

NORTHERN INDIAN GASTRONOMY

All prices are subject to 9% GST & 10% SERVICE CHARGE.

Please order & pay at the counter.

CHICKEN

Boneless chicken cooked with vegetables in dry spicy sauce	15
SUKHA CHICKEN Boneless chicken, spicy Masala, garnished with coconut	15
BUTTER CHICKEN Boneless chicken cooked in butter, tomato paste & masala	17
CHICKEN TIKKA MASALA Chicken leg cooked in rich cashew nuts gravy with cream & spices	17

MUTTON

MUTTON MASALA Tender mutton cubes cooked in onion sauce, tomatoes & spices	17
SPICY MUTTON MYSORE Boneless mutton cubes cooked in spicy dry masala	17
SPICY MUTTON VINDALOO Mutton & potatoes cooked with hot & spicy masala gravy	17

SEAFOOD

PRAWN MASALA Shelled prawn cooked in thick onion, garlic, tomatoes & masala	17
SPICY KEDAI PRAWN Shelled prawn stir-fried with onions, garlic, pepper & masala	17
FISH CURRY Boneless fish cooked in traditional North Indian Style	17
FISH MASALA Boneless fish cooked in onion sauce, tomatoes & spices	17

TANDOORI STARTERS

PANEER TIKKA (V) Cube cut cottage cheese marinated in ginger garlic paste & spice	15
CHARGRILL CHICKEN KEBABS Chicken leg marinated in yogurt and spices	17
CHICKEN SEEKH KEBABS Minced chicken meat marinated in spices cooked in tandoor, served with chatni	15
MUTTON SEEKH KEBABS Minced mutton meat marinated in spices cooked in tandoor, served with chatni	17
CHICKEN TIKKA Grilled tender, boneless chicken with spices	15
FISH TIKKA Grilled boneless fish with tandoori spices & yogurt	17
ACHARE PRAWN TIKKA Spicy pickles prawn, spices, herbs	17
TANDOORI "COMBO" PLATTER Prawns, fish, chicken tikka, tandoori chicken & kebab of your choi	40 ce
TANDOORI CHICKEN Grilled tender chicken with spices in clay oven	2/30

WEEKDAY LUNCH SPECIAL

FREE PLAIN NAAN 12.8

with a choice of chicken masala, curry or vegetable set

VEGETARIAN

PALAK PANEER Cottage cheese cubes in spinach puree	14
SHAHI PANEER Cottage cheese cubes in a cashew nut based gravy	14
ALOO GOBI Diced potatoes & cauliflower pan-fried with garlic, cumin seeds & spices	12
DHAI MAKHANI Black lentils cooked with butter, tomato & tiffin masala	12
MOONG DHAI CURRY Lentils cooked with spices, onions, tomatoes, ginger & garlic	12
BHINDI MASALA Stir fried okra with onion, tomato & Indian spices	12
CHANA MASALA Chick peas cooked with spices, onions, tomatoes & garlic	12

BREAD

TANDOORI ROTI Wholemeal(atta) flour bread cooked in tandoor	4
PLAIN NAAN Crispy Indian bread baked in a clay oven	4
BUTTER NAAN Crispy Indian bread baked with butter in a clay oven	4
CHEESE NAAN Crispy Indian bread baked with cheese in a clay oven	5
GARLIC NAAN Crispy Indian bread baked with garlic in a clay oven	5
CHEESE & GARLIC NAAN Crispy Indian bread baked with cheese & garlic	6
ALOO PARATHA Mixture of spiced potato mash, coriander leaves stuffed in wholemeal(atta) flour bread	7

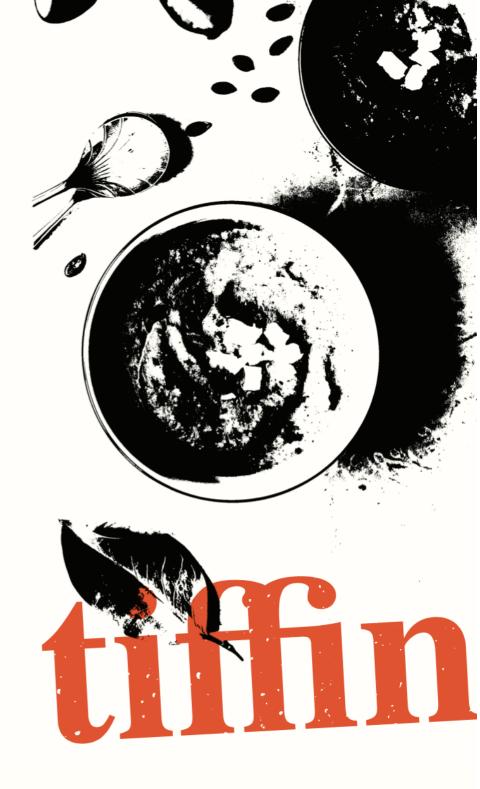
RICE & BRIYANI DISHES

PRAWN BRIYANI Basmati rice stir-fried with spices & prawn	16.8
MUTTON BRIYANI Basmati rice stir-fried with spices & mutton	17.8
CHICKEN BRIYANI Basmati rice stir-fried with spices & boneless chicken	16.8
VEGETABLE BRIYANI Basmati rice stir-fried with mixed vegetables & spices	14.8
LEMON RICE Basmati rice cooked with mustard seeds & flavoured with lemon	5.5
PLAIN BASMATI RICE Steamed Basmati rice	3.5

CHEF'S
SPECIAL
SET

BUTTER CHICKEN 20 FISH MASALA 22 PRAWN MASALA 22

All set comes with naan, rice & pappadam



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OPEN DAILY

12 NOON TILL 11PM (LAST ORDER AT 9:30PM)

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