



Starters

- Medu vada** 🌱 GF 🌐 8++
Fried white lentil dumplings, tomato chutney
- Pyaz ke pakora** 🌱 8++
Onion fritters, mint yoghurt
- Makka ke pakora** 🌱 10++
Baby corn fried in a spice batter, mint yoghurt
- Aloo chana chaat** 🌱 GF 🍳 9++
Boiled potatoes, chickpea, tamarind jus, chat masala
- Aloo mutter ke samosa** 🌱 11++
Fried pastry with potato & green pea
- Hara salaad** 🌱 GF 🌐 9++
Sliced onion, tomato, cucumber, green chili, lime with tamarind dressing
- Murgh chaat** GF 16++
Cornfed chicken tikka with tomato, cucumber, coriander, mint, yoghurt, tamarind dressing

Lassi – yoghurt drink

Lassi is a popular traditional smoothie that originated in the Punjab region

- Meetha – sweet** 🌱 GF 6++
Rose water
- Namkeen – salted** 🌱 GF 6++
Roasted cumin & mint
- Fal – fruity** 🌱 GF 8++
Banana or mango
- Moru – buttermilk** 🌱 GF 6++
Cumin, curry leaves, mustard seed, red chili

Tandoor Appetizer

- Paneer tikka** 🌱 🍳 16++
Indian cottage cheese with capsicum, onion, marinated with chili and yoghurt
- Murgh tikka** GF 🍳 22++
Cornfed chicken marinated in spiced yoghurt
- Machhali tikka** GF 22++
Marinated local job fish cooked in tandoor
- Jhinga** GF 30++
3 pieces of marinated jumbo prawns cooked in tandoor

Vegetarian Option 🌱 Vegan Dish 🌱 Signature Dish 🍳 Nuts 🥜 Gluten Free GF Dairy Free 🌐

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**



Soup

- Karidar kaddu** 🌱 GF 10++
Curried pumpkin soup with saffron, cumin, coriander, ginger
- Thakkali rasam** 🌱 GF 🍴 10++
South indian hot & sour soup with tomato, lentil stock, Chili, black pepper, coriander

Raita

Raita is yoghurt sauce used in indian cuisine as a cooling balance for spicy dishes

- Dahi – plain yoghurt** 🌱 GF 5++
- Khira – cucumber** 🌱 GF 6++
- Pyaz – onion** 🌱 GF 5++
- Ananas – pineapple** 🌱 GF 6++

Tandoor Main Courses

- Paneer tikka** 🌱 🍴 24++
Indian cottage cheese with capsicum, onion, marinated with chili and yoghurt
- Murgh tikka** GF 🍴 27++
Cornfed chicken marinated in spiced yoghurt
- Machhali tikka** GF 26++
Marinated local job fish cooked in tandoor
- Jhinga*** GF 42++*
5 pieces of marinated jumbo prawns cooked in tandoor
*Dine around supplement USD12++
- Bakara raik*** GF 48++*
3 pieces of australian lamb chops rubbed in spices
*Dine around supplement USD18++
- Samudri jhinga*** GF 68++*
600gms of marinated maldivian lobster cooked in tandoor
*Dine around supplement USD25++

Biryani

Long-grained basmati rice flavored with saffron and other exotic spices. Layered with lamb, chicken, or vegetables, and a tasty gravy

- Gosht – Australian lamb rump** 🍴 GF 34++
- Murgh – cornfed chicken** 🍴 GF 32++
- Sabzi - vegetarian** 🌱 🍴 GF 28++

Vegetarian Option 🌱 Vegan Dish 🌱 Signature Dish 🍴 Nuts 🍴 Gluten Free GF Dairy Free 🍴

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**



Curries

All the curries are served with basmati rice

Murgh makhani GF 🥜👨🍳	28++
Punjabi butter corn fed chicken masala	
Murgh kolhapuri 🌿 GF	28++
Maharashtrian style spicy cornfed chicken curry	
Sungta hinga udda 🌿 GF	32++
Konkani style hot & sour prawn's curry	
Gosht rogan josh GF 👨🍳	34++
Kashmiri style lamb shank stew cooked with tomato, onion, and yoghurt gravy	
Meen kuzhambu 🌿 GF	24++
Madras fish curry with tamarind, tomato, and curry leaves	

Vegetarian Curries

All the curries are prepared vegetarian and served with basmati rice

Kadai paneer 🌿🥜	22++
Capsicum and cottage cheese in a tomato onion bhuna masala	
Dal makhani 🌿 GF	22++
Mixed lentils cooked in a spiced tomato sauce	
Tadka dal 🌿 GF	20++
Yellow lentil with tomato, cumin seeds, garlic, ginger, onion & green chili	
Bhindi do pyaza 🌿 🌿 GF	24++
Lady finger, onion with spices	
Aloo mutter masala 🌿 GF	22++
Potato, green peas cooked in onion tomato gravy	

Naan, Roti & Paratha Bread

Clay oven-baked flatbread

Saada naan – plain 🌿	4++
Paneer naan – cheese 🌿	6++
Lassan naan – garlic 🌿	4++
Tikha naan – green chili & onion 🌿	4++
Saada roti – flatbread 🌿	4++
Aloo paratha – potato stuffed bread 🌿	6++
Lachha paratha – layered flatbread 🌿	4++
Ladi pav – soft bun 🌿	3++

Vegetarian Option 🌿 Vegan Dish 🌿 Signature Dish 👨🍳 Nuts 🥜 Gluten Free GF Dairy Free 🌿

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**



Rice

Chawal - steamed basmati rice 🌱 🌾 GF	6++
Bhoora - steamed long grain brown basmati rice 🌱 🌾 GF	7++
Pulao chawal - pilaf rice 🌱 🌾 GF Green peas with basmati rice	8++

Desserts

Kulfi 🌱 🌾 GF Ice cream made with reduced milk, pistachio, saffron	9++
Gulab jamun 🌱 🌾 Reduced milk dumplings, fried and soaked in rose syrup	8++
Ras malai 🌱 🌾 Reduced milk dumplings in saffron cream sauce	9++
Kata hua fal 🌱 🌾 GF Fresh seasonal fruits	12++

Kids Menu

Pyaz ke pakora 🌱 Onion fritters, mint sauce	5++
Makka ke pakora 🌱 Baby corn fried in a gram flour batter	8++
Aloo mutter ke samosa 🌱 Fried pastry with potato & green peas	6++
Kaddu 🌱 GF Pumpkin soup	5++
Murgh tikka GF Cornfed chicken marinated in yoghurt	12++
Machhali tikka GF Marinated local job fish cooked in tandoor	10++
Khichdi 🌱 GF Cooked and smashed moong dal and rice	5++
Kulfi 🌱 🌾 GF Ice cream made with reduced milk, pistachio, saffron	5++
Rasgulla 🌱 🌾 Reduced milk dumplings with rose syrup	5++

Vegetarian Option 🌱 Vegan Dish 🌱 Signature Dish 🍳 Nuts 🌾 Gluten Free GF Dairy Free 🌾

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**