

RICE

Plain Rice	\$4.95
Saffron Rice Basmati rice cooked with saffron	\$6.95
Peas Pulao Basmati rice cooked with garden peas	\$6.95
Zeera Rice Basmati rice cooked with cumin seeds	\$6.95
Kashmiri Pulao Mild/sweet-saffron rice with nuts and dried fruits	\$9.95

BREADS

Plain Naan Leavened bread cooked in tandoor (without butter)	\$3.95
Garlic Naan North Indian style bread cooked in tandoor with garlic	\$4.95
Butter Naan Plain flour, naturally leavened, cooked in tandoor	\$5.95
Tandoori Roti Unleavened wholemeal bread.	\$3.95
Tandoori Paratha Flaky wholemeal bread	\$4.95
Cheese Naan Filled with ricotta cheese, herbs & Spices	\$6.95
Chilli Naan	\$5.95
Garlic Chilli Naan	\$5.95
Keema Naan Bread stuffed with spicy minced lamb	\$6.95
Aloo Kulcha Bread stuffed with mashed potatoes and spices cooked in tandoor	\$5.95
Paneer Kulcha Bread stuffed with cheese and spices cooked in tandoor	\$6.95
Kashmiri Naan Naan stuffed with dry fruits	\$6.95

BIRYANI

Chicken Basmati rice cooked in traditional spices with chicken	\$18.95
Lamb Basmati rice cooked in traditional spices with lamb	\$20.95
Goat Basmati rice cooked in traditional spices with goat	\$22.95

STREET FOOD

Samosa Chaat Samosa served with spicy & tangy chickpea drizzled with mint & tamarind chutney	\$10.95
Dahi Bhala Chaat Soft lentil fritters drenched in creamy yogurt, topped with sweet and spicy chutney	\$10.95
Gol Gappe 5 Pcs Crispy cracker balls stuffed with potatoes, chickpeas, tamarind / mint chutneys served with spiced water) must try	\$10.95
Aloo Tikki Chaat Skillet potato & green pea cakes served with freshly chopped onion & coriander served with tamarind & mint chutney on bed of spiced chickpeas	\$10.95
Veg Noodles Indo-chinese dish made of stir fired noodles, along with mixed vegetables flavoured with tangy chinese - style sauce	\$16.95

DESSERTS

Paan Kulfi Homemade refreshing Betel leaf flavoured ice cream made with reduced milk, gulkand special paste of rose petals & sugar, fennel seed & saffron	\$7.95
Pista Kulfi Ice cream made with reduced milk saffron pistacho & hint of cardamon	\$6.95
Mango Kulfi Indian version of homemade mango ice cream with thickened milk, Alfonso mango pure and nuts.	\$6.95
Gulab Jaman 2pcs Sweet dumpling made from milk dip in sugar syrup	\$6.95
Kesari Rasmalai 2pcs A classic Indian dessert made with milk 'chena' soaked in sweet saffron flavoured thickened milk, topped with flakey nuts	\$6.95
Dakka Kulfi	\$7.95
Fresh Sweet Pan	\$3.95

DRINKS

Soft Drink	\$3.50
Mango Lassi	\$5.95
Sweet Lassi	\$4.95
Plain Namkeen Lassi	\$4.95
Masala Tea	\$3.95
Butter Milk	\$4.95
Lemon Lime Bitters	\$4.95
Juice	\$3.95

CONDIMENTS

Papadum	\$ 4.95
Mango Chutney	\$ 2.95
Mint Chutney	\$2.95
Tamarind Chutney	\$2.95
Mixed Pickle	\$2.95
Garden Salad	\$6.95
Red Vinegar Onion	\$ 3.95
Cucumber Raita	\$4.95
Kachumber Salad	\$6.95



INDIAN RESTAURANT & BANQUETS

DINE IN MENU

Please advice the staff if you have any allergies.

VEG ENTREE

Veg Samosa 2 Pcs Deep fried cone shaped pastry stuffed with spiced potato and green peas	\$7.95
Hara Bhara Kebab 4 Pcs Pan fried patties of spinach, potatoes mixed with Authentic spices & fenugreek leaves	\$13.95
Onion Bhaji (4 Pcs) Sliced onions, infused with traditional Indian herbs, coated in gram flour and deep fried	\$11.95
Veg Pakora (Portion) Assorted vegetables individually wrapped in aromatic gram flour batter fried till crisp. Served with chutneys.	\$12.95
Paneer Tikka Specially marinated cottage cheese kebabs with yoghurt & garlic.	\$15.95
Veg Manchurian Indo chinese dish, fried dumplings of mixed vegetables tossed in onion, chilly, garlic, soya and coriander sauce	\$15.95
Chilli Paneer Fresh cheese cooked in chilli garlic tomato & soya sauce	\$17.95
Chilli Garlic Mushroom Fresh mushrooms cooked in chilli garlic tomato & soya sauce	\$15.95
Soya Malai Chaap Soya chaap tossed with Indian herbs, chillies, ginger garlic and onion	\$16.00

NON VEG ENTREE

Chicken Malai Tikka Chicken thigh in cheesy cream sauce and cooked in traditional tandoori oven served with mint sauce	\$16.95
Chicken Tikka Chicken thigh marinated overnight in yoghurt and ground spices served with mint sauce and salad	\$16.95
Fish Amritsari Fish fillet in traditional amritsari style (deep fried)	\$17.95
Fish Chilli	\$17.95
Lamb Chops The sizzled garlic cuts through the richness of lamb and pairs perfectly with lemon and parsley in the sauce.	\$24.95
Chilli Chicken Fresh chicken cooked in chilli garlic tomato & soya sauce	\$17.95
Lamb Seekh Kabab 4pcs Lamb mince blended with herbs and spices cooked in tandoor oven served with mint and tamarind sauce and salad	\$18.95
Tandoori Chicken	Half \$17.95 Full \$28.95
Prawn Pakora 6 Pcs King tiger prawns marinated in indian spices & deep fried served with mint, tamarind sauce and salad	\$22.95

3 ELEMENTS PLATTER

3 Elements Veg Platter Hara bhara kebab, veg pakora, paneer tikka, samosa	\$23.95
3 Elements Non Veg Platter Seekh kebab, chicken malai tikka, fish amritsari, lamb chops	\$29.95

KIDS MENU

Chicken Nuggets with Chips	\$9.95
Fish Nuggets with Chips	\$9.95

VEG CURRIES

Daal Tadka Yellow lentil cooked in indian spices and herbs	\$16.95
Daal Makhani Black lentils simmered in creamy tomato and onion sauce finished with cream	\$18.95
Mixed Veg Seasonal Combination of seasonal vegetables.	\$18.95
Palak Paneer Ricotta cheese in rich spiced english spinach sauce with touch of cream	\$20.95
Palak Mushroom Fresh mushrooms cooked with spinach & spices	\$20.95
Kadai Paneer Ricotta cheese in onion and tomato based curry with sautee onion, capsicum finished with fresh coriander	\$20.95
Paneer Tikka Butter Masala Cottage cheese cooked with masala sauce	\$22.95
Malai Kofta A must try mild spiced homemade potato and cheese dumplings cooked in tomato and cashew nut based sauce finished with cream and hint of fenugreek leaves	\$20.95
Mushroom Do Piazza Butter mushroom cooked with lightly caramelized onion, tomatoes and ground spices	\$20.95
Aloo Banarsi Med-potatoes cooked with onion, tomato and capsicum in thick masala sauce	\$17.95
Aloo Gobi	\$17.95

NON VEG CURRIES

Chicken Tikka Masala Chicken cooked in tomato and onion sauce with capsicum finished with ginger and coriander	\$23.95
Butter Chicken Mild tender chicken cooked in creamy tomato sauce	\$23.95
Palak Chicken Chicken in rich spiced english spinach sauce with touch of cream.	\$23.95
Chicken Curry Rusc and luscious chicken curry will certainly remind you	\$23.95
Chicken Vindaloo A goan delicacy for the fans of hot food with fiery hot chefs special sauce	\$23.95

Chicken Madras Tender chicken cooked with curry leaves, black pepper, dry chilli & coconut cream	\$23.95
Kadai Chicken Med pakistani style with a touch of cream	\$23.95
Chicken Korma Boneless chicken cooked in cashew nuts paste finished with touch of cream and fenugreek leaves	\$23.95

LAMB DISHES

Lamb Rogan Josh Traditional lamb curry cooked with onion, tomato and selected spices finished with fresh coriander.	\$23.95
Lamb Vindaloo A goan speciality, lamb cooked in very hot chefs special sauce	\$23.95
Lamb Korma Lamb cubes cooked in creamy cashew based sauce finished with touch of cream	\$23.95
Lamb Palak	\$23.95
Lamb Madras Cooked with mustard, curry leaves & coconut.	\$23.95

3 ELEMENT SIGNATURE DISHES

Goat Curry Baby goat preparation with a blend of garam masala and exotic indian herb	\$24.95
Tawa Chicken Famous indian chicken dish, originating from punjabi dhabas, overnight marinated and roasted tandoori chicken pieces cooked in tangy and spicy gravy, recommended with butter naan.	\$26.95
Chicken Highway Chicken curry will certainly remind you your favorite dhaba on highway.	\$26.95

SEAFOOD DISHES

Fish Curry Tender fish fillets simmered in thick onion sauce blended with mustard seeds, coconut and sun dried red chillie	\$24.95
Fish Madras Cooked with mustard, curry leaves & coconut.	\$24.95
Prawn Butter Masala Shelled prawns cooked in rich creamy tomato sauce, finished with fenugreek leaves	\$26.95
Prawn Korma Cooked in mild creamy sauce with cashews	\$26.95
Prawn Madras Cooked with mustard, curry leaves & coconut.	\$26.95