



Sorry No Changes to the Menu

<u>Banquet - 1</u> \$58 (for Two)

(\$29) Extra Per Person

Entrée – Onion Bhaji (4pcs) Mains – Choose any <u>Two Vegetarian Curries</u> Rice & Naan – 1 x Steamed rice & 1 x Butter Naan or Garlic Naan

Banquet - 2

\$70 (for Two)

(\$35) Extra Per Person

Entrée – Chicken Tikka (4pcs) Mains – Choose any <u>Two Curries</u> from the menu (excludes prawns) Rice & Naan – 1 x Steamed rice & 1 x Butter Naan or Garlic Naan

<u>Banquet - 3</u> \$80 (for Two)

(\$40) Extra Per Person Entrée – Onion Bhaji (4pcs) & Chicken Tikka (4pcs) Mains – Choose any <u>Two Curries</u> from the menu (excludes prawns) Rice & Naan – 1 x Steamed rice, 1 x Butter Naan 1 x Garlic Naan

Beverag

4

5

Coke, Coke Zero, Sprite

Lemon Lime & Bitters,

Ginger Beer, Mango Lassi, Still Water, Sparkling Water, Orange Juice, Apple Juice, Pineapple Juice, Mixed Fruit Juice





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<u>Opening</u> Times

Sunday, Monday, Wednesday Thursday 4:30 pm -8:30pm

Friday & Saturday <u>4:30 pm -9:00pm</u> <u>Closed: Tuesday</u>



Entree

Onion Bhají (4pcs) <u>12</u>.50

finely chopped onions coated in chickpea flour batter and fried

Vegetable Samosa

(4pcs)

pastry stuffed with Potatoes and deep fried

16.50 Meat Samosa (4pcs)

pastry stuffed with beef mince and deep fried

Chicken Tikka (4pcs)

boneless chicken marinated with spices, roasted in tandoor

Naan Breads

5.50 Butter Naan naan glazed with Butter

Garlíc Naan naan topped with garlic

Roti whole meal bread

Rice

Steamed Rice

5.50

basmati rice

Jeera Ríce

8.50

rice cooked with cumin

Coconut Ríce

rice with coconut, mustard seeds, curry leaves

Kashmírí Pulau

rice cooked with dry fruits & nuts

Vegetable Bíryaní 18^{50} (med)

rice cooked with vegetables & spices

Chicken Biryani

22^{.50}

(med)

rice cooked with tender boneless chicken & spices

Lamb Bíryaní

22.50

24^{.50}

(med)

rice cooked with tender boneless lamb & spices

Goat Bíryaní (med) rice cooked with goat & spices

<u>Vegetarían</u> <u>Curry</u>

<u>Chicken</u> <u>Red Meat</u>

Dal Tadka(med) 18^{.50}

yellow lentils cooked with ground spices

Chana Masala (med)

chickpeas cooked in medium sauce with spices

Vegetable Korma (mild)

combination of vegetables in a creamy sauce

Mix Vegetable Curry (med)

Seasonal vegetable cooked semi dry with thick tomato sauce and spices

Aloo Gobi (med)

potato & cauliflower cooked with spices

Malaí Kofta (míld)

kofta made of cottage cheese, potato, raisin & cooked in a delicate creamy sauce

Palak Paneer (med)

cottage cheese cooked with spinach and spices

Kadhaí Paneer(med)

cottage cheese cooked with spices

22^{.50}

Butter Chicken (míld)

roasted boneless chicken in tomato sauce and herbs finish with a hint of butter and cream

Chicken Korma (míld)

boneless chicken cooked in a mild creamy sauce

Chicken Mango (míld)

boneless chicken cooked with cream and mango

Chicken Tikka Masala (med)

boneless chicken with onions, tomatoes, capsicum and fresh coriander

Chicken Madras (med)

boneless chicken cooked with curry leaves, mustard seeds, coconut milk and coconut.

22^{.50}

Lamb Korma

(míld)

hand diced tender boneless lean lamb cooked in a mild creamy sauce

Lamb Rogan Josh

(med)

hand diced tender boneless lean lamb cooked in traditional sauce

Lamb Madras

(med)

hands diced tender boneless lean lamb cooked with coconut milk, curry leaves, mustard seeds,

Lamb Saag (med)

hand diced tender boneless lean lamb cooked with spinach

Lamb Víndaloo

(hot)

hand diced tender boneless lean lamb cooked with malt vinegar and hot chilli

24^{.50}

Goat Curry

(med)

slow-cooked baby goat on the bone with caramelised onions, ginger, chilli and cardamoms

Físh Goan Curry (med)

boneless fish fillets cooked with curry leaves, mustard seeds, coconut milk

Prawn Korma

(míld)

26⁵⁰

550

22⁵⁰

Prawns cooked in a mild creamy sauce

Sídes

Pappadums	<u>5</u>
Chutneys	<u>3</u>
mango, mint, tamarind Míx Píckle	
Raíta_	<u>5</u>
grated Cucumber in yogurt	



Gulab Jamun (2 pcs)

reduced milk dumplings in sugar syrup Písta Kulfí

homemade rich flavoured pistachio ice cream

Mango Kulfí

homemade rich flavoured mango ice cream