

STARTER

Vegetarian

Samosa (2pcs) Pastry stuffed with potatoes, peas and fried crispy	\$9.99
Onion Bhaji Onion pieces coated in traditional chickpeas batter and cooked until golden brown	\$9.99
Paneer Pakora (6pcs) Slices of cheese marinated with our Chef's special batter and fried until crispy	\$14.99
Chili Mushroom Fresh mushroom coated with corn flour and deep fried cooked with tomato and capsicum in chili sauce	\$15.99
Chili Paneer Panner cube coated with corn flour and deep fried cooked with onion and capsicum in chili sauce	\$16.99
Chili Cauliflower Cauliflower coated in our Chef's special batter and cooked with chili sauce.	\$16.99
Paneer Tikka (4pcs) Cottage cheese marinated with spices and cooked with onions and capsicum in charcoal tandoor	\$16.99
Tandoori Mushroom (4pcs) Mushroom stuffed with creamy cheese, corn and fresh coriander, coated with tandoori sauce and roasted in tandoor	\$16.99

Non-Vegetarian

Lamb Samosa(2pcs) Home-made triangular pastry filled medium spicy lamb mince & Peas	\$11.99
Chicken 65 Boneless chicken pieces marinated with our Chef's special batter and fried until crispy	\$15.99
Tandoori Chicken Sizzler Plater(Half-4pcs) Chicken marinated in a mouthwatering blend of spices and yoghurt then cooked in our charcoal tandoor	\$15.99
Fish Amritsari(6pcs) Fish pieces coated in our Chef's special batter and cooked until crispy	\$16.99
Afghani Chicken Tikka Sizzler Platter (4pcs) Chicken fillets marinated overnight with yogurt and cheese and mild spices roasted in a charcoal tandoor.	\$18.99
Tandoori Prawn Platter (8pcs) Tiger Prawn marinated with tandoori sauce and cooked in charcoal tandoor.	\$18.99
Chicken Tikka Sizzler Platter (4pcs) Boneless chicken marinated with yoghurt, spices & cooked in charcoal tandoor	\$18.99
Chili Chicken Chicken pieces coated in our Chef's special batter and cooked with onion cubes and capsicum with chili sauce.	\$19.99
Fish Chili Sizzler Platter Fish pieces coated in our Chef's special batter and cooked with onion cubes and capsicum with chili sauce.	\$20.99
Lamb Chop Sizzler Platter (4pcs) Lamb chops marinated in selected spices with yoghurt and roasted in charcoal tandoor	\$23.99
Lamb Seekh Kabab Sizzler Platter (4pcs) Spicy minced lamb skewered in the traditional manner and grilled in our charcoal tandoor	\$19.99
Tandoori Chicken Sizzler Plater(Half-4pcs) Chicken marinated in a mouthwatering blend of spices and yoghurt then cooked in our charcoal tandoor	\$15.99
Tandoori Chicken Sizzler Platter (Full-8pcs) Chicken marinated in a mouthwatering blend of spices and yoghurt then cooked in our charcoal tandoor	\$24.99

Platter

Veg Platter Two pcs each of: Onion Bhaji, paneer tikka, Tandoori Mushroom, Veg Samosa	\$28.50
Non-Veg sizzler Platter Two pcs each of: Chicken Tikka, Lamb Chops, Lamb Seekh Kabab, Tandoori Chicken	\$29.99
Mix-Platter Two pcs each of: Chicken Tikka, Onion Bhaji, Lamb Chops, Lamb Samosa, Tandoori Chicken	\$32.50

MAIN COURSE

Vegetarian

Aloo Palak	\$18.99
Finely chopped spinach combined with spices such as cumin and cardamom form the base of a rich sauce covering pieces of potatoes	
Aloo Gobhi	\$18.99
Potato cooked with cauliflower and spices	
Aloo Bhaigan	\$18.99
Potato cooked with eggplant and spices	
Aloo Mushroom	\$18.99
Potato cooked with mushroom and spices	
Chana Masala	\$18.99
Chickpeas cooked with spices	
Chana Daal Tadka	\$18.99
Mix of lentils cooked with chef's special recipe	
Daal Makhani	\$18.99
Black lentils cooked with tomato, ginger, garlic, coriander and our special blend of spices.	
Egg Curry	\$18.99
Boiled egg cooked with rich tomato sauce and our chef's special blend of spices	
Kadhai Panner	\$19.99
Cottage cheese cooked with sliced capsicum, onions, tomatoes and black pepper	
Krispy Okra	\$18.99
Stir fired okra cooked with onion and spices. Finished with a touch of cream	
Mix Vegetables	\$18.99
Seasonal vegetables cooked with semi dry sauce	
Matar Mushroom	\$18.99
Mushroom and green peas cooked with traditional spices	
Malai Kofta	\$18.99
Cottage cheese and potato dumplings in a mild creamy cashew nut sauce	
Navratan Korma	\$18.99
A combination of seasonal vegetables, cooked in rich creamy cashew nut sauce	
Paneer Tikka Masala	\$19.99
Cottage cheese, onions and capsicum cooked in a rich tomato sauce	
Paneer Lababdar	\$19.99
Cottage cheese cooked in a spicy tomato gravy	
Paneer Makhani	\$19.99
Cottage cheese cooked in a creamy cashew and tomato sauce	
Paneer Jalfrezi	\$19.99
Cottage cheese cooked with sliced capsicum, onions and tomato in a medium hot sauce	
Palak Paneer	\$19.99
Cottage cheese cooked in a curry made of finely chopped spinach and spices such as cumin and cardamom.	

NON-VEGETARIAN

Chicken Curries (with breast)

Butter Chicken	\$22.99
Roasted boneless chicken in tomato sauce and herbs finish with a hint of butter and cream	
Chicken Tikka Masala	\$22.99
Roasted boneless chicken with onions tomatoes, capsicum and fresh coriander	
Chicken Jalfrezi	\$22.99
Boneless chicken cooked in a traditional sauce with capsicum & onion cube	
Chicken Vindaloo	\$22.99
Chicken prepared in a hot curry with touch of vinegar	
Chicken Korma	\$22.99
Chicken cooked in a creamy sauce with ground cashew nuts, onion and mild spices	
Chicken Dhansak	\$22.99
Boneless chicken cooked with lentils in masala sauce with fresh coriander	
Chicken Madras	\$22.99
Boneless chicken in medium / hot and sour sauce, with curry leaves and mustard seeds with coconut milk	
Chicken Curry	\$22.99
Boneless chicken cooked in onion, tomato, masala sauce with fresh ginger, garlic & coriander	
Mango Chicken	\$22.99
Boneless chicken cooked in mild creamy sauce with a blend of mango	
Kadhai Chicken	\$22.99
Boneless chicken cooked in masala sauce with crushed spices & capsicum with fresh coriander	
Palak Chicken	\$22.99
Boneless chicken cooked with blended spinach and spices in thick sauce	

Lamb / Beef

Bhuna	\$23.99
Lamb or beef cooked in a gravy mixed with roasted whole spices with capsicum & onion	
Dhansak	\$23.99
Lamb or beef cooked with lentils, herb with fresh coriander	
Kadhai	\$23.99
Lamb or beef cooked with capsicum, onions, crushed chili & coriander seeds and thick tomato & onion gravy	
Korma	\$23.99
Lamb or beef cooked in thick creamy sauce, with coconut & shredded with cardamom flavour	
Madras	\$23.99
Lamb or beef flavoured of coconut, mustard seed, curry leaf	
Rogan Josh	\$23.99
Lamb or beef cooked with our own ground spices, tomato and onion sauce	
Vindaloo	\$23.99
Lamb or beef cooked with vinegar and hot spices	
Saag Gosht	\$23.99
Lamb or beef cooked with blended spinach in traditional medium sauce	
Do Pyaza	\$23.99
Lamb or beef cooked in a variety of spices, yoghurt and fenugreek leaves and onion cubes	
Lamb Chop Masala (4pcs)	\$26.99
Lamb chop cooked in a variety of spices, tomato and onion sauce	
Lamb Shanks Masala	\$27.99
Lamb shanks cooked in a variety of spices in chef special masala	

Goat

Goat Curry	\$24.99
Slow cooked goat on bone cooked in onion tomato sauce with green chilies, fresh coriander and traditional spices	
Goat Masala	\$24.99
Goat cooked in a rich spicy tomato gravy	

Fish / Prawns Curry

Kadhai	\$24.99
Fish or prawns (8pcs) cooked with in tomato, onion gravy and garnished with coriander	
Malabar	\$24.99
Fish or prawns cooked with curry leaves, mustard seeds, coconut milk, and desiccated coconut	
Korma	\$24.99
Fish and prawns cooked in a mild creamy cashew nut sauce.	
Masala	\$24.99
Fish or prawn cooked in traditional sauce	

Biryani

Mushroom	\$18.99
Basmati rice cooked with mushroom and with biryani spices or fresh mint	
Vegetable	\$18.99
Basmati rice cooked with seasonal vegetables with biryani spices or fresh mint	
Chicken	\$19.99
Basmati rice cooked with tender boneless chicken with biryani spices or fresh mint	
Goat	\$20.99
Basmati rice cooked with tender goat on the bone and with biryani spices or fresh mint	
Lamb	\$20.99
Basmati rice cooked with tender boneless lamb and with biryani spices or fresh mint	
Fish & Prawns (8pcs)	\$22.99
Basmati rice cooked with fish/prawns with biryani spices or fresh mint	

Rice / Pulao

Plain Rice	\$6.00
Steamed basmati rice	
Saffron Rice	\$6.50
Basmati rice lightly fragrant with saffron	

Zeera Rice Basmati rice cooked with cumin seeds	\$7.00
Lemon Rice Stir fried rice with lemon, onion, tomato and curry leaves	\$7.00
Peas Pulao Basmati rice cooked with green peas	\$7.50
Mushroom Rice Basmati rice cooked with button mushroom	\$8.99
Veg Pulao Basmati rice cooked with mixed vegetables	\$10.99
Kashmiri Rice Basmati Rice cooked with nuts & dried fruits	\$10.99

Bread

Plain Naan	\$4.00
Garlic Naan Naan topped with garlic	\$4.50
Roti Traditional wholewheat tandoori bread	\$4.50
Paratha Flaky wholewheat tandoori bread	\$5.50
Butter Naan Naan glazed with butter	\$5.00
Chili Naan Naan topped with chili	\$5.00
Chili Garlic Naan Naan topped with garlic and chili	\$6.00
Cheese Garlic Naan Naan stuffed with cheese and topped with garlic	\$6.00
Cheese chili Garlic Naan Naan stuffed with cheese and topped with chili and garlic	\$6.00
Amritsari Kulcha Naan stuffed with spiced cheese, potatoes, chili, coriander	\$6.00
Onion Kulcha Naan stuffed with spiced onions and coriander	\$6.00
Aloo Kulcha Naan stuffed with spiced potatoes	\$6.00
Kashmiri Naan Naan stuffed with coconut, dry fruit and nuts	\$6.00
Keema Naan Naan stuffed with spiced lamb mince	\$6.00
Cheese Naan Naan Stuffed with cheese	\$6.00

Condiments

Plain Yoghurt	\$3.00
Tamarind Chutney	\$3.00
Mint Chutney	\$3.00
Mango Pickle	\$3.00
Mix Pickle	\$3.00
Raita	\$4.50
Pappadums (4pcs)	\$4.50
Salad	\$5.50

Kids Menu

Chips	\$6.00
Gulab Jamun	\$6.00
Mango Kulfi	\$6.00
Pista kulfi	\$6.00
Chicken Nuggets & Chips	\$10.00

Drinks

Coke, Coke zero, Coke diet, Sprite, Solo, Lemonade(375ml)	\$3.50
Mango Lassi	\$6.00
Sweet Lassi	\$6.00
Salted Lassi	\$6.00

Special Dinning Offers

Banquet 1 **(\$38 per person)**

Entrée: Veg Samosa, Chicken Tikka, Sheekh Kebab (1 pcs each)

Main course*: Chicken, Lamb, Veg curry, Plain / Garlic naan, Rice, and Raita

Dessert: Gulab Jamun or Mango/Pistachio kulfi

Drinks: Soft Drink or Tea

Banquet 2 **(\$45 per person)**

Entrée: Fish Amritsari, Lamb Chop, Chicken Tikka, (1 pcs each)

Main course*: Fish, Lamb, Chicken, Veg curry, plain/garlic naan or
butter naan, plain/saffron rice

Desserts: Gulab Jamun or Mango/Pistachio kulfi

Drinks: Soft Drink or Tea

Note: This offer require minimum 2 persons, only main course will
refill as much as they want.

Note: Take away containers and bag will be charged 50 cents per
container and bag

Note: Dear Customer, Any food allergies, please advise the
attending staff before placing the orders.



DRINKS MENU

(We are fully licensed)



PREMIUM BEERS

Asahi - Japan	\$8.99
Budweiser - America	\$8.99
Corona - Mexico	\$8.99
Hieneken - Dutch	\$8.99
Kingfisher - India	\$8.99
Peroni - Italy	\$8.99
Tiger - Singapore	\$8.99
Stella Artois - Belgium	\$8.99
Guinness 440ml - Ireland	\$8.99

AUSTRALIAN BEERS

Hahn Premium Light	\$8.99
Carlton Mid Stregth	\$8.99
Pure Blonde	\$8.99
Crown Lager	\$8.99
Carlton Dry	\$8.99
James Boags	\$8.99
Tooheys Extra Dry	\$8.99

RED WINES

Jacobs Creek <i>(Shiraz cabernet, SA)</i>	\$7.99G 36 B
Jacobs Creek <i>(Merlot, SA)</i>	\$7.99G 36 B
Jacobs Creek <i>(Pinot noir)</i>	\$7.99G 36 B
Grant Burge <i>(Barossa cabernet sauvignon)</i>	\$7.99G 36 B

WHITE WINES

Jacobs Creek <i>(Chardonnay, SA)</i>	\$7.99G 36 B
Houghton <i>(White Classic, SA)</i>	\$7.99G 36 B
Fifth Leg <i>(Semillon sauvignon Blanc, WA)</i>	\$7.99G 36 B
Brown Brothers <i>(Moscato fruity, VIC)</i>	\$7.99G 36 B

CHAMPAGNES

Brown Brothers <i>(Premium cuvee NV Sparkling)</i>	\$7.99G 36 B
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SPIRITS

Johnnie Walker Red	\$8.99
Jim Beam	\$8.99
Bacardi Rum	\$8.99
Gordon's Gin	\$8.99
Absolute Vodka	\$8.99
Sierra Tequila	\$8.99
Smirnoff Vodka	\$8.99

PREMIUM SPIRITS

Chivas Regal	\$8.99
Jack Daniels	\$8.99
Bombay Spaire Dry Gin	\$8.99
Old Monk (Indian Rum)	\$10.99
Johnnie Walker Black	\$10.99

LIQUORS

Baileys	\$8.99
Cointreu	\$8.99
Midori	\$8.99

COLD BEVERAGES

Soft Drinks & Mixers	\$3.50
Lemon Lime Bitters	\$3.50
Orange Apple Juice	\$3.50
Lassi (Sweet, Salty)	\$4.99
Mango Lassi	\$5.99