



ENTREE

		Pcs		
Mixed platter	Boti kebab,Chicken tikka,Seekh kebab & Aloo tikki	4		\$15.00
Chicken Tikka	Chicken cubes Marinate in yogurt & spices roasted in tandoor	4		\$15.00
Seekh Kebab	Lamb mince skewered with fresh herb & spiced roasted	4		\$15.00
Meat Samosa	Meat mince and spices fill in pastry pocket	2		\$10.00
Veggie Samosa	Pastry pocket fill with potato,peas & herbs	2		\$9.00
Aloo Tikki	Potato cake - fresh herbs & spices	4		\$10.00
Onion Bhaji (Pakora)	Onion Fritter- Fresh herbs & chick pea flour	4		\$10.00
Boti Kebab	Lamb cube marinate in yoghurt & spices roast in tandoor	4		\$15.00
Lamb cutlet (Chops)	Lamb cutlets roasted in tandoor with yoghurt and spices	4		\$24.00
Tandoori Chicken	Whole Chicken roast in tandoori oven with yoghurt & spices	Half	\$11.00	Full \$20.00
Nugget chips				\$14.00
Fish & chips				\$14.00
Basket of Chips				\$8.00

Banquet Meal

\$ 45.00 Per Person (Minimum of 2 persons)

Mixed platter,Butter chicken,Rogan josh or (**choice of any two meat curry**)
Veggie or Dhal,Rice, Garlic & plain Naan
Accompaniments (choice of any Three)
Desserts- Gulab jamun or Tea,Coffee

Main Courses

MILD - MED - HOT (Or as you like) CHICKEN

Butter Chicken	Roast Chicken prepare in Cashew,tomato,honey,butter & cream	\$20.00
Chicken Korma	Chicken cube cook in cashew,yogurt,coconut milk butter & cream	\$20.00
Mango	Chicken cube cook in mango pulp butter & cream	\$20.00
Mumtaz	(Chicken Tikka Masala)-Prepare in onion,garlic,tomato,butter & cream	\$21.00
Chicken Masala	Chicken cook in mixed veggie & touch of coriander	\$20.00
Chicken palak	Chicken cube cook in spinach, fenugreek leaf & touch of Black pepper	\$20.00
Chicken madras	Chicken curry cook in coconut cream & touch of capsicum tangy sauce	\$20.00
Chicken Chilly	Roast chicken prepare in fresh herb capsicum & chilly	\$21.00

LAMB / GOAT Meat (If Available) \$ 24.00

Rogan Josh	The chef's spacial-traditional lamb curry	\$20.00
Lamb Korma	Lamb cube cook in cashew,yogurt,coconut milk & cream	\$20.00
Nilgiri	Lamb shank cook in fresh herbs touch with mint & coriander	\$20.00
Balti	Lamb pieces cook in tomato,onion,garlic,ginger,capsicum & spices	\$20.00
Lamb masala	Lamb cube with fresh mixed vegetable curry	\$20.00
Lamb palak	Lamb cube cook in spinach, fenugreek leaf & touch of Black pepper	\$20.00
Pepper	Lamb cooked in peppery sauce & vinegar with touch of mushroom	\$20.00
Keema Aloo	Lamb cooked with fresh herbs,potato & spices	\$20.00

BEEF

Nariyal	Beef pieces cooked with herb,coconut cream & spices	\$20.00
Pasanda	Beef cube cook in cashew,yogurt,coconut creamy sauce	\$20.00
Massaman	Beef cooked with Massaman sauce ,potatoes & coconut cream	\$20.00
Beef masala	Beef cube with fresh mixed vegetable curry	\$20.00
Beef saag	Beef cube cook in spinach, fenugreek leaf & touch of Black pepper	\$20.00
Rendang (V V Hot)	Traditional Goan curry- Beef , Lamb or Chicken	\$20.00

Seafood

Prawn Malabar	Prawn cooked in roast coconut & coconut Creamy sauce	\$23.00
Prawn Garlic	Prawn cooked in garlic sauce	\$23.00
Prawn Masala	Prawn cooked with Fresh herbs & capsicum	\$23.00
Fish curry	Fish pieces cooked in tamarind sauce & coconut milk	\$21.00
Fish Masala	Fish pieces prepare with Fresh herbs & spices	\$21.00
Fish Madras	Fish pieces cooked in coconut cream, tangy sauce with capsicum	\$21.00

Vegetarian

Paneer Kaddai	Cottage cheese, Fresh herb, touch of fenugreek,capsicum in Buttery sauce	\$16.50
Veggie Korma	Seasonal veggie cooked in cashew,yogurt,coconut milk & cream	\$15.50
Zanobia (Kofta)	Paneer,Nuts, Potatoes and veggies,Balls in buttery sauce	\$15.50
Navaratan	Mix veggie,almond and touch of fenugreek leaf in Butter sauce,	\$15.50
Sabzy	Seasonal veggie cooked in fresh herb & spices	\$15.50
Saag Paneer	Cottage cheese in spinach, fenugreek & touch of black pepper	\$15.50
Dhaal of the Day	Lentil cooked with tomato, garlic,ginger & tempered with onion & Cumin	\$15.00
Chhole	Spicy chickpea slow cook with herbs & spices	\$15.50
Aloo Baingan	Eggplant & potato cooked with tomato,herb & spices	\$15.50
Aloo mattar	Beef cube cook in cashew,yogurt,coconut creamy sauce	\$15.50

Basmati Rice and Biryani

Saffron Rice	Continue serving	Per person	\$2.00
Biryani	Choice of - Lamb, Beef OR Chicken,		\$20.00
Prawn Biryani	Combination of Prawn curry & rice		\$23.00
Veggie Biryani	(vegetable fried rice)		\$16.00
Pishawari Rice	Coconut rice with dry fruit & Nuts		\$16.00

Tandoori Naan

Plain Naan / Roti	Plain flour or whole meal bread	\$3.00
Garlic Naan	Garlic and herbs	\$3.50
Onion Naan	Stuffed onion and Herbs	\$4.50
Potato Naan	Stuffed with fresh herbs & potato	\$4.50
Cheese Naan	Cheese and herbs	\$4.50
Chilly Naan	Sweet chilly - Med hot	\$4.50
Combo Naan	Cheese herbs and garlic	\$5.00
Pishawari Naan	Roasted coconut,Dry Fruit & Nuts bread	\$5.00
Meat Naan	Lamb or chicken stuffed bread	\$5.00

Accompaniment

Kachumber (TO)	Tomato, onion, coriander salad	\$3.00
Raita (YC)	Yogurt and Cucumber dip	\$3.00
Chutney (SMC)	Sweet mango chutney	\$3.00
Pickle Hot	Indian	\$3.00
Pappadum	Lentil cracker served with mint sauce	\$3.00
All Above		\$12.50

Desserts

Kulfi	Mango / Almond home made ice cream	\$5.00
Gulab Jamun	Honey Dumpling Made of milk	\$4.50
Mixed of above	Kulfi and Gulab jamun	\$7.50
Ice cream	Vanilla	\$4.00

Beverages

Lassi	Traditional Healthy yogurt drink- Mango / rose / Salt & Sour	\$5.00
Juice	Orange / Apple	\$3.50
Soft drinks	Coke / No sugar / lemonade / Squash / Fanta & spring water	\$3.50
	L L bitter, Mineral water, Soda water, Ginger ale and Tonic	\$4.00
Ginger Beer	Eggplant & potato cooked with tomato, herb & spices	\$5.00
Chaaye	Indian spicy tea	\$5.00
Tea / Coffee		\$4.50

