



Menu

Lassi – Yoghurt Drink

\$

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

Meetha – Sweet V GF

Rose water

9

Namkeen – Salted V GF

Roasted cumin & mint

9

Fal – Fruity V GF

Banana or mango

11

Moru – Buttermilk V GF

Cumin, curry leaves, mustard seed & red chili

9

Soup

Karidar Kaddu V GF

Curried pumpkin soup with saffron, cumin, coriander & ginger

19

Thakkali Rasam V GF D

South indian hot & sour soup with tomato, lentil stock, chili, black pepper & coriander

19

Starters

Paneer Pakora GF

Batter fried cottage cheese & tamarind chutney

17

Pyaz Ke Pakora V

Onion fritters & mint yoghurt

11

Makka Ke Pakora V

Baby corn fried in a spice batter & mint yoghurt

14

Aloo Chana Chaat V GF

Boiled potatoes, chickpea, tamarind jus & chaat masal

14

Aloo Mutter Ke Samosa V

Fried pastry with potato & green pea

11

Hara Salad V GF D

Sliced onion, tomato, cucumber, green chili & lime with tamarind dressing

14

P - Pork V - Vegetarian S - Seafood A - Alcohol N - Nuts D - Dairy Free SP - Spicy GF - Gluten Free

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Starters

\$

Murgh Chaat GF

19

Cornfed chicken tikka with tomato, cucumber, coriander, mint, yoghurt & tamarind dressing

Reshmi Kebab GF N

19

4 pieces chicken in marinated spiced yoghurt, served with mint sauce

Jinga Chaat GF

22

Baby prawn with tomato, cucumber, tamarind dressing & chaat masala

Tandoor Main Courses

Tandoori Subzi V GF

33

Brinjal, zucchini, capsicum, onion, marinated with spices & yoghurt

Paneer Tikka V GF

36

Indian cottage cheese with capsicum, onion, marinated with chili & yoghurt

Murgh Tikka GF

40

Cornfed chicken marinated in spiced yoghurt

Machhali Tikka GF

39

Marinated local job fish cooked in tandoor

Jhinga GF

49

5 pieces of marinated jumbo prawns cooked in tandoor

Biryani

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

Gosht – Lamb Rump GF N

39

Murgh – Chicken GF N

37

Sabz – Vegetarian GF N

35

Samudhri Jhinga GF N S

66

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Raita

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

Dahi – Plain Yoghurt **GF V**

9

Khira – Cucumber **GF V**

9

Pyaz – Onion **GF V**

9

Ananas – Pineapple **GF V**

9

Curries

Murgh Makhani **GF N**

39

Punjabi butter cornfed chicken masala

Murgh Kolhapuri **GF D**

39

Maharashtrian style spicy cornfed chicken curry

Sungta Hinga Udda **GF D**

45

Konkani style hot & sour prawn's curry

Gosht Rogan Josh **GF**

47

Kashmiri style lamb shank stew cooked with tomato, onion & yoghurt gravy

Meen Kuzhambu **GF D**

39

Madras fish curry with tamarind, tomato & curry leaves

Vegetarian Curries

Kadai Paneer **V N**

35

Capsicum & cottage cheese in a tomato onion bhuna masala

Dal Makhani **GF V**

33

Mixed lentils cooked in a spiced tomato sauce

Tadka Dal **GF V**

29

Yellow lentil with tomato, cumin seeds, garlic, ginger, onion & green chili

Bhindi Do Pyaza **GF V D**

37

Lady finger & onion with spices

Aloo Mutter Masala **GF V**

37

Potato & green peas cooked in onion tomato gravy

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Naan, Roti & Paratha Bread

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Clay oven-baked flatbread

Saada Naan – Plain V	9
Paneer Naan – Cheese V	11
Lassan Naan – Garlic V	11
Tikha Naan – Green Chili & Onion V	11
Saada Roti – Flatbread V	11
Aloo Paratha – Potato Stuffed Bread V	13
Lachha Paratha – Layered Flatbread V	11

Rice

Chawal V GF D	8
Steamed Basmati Rice	
Pulao Chawal - Pilaf Rice V GF N	12
Green peas with basmati rice	

Desserts

Kulfi GF N	18
Ice cream made with reduced milk, pistachio & saffron	
Gulab Jamun N V	17
Reduced milk dumplings, fried & soaked in rose syrup	
Ras Malai N V	17
Reduced milk dumplings in saffron cream sauce	
Kata Hua Fal GF V D	17
Fresh seasonal fruits	

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Kids Menu

Mains

\$

Pyaz Ke Pakora **V**

Onion fritters & mint sauce

8

Makka Ke Pakora **V**

Baby corn fried in a gram flour batter

12

Aloo Mutter Ke Samosa **V**

Fried pastry with potato & green peas

10

Kaddu **GF V**

Pumpkin soup

10

Murgh Tikka **GF**

Corfed chicken marinated in yoghurt

21

Machhali Tikka **GF**

Marinated local job fish cooked in tandoor

18

Khichdi **GF V**

Cooked & smashed moong dal & rice

12

Kulfi **GF V N**

Ice cream made with reduced milk, pistachio & saffron

12

Rasgulla **V N**

Reduced milk dumplings with rose syrup

12

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