



**\$45 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 boiled with cardamom, cloves & cumin

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

## **mains (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

**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

**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

### **seafood (fish = ling)**

**prawn malabar:** cooked in coconut cream & fresh tomato

**Prawn masala:** prawns cooked in rich spicy masala sauce

**saag prawns:** prawns cooked in spinach, blended with spices

**prawn vindaloo:** prawns in spicy vindaloo sauce

**fish masala:** fish fillets cooked in spices and tadka (spiced up onion & tomato)

**fish malabar:** cooked with coconut, cream sauce, dry nuts & indian herbs