

SMALL PLATES

TIKKI CHAAT (CRISP-CRISPY)	\$12.5
Crisp Potatoes Patty on the Bed of Punjabi Chickpeas, Laced with Yogurt, Mint & Tamarind Chutney	
SAMOSA CHAAT	\$12.5
Crispy Samosa on the bed of Punjabi Chickpeas, Laced with Yogurt, Mint & Tamarind Chutney	
PAPAD PLAIN	\$5.5
Crispy Spiced Lentil Wafers	
PAPAD MASALA	\$7.5
Crispy Spiced Lentil Wafers	
CAULIFLOWER MANCHURIAN	\$12.5
Crispy Cauliflower Tossed in Spicy Tomato Sauce	
DILLI TIKKI	\$8.5
Crueted Potatoes Patty with Indian Spices	
MIX VEGGIE PAKORA	\$8.5
Dipped in Batter and Deep Fried Vegetables	
CAULIFLOWER PAKORA	\$8.5
Dipped in Batter and Deep Fried Cauliflower	
PANEER PAKORA	\$9.5
Dipped in Batter and Deep Fried Paneer	
SAMOSA POTATO/ LAMB	\$7.5/10.5
Crispy Patties Stuffed with Spiced Green Peas	
FISH PAKORA	\$10.5
Batter Fried Pieces of Fish	
CHICKEN PAKORA	\$10.5
Batter Fried Pieces of Chicken	

TANDOORI

Add Rice & Naan to Your Entree \$4.5

CLASSIC TANDOORI CHICKEN 4PCS	\$15
Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted	
CLASSIC TANDOORI CHICKEN 6 PCS	\$19
Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted	
CLASSIC TANDOORI CHICKEN 8 PCS	\$23
Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted	
PUNJABI CHICKEN TIKKA TANDOORI / MALAI	\$19
Delicately Marinated Chicken Tikka Flavored with Fenugreek Leaves	
TAWA FISH PAN	\$21
Seared Bass Fish Marinated with Onion, Curry Leaves and Spices	
JHINGA DUM TANDOORI / MALAI	\$25
Prawn Marinated with Yogurt, Fennel and Carom Seeds	
PANEER TIKKA	\$19
Cubes of Paneer marinated in Yogurt & Spices	
CHICKEN SEEKH KABAB	\$19
Cubes of Chicken marinated in Yogurt & Spices	

TRADITIONAL

ENTREE VEGETARIAN

SHAHI PANEER	\$15.5
Cooked with Rich Gravy of Onions, Tomatoes, Cashews, Herbs and Spices	
KADAI PANEER	\$15.5
Indian Cottage Cheese Cooked with Bell Peppers and Onion in Tomato Gravy	
PANEER BHURJI	\$18.5
Grouned Indian Cottage Cheese Cooked With Onion, Peas and Spices	
SAAG PANEER	\$15.5
Lush Creamy Spinach Surrounds Small Chunks Paneer with Aromatic Fenugreek	
AMRITSARI CHOLLE	\$14.5
Garbanzo Beans Cooked in a Mix of Pomegranate Seeds, Ajwain and Kasoori Methi, Flavored with Rock Salt and Tempered with Hot Desi Ghee	
DAL MAHARANI	\$14.5
Slow Cooked Black Lentils, Speciality of the North-West India	
KADHI PAKORA	\$14.5
Speckled Gram Flour Dumplings, Onion and Potato Roundels, Simmered in Buttermilk Gravy & Tempered with Asafetida And Cumin	
MALAI KOFTA	\$14.5
Robust Veggie Stuffed with Clotted Cream, Pistachios, Sage and Green Chilies, Rolled Into Balls and Simmered in Lip Smacking Gravy	
ALOO GOBHI	\$15.5
Cauliflower and Potatoes Cooked with Herbs and Spices	
DHABA BHINDI	\$15.5
Stir Fried Okra in Onion & Tomato Masala	
BAINGAN BHARTHA	\$15.5
Eggplant Baked in a Clay-oven and Cooked with Onions, Tomatoes and Spices	
DAL TADKA	\$15.5
Yellow Lentils with Ginger, Onion and Cumin	
PANEER TIKKA MASALA	\$16.5
Paneer Marinated in Yogurt, Garlic Vinegar, Herbs & then Roasted	
CHOLE BHATURA	\$15.5
Channa Masala served with Bhatura (2) Onion & Pickle	
MIX VEGETABLE	\$15.5
Delicately marinated mixed vegetable flavored with Onion & Spices	
MATAR PANEER	\$15.5
Cubes of homemade cottage cheese and green peas in spicy gravy	

Upgrade Entrée to a Meal Includes Naan & Rice \$5 Includes Garlic Naan & Rice \$6 Includes Lacchha paratha & Rice \$7



FOOD MENU

ENTREE NON-VEGETARAIN

BUTTER CHICKEN	\$17.5
Morsels of Chicken Simmered in a Buttery Tomato Gravy Flavoured with Kasoori Methi	
CHILLI CHICKEN	\$17.5
Chicken, Onion, Bell Peppers, Chili and Spices Sauce	
KADAI CHICKEN	\$17.5
Cooked with Bell Peppers and Onion in Tomato Gravy	
CHICKEN TIKKA MASALA	\$19.5
Charcoal Chicken in Moderately Spiced Sauce	
CHICKEN MUSHROOM	\$16.5
Chicken and Mushroom Cooked in Spicy Gravy	
CHICKEN VINDALOO	\$16.5
Slow Cooked Chicken and Potatoes In Spicy Gravy	
LAMB ROGAN JOSH	\$19.5
Slow Cooked Diced Lamb in an Onion & Tomato Gravy	
LAMB PUNJABI	\$19.5
Lamb In a Hot, Spicy Sauce with Garlic, Ginger and Spices	
LAMB KADAI GOSHT	\$19.5
Cooked with Bell Peppers and Onion in Tomato Gravy	
GOAT CURRY	\$19.5
Goat cooked with onions and spices	
KARAH GOAT	\$19.5
Goat cooked in butter gravy with bell peppers, onions, tomatoes, and spices	
PRAWN CURRY	\$20.5
Cooked with Herbs and Spices	
PRAWN PEPPER MASALA	\$20.5
Cooked in Traditional Onion & Tomato Masala with Black Pepper, Coriander and Fennel Seeds	
CHICKEN CURRY	\$16.5
Chicken pieces in Tomatoes, Onion sauce and crushed Cashew Nuts	
CHICKEN SAAG	\$16.5
Chicken cooked with spiced Cream Spinach	
LAMB SAAG	\$19.5
Lamb cooked with spiced creamed spinach	
PRAWN SAAG	\$20.5
Prawns cooked in Fresh Spinach & Spices	

RESTAURANT

INDIAN BREADS

TANDOORI ROTI	\$3.5
Wheat Flour Tandoori Bread	
PLAIN NAAN	\$3.5
Refined Flour Tandoori Bread	
GARLIC NAAN	\$4.5
Refined Flour Tandoori Bread	
KEEMA NAAN	\$8.5
Refined Flour Tandoori Bread	
MURG NAAN	\$8.5
Refined Flour Tandoori Bread	
LACHHA PARATHA	\$5.5
Buttered and Layered Whole Wheat Bread	
ALOO PARATHA	\$6.5
Leavened Flour Bread Stuffed with Aloo	
GOBI PARATHA	\$6.5
Leavened Flour Bread Stuffed with Gobi	
PANEER PARATHA	\$7.5
Leavened Flour Bread Stuffed with Paneer	
ONION PARATHA	\$7.5
Leavened Flour Bread Stuffed with Onion	

BIRYANI / RICE

BASMATI RICE	\$7
Basmati Rice Tempered with Cumin and Green Peas	
VEGGIE BIRYANI	\$16
Basmati Rice, Vegetable cooked with Saffron & Aromatic Spices	
CHICKEN BIRYANI	\$17
Basmati Rice, Chicken cooked with Saffron, Aromatic Spices and Morsels	
LAMB BIRYANI	\$19
Basmati Rice, Lamb cooked with Saffron, Aromatic Spices and Morsels	
GOAT BIRYANI	\$19
Basmati Rice, Goat cooked with Saffron, Aromatic Spices and Morsels	
PRAWN BIRYANI	\$21
Basmati Rice, Prawns cooked with Saffron, Aromatic Spices and Morsels	

SPECIAL LUNCH

Buffet

MONDAY TO FRIDAY
11.30am to 2.30pm
ALL YOU CAN EAT

\$20

SIDES

GREEN SALAD	\$7
Sliced Cucumber, Tomato, Onion and Fresh Greens	
CUCUMBER RAITA	\$5
Yoghurt with Cucumber and Roasted Cumin	
DAHI	\$5
Plain Yogurt	

DESSERTS

RASMALAI	\$8
Saffron Flavored, Milky and Spongy Dumpling	
KHEER	\$7
Made From Special Rice Cooked with Milk and Sugar, Served Cold with Pistachios	
GULAB JAMUN	\$6
Sweetened, Golden Milk Dumplings with Sweet Condensed Milk	
KULFI	\$8
Indian Traditional ice Cream with Pistachios	
GAJERLLA	\$8
Made from freshly grated Carrots slow-cooked in Milk, Ghee & Sugar & Garnished with Khoya, Nuts & Raisins)	
MOONG DAL HALWA	\$8
(Made from slow-roasted Moong Dal cooked in Ghee, Milk & Sugar served warm with rich Khoya, Cardamom & mixed Nuts)	

DRINKS MENU

SWEET LASSI	6
MANGO LASSI	6
SALTED LASSI	6
SHIRLEY TEMPLE	4
MASALA CHAI	4
MASALA SODA	4
SODA	3
COKE	3
DIET COKE	3
SPRITE	3
ORANGE	3
ICE TEA (SWEET/UNSWEETENED)	4

WE MASTER THE ART OF INDOOR OR OUTDOOR

Catering

BOOK YOUR CATERING

We cater from small family gatherings to Extremely Large gatherings, Private Events, corporate events & Banquets

Sales tax will be added. We Reserved the right to refuse service to anyone. Item & Prices are subject to change without notice. We accepted all Credit Cards.

We are not responsible for Articles left in the Restaurant.

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