\$16.90

### Lamb Achari Masala

Boneless Mutton cubes cooked with pickling spices.

\$16.90



### Lamb Chops Masala

Marinated lamb chops broiled & served with tomatoes, onions & herbs

\$28.90

### Masala Lamb Shank

Slow cooked lamb shank with a delicious masala gravy

\$33.90



Chef Special



Spicy



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# NAAN BREAD

<b>Plain Naan</b> <i>Plain hand made multi layered bread</i>	\$3.00
<b>Butter Naan</b> <i>Leavened hand made multi layers of white bread baked in clay oven</i>	\$3.50
<b>Garlic Naan</b> <i>Hand made bread from white flour garnished with garlic and basil</i>	\$4.00
<b>Cheese Naan</b> <i>Hand made bread filled with cheese</i>	\$5.00
<b>Kashmiri Naan</b> <i>The traditional bread from the kitchen of the maharajas</i>	\$6.90
<b>Keema Naan</b> <i>Hand made bread filled with minced lamb</i>	\$6.90
<b>Kulcha (Aloo/Paneer/Masala)</b> <i>Unleavened bread filled with choice of Aloo/Paneer/ Masala and topped with hot ghee</i>	\$6.90
<b>Tandoori Roti</b> <i>Whole wheat bread cooked in Tandoori</i>	\$3.00
<b>Butter Tandoori Roti</b> <i>Whole wheat bread cooked in Tandoori</i>	\$3.50
<b>Lacha Parata</b> <i>Multi layer whole wheat bread topped with hot ghee</i>	\$4.00
<b>Pudina Parata</b> <i>Multi layer whole wheat bread filled with chopped mint and topped with hot ghee</i>	\$4.50
<b>Stuff Parata (Aloo/Paneer/Gobi)</b> <i>Multi layer whole wheat bread filled with choice of Aloo/Paneer/ Gobi and topped with hot ghee</i>	\$5.90
<b>Roomali Roti</b> <i>White bread made like handkerchief cooked over turned kadai</i>	\$6.90
<b>Naan Basket</b> <i>Assortment of mix Naans - Plain, Butter, Garlic &amp; Peshawari</i>	\$13.90
<b>Roti Basket</b> <i>Assortment of rotis - Plain, Butter, Pudina &amp; Lacha</i>	\$12.90
<b>Chapathi (Phulka)</b> <i>Whole wheat bread cooked in Tawa</i>	\$2.50

# MAIN COURSE

## Vegetarian

	<b>Punjabi Channa Masala</b> <i>Garbanzo beans cooked in true Punjabi style</i>	\$12.90
	<b>Punjabi Sarson Ka Saag</b> <i>Mustard greens and spices such as ginger and garlic.</i>	\$12.90
	<b>Punjabi Kadhi</b> <i>Pakoras are dunked in this slow cooked yogurt and gram flour soup</i>	\$12.90
	<b>Mix Vegetable Curry</b> <i>Mix Vegetables cooked with onions, tomato gravy</i>	\$12.90
	<b>Mix Veg Makhani Masala</b> <i>Mix Vegetables cooked with cream, butter in indian flavor tomato gravy</i>	\$13.90
	<b>Jeera Aloo</b> <i>Potato cubes tossed and cooked in jeera and fresh Indian spices</i>	\$11.90
	<b>Aloo Mutter</b> <i>Fresh potatoes &amp; fresh green peas cooked with onions, tomatoes &amp; delicate spices in a mild sauce</i>	\$11.90
	<b>Aloo Gobi</b> <i>A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering!</i>	\$11.90
	<b>Methi Aloo Masala</b> <i>Classic Indian side dish made with tender potatoes and flavorful fenugreek leaves</i>	\$11.90
	<b>Kadai Veg</b> <i>A medley of vegetables cooked with bell peppers, onions and tomatoes in a mild curry sauce with black pepper</i>	\$12.90
	<b>Kadai Mushroom Masala</b> <i>sautéed button mushrooms, onions, bell peppers (capsicum) in a spiced, tangy tomato sauce.</i>	\$12.90
	<b>Mushroom Masala</b> <i>Indian curry made with mushrooms, onions, tomatoes, spices &amp; herbs</i>	\$12.90
	<b>Methi Malai Mattar</b> <i>A smooth, rich and delicious curry made in a white gravy along with fenugreek, peas, and cashews.</i>	\$12.90
	<b>Broccoli Masala</b> <i>Broccoli cooked with onion, tomato, green chili &amp; Indian spices.</i>	\$13.90
	<b>Broccoli Mattar Masala</b> <i>Broccoli cooked with green peas, onion, tomato, green chili &amp; Indian spices.</i>	\$13.90
	<b>Vegetable Jaipuri</b> <i>Mixed vegetable curry made with mixed vegetable, paneer cubes in a tomato-onion based gravy</i>	\$13.90
	<b>Vegetable Jalfrezi</b> <i>Vegetable Jalfrezi is basically assorted veggies sauted in a spicy Indian tomato base sauce with ginger garlic tadka</i>	\$13.90



**Chef Special**



**Spicy**



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# MAIN COURSE

## Samundari Khana (Seafood)

	<b>Fish Curry</b> <i>Boneless fish cooked in a mildly spiced golden homemade sauce</i>	\$15.90
	<b>Fish Masala</b> <i>Tender pieces of dory fish cooked, simmered in a mixture of garlic &amp; tomato sauce</i>	\$15.90
	<b>Dum Methi Machli</b> <i>Boneless fish cooked in mild curry with fresh fenugreek and finished off with Dum</i>	\$15.90
	<b>Kadai Fish</b> <i>Fish fillet with tomatoes &amp; onions with special Indian sauce &amp; stir fried in a kadai</i>	\$15.90
	<b>Machli Kashmiri</b> <i>Fish fillets in a rich cashew gravy with dried fruits &amp; nuts</i>	\$15.90
	<b>Goan Fish Curry</b> <i>Fish slow cooked in a coconut milk and onions curry</i>	\$15.90
	<b>Fish Tikka Masala</b> <i>Boneless fish grilled in tandoor then cooked with onion based gravy</i>	\$16.90
	<b>Fish Vindaloo</b> <i>Very spicy fish cooked with potatoes and vinegar</i>	\$15.90
	<b>Fish Head Curry</b> <i>Fish head semi stewed in a thick curry with assorted vegetable</i>	\$29.90
	<b>Prawn Vindaloo</b> <i>Very spicy prawns cooked with potatoes and vinegar</i>	\$16.90
	<b>Prawn Mirch Masala</b> <i>Prawns off the shell cooked with onion, tomatoes &amp; red chilli flakes</i>	\$16.90
	<b>Prawn Korma</b> <i>Prawns slow cooked in a delicate almond curry</i>	\$16.90
	<b>Prawn Do Pyazza</b> <i>Pieces of prawns sauted in onion paste, carefully blended in spices &amp; then garnished with seasoned onions</i>	\$16.90
	<b>Kadai Prawn</b> <i>Prawns with tomatoes &amp; onions with special Indian sauce &amp; stir fried in a kadai</i>	\$16.90
	<b>Kashmiri Prawn</b> <i>Prawn simmered in rich cashew gravy with fruits &amp; nuts</i>	\$16.90
	<b>Goan Prawn Curry</b> <i>Prawns slow cooked in a coconut milk and onions curry</i>	\$16.90
	<b>Garlic Prawn Masala</b> <i>Prawns cooked in garlic flavour, tomatoes &amp; onions with special Indian sauce &amp; stir fried in a kadai</i>	\$16.90



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Spicy



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# MAIN COURSE

## Vegetarian

-  **Paneer Tikka Masala** \$15.90  
*Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves*
- Paneer Butter Masala** \$15.90  
*Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves*
-  **Palak Paneer** \$14.90  
*Homemade cottage cheese cooked with fresh spinach and cream*
-   **Kadai Paneer** \$14.90  
*Cottage cheese with onion & capsicum in a special kadai gravy with spices*
- Paneer Korma** \$14.90  
*Cottage cheese cooked in a mild cashew nut sauce & creamy sauce*
- Paneer Mushroom Masala** \$14.90  
*Indian curry made with Cottage Cheese, mushrooms, onions, tomatoes, spices & herbs*
- Mattar Paneer** \$14.90  
*Fresh cottage cheese cooked gently with garden fresh peas & blended*
- Paneer Aloo Mattar** \$14.90  
*Cottage cheese cooked gently with garden fresh peas, potatoes & blended*
- Bombay Aloo Masala** \$12.90  
*Potato cubes deep fried then cooked with mild yet tangy gravy*
- Bhindi Do Pyaza** \$12.90  
*Okra cooked along with double measure of onions & Spices*
- Baingan Bartha** \$13.90  
*Roasted brinjal cooked in garlic, tomatoes, onion & fresh green chilli*
- Sabzi Navrathan** \$13.90  
*A jewel coloured vegetables dish in saffron flavoured cream sauce*
- Bhindi Masala** \$12.90  
*Okra cooked with onion, tomatoes & spices!*
- Baingan Masala** \$13.90  
*Cubes of aubergine, stir fried with spices and fresh coriander leaves*
- Mili Juli Sabzi** \$12.90  
*Seasonal fresh vegetables tossed with freshly pound spices and tomatoes, onions and green chillies*
-  **Shahi Malai Kofta** \$13.90  
*Mixed vegetables and cottage cheese dumplings simmered in a creamy almond sauce*
- Malai Kofta Masala** \$13.90  
*Mixed vegetables and cottage cheese dumplings simmered in with spicy yet tangy gravy*
- Dal Tadka** \$10.90  
*Yellow lentils cooked till perfection, tempered with garlic and five spices*
-  **Dal Makhani Khaas** \$12.90  
*Black lentils and beans cooked overnight on tandoor, tempered with house special masala*



Chef Special

Spicy



Red Chilli

All prices are subject to 10% service charge.