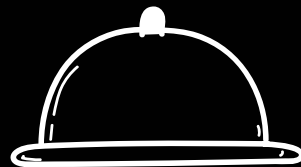
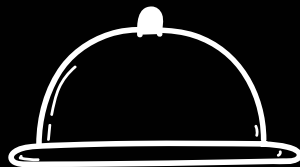
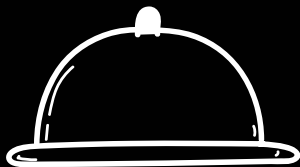




INDIAN RESTAURANT AND BANQUET

DINE IN MENU



Due to cooking times food will be served as prepared
Please advice staff if you have any allergies

STREET FOOD

ALOO TIKKI CHAAT 12.95

Potato Cutlets cooked with chickpeas, topped with Yoghurt, Mint & Tamarind chutney



DAHI BHALLA CHAAT 12.95

Soft lentil fritter balls topped with Yoghurt, Mint, Tamarind chutney & Papdi



GOL GAPPE 12.95

Crispy, hollow puri filled with a mixture of potatoes, chickpeas, spicy & sweet water



SAMOSA CHAAT 12.95

Crispy samosas crushed and cooked with chickpeas, topped with Yoghurt, Mint & Tamarind chutney



STEAMED MOMOS

Steamed dumplings filled with a flavorful mixture of finely chopped vegetables, herbs, and aromatic spices. Served with a tangy dipping sauce.

VEG MOMOS 14.95

Steamed dumplings filled with choice of finely chopped vegetables, herbs and aromatic spices. Served with a tangy dipping sauce



CHICKEN MOMOS 15.95

Steamed dumplings filled with chicken mince, herbs and aromatic spices. Served with a tangy dipping sauce

VEG STARTERS

VEG SAMOSA 8.95

Crispy pastry filled with spiced potatoes and peas. 2 pieces.



ONION BHAJI 9.95

Golden-fried onion fritters delicately spiced



PANEER TIKKA 16.95

Marinated paneer cubes grilled to perfection, infused with aromatic spices.



MIRCHI BHAJI 15.95

Whole green chilies dipped in spiced gram flour batter and deep-fried until golden.



HARA BHARA KEBAB 15.95

Delicious spinach and vegetable patties, lightly spiced and fried to perfection

TANDOORI SOYA MALAI

CHAAP 17.95

Tender soya chaap marinated in a rich blend of cream, yogurt, and aromatic spices, then slow-grilled in a tandoor for a smoky flavor



CHICKEN STARTERS

CHICKEN TIKKA 18.95

Tender chicken pieces marinated in yogurt & spices, grilled to perfection in the tandoor



MURG MALAI TIKKA 18.95

Creamy marinated chicken pieces infused with subtle spices, grilled to a melt-in-your-mouth texture.



PEPPER CHICKEN 18.95

Spicy chicken stir-fried with cracked black pepper, aromatic herbs, and a hint of heat



CHICKEN 65 18.95

Deep-fried chicken marinated in a blend of spices, served with a tangy, flavorful kick.

TANDOORI CHICKEN 19.95

Juicy chicken marinated in yogurt and spices, cooked in a tandoor for a smoky, charred finish.

1 piece leg, 1 piece breast



LAMB STARTERS

LAMB SAMOSA 9.95

Flaky pastry filled with spiced minced lamb and peas.

LAMB SEEKH KEBAB 19.95

Minced lamb, seasoned with aromatic spices, shaped onto skewers and grilled to perfection.

LAMB SHAMI KEBAB 19.95

Tender lamb patties made from ground meat, lentils, & spices, shallow-fried.



SEAFOOD STARTERS

FISH AMRITSARI 18.95

Fresh marinated fish fillets battered with a spiced chickpea flour coating & deep-fried

TANDOORI PRAWNS 23.95

Juicy prawns marinated in a spicy yogurt mixture, and grilled in the tandoor for a smoky flavor.



SIZZLING PLATTERS

CHILLI PANEER 18.95

Cottage cheese cubes tossed in a fiery Indo-Chinese sauce with bell peppers and onions



CHILLI FISH 18.95

Crispy pasa fish tossed in a fiery, tangy chili sauce with Indian spices



CHILLI CHICKEN 18.95

Tender chicken tossed in a bold, spicy chili sauce with a hint of tang

CHILLI PRAWNS 24.95

Juicy prawns stir-fried in a spicy, tangy sauce with green chilies, bell peppers, and Indian spices for a bold and flavorful kick.

INDO - CHINESE

VEG NOODLES 16.95

Wok-tossed Indo-Chinese stir fried noodles with mixed vegetables



VEG MANCHURIAN 16.95

Wok tossed Indo-Chinese dish, mixed vegetable fried dumplings & sauces



GOBI MANCHURIAN 18.95

Crispy cauliflower tossed in a sweet honey and spicy chili sauce

NORTH INDIAN

CHANNE BHATURE 14.95

Fluffy, crispy, deep-fried breads (bhature) served with a rich, spiced chickpea curry in a flavorful tomato-based gravy



PANEER NAAN & GRAVY 14.95

Soft, tandoor-baked naan stuffed with spiced, crumbled paneer (cottage cheese), served with a rich, aromatic curry in a creamy tomato-based gravy.



MAKKI DI ROTI & SAAG 14.95

Rustic, cornflour flatbread (makki roti) paired with a rich, slow-cooked greens curry (saag).



AMRITSARI KULCHA 14.95

Stuffed North Indian flatbread baked in the tandoor, filled with spiced potatoes and herbs, served with butter on top. 1 piece.



KIDS MENU

PIZZA NAAN 9.95

Naan stuffed with cheddar cheese and veggies



CHICKEN NUGGETS & CHIPS 9.95

FISH NUGGETS & CHIPS 9.95

FRIES 5.95

SOUTH INDIAN

PLAIN DOSA 12.95

A crisp, golden crepe made from fermented rice and lentil batter, served with coconut chutney and sambar



EGG DOSA 14.95

Dosa layered with whisked eggs, lightly seasoned with spices, and cooked to perfection. A delicious, protein-rich twist on the classic.



MASALA DOSA 14.95

Dosa filled with a spiced potato mixture, served with coconut chutney and sambar.



UTTAPAM 14.95

2 pieces, A thick, savory rice and lentil pancake topped with onions, tomatoes, and green chilies, cooked until golden and fluffy



MEDU VADA 7.95

2 pieces, Crispy, golden lentil fritters with a soft, fluffy inside, lightly spiced and shaped like doughnuts. Served with coconut chutney and sambar.



IDLI 7.95

2 pieces, A thick, savory rice and lentil pancake topped with onions, tomatoes, and green chilies, cooked until golden and fluffy



VEG CURRIES

DAAL TADKA 16.95

Yellow lentils tempered with cumin, garlic, and aromatic spices.



DAAL MAKHNI 18.95

Slow-cooked black lentils simmered with butter and cream, rich in flavor and texture.



VEG JALFREZI 18.95

Stir-fried vegetables cooked in a tangy tomato-based sauce with bold spices.



DUM ALOO 18.95

Potatoes slow-cooked in a rich and flavorful yogurt-based gravy.



BHINDI MASALA 18.95

Tender okra stir-fried with onions, tomatoes, and a blend of aromatic spices.

MALAI KOFTA 21.95

Soft cottage cheese and potato dumplings in a rich, creamy tomato and cashew gravy.



KADAI PANEER 22.95

Paneer cubes tossed with capsicum, onions, and tomatoes in a bold, spiced gravy.

PALAK PANEER 22.95

Soft paneer cubes in a velvety spinach-based curry, seasoned with mild spices.

PANEER TIKKA BUTTER MASALA 23.95

Tandoor-grilled paneer tikka simmered in a creamy, buttery tomato sauce.

NON-VEG CURRIES

CHICKEN CURRY 24.95

Traditional home-style chicken curry slow-cooked in a flavorful onion and tomato-based gravy.



CHICKEN KORMA 24.95

Tender chicken cooked in a creamy, mildly spiced cashew and yogurt-based sauce.



BUTTER CHICKEN 24.95

Tender chicken simmered in a rich, buttery tomato and cream sauce, infused with aromatic spices.



KADAI CHICKEN 24.95

Chicken cooked with bell peppers, onions, and tomatoes in a thick, spiced kadahi-style gravy.



CHICKEN TIKKA MASALA 24.95

Grilled chicken tikka pieces in a bold and tangy tomato-based masala sauce.



LAMB ROGAN JOSH 26.95

Slow-cooked lamb in a rich, aromatic Kashmiri gravy infused with spices and yogurt.

LAMB VINDALOO 26.95

Spicy and tangy lamb curry cooked with vinegar, potatoes, and bold spices.

NON-VEG CURRIES

GOAT CURRY 26.95

Traditional slow-cooked goat curry in a flavorful onion and tomato-based gravy.



FISH GOAN CURRY 26.95

Coastal-style fish curry with coconut milk, mustard seeds, and a blend of Goan spices.

PRAWN BUTTER MASALA 28.95

Succulent prawns simmered in a creamy, buttery tomato sauce with aromatic spices.



CHEF'S SPECIAL

MUTTON MURG WITH SHEERMAL ROTI 28.95

Tender goat stew slow-cooked in aromatic spices and dry fruits, served with sheermal roti.



MUTTON NIHARI PAYA WITH SHEERMAL ROTI 28.95 (Weekends Only)

Slow-cooked goat shank and trotters stew in a rich, spiced gravy, served with sheermal roti.



CHICKEN HALEEM 19.95

Slow-cooked shredded chicken blended with lentils, wheat, and aromatic spices for a rich, creamy texture.

TAWA CHICKEN 26.95

Tandoori Chicken pieces cooked in tangy & spicy gravy

BIRYANI

VEG BIRYANI 16.95

A fragrant and flavorful rice dish cooked with aromatic spices, mixed vegetables, and herbs, layered to perfection. Served with raita.



HYDERABADI CHICKEN DUM

BIRYANI 21.95

A rich and aromatic rice dish made with marinated chicken, basmati rice, and a blend of traditional spices, slow-cooked to perfection using the dum method. Served with raita



GOAT BIRYANI 22.95

Tender goat meat cooked with aromatic basmati rice, infused with traditional spices and slow-cooked to perfection. Served with cooling raita.



RICE

PLAIN RICE 4.95

JEERA RICE 4.95

SAFFRON RICE 5.95



VEG FRIED RICE 13.95

CHICKEN FRIED RICE 14.95



BREADS

| | |
|--------------------|------|
| PLAIN NAAN | 3.95 |
| GARLIC NAAN | 4.95 |
| CHILLI NAAN | 4.95 |
| BUTTER NAAN | 5.95 |
| GARLIC CHILLI NAAN | 5.95 |
| TANDOORI ROTI | 3.95 |
| TANDOORI PARANTHA | 4.95 |
| RUMALI ROTI | 6.95 |



CONDIMENTS

| | |
|-------------------|------|
| PAPADDUMS | 4.95 |
| PLAIN RAITA | 3.95 |
| MIXED RAITA | 4.95 |
| MANGO CHUTNEY | 2.95 |
| MINT CHUTNEY | 2.95 |
| TARMARIND CHUTNEY | 2.95 |

SALADS

| | |
|---------------------------|-------|
| ONION SALAD | 3.95 |
| GARDEN SALAD | 6.95 |
| PANEER TIKKA SALAD | 25.95 |
| CHICKEN MALAI TIKKA SALAD | 25.95 |
| PRAWN SALAD | 29.95 |



DESSERTS

| | |
|------------|------|
| MASALA TEA | 5.95 |
| MEETHA PAN | 4.95 |



DESSERT

KESARI KHEER 6.95

A rich and creamy rice pudding slow-cooked with milk, saffron, and cardamom, sweetened to perfection and garnished with nuts



GULAB JAMUN 6.95

Soft, melt-in-your-mouth dumplings made from khoya (reduced milk), deep-fried to a golden brown and soaked in fragrant cardamom and rose-infused sugar syrup.



RASMALAI 6.95

A classic Indian dessert made with milk 'Cheni' soaked in sweet saffron flavoured thickened milk, topped with flakey nuts



KULFI 6.95

Choice of Mango, Pistachio and Paan

Rich and creamy traditional frozen dessert made by slow-cooking milk until thickened, then flavored.



FALUDA 11.95

Refreshing dessert drink made with rose syrup, sweet basil seeds, vermicelli, milk, and ice cream, layered for a delightful mix of textures and flavors



APRICOT PUDDING 6.95

A sweet, velvety dessert made with ripe apricots, milk, sugar, and a hint of cardamom, simmered to perfection and chilled for a smooth, refreshing finish.



THALI WEEKENDS ONLY

VEG THAALI*

22.95

Daal , Fry Item, Curry of the day, Rice, Naan, Papad, Raitha, Sweet Dish

NON VEG THAALI*

24.95

Daal, Chicken Curry, Goat Curry, Rice, Naan, Papad, Raitha, Sweet Dish

