

## APPETIZER

<b><u>VEG PAKORAS</u></b>	<b>\$7.99</b>
<i>(Assorted vegetables dipped in flour and deep fried)</i>	
<b><u>VEG SAMOSA</u></b>	<b>\$4.54</b>
<i>(Potatos and green peas sauteed and stuffed in crispy crust pocket)</i>	
<b><u>PANEER PAKORA</u></b>	<b>\$9.14</b>
<i>(Homemade cheesed dipped in chick peas, butter and deep fried)</i>	
<b><u>DAHI BHALLA</u></b>	<b>\$7.99</b>
<i>(Made with lentil fritters &amp; spices)</i>	
<b><u>PAPRI CHAAT</u></b>	<b>\$7.99</b>
<i>(A medley of garbanzo beans, Potatoes, flour crisp topped with chutney-yogurt dressing)</i>	
<b><u>ONION BHAJI</u></b>	<b>\$4.54</b>
<i>(Fresh onions mixed with gramflour, cilantro, lemon juice and traditional spice, deep fried)</i>	
<b><u>CHICKEN SAMOSA</u></b>	<b>\$5.69</b>
<i>(Chicken wings marinated in yogurt, garlic, ginger and Spices)</i>	
<b><u>FISH PAKORA</u></b>	<b>\$14.89</b>
<i>(Crispy boneless basa fillet coated in ground flour and marinated in various spices and deep fried)</i>	
<b><u>ALOO TIKKI</u></b>	<b>\$1.50</b>
<b><u>ALOO TIKKI WITH CHANNA</u></b>	<b>\$7.99</b>
<b><u>PANI PURI</u></b>	<b>\$7.99</b>
<b><u>HONEY GARLIC CULIFLOWER</u></b>	<b>\$11.99</b>

## HAKKA CHINESE

<b><u>VEG MANCHURIAN</u></b>	<b>\$14.89</b>
<i>(Mixture of crunchy veggies shaped into balls and deep -fried and tossed with sauces and ginger, garlic and green chillies)</i>	
<b><u>VEG NOODLES</u></b>	<b>\$14.89</b>
<b><u>CHILLI CHICKEN</u></b>	<b>\$17.19</b>
<i>(Combination of onions, capsicum, green chillies, sauces and fried chicken)</i>	
<b><u>VEG MOMOS/FRIED</u></b>	<b>\$14.89</b>
<i>(Plain flour based dumplings steamed with cabbage, carrot and spring onions stuffing)</i>	
<b><u>MOMOS CHICKEN/FRIED</u></b>	<b>\$16.04</b>
<i>(Made from all-purpose flour, boiled chicken, onions, ginger, green chilli, soy</i>	



## SIDE ORDERS

<b>DAHI BHALLA</b> (Made with lentil fritters & spices)	<b>\$7.99</b>
<b>BOONDI RAITA</b> (Plain yogurt mixed with boondi & spices)	<b>\$4.54</b>
<b>PINEAPPLE RATIA</b> (Plain yogurt mixed with fresh pineapple)	<b>\$5.69</b>
<b>RAITA MIX</b> (panin yogurt Mixed with fresh vegetables)	<b>\$4.54</b>
<b>KACHUMBER SALAD</b> (Traditional onion, tomato & cucumber salad)	<b>\$4.54</b>
<b>GREEN SALAD</b> (Onion, cucumber, greenchilli, tomato)	<b>\$4.54</b>
<b>Masala Onion</b> (Onion deep fried mixed with spices)	<b>\$2.24</b>
<b>Plain Yoqurt</b>	<b>\$4.54</b>

## TANDOORI

<b>CHICKEN TIKKA</b> (Small pieces of marinated chicken, threaded onto skewers and grilled)	<b>\$17.19</b>
<b>TANDOORICHICKEN</b> (Chicken Marinated in yogurt and freshly ground spices roasted in tandoor)	<b>\$14.89</b>
<b>PANEER TIKKA</b> (Indian dish made from chunks of paneer marinated in spices and grilled in tandoor)	<b>\$16.04</b>
<b>MALAI SOYA CHAAP</b> (ChAAP roasted in tandoor and served with cream)	<b>\$14.89</b>
<b>MURG MALAI TIKKA</b> (Grilled chicken made with ginger, garlic, green chilli, cream cheese, coriandr stem and cardamom)	<b>\$17.19</b>
<b>BEEF SEEKH KEBAB</b> (Spiced, minced or ground meat formed into cylinders on skewers and grilled)	<b>\$17.19</b>
<b>CHICKEN SEEKH KEBAB</b> (Spiced, minced or ground chicken formed into cylinders on skewers and grilled)	<b>\$16.04</b>
<b>TANDOORI FISH TIKKA</b> (Boneless fish marinated in yogurt and spices roasted in tandoor)	<b>\$16.04</b>



## VEG CURRIES

<b><u>SHAHI PANEER</u></b>	<b>\$18.34</b>
<i>(Homemade cottage cheese cooked in tomato base sauce with exotic spices and cashew nut paste with cream)</i>	
<b><u>DAL MAKHNI</u></b>	<b>\$16.04</b>
<i>(Black lentils prepared with spices in a buttered sauce)</i>	
<b><u>KARAHI PANEER</u></b>	<b>\$17.19</b>
<i>(Made with indian cottage cheese, onion, bellpeppers cooked in spicy onion tomato gravy flavored with fresh ground masala)</i>	
<b><u>ALOO GOBI</u></b>	<b>\$14.89</b>
<i>(Combination of fresh cauliflower and potatoes cooked in spices with tossed onion and coriander leaves)</i>	
<b><u>KADHI PAKORA</u></b>	<b>\$14.89</b>
<i>(Prepared by tempering gram flour and sour yogurt mixture with basic spices and aromatics)</i>	
<b><u>CHANA MASSALA</u></b>	<b>\$14.89</b>
<i>(Chickpeas with onion, tomatoes and spices)</i>	
<b><u>VEG KORMA</u></b>	<b>\$16.04</b>
<i>(Korma made with potatoes, peas, carrots, french beans, onions, tomatoes, coconut, nuts and spices)</i>	
<b><u>SAAG PANEER</u></b>	<b>\$16.04</b>
<i>(Spinach cooked with cottage cheese, onions, genger, garlic)</i>	
<b><u>DAAL TADKA</u></b>	<b>\$14.89</b>
<i>(Yellow lentils cooke with onions, tomato, genger, garlic and cumin seeds)</i>	
<b><u>BAINGAN BHARTA</u></b>	<b>\$16.04</b>
<i>(Clay oven cooked eggplant cooked with onion and tomatoes)</i>	
<b><u>METHI MALAI MATTER</u></b>	<b>\$16.04</b>
<i>(North indian curry made by with fenugreek leaves, green peas and cream)</i>	
<b><u>MALAI KOFTA</u></b>	<b>\$16.04</b>
<i>(Delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with onions and tomatoes)</i>	
<b><u>MUGHLAI SHAHI PANEER</u></b>	<b>\$18.34</b>
<i>(Dish prepared by blending nuts, onions, ginger and garlic into creamy paste and touch of saffron, cardamom, garam masala)</i>	
<b><u>ALOO JEERA</u></b>	<b>\$13.74</b>
<i>(Potatoes cooked with cumin seeds, onion, tomato and spices)</i>	



## CHOICES OF CHICKEN

<b><u>BUTTER CHICKEN</u></b>	<b>\$17.19</b>
<i>(Boneless chicken cooked in tomato &amp; butter)</i>	
<b><u>CHICKEN TIKKA MASALA</u></b>	<b>\$16.04</b>
<i>(Chicken Pieces cooked with onion, green pepper in spicy tomato sauce)</i>	
<b><u>KADAH CHICKEN</u></b>	<b>\$16.04</b>
<i>(Chicken Pieces cooked in garlic, ginger, onions green pepper and spices)</i>	
<b><u>CHICKEN CURRY</u></b>	<b>\$17.19</b>
<i>(Boneless chicken cooked in tomato and onion gravy)</i>	
<b><u>PUNJABI GOAT MASALA</u></b>	<b>\$18.34</b>
<b><u>CHICKEN KORMA</u></b>	<b>\$17.19</b>
<i>(Made with cashew-nut gravy and flavored with fenugreek)</i>	
<b><u>CHICKEN VINDALOO</u></b>	<b>\$14.89</b>
<i>Chicken with potatoes in a hot vindaloo sauce made from tomato pure red chili paste and vinegar</i>	
<b><u>MUGLAI CHICKEN</u></b>	<b>\$18.34</b>
<i>(Made by toasting whole spices and combining with chicken, caramelised onions and cashews)</i>	
<b><u>CHICKEN BHARTA</u></b>	<b>\$18.34</b>
<i>(Shredded chicken cooked in onion-tomato gravy with cashew-poppy seeds paste, boiled eggs and spices)</i>	
<b><u>MANGO CHICKEN CURRY</u></b>	<b>\$16.04</b>
<i>Mango chicken is a very flavourful mild chicken curry that is sweet and savoury.</i>	
<b><u>CHICKEN CHATPATA</u></b>	<b>\$16.04</b>
<i>Chicken pieces cooked with black pepper onions, ginger, garlic, green chillies and a dash of lime juices</i>	
<b><u>CHICKEN SAAG</u></b>	<b>\$16.04</b>
<i>(Chicken Pieces cooked with spices and ginger garlic in spinach)</i>	



## CHOICES OF LAMB OR BEEF

<b>ROGAN JOSH</b> <i>(Tender pieces of lamb or beef cooked in spices, garlic, ginger and onion tomato curry)</i>	<b>\$14.89</b>
<b>LAMB OF BEEF GOA CURRY</b> <i>(Prepared in famous goa style coconut flavored sauce)</i>	<b>\$14.89</b>
<b>SHAHI KORMA</b> <i>(Lamb of beef Pieces cooked with cashew nut in a creamy souce)</i>	<b>\$14.89</b>
<b>LAMB OR BEEF VINDALOO</b> <i>(Lamb of beef with potatoes cooked in a hot vindaloo sauce made from tomato puree, red chilli paste and vinegar)</i>	<b>\$14.89</b>
<b>KEEMA MUTTER</b> <i>(Minced lamb cooked with ginger, garlic, onion and green peas )</i>	<b>\$16.04</b>
<b>KADDAHI LAMB OF BEEF</b> <i>(Lamb of beef pieces cooked with ginger, garlic, onions and green pepper)</i>	<b>\$16.04</b>
<b>LAMB SAAG</b> <i>(Lamb cooked in spinach)</i>	<b>\$16.04</b>

## TANDOORI BREAD

<b>TANDOORI ROTI</b> <i>(Plain whole wheat bread)</i>	<b>\$3.39</b>
<b>PLAIN NAAN</b> <i>(Plain bread baked in the tandoor)</i>	<b>\$2.24</b>
<b>BUTTER NAAN</b> <i>(Naan glazed with butter)</i>	<b>\$3.39</b>
<b>GARLIC NAAN</b> <i>(Garlic flavored naan)</i>	<b>\$3.39</b>
<b>LACHEDAAR PARATHA</b> <i>(wholemeal flour dough baked in tandoor and glazed with butter)</i>	<b>\$4.54</b>
<b>PANEER KULCHA</b> <i>(Spiced Paneer stuffed in naan)</i>	<b>\$5.69</b>
<b>ONION KULCHA</b> <i>(Spiced Onion stuffed in naan)</i>	<b>\$4.54</b>
<b>KEEMA NAAN</b> <i>(Naan made from minced lamb in tandoor)</i>	<b>\$6.84</b>



## RICE

<b><u>WHITE RICE</u></b>	<b>\$3.39</b>
<i>(Steamed basmati rice)</i>	
<b><u>SAFFRON RICE</u></b>	<b>\$4.54</b>
<i>(Fragranced basmati rice with cumin seed and saffron)</i>	
<b><u>KASHMIRI PILLAU</u></b>	<b>\$5.69</b>
<i>(Fragranced basmati rice with spice and garnished with dry fruit)</i>	
<b><u>COCONUT RICE</u></b>	<b>\$5.69</b>
<i>(Basmati rice flavoured with coconut and curry leaves)</i>	

## THALI VEG/NON VEG

<b><u>VEG THALI</u></b>	<b>\$14.89</b>
<i>(with kofta/Kadahi Paneer)</i>	
<b><u>NON VEG THALI</u></b>	<b>\$17.19</b>
<i>(Lamb/Butter Chicken)</i>	
<b><u>AMRITSARI KULCHA</u></b>	<b>\$16.04</b>
<i>(Dal Makhni/Chana Masala)</i>	

## FAMILY MEAL

<b><u>VEG (2)</u></b>	<b>\$40.25</b>
<i>(Samosa (4), Paneer Tikka (4), Curry (1), Dal Makhni, Naan (2), Rice(Medium), Gulab Jamun)</i>	
<b><u>NON VEG FOR (4)</u></b>	<b>\$79.35</b>
<i>(Samosa (8), Chicken Tikka (8), Choice of (2) Curries, Naan (3), Rice (XL), Papad, Gulab Jamun (4)</i>	
<b><u>(Dal Makhni/Chana Masala)</u></b>	<b>\$20.00</b>

## CHICKEN BIRYANI

*(Biryani is a rice Dish cooked with choice of meat or vegetable Dum method of cooking and side bowl of plain gravy)*

<b><u>VEGETABLE BIRYANI</u></b>	<b>\$14.89</b>
<b><u>CHICKEN BIRYANI</u></b>	<b>\$16.04</b>
<b><u>LAMB BIRYANI</u></b>	<b>\$17.19</b>
<b><u>PRAWNS BIRYANI</u></b>	<b>\$19.49</b>
<b><u>BEEF BIRYANI</u></b>	<b>\$18.34</b>



## DESSERTS

**GULAB JAMAUN** \$4.54  
(Made with Milk & Cottage Cheese Balls Deep Fried & Dipped in Sugar Syrup)

**RASMALAI** \$4.54  
(Delightful Pudding Made From Home Made Cheese Served Cold with Sweetened Milk)

**GAJAR HALWA** \$6.84  
(A-Grated Carrots Cooked with Milk & Garnished with Nuts)  
Ice Cream  
(Vanilla)

**MANGO LASSI** \$5.69  
(Prepared By Blended Yogurt, Water & Mango Syrup)

**STRAWBERRY LASSI** \$5.69  
(Prepared By Blended Yogurt, Water & Strawberry Syrup)

**ICE CREAM FALUDA** \$5.69  
(Vanilla, Khoya, Pista)

**GULKAND PHIRNI** \$5.69  
(Ground rice combined with milk, sugar & Saffron)

**BADAM KHEER** \$4.54  
(Milk beverage flavored with almonds, cardamon & saffron )

**JALEBI WITH RABRI** \$4.54  
(Spiral shaped crisp & juicy sweet made with all-purpose flour, gram flour and sugar syrup)

## BEVERAGES

**LEMON SODA** \$3.99

**MASALA TEA** \$3.99

**JUICE (CRANBERRY, ORANGE & TOMATO)** \$2.99

**MANGO SHAKE** \$3.99

**COCONUT LASSI** \$3.99

**COKE (REGULAR/DIET)** \$2.99

