



\$35 per person (includes BYO)

starters (ANY 2)

vegetable samosa : delicious triangular pastry filled with spiced potatoes & peas

onion bhaji : crispy patties of sliced onions battered in garam flour

chicken tikka: thigh fillets marinated & roasted in tandoor

seekh kebab: skewered marinated lamb mince roasted in tandoor

bread: plain/garlic naan

rice: steamed basmati rice with flavors of cardamom, cloves & cumin

side dishes: papadums/ cucumber raita/ mint yoghurt/ tomato & onion salad/ mixed pickles/ mango chutney

main (ANY 3)

chicken

butter marinated chicken roasted in tandoor & served in a mild creamy tomato sauce

korma mild combination of cashews & spices served in creamy sauce

tikka masala marinated chicken roasted in tandoor & cooked with fresh capsicum/tomato/onion

saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices

madras South Indian Style curry cooked using dry coconut

vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa

mango chicken boneless chicken cooked in rich mango sauce

kadahi cooked with chopped onion, tomatoes, coriander seeds and finished off with ginger and garlic

lamb

saag cooked in spinach, blended with fresh onions, tomatoes, cumin seeds & spices

korma mild combination of cashews & spices served in creamy sauce

roganjosh classic Kashmiri dish cooked with a rich gravy of tomatoes & Kashmiri spices

madras South Indian Style curry cooked using dry coconut

do piaza boneless pieces cooked in spicy sauce & served with caramelized onions

aloo tender meat cooked in potato curry & served with fresh coriander

vindaloo hot curry cooked with mustard seeds, red chillies, hot spices from Goa

kadahi tender meat tossed with capsicum, onions & spices

vegetarian

mixed veggies: fresh garden veggies cooked in spices

veg korma: mixed vegetable cooked in spicy & creamy sauce

lentils of the day: selected lentils cooked in onion, tomatoes and spices

aloo matar: potatoes and peas prepared in tadka sauce

saag aloo: potatoes cooked in spinach, blended with spices

mushroom matar: mushrooms & peas cooked in spicy sauce

bombay potato: potatoes cooked on slow heat in blended spices & onions

aloo baingan : diced eggplant & potato cooked with tomato, onions & spices

matar paneer : peas and paneer cooked over slow heat

palak paneer : indian cheese cubes in spinach sauce

malai kofta: kofta's made with cheese and mashed veggies and simmered in a rich curry sauce

kadahi paneer : indian cheese cubes + creamy sauce + capsicum, onions & spices