

Menu



Lassi – Yoghurt Drink

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

Meetha – Sweet 🌱 🌾	6
Rose water	
Namkeen – Salted 🌱 🌾	6
Roasted cumin & mint	
Fal – Fruity 🌱 🌾	8
Strawberry or mango	
Moru – Buttermilk 🌱 🌾	5
Cumin, curry leaves, mustard seed, red chili	

Starters

Paneer Pakora 🌾 🌱 🥛	12
Batter fried cottage cheese, tamarind chutney	
Pyaz Ke Pakora 🌱	7
Onion fritters, mint yoghurt	
Makka Ke Pakora 🌱	10
Baby corn fried in a spice batter, mint yoghurt	
Aloo Chana Chaat 🌱 🌾 🍷	10
Boiled potatoes, chickpea with tomato, onion, tamarind dressing, chat masala	
Aloo Mutter Ke Samosa 🌱	10
Fried pastry with potato & green pea	
Hara Salad 🌾 🌱 🥛	10
Sliced onion, tomato, cucumber, green chili, lime with tamarind dressing	

Murgh Chaat 🌾	15
Chicken tikka with tomato, cucumber, coriander, mint, yoghurt, tamarind dressing, chat masala	
Reshmi Kebab 🌾 🍷 🥛	15
4 pieces chicken in marinated spiced yoghurt served with mint sauce	
Jinga Chaat 🌱 🌾 🍷	15
Baby prawn with tomato, cucumber, tamarind dressing, chat masala	

Soup

Karidar Kaddu 🌱 🌾	12
Curried pumpkin soup with saffron, cumin, coriander, ginger	
Thakkali Rasam 🌾 🌱 🥛 🍷	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 🌱 🌾	6
Khira – Cucumber 🌱 🌾	6
Pyaz – Onion 🌱 🌾	6
Ananas – Pineapple 🌱 🌾	6

🌱 Vegetarian 🌱 Vegan 🍷 Signature Dish 🥛 Nuts 🌾 Gluten Free 🥛 Dairy Free

Prices are in USD and inclusive of 10% Service Charge and 16% Government Service Tax.

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Tandoor Main Courses








Tandoori Subzi	28
Brinjal, zucchini, capsicum, onion, marinated with spices and yoghurt	
Paneer Tikka  	30
Indian cottage cheese with capsicum, onion, marinated with chili and yoghurt	
Murgh Tikka  	34
Chicken marinated in spiced yoghurt	
Machhali Tikka 	33
Marinated local job fish cooked in tandoor	
Jhinga 	40
500g of marinated scampi cooked in tandoor	

Biryani

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

Gosht – Lamb Rump  	30
Murgh – Chicken   	31
Subzi - Vegetarian  	28
Samudhri Jhinga  	43

Curries

Murgh Makhani   	35
Punjabi butter chicken masala	
Murgh Kolhapuri  	35
Maharashtrian style spicy chicken curry	
Sungta Hinga Udda  	38
Konkani style hot & sour prawn curry	
Gosht Rogan Josh  	38
Kashmiri style lamb rump stew cooked with tomato, onion, and yoghurt gravy	
Meen Kuzhambu  	30
Madras fish curry with tamarind, tomato, and curry leaves	

Vegetarian Curries

Kadai Paneer  	28
Capsicum and cottage cheese in a tomato onion bhuna masala	
Dal Makhani  	28
Mixed lentils cooked in a spiced tomato sauce	
Tadka Dal  	20
Yellow lentil with tomato, cumin seeds, garlic, ginger, onion & green chili	

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Vegetarian Curries

Bhindi Do Pyaza    30
Lady finger, onion with spices

Aloo Mutter Masala   28
Potato, green peas cooked in onion tomato gravy

Naan, Roti & Paratha Bread

Clay oven-baked flatbread


Saada Naan – Plain  5

Paneer Naan – Cheese  7

Lassan Naan – Garlic  5




Tikha Naan – Green Chili & Onion  5

Saada Roti – Flatbread  5

Aloo Paratha – Potato Stuffed Bread  7

Lachha Paratha – Layered Flatbread  5

Rice

Chawal - Steamed Basmati Rice    6

Pulao Chawal - Pilaf Rice    10
Green peas with basmati rice

Desserts

Kulfi   14
Ice cream made with reduced milk, pistachio

Gulab Jamun   10
Reduced milk dumplings, fried and soaked in rose syrup

Ras Malai   11
Reduced milk dumplings in cream sauce

Kata Hua Fal    15
Fresh seasonal fruits

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Kids Menu

Pyaz Ke Pakora 	6
Onion fritters, mint sauce	
Makka Ke Pakora 	10
Baby corn fried in a gram flour batter	
Aloo Mutter Ke Samosa 	7
Fried pastry with potato & green peas	
Kaddu  	6
Pumpkin soup	
Murgh Tikka 	15
Chicken marinated in yoghurt	
Machhali Tikka 	12
Marinated local job fish cooked in tandoor	
Khichdi  	6
Cooked and smashed moong dal and rice	
Kulfi   	6
Ice cream made with reduced milk, pistachio, saffron	
Rasgulla  	6
Reduced milk dumplings with rose syrup	

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